

# Food

## STARTERS

BEEF TARTARE, BROCCOLI, CRUNCHY FENNEL AND HIBISCUS EXTRACT <sup>[1][2][6]</sup> 12

CHARCUTERIE BOARD (RECOMMENDED FOR TWO PEOPLE) <sup>[1][2]</sup> 16

WILD BOAR HAM SERVED WITH TOMATO TOPPED BREAD <sup>[2]</sup> 12

FALAFEL WITH PEPPER CREAM <sup>[2][6][10]</sup> 10

BREAD CANNOLO, SAUTÉED ESCAROLE AND TOMATO WATER <sup>[2][3][6][7]</sup> 10

ORIENTAL-STYLE STUFFED CRESCENTS WITH SWEET AND SOUR SAUCE <sup>[2][6][11][12]</sup> 13

## FIRST COURSES

PUMPKIN TORTELLO, AMARETTO SAUCE AND CRISPY SMOKED HAM <sup>[1][2][6][7]</sup> 14

PAPPARDELLE WITH DUCK RAGÙ <sup>[1][2][5]</sup> 15

STRANGOZZI WITH NORCINA SAUCE <sup>[1][2][6]</sup> 12

CASTELLUCCIO LENTILS SOUP WITH TRUFFLE FLAVORED BREAD CHIPS <sup>[2][5]</sup> 12

VELVETY BROCCOLI SOUP, LEEK CREAM AND CROUTONS <sup>[2][3]</sup> 12

## SECOND COURSES

SLICED BEEF WITH SEASONAL VEGETABLES 15

DUCK BREAST WITH NUTS AND CARAMELIZED ONIONS <sup>[5][6][7]</sup> 16

VEAL MEDALLION WITH ARTICHOKE AND AMARO LUCANO LIQUEUR REDUCTION <sup>[6]</sup> 14

## SIDE DISHES

BAKED POTATOES 5

SAUTÉED HERBS 5

BAKED VEGETABLES 5

## SANDWICH & SALADS (ONLY FOR LUNCH)

VEGETARIAN SALAD <sup>[8]</sup> 10

SALAD WITH FENNEL, ORANGES, BABY BROCCOLI, RAISINS AND PINE NUTS <sup>[7][8]</sup> 12

CHICKEN SALAD WITH RASPBERRIES, AVOCADO AND ALMONDS <sup>[6][7][8]</sup> 15

GREEK SALAD (TOMATOES, FETA CHEESE, ONIONS, OLIVES, CUCUMBERS) <sup>[1][2][4]</sup> 13

CLUB SANDWICH WITH FRIES <sup>[2][4]</sup> 15

TORTA AL TESTO WITH RAW HAM AND MOZZARELLA CHEESE <sup>[1][2]</sup> 10

## DESSERT

BROCCOLI PANNACOTTA <sup>[1]</sup> 5

GINGER SACHER <sup>[1][7][12]</sup> 6

CINNAMON SEMIFREDDO WITH CARAMELIZED ORANGE <sup>[2][4][12]</sup> 6

PANE E COPERTO 2€

LISTA ALLERGENI

- <sup>[1]</sup> LACTOSE
- <sup>[2]</sup> GLUTEN
- <sup>[3]</sup> FISH
- <sup>[4]</sup> EGGS
- <sup>[5]</sup> CELERY
- <sup>[6]</sup> SULPHITES
- <sup>[7]</sup> NUTS
- <sup>[8]</sup> SESAME
- <sup>[9]</sup> PEPPER
- <sup>[10]</sup> LUPINE AND DERIVATIVES
- <sup>[11]</sup> SOYA
- <sup>[12]</sup> EGG



**BOTANICA**  
CONCEPT BAR

Via dei Priori 8 Perugia  
@botanicaperugia

# APPETIZERS

|  |      |
|--|------|
| FRIED POTATO CHIPS   | 6.0  |
| MIXED BRUSCHETTE   | 6.0  |
| FARMER'S PLATE (for two people)<br>POTATO CHIPS, JALAPENOS, FRIED SAGE,<br>PASTELED VEGETABLES | 10.0 |

