

BOTTEGA COCO

SYDNEY

Welcome to Bottega Coco, a unique and stylish Italian Restaurant and Patisserie that encapsulates the essence of Italy while showcasing the best of Sydney's gastronomic scene.

Nestled in the vibrant Barangaroo precinct, Bottega Coco is more than just a restaurant—it is a haven for food lovers and connoisseurs alike. Step inside and be immediately transported to a world of indulgence, where elegant interiors, timeless design, and a cosmopolitan ambiance create a sophisticated atmosphere that is both inviting and captivating.

At Bottega Coco, authenticity is at the core of everything we do. Inspired by the rich culinary heritage of Italy, our menu is carefully crafted using only the freshest, sustainably sourced ingredients. From traditional Italian classics to innovative culinary creations, each dish is a masterpiece of flavour and artistry, expertly prepared by our talented executive chef, Pier Davide Maiuri. With an emphasis on seasonality and local produce, every bite is a celebration of the senses.

· please inform your waiter if you are allergic to any food items - we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens.

- 10% surcharge applies on Sundays and Public Holidays.
- 10% service charge applies for groups of 8 and over.
- All credit cards incur a 1.1% fee.



WE ARE A
CLIMATE CONSCIOUS
VENUE.

AT BOTTEGA COCO WE ARE
FINDING WAYS TO REDUCE OUR IMPACT ON THE PLANET.

It's a journey we'd like to share with our diners and you'll be given
the chance to support our carbon offset project.

This is complementary and we are offering a chance to
win a \$500 dining voucher as a thank you for
your support. Simply scan the QR code and make a
difference with just one click.



In partnership with Clima.

TO START

BRUSCHETTA CAPRESE (V) 13 EACH

Toasted sourdough served with fresh tomatoes, olive oil, buffalo mozzarella and basil.

OLIVE PICCANTI (GF)(DF) 13

Mixed selection of Italian olives in extra virgin olive oil.

BOTTEGA BREAD BASKET 13

Selection of sourdough, grissini and carasau served with salted butter or extra virgin olive oil and balsamic.

HOME-MADE FIG, PROSCIUTTO & RICOTTA FOCACCIA 21

Buffalo ricotta, Prosciutto crudo San Daniele, dried figs, lemon and aged balsamic reduction.

BOTTEGA CHARCUTERIE 48

A selection of Italian charcuterie and cheeses served with fig jam and fresh bread. Prosciutto crudo San Daniele, Capocollo e Culatello, Pecorino Toscano DOP, Parmigiano Reggiano 24 Months and sweet Gorgonzola Blue Cheese.

ANTIPASTI

EGGPLANT SICILIANA (V)(GF) 24

Roasted eggplant served with tomato and genevose pesto, Ligurian olives and ricotta salata cheese. Vegan option available.

BURRATA (GF) 27

Fresh sliced tomato, genovese pesto and aged balsamic vinegar.

- Add Prosciutto crudo San Daniele \$10

POLPO E PATATE (GF) 30

Grilled octopus served with potato salad, parsley and toasted almond pesto.

CARPACCIO DI RICCIOLA (GF) 32

Hiramasa Kingfish, pickled radish and black salt served with heirloom tomato, cucumber and mint water.

BOTTEGA CHEESE PLATE 32

Parmigiano reggiano 24 months, Pecorino toscano, French brie, blue cheese gorgonzola, fig jam and carasau bread.

PRIMI PIATTI

Gluten Free Penne or Spaghetti 7

GNOCCHI ALLA SORRENTINA (V)(DFO) 35

Potato gnocchi, San Marzano tomato sauce, 24 months parmigiano reggiano and mozzarella.

PAPPARDELLE RAGÙ 38

Pappardelle, handcut veal ragù, crushed pistachio and parmesan.

GNOCCHETTI SARDI AL PESTO ROSSO (V) 28

Roasted tomato pesto, basil, shaved almonds and buffalo ricotta.

