

**PANZANO  
BRUNCH**

**BOTTEGA  
DI  
carna**

**PANZANO  
BRUNCH**

**1-29 DECEMBER (MON-FRI) | 12-2:30PM  
2-COURSE \$68 | 3-COURSE \$88**

## **INIZIARE**

**CHIANTI CRUDO, SOURDOUGH**

**SIGNATURE BEEF TARTARE WITH PARSLEY AND LEMON**



**ZUCCHINI, BASIL & PARMIGIANO**

**CRISP ZUCCHINI WITH BASIL PESTO & GARLIC CRUMB**

**"BACCALA IN UMIDO"**

**A TWIST ON THE ITALIAN CLASSIC: COD WITH POTATO AND LEMON,  
ROLLED AND SLATHERED IN TOMATO SALSA**

**PUMPKIN RAVIOLI, CACIORICOTTA & SAGE**

**MORTADELLA, PISTACHIO**



## **PRINCIPALE ARROSTO**

**PLATTER SERVED WITH TUSCAN BEANS & ROSEMARY SALSA,  
OLIVE-CRUSHED POTATOES, BROCCOLINI & LEMON VINAIGRETTE**



**200-DAY GRAIN-FED GRILLED BEEF BLACK ANGUS RIBEYE  
PAN-ROASTED RED SNAPPER, LEMON & OLIVE OIL  
WOODFIRED TURKEY BREAST WITH STUFFING**

## **DOLCE**

**TIRAMISU & PLUM PUDDING**



Kindly inform us of any allergies or dietary needs.  
Our homemade dishes may contain trace ingredients.  
Prices subject to 10% service fee & GST.

*Dario Cecchini*

**@BOTTEGADICARNA  
SINGAPORE**