

LA BOTTEGA

RISTORANTE ITALIANO

All cheeses used in the preparation of our dishes are produced in our cheese factory from quality products in compliance with modern technologies of cheese making.

PRICE BRUSCHETTA

- 2200 with strachatella cheese, tomato and basil
- 2200 with mozzarella cheese, tomato and basil
-  2900 hot-smoked salmon bruschetta
- 2900 with tuna, black olives, capers and pesto sauce
- 2200 with strachatella cheese and anchovies
- 2900 with beef pastrami, light cheese and pickled vegetables
-  2900 lightly salted salmon bruschetta with soft cheese and arugula

ANTIPASTI

- 5500 **Cheese plate with truffle honey**
Gorgonzola, parmesan, scamorza, mozzarella, caciotta with pistachios, montasio
- 6500 **Assorted meat sausage and cheese with truffles honey, capers and sundried tomato**
Smoked scatter cheese, caccotta cheese with truffles, cheese with pepper, bresaola, turkey, horse
- 6500 **Assorted sausages with artichoke and tomato bruschetta**
Beef bresaola, beef pastrami, turkey and horse

SOUPS

- 1500 Minestrone
- 2000 Tortellini with chicken in aromatic both
- 2900 Piquant soup with seafood
- 2500 Tomato soup with strachatella cheese
-  2000 Chicken soup with homemade noodles

HOMEMADE PASTA FRESCA

Classical Italian pasta can be made only by hand. During its preparation, we are using natural products from the best Italian manufacturers exclusively.

PASTA LONG

- 3100 Taliolini with tomato, parmesan and basil
-  3100 Spaghetti alla chitarra with broccoli sauce, stracciatella cheese and anchovies
-  3500 Spaghetti alla chitarra with beef polpette in tomato sauce
- 3100 Spaghetti arabiata with smoked cheese
- 4300 Black tagliolini with salmon in creamy-tomato sauce
- 3900 Green tagliotelle with duck stew
- 3500 Tagliotelle bolognese
- 3900 Spaghetoni with chicken and mushroom sauce
- 4700 Seafood spaghetti alla chitarra

PASTA SHORT

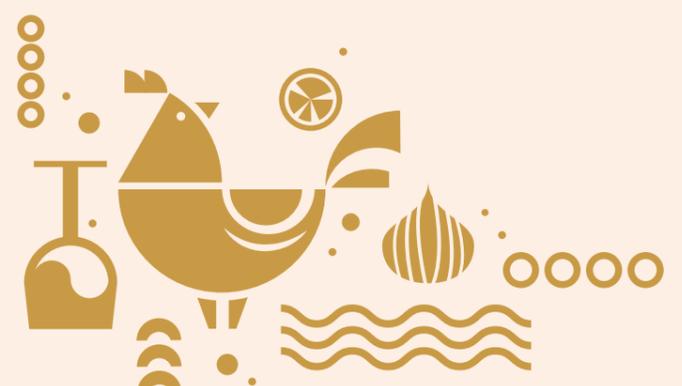
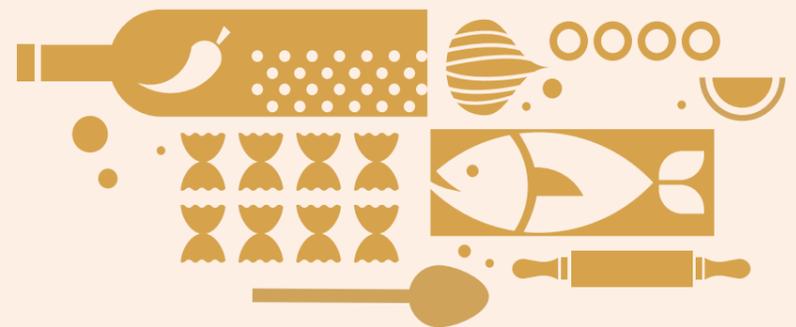
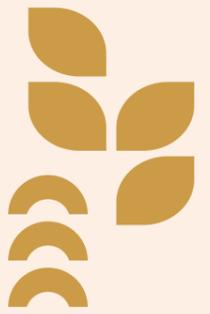
- 3700 Kavatelli with 4 cheese sauce, arugula and walnut
- 3900 Neketti with shrimps and arugula
- 3900 Grammy with meat and mushroom
- 3700 Kazarecche with stewed beef

PASTA STUFFED

- 2700 Ravioli with ricotta cheese and spinach
- 3100 Ravioli with ricotta cheese and shrimps
- 3500 Tortelli with potato and beef stew
- 3100 Lasagna bolognese