ACQUERELLO RISOTTO 38

Red beetroot puree, goats cheese and paradise prawns.

LINGUINE ALLA MARINARA (DF) 39

Seasonal mixed seafood, cherry tomatoes and fresh parsley.

SECONDI

POLLO AI FUNGHI (GF) 38

Free-range chicken breast and creamy mash potato with a swisse brown mushroom jus.

MOCK CHICKEN ALLA CACCIATORA (V) 32

Mock Chicken, white wine, asparagus and Ligurian olives.

BRACIOLA DI MAIALE (GF) 44

Slow cooked and roasted Berkshire free range pork chops, caramelised apple puree, burro nocciola and roasted pumpkin.

VITELLO, PATATE CROCCANTI E FRIAREELLI 59

Roasted Veal backstrap, Crispy layered potato, cime di rapa puree and red wine veal jus.

TAGLIATA DI MANZO (GF)(DF) 55

Australian Waygu premium MB4+ Striploin, king oyster mushrooms, fried sage and beef jus.

RICCIOLA ALLA SCAPECE (GF)(DF) 55

Hiramasa Kingfish, fried seasoned zucchini, Banyuls vinegar and fresh mint.

FILETTO AL PEPE NERO 47

Premium Australian beef tenderloin served with black pepper sauce.

CONTORNI & SALADS

Shoestring Fries with sea salt and fresh rosemary. (v)(df) 12

Spinach pan fried with butter, lemon zeste and grated Parmigiano Reggiano. (v)(gf)(dfo) 14

Roasted baby potatoes with sea salt and fresh rosemary. (v)(gf)(df) 14

Mixed green leaf salad. (v)(gf)(df) 14

Broccolini with shaved Parmigiano Reggiano. (v)(gf) 16

COCO'S SALAD (V)(GF)(DF)(VG) 16

Micro greens, edible flowers, dried figs and honey.

ROCKET SALAD (V)(GF)(DFO) 18

Fresh pears, gorgonzola cheese, rocket and balsamic vinegar dressing.

Vegan option available.

BOTTEGA CLASSICO PIZZERIA

- Gluten free base 7
- Vegan Cheese 5

BUFFALO MARGHERITA (V) 26

San Marzano tomato sauce, fresh buffalo mozzarella and fresh basil.

ORTOLANA (V) 25

San Marzano tomato sauce, mozzarella, seasonal vegetables and mushrooms.

MARINARA 24

San Marzano tomato sauce, oregano, garlic oil and anchovies.

DIAVOLA 28

San Marzano tomato sauce, mozzarella and spicy Italian salami.

CAPRICCIOSA 29

San Marzano tomato sauce, mozzarella, seasonal mushrooms, artichokes, Ligurian olives and San Daniele Prosciutto.

BOTTEGA SIGNATURE PIZZERIA

MORTADELLA 27

Fresh mortadella, mozzarella, homemade pistacho cream and buffalo stracciatella.

CALABRESE 27

Mozzarella, roasted seasoned potatoes, nduja, provola cheese, king oyster mushrooms and fresh rosemary.

FRIARIELLI 29

Mozzarella, Italian fennel sausage, friarielli in extra virgin olive oil and shaved Pecorino Toscano cheese.

TONNO 32

Fresh Tuna Carpaccio, San Marzano tomato sauce, buffalo mozzarella cream and eggplant chips.

BRESAOLA 32

Mozzarella, bresaola, rocket and shaved parmigiano reggiano.

BOTTEGA SPECIALE BANQUET

Shared Banquet \$90pp - Available for groups of 4 and over.

ANTIPASTI

BRUSCHETTA CAPRESE (V)

Toasted sourdough served with fresh tomatoes, olive oil, buffalo mozzarella and basil.

BOTTEGA CHARCUTERIE

A selection of Italian charcuterie and cheeses served with fig jam and fresh bread.