## SPRITZ selection

|   |     |
|---|-----|
| <b>ANTICO SPRITZ</b><br>CARPANO PUNT E MES, SPUMANTE BRUT, TOP THOMAS HENRY GINGER BEER               | 7.0 |
| <b>MANGO SPRITZ</b><br>MARTINI VERMOUTH DRY, BRIOTTET CREMA DI MANGO, SPUMANTE BRUT, TOP SODA         | 7.0 |
| <b>APEROL SPRITZ</b><br>BITTER APEROL, SPUMANTE BRUT, TOP SODA  | 7.0 |
| <b>IOVEM SPRITZ</b><br>BITTER APEROL, SPUMANTE BRUT, TOP SODA   | 7.0 |
| <b>PALOMA SPRITZER</b><br>LA VALDOTAINE VERNEY RED VERMOUTH, BRUT SPARKLING WINE, TOP GRAPEFRUIT SODA | 7.0 |
| <b>FEMME FATALE</b><br>ROSE VERMOUTH, PINK GRAPEFRUIT BRIOTTET, ANGOSTURA,<br>SPUMANTE BRUT, TOP SODA | 7.0 |
| <b>HUGINA</b><br>RASPBERRY SYRUP, ROSE SPARKLING WINE, MINT LEAVES, FRESH LIME, TOP SODA              | 7.0 |

## NON-ALCOHOLIC

|  |     |
|--|-----|
| <b>DISINCANTO</b><br>GRAPEFRUIT, LAVENDER CREAM, ELDER SYRUP, TOP GRAPEFRUIT SODA      | 6.0 |
| <b>EFFIMERO</b><br>LITHCHI CREAM, GINGER EXTRACT, PINEAPPLE JUICE, GROUND GREEN PEPPER | 6.0 |
| <b>GREEN ROSE</b><br>CUCUMBER, ROSE CREAM, LEMON JUICE, TOP THOMAS HENRY GINGER BEER   | 6.0 |
| <b>LOVE</b><br>COCONUT, RASPBERRY CREAM, PINEAPPLE JUICE                               | 6.0 |

## BUBBLES

|   |          |
|---|----------|
| ANNIBAL ROSE' LACRIMA DI MORRO MARCHE         | 7.0 / 25 |
| RIBOLLA GIALLA BRUT STOCCO FR. VENEZIA GIULIA | 7.0 / 24 |
| BLANCHUS TERRE DELLA CUSTODIA UMBRIA          | 7.0 / 25 |
| CHARDONNAY SAUVIGNON BANFI TOSCANA            | 25 Bott. |
| ROSATO A POIS FONTEZOPPA MARCHE               | 25 Bott. |
| FRANCIACORTA SATEN TERRE DUCCO LOMBARDIA      | 35 Bott. |
| VERGNES BLANQUETTE DE LIMOUX FRANCIA          | 30 Bott. |
| VEUVE AMBAL CREMANT DE BORGOGNE FRANCIA       | 35 Bott. |
| CHAMPAGNE DRAPPIER CARTE D'OR FRANCIA         | 60 Bott. |

## WHITE WINES

|   |                     |
|---|---------------------|
| PASCORINO (PECORINO,PASSERINA) MARCHE                 | 5.0 Cal.            |
| GRECHETTO TERRE DE LA CUSTODIA UMBRIA                 | 6.0 Cal.            |
| BIANCO UMBRIA TERRE DE LA CUSTODIA UMBRIA             | 6.0 Cal.            |
| TERRE DE LA CUSTODIA ROSATO UMBRIA                    | 6.0 Cal. / 24 Bott. |
| TREBBIANO SPOLETINO UMBRIA                            | 22 Bott.            |
| PASSERINA MARCHE                                      | 20 Bott.            |
| MALVASIA SAUVIGNON BULLI EMILIA ROMAGNA               | 22 Bott.            |
| GEWURZTRAMINER DOC KIES TRENTO ALTO ADIGE             | 20 Bott.            |
| PECORINO LA MUROLA UMBRIA                             | 24 Bott.            |
| PLENTIS MONTEFALCO BIANCO TERRE DE LA CUSTODIA UMBRIA | 25 Bott.            |
| VERMENTINO PEPI LIGNANA TOSCANA                       | 25 Bott.            |
| VERDICCHIO FONTEZOPPA MARCHE                          | 25 Bott.            |

## RED WINES

|  |          |
|--|----------|
| COLLI MARTANI SANGIOVESE UMBRIA              | 6.0 Cal. |
| MERLOT LA FARFALLA FRIULI VENEZIA GIULIA     | 6.0 Cal. |
| ROSSO UMBRIA IGT TERRE DE LA CUSTODIA UMBRIA | 6.0 Cal. |
| COSTA SECCA LE THADEE UMBRIA                 | 22 Bott. |
| MONTEFALCO ROSSO FONGOLI UMBRIA              | 24 Bott. |
| PILAR CILIEGIOLO UMBRIA                      | 25 Bott. |
| ROSSO MONTEPULCIANO SANT'ANNA TOSCANA        | 22 Bott. |
| MERLOT LA FARFALLA FRIULI VENEZIA GIULIA     | 20 Bott. |
| COLLI MARTANI SANGIOVESE UMBRIA              | 22 Bott. |

