

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

