

V° Menu

LA BOTTE PIENA sharing our passion

Head Chef Claudio PORRO

## TASTING MENU

### LET'S TRY A LITTLE BIT

Four courses of chef choice

40 p.p.

### LET'S TRY ALL

Seven courses of chef choice

55 p.p.

**The menu is for the whole table and the dessert is included**

### COVER 3

Foods or products that cause allergies or intolerances (as per Annex II to Reg.1169 / 2011 / CE):

- (1) cereals containing gluten and derived products, (2) crustaceans and products based on crustaceans,
- (3) eggs and egg products,
- (4) fish and fish products, (5) peanuts and products based on peanuts, (6) soy and soy products,
- (7) milk and milk-based products, (8) nuts and their products, (9) celery and celery products,
- (10) mustard and mustard products, (11) sesame seeds and sesame seed products,
- (12) sulfur dioxide and sulphites in concentrations higher than 10mg / kg or 10mg / l in terms of total sulfur dioxide,
- (13) lupins and products based on lupins, (14) molluscs and shellfish products.

FOR MORE INFORMATION ABOUT EVERY SINGLE PREPARATION, YOU MUST INFORM THE EMPLOYEE

Some products may be frozen