## Beers in Bottles

|                      |     |
|----------------------|-----|
| Peroni               | 3.0 |
| Nastro Azzurro       | 3.0 |
| Itala pilsen         | 3.0 |
| Pilsen Urquell       | 3.0 |
| Ichnusa non filtrata | 3.0 |
| Menabrea bionda      | 3.0 |
| Menabrea ambrata     | 3.5 |
| Menabrea strong      | 3.5 |
| Corona               | 3.5 |
| Ceres                | 3.5 |
| Tennent's            | 4.0 |

## Beers Artisans

|                     |     |
|---------------------|-----|
| Perugia             | 5.0 |
| Mastri Birrai Umbri | 5.0 |
| Gramigna            | 5.0 |

## Beers

|                                    |           |
|------------------------------------|-----------|
| <b>To the Plug</b> 0,25 L / 0,50 L |           |
| Hop Is Back                        | 5.0 / 8.0 |
| Hibu Gotha                         | 5.0 / 8.0 |
| Hibu Eil                           | 5.0 / 8.0 |

# COCKTAILS

*signature*

|   |     |
|---|-----|
| <b>SONG OF THE SIRENS</b><br>BITTER LE SIRENE, GREEN APPLE CREAM, GRAND MARNIER LIQUEUR ORANGE AND COGNAC, FRESH LIME JUICE.<br>Bitter taste, pleasantly acid and dry   | 7.0 |
| <b>MARY ROSE</b><br>EESPOLON TEQUILA 100% BLUE AGAVE, BRIOTTET ROSE HIP CREAM, CEDAR WATER, FRESH LIME JUICE.<br>Fresh, drinkable, thirst-quenching thanks to the fragrant floral notes                                 | 7.0 |
| <b>THUNDER TONIC</b><br>IOVEM VIOLET NECTAR, LEMON, TOP THOMAS HENRY TONIC WATER<br>Fresh, spicy and invigorating notes   | 7.0 |
| <b>GRAPEFRUIT PUNCH</b><br>J WRAY JAMAICAN RUM, BRIOTTET PINK GRAPEFRUIT CREAM, BIANCOSARTI, SANGIOVESE GRAPE WINE, GRAPEFRUIT.<br>Thirst-quenching, fresh, pleasantly fruity and citrus with soft tannins              | 7.0 |
| <b>PATRICK'S MULE</b><br>MINT LEAVES, PRESSED GINGER, CUCUMBER, VODKA, TOP GINGER BEER<br>Born from the passion for blending, it is thirst-quenching and balsamic   | 8.0 |
| <b>SWEET AMERICAN A LITTLE SALTY</b><br>TURIN RED VERMOUTH, CAMPARI BITTER, HAZELNUT VODKA, PERUGINA DARK CHOCOLATE, TOP SODA<br>A retro proposal that you will find enveloping with its chocolate and hazelnut flavors | 8.0 |
| <b>PISCO SOUR MARACUJA</b><br>PISCO, FRESH LEMON JUICE, PASSION FRUIT SYRUP<br>Drink that takes us on a journey where we will find fresh and exotic flavors   | 8.0 |
| <b>MOUNTAIN MANHATTAN</b><br>WILD TURKEY RYE WHISKEY, BORDIGA BITTER VERDE, CHIOT MOUNTAIN BITTER.<br>Intense and persistent alcohol content, when drunk ripe with balsamic and mentholated aromas                      | 8.0 |

## THE INTERNATIONALS

|  |     |
|--|-----|
| NEGRONI  | 7.0 |
| MARTINI COCKTAIL                               | 7.0 |
| AMERICANO                                      | 7.0 |
| MOSCOW MULE                                    | 7.0 |
| MANHATTAN                                      | 7.0 |
| GIN'N'TONIC<br>(London Hill, Schweppes Tonica) | 7.0 |