PRICE STARTERS AND SALADS

- 3500 **Mozzarella cheese with tomato**
With olive oil and basil
-  4500 **Burrata with Tomatoes**
- 2500 **Green salad**
Mix salad with smoked cheese and tomato
-  3500 **Vegetable Salad**
Lettuce, cucumbers, tomatoes, radishes, capers, olives, celery stalk, onion and olive oil
- 3500 **Arugula with shrimps**
Arugula, balsamic sauce, with fried potato, tomato and parmesan cheese
- 3700 **Salad with two kind of tuna**
Red bins, potato, black olive
- 3700 **Salmon tar-tar**
- 3500 **Carpaccio bresaola**
Beef bresaola with sweet pear, light cheese and olive oil
- 4200 **Roast beef salad**
Thin slice roast beef, tomato, parmesan cheese and olive oil
- 3500 **Chicken salad**
Salad, Chicken fillet, fried croutons, tomato and parmesan cheese
- 3200 **Tongue salad**
Fresh vegetables, beef tongue and salsa verde sauce



MAINS

PRICE FISH

5500	Mussels with tomato, greens, chili pepper and croutons
6900	Sea bass with vegetable grill
 6200	Pan-fried salmon with fregola pasta
5900	Dorado isolan with cherry tomato, potato and capers
 5900	Shrimp in garlic basil sauce
 5500	Fried pikeperch with cauliflower
 6900	Whole dorado with artichokes

PRICE MEAT

3700	Chicken ball polpette under tomato sauce and potato pure
 3700	Rabbit cutlets with tomato sauce and mashed potatoes
 5900	Osso bucco with saffron risotto
6900	Fillet mignon with yang potato and mustard sauce
 6900	Braised beef short ribs with white beans
 5700	Lamb stew with polenta
 5500	Stewed veal cheek with mashed potatoes and mustard sauce
 5900	Chicken with caponata

PIZZA

2800	Margarita <i>Mozzarella, parmesan, pelati tomato sauce and basil</i>
3200	Strachatella <i>Stratatella, cherry tomatoes, arugula and pelati tomato sauce</i>
3700	Four cheese <i>Parmesan, gorgonzola, mozzarella, taleggio</i>
3300	Gorgonzola with pear <i>Gorgonzola, mozzarella, pear, olive oil</i>
3200	Mushroom <i>Mozzarella, oyster mushrooms, champignons, truffle oil, parmesan</i>
3900	Tuna <i>Tuna, mozzarella, red onion, parsley, capers and olive oil</i>
3700	Bresaola <i>Beef bresaol, mozzarella, arugula, parmesan and olive oil</i>
3700	Turkey and mushrooms <i>Turkey, mozzarella and mushrooms</i>
3700	Capricciosa <i>Turkey, mozzarella, mushrooms, olives, artichoke and oregano sauce</i>
3000	Vegetable caponata <i>Mozzarella, peppers, eggplant, zucchini, olives, red onions and sun-dried tomatoes</i>
 3900	Homemade pastrami pizza <i>Pastrami, mozzarella, arugula, cherry tomatoes, onion pesto, pelati tomato sauce</i>
3000	Tomatoes with arugula <i>Mozzarella, three types of tomatoes, arugula, pesto and olive oil</i>
3900	Calzone with turkey <i>Turkey, mozzarella, champignons, oregano, olive oil, tomato pelati sauce</i>
3900	Calzone with lamb <i>Lamb, mozzarella, spinach, cilantro, bell pepper, tomato pelati sauce</i>

SIDES

1000	Mashed potatoes
1000	Young potatoes with herbs
1700	Grilled vegetables
1500	Grape paste with butter
1500	Tagliolini pasta with butter
 2500	Caponata with stracciatella <i>Zucchini, bell pepper, eggplant, red onion, tomato, pine nuts, basil, stracciatella</i>

DESSERTS

1500	Carrot cake <i>Biscuit dough, cinnamon, walnut and mascarpone cheese</i>
1500	Pear cake <i>Shortcrust pastry, blanched pear, almond cream</i>
1500	Lemon Tart <i>Shortcrust pastry, lemon cream and meringue</i>
1200	Crostat with apricot <i>Shortcrust pastry, homemade apricot jam</i>
1400	Blueberry cheesecake <i>Shortcrust cheesecake, blueberry jelly</i>
1400	Brownie <i>Chocolate sponge cake, vanilla sauce</i>
1500	Tiramisu <i>Homemade savoyardi cookies, mascarpone cream cheese</i>
1000	Eclair <i>Vanilla, pistachio, chocolate and lemon</i>

COOKIES

500	cantucci almond
400	shortbread margheritini

All prices are in tenge,
inclusive of 10 % service charge.