Prosciutto crudo San Daniele, Capocollo e Culatello, Pecorino Toscano DOP,

Parmigiano Reggiano 24 Months and sweet Gorgonzola Blue Cheese.

MAINS

GNOCCHI ALLA SORRENTINA (V)(DFO)

Home-made potato gnocchi, San Marzano tomato sauce, 24 months parmigiano reggiano and mozzarella.

PAPPARDELLE RAGÙ

Home-made pappardelle, handcut veal ragù, crushed pistachio and parmesan.

MARGHERITA PIZZA (V)

San Marzano tomato sauce, fresh buffalo mozzarella and fresh basil.

CAPRICCIOSA

San Marzano tomato sauce, mozzarella, seasonal mushrooms, artichokes,

Ligurian olives and San Daniele Prosciutto.

ROCKET, PEAR AND GORGONZOLA SALAD (V)(GF)(DFO)

Fresh pears, gorgonzola cheese, rocket and balsamic vinegar dressing.

TO FINISH

Chef's selection of mixed home-made desserts

BOTTEGA SQUISITO BANQUET

Shared Banquet \$125pp - Available for groups of 4 and over.

COURSE 1

BOTTEGA CHARCUTERIE

A selection of Italian charcuterie and cheeses served with fig jam and fresh bread. Prosciutto crudo San Daniele, Capocollo e Culatello, Pecorino Toscano DOP, Parmigiano Reggiano 24 Months and sweet Gorgonzola Blue Cheese.

EGGPLANT SICILIANA (V)(GF)

Roasted eggplant served with tomato and genevose pesto, Ligurian olives and ricotta salata cheese. Vegan option available.

BUFFALO MOZZARELLA

Fresh sliced tomato, genovese pesto and aged balsamic vinegar.

COURSE 2

PAPPARDELLE RAGÙ

Home-made pappardelle, handcut veal ragù, crushed pistachio and parmesan.

ACQUERELLO RISOTTO

Red beetroot puree, goats cheese and paradise prawns.

COURSE 3

RICCIOLA ALLA SCAPECE (GF)(DF)

Hiramasa Kingfish, fried seasoned zucchini, Banyuls vinegar and fresh mint.

TAGLIATA DI MANZO (GF)(DF)

Australian Waygu premium MB4+ Striploin, king oyster mushrooms, fried sage and beef jus.

Mixed Green Leaf Salad (v) (gf) (df)

COURSE 4

Chef's selection of mixed home-made desserts

BOTTEGA MAGNIFICO BANQUET

Shared Banquet \$140pp - Available for groups of 4 and over.

COURSE 1

HOME-MADE FIG, PROSCIUTTO & RICOTTA FOCACCIA

POLPO E PATATE (GF)

Grilled octopus served with potato salad, parsley and toasted almond pesto.

CARPACCIO DI RICCIOLA (GF)

Hiramasa Kingfish, pickled radish and black salt served with heirloom tomato, cucumber and mint water.

COURSE 2

GNOCCHETTI SARDI AL PESTO ROSSO (V)

Roasted tomato pesto, basil, shaved almonds and buffalo ricotta.

LINGUINE ALLA MARINARA (DF)

Seasonal mixed seafood, cherry tomatoes and fresh parsley.

COURSE 3

RICCIOLA ALLA SCAPECE (GF)(DF)

Hiramasa Kingfish, fried seasoned zucchini, Banyuls vinegar and fresh mint.

FILETTO AL PEPE NERO

Premium Australian beef tenderloin served with black pepper sauce.

Mixed Green Leaf Salad (v) (gf) (df)

Roasted baby potatoes with sea salt and fresh rosemary. (v)(gf)(df)

COURSE 4

Chef's selection of mixed home-made desserts

BAMBINI

Chicken alla milanese with shoestring fries. 17

Spaghetti alla bolognese ragu with parmigiano. 15

Penne tomato sauce and fresh basil. 14

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