## GIN PREMIUM SELECTION

|  |      |
|--|------|
| GIN HENDRICK'S Scozia                              | 10.0 |
| GIN MARE Vilanova i la Geltrù, Catalogna           | 10.0 |
| TANQUERAY LONDON DRY GIN Gran Bretagna             | 10.0 |
| WINDSPIEL PREMIUM DRY GIN Renania, Germania        | 10.0 |
| BERRY BROOS & RUDD NR3 Londra, Regno Unito         | 10.0 |
| GIN MALFY Torino, Italia                           | 10.0 |
| BOMBAY SAPPHIRE Gran Bretagna                      | 10.0 |
| O'NDINA MEDITERRANEAN GIN Riviera italiana         | 10.0 |
| PORTOBELLO ROAD LONDON DRY GIN Londra, Regno Unito | 10.0 |
| GIL THE AUTHENTIC RURAL GIN Calabria, Italia       | 10.0 |
| MONKEY 47 Foresta Nera, Germania                   | 10.0 |
| TANQUERAY NO. TEN Gran Bretagna                    | 10.0 |
| JINZU GIN Cameronbridge, Scozia                    | 10.0 |
| ETZU DISTILLED DRY GIN Tokio, Giappone             | 10.0 |
| ENGINE GIN Savona, Italia                          | 10.0 |
| SABATINI LONDON DRY GIN Toscana, Italia            | 10.0 |
| MONSIEUR DEL PROFESSORE Piemonte, Italia           | 10.0 |
| A LA MADAME DEL PROFESSORE                         | 10.0 |
| VOLCANIC MINERAL GIN Garrotxa, Catalogna           | 10.0 |
| MARTINS MILLERS GIN Regno Unito                    | 10.0 |
| NIKKA COFFEY GIN Honshu Tohoku, Giappone           | 10.0 |
| PORTOFINO ITALIA                                   | 10.0 |
| GIN MARE CAPRI Italia                              | 12.0 |
| <b>PREMIUM TONIC<br/>IN COMBINATION</b>            | 2.00 |

# RHUM

## **EL TARASCO CHARANDA, Messico**

El Tarasco is a blend of rums aged between 18 and 24 months in barrels ex- American whiskeys and ex - Sherry. Distillation, on the other hand, takes place mainly in a copper still with a small percentage in a column, following an ancient production method light years away from those of modern industrial rums. **6.0**

## **ABUELO 7 anni, Panama**

After 7 years in oak barrels it acquires its characteristic yellow color bright and seductive amber that invites you to put your nose inside. When we do this we perceive a world of sweet spices and dried fruit. **7.0**

## **DON PAPA 10 ANNI, Filippine**

The island of Negros is the place where sugar canes grow used in the production process of this excellent 10 year rum. Aging takes place in oak barrels for 7 years, and then used, in the last three years of aging, of the barrels they had housed of the burbon, charred again. **7.0**

## **DAMOISEAU AGRICOLE VSOP, Guadalupa**

A distillate of great value, which is a real pleasure to savor thanks to interminable contours, which outline intense aromas and delicate at the same time. A bottle obtained from a cut of Rum aged for at least 4 years. **7.0**

## **NATION "DEMERARA" 14 ANNI, Guyana Britannica**

Area famous all over the world for its fine cane sugar, it is precisely from these precious molasses that this Rum Demerara is obtained "Navy" style. Balance between sweetness and a bitter aftertaste. **7.0**

## **MILLONARIO 15 ANNI, Perù**

Peruvian distillate of sugar cane molasses, aged with solera method and endowed with a rich, soft and exuberant personality. Buttery hints of candied fruit, tropical dried fruit, caramel and sweet spices. **8.0**

# WHISKY

## **ABERFELDY 12 YO, Scozia**

A whiskey aged 12 years and produced by the Aberfeldy distillery which is a perfect example of the great Scotch of the Hilands. Aging in noble woods allows the whiskey to reach a remarkable aromatic complexity, ranging from fruity notes and honeyed to malty and spicy sensations. **6.0**

## **WHISKY WILD TURKEY, Kentucky**

A clear amber bourbon to the eye, the nose is spicy and woody, with notes of rye and vanilla. In the mouth it is rich, dense, with caramel aromas, honey and hints of custard. In the finish it becomes slightly spicy. **6.0**

## **BIG PEAT, Scozia**

A peaty blended that uses exclusively Isle of Islay whiskey. Small batch, created in small batches (about 5,000 bottles) not cold filtered and without dyes. Exciting, true and full-bodied. **7.0**

## **NIKKA FROM THE BARREL, Giappone**

Whiskey that combines single malts with Japanese grain whiskeys, all sourced from the Yoichi and Miyahikyo distilleries. The blend, which rests in oak barrels and it is without age statements, it stands out for its great softness and elegance. **7.0**

