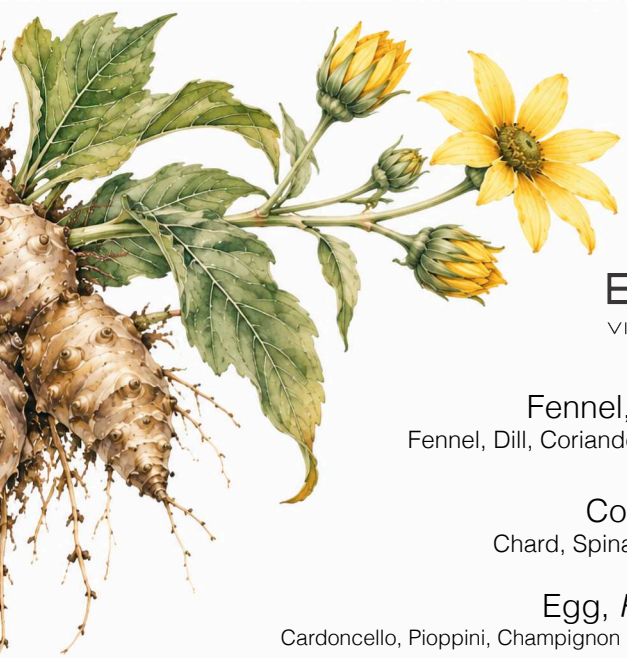


MAROTTA
RISTORANTE

BOTANIKA

VIAGGIO TRA FAMIGLIE BOTANICHE

Fennel, other *Ombrellifere* and Tarama
Fennel, Dill, Coriander, Cumin, Wild Fennel, Green Anise, Parsley, Ajowan

Codfish and *Chenopodiaceae*
Chard, Spinach, New Zealand Spinach, Saltbush, Quinoa

Egg, *Regnum Fungi* and *Lamiaceae*
Cardoncello, Pioppini, Champignon Mushrooms, Sage, Thyme, Rosemary, Marjoram, Oregano, Puleggio Mint

Risotto *Rutaceae*
Lemon, Citron, Lime, Sichuan Pepper, Rue, Combawa

Spaghetto, *Lamiaceae*, Caprino and Lime
Marjoram, Sage, Lavender, Mint, Oregano, Thyme, Rosemary, Savory, Basil

Pasta, *Peppers*, Lupini Clams and Pecorino
Black Pepper, Cubebe Pepper, Long Pepper, Wild Pepper, Sichuan Pepper, Pimento

Amberjack and *Leguminose*
Green beans, Lupins, Lentils, Chickpeas, Beans

Lamb and *Myrtaceae*
Eucalyptus, Cloves, Myrtle, Allspice

Pigeon and *Cupressaceae*
Juniper, Cypress

Spaghettino, Turnip Greens and Anchovies
from Radici & Innesti 2021

---

5 Botanical Families	85	7 Botanical Families	105	9 Botanical Families	135
Wine Pairing	50	Wine Pairing	70	Wine Pairing	90
Non-Alcoholic Pairing	50	Non-Alcoholic Pairing	70	Non-Alcoholic Pairing	90
“Prestige” in three glasses	80	“Prestige” in four glasses	110	“Prestige” in five glasses	140

La Carta

It is possible to choose 2 o 3 dishes and create your own menu

2 dishes à la carta	70
3 dishes à la carta	100



graphic design by valerio martini | impressivelab.it

Questo menù è stampato su carta Fedrigoni Vellum
55% di pura cellulosa certificata FSC®, 40% fibre di riciclo certificate FSC®, 5% fibre di cotone.