## **LAPHROAIG QUARTER CASK SINGLE MALT, Scozia**

One of the eight whiskeys produced on the Isle of Islay, it has peaty undertones and marine that characterize it, making its aroma unmistakable for a unique product of its kind. The word "Quarter Cask" on the label means that aging does not take place in traditional 250 liter barrels, but in smaller barrels of 125 lt. **8.0**

## **IL "SOLE" DI PUNI, Italia**

It is an Italian malt whiskey made in South Tyrol and aged for 2 years in barrels ex-Borubon and for another 2 years in ex-Sherry barrels. Reveal a creamy, sweet, enveloping and warm, enriched with soft notes of spices, honey, orange peel, toasted walnut and memories of oak. **8.0**

# AMARI

## **BRAULIO RISERVA, Lombardia**

The Braulio Riserva Speciale amaro is characterized by a long stay in small Slovenian oak barrels and left to rest in the Braulio cellars.

5.0

## **CHIOT, Piemonte**

The processing takes place according to ancient recipes elaborated and refined over the course over the years, with infusions and distillates all entirely produced from fine spices, herbs and flowers that come from the Alps.

5.0

## **DENTE DI LEONE, Valle D'Aosta**

Bright amber color in the glass. The nose reveals a broad olfactory profile and variegated with notes of dandelion and mountain herbs. The mountain is an extraordinary alchemical laboratory, a clean and healthy environment.

6.0

## **KLOSTER BITTER, Abbazia di Novacella**

For the production of the Kloster bitter, the Amaro from the Novacella Abbey, they come use pine cones and mountain pine sprouts. The infusion for five months in the distillate of wine, gives it the typical and clear resinous note.

5.0

## **ORVIETAN, Umbria**

It contains the properties of the 25 medicinal herbs with which it is produced. Among the benefits: it promotes digestion, helps purify the liver, stimulates regularity intestinal and also has tonic effects on the body.

6.0

# WHITE GRAPPAS

## **GRAPPA DI BRUNELLO "TORRE" BANFI, Toscana**

For its production, pomace from selected vineyards is used owned by Banfi, in the hilly area of the southern slope of the Municipality of Montalcino. Grapes destined for the production of Brunello di Montalcino.

5.0

## **GREPPOLUNGO VENTI 14, Veneto**

Obtained from the distillation of Italian marc, it is a selected product for quality, aroma and softness that can satisfy even the most demanding palates.

5.0

## **MOST TOSOLINI ACQUAVITE, Friuli-Venezia Giulia**

It comes from the pressing of precious grapes still fresh from the harvest. The berries, with their fragrant and sugary pulp are transformed into must, distilled according to the "Tosolini Method" with traditional Charante steam stills.

5.0

# BARRICATED GRAPPAS

## **GREPPOLUNGO MOSCATO, Toscana**

Single-variety aged with an amber color thanks for a long time aging in barrels. The scent is delicate and intense and the flavor it is soft and velvety with typical notes.

5.0

## **MAZZETTI D'ALTAVILLA 3.0, Piemonte**

Aromas reminiscent of almond paste and unroasted dried fruit, including pistachio. Balanced, refined. Persistent aromas with notes of cocoa butter and sweet vanilla.

5.0

## **SIBONA PORTO, Piemonte**

This special Grappa Riserva di Nebbiolo, already aged in wood for some years, it was then raised for about 24 months in barrels, purchased in Portugal, and already used, previously, to elevate the "vintage port".

5.0

# MEDITATION WINES

## **VERDUZZO ALTURIS, Friuli-Venezia Giulia**

After a slight withering on the plant to concentrate sugars and aromas the grapes are de-stemmed and softly pressed. The vinification continues in temperature-controlled vitrified concrete barrels.

4.5

## **RAÌNA VERMOUTH NUMERO UNO, Montefalco**

It is the first vermouth produced from native Umbrian grapes, in particular Sagrantino and Trebbiano. It is an intense, harmonious and round spiced wine with aromas rhubarb, cinchona, balsamic herbs and citrus fruits.

5.0

## **SAGRANTINO PASSITO ADANTI DOCG, Montefalco**

Of ancient tradition, it is the result of a careful selection of the best in the vineyard Sagrantino grapes destined for drying. Sweet wine, it is a triumph of sour cherry, myrtle, morello cherry and blackberry jams.

5.0

## **VENDEMMIA TARDIVA la PALAZZOLA, Umbria**

Obtained thanks to particular environmental conditions that allow development of the much celebrated noble rot: Botrytis Cinerea. The grapes of sauvignon e traminer benefit from the attack of prestige

5.0