

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, Dario Nencioni. 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 6 and over.

· All cards incur a surcharge fee.

OUR ZERO-WASTE PHILOSOPHY

At Bottega Coco, we are committed to a zero-waste philosophy, proudly eliminating food waste through meticulous planning and innovative techniques. Our thoughtfully curated menu ensures that every ingredient, from vegetables and chicken to fish bones, is utilised to create exquisite stocks and broths. By championing sustainability, we are paving the way towards a more eco-conscious future.

BOTTEGA COCO SYDNEY



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A TASTE OF ITALY.

Shared Banquet \$85pp - Available for 2 guests and over.

Welcome to our '**TOUR OF ITALY**' A culinary journey that takes you through the rich and diverse flavours of Italy. This meticulously crafted set menu invites you to experience the essence of Italian Cuisine, from the rustic charm of the Tuscan countryside to the vibrant tastes of Sicily. Each course is a celebration of Italy's finest ingredients and timeless traditions offering a taste of the countries unique and regional specialities.

BUON APPETITO!

COURSE 1

HOME-MADE FOCACCIA

BURRATA (GF)(V)

Cherry syrup - yuzu gel - hazelnut - mint.

CRUDO DI TONNO

Fresh Yellowfin Tuna - black olives - baby capers - pickled onion - celery
- sundried tomato - herb mayo - salmon roe - toasted carasau bread.

COURSE 2

PAPPARDELLE WILD BOAR RAGU (DFO)(GFO)

Wild boar ragù - truffle pecorino - parlsey

COURSE 3

ANATRA CONFIT (GF)

Crispy confit duck - parsnip puree - baby carrot - orange - dill.

INSALATA MISTA (GF)(DFO)(NFO)

Cherry tomato - pickled pear - parmesan - almond flakes

COURSE 4

SICILIAN CANNOLO

Home-made fried pastry tube - sweet sheep ricotta
chocolate - pistachio - candied orange.

A TASTE OF ITALY PREMIUM

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

COURSE 1 HOME-MADE FOCACCIA

CRUDO DI TONNO

Fresh Yellowfin Tuna - black olives - baby capers - pickled onion - celery
- sundried tomato - herb mayo - salmon roe - toasted carasau bread.

WAGYU CARPACCIO (GF)(NF)(DFO)

Blackmore wagyu top side - horseradish mayo - roasted grapes - rocket salad -
aged balsamic vinegar - shaved parmesan.

COURSE 2 PAPPARDELLE WILD BOAR RAGU (DFO)(GFO)

Wild boar ragù - truffle pecorino - parsley

GNOCCHI AI FIORI DI ZUCCA (V)(NF)(GFO)

Cacio e pepe sauce - fried zucchini flowers - tarragon - shaved parmesan.

COURSE 3 ANATRA CONFIT (GF)

Crispy confit duck - parsnip puree - baby carrot - orange - dill.

INSALATA MISTA (GF)(DFO)(NFO)

Cherry tomato - pickled pear - parmesan - almond flakes

COURSE 4 SICILIAN CANNOLO

Home-made fried pastry tube - sweet sheep ricotta
chocolate - pistachio - candied orange.

A TASTE OF ITALY LUXE

Shared Banquet \$145pp - Available for 4 guests and over.

COURSE 1 HOME-MADE FOCACCIA

BURRATA (GF)(V)

Cherry syrup - yuzu gel - hazelnut - mint.

CRUDO DI TONNO

Fresh Yellowfin Tuna - black olives - baby capers - pickled onion - celery
- sundried tomato - herb mayo - salmon roe - toasted carasau bread.

POLPO E PATATE (GF)(DFO)(NF)

Grilled fremantle octopus - black garlic - potato - nduja oil - pecorino chips.

COURSE 2 SPAGHETTI CON GAMBERI (NF)(GFO)(DFO)

Marinated prawns - chilli - garlic - prawn bisque - straciatella - chives - lime zest.

SEDANINO PEPERONI E RICOTTA (GFO)(V)

Roast capsicum cream - yellow capsicum - marjoram butter - almond crumble -
salted ricotta - basil.

COURSE 3 OSSOBUCO (DFO)(NF)

Braised veal shank - mashed potato - gremolata sauce.

INSALATA MISTA (GF)(DFO)(NFO)

Cherry tomato - pickled pear - parmesan - almond flakes

COURSE 4 SICILIAN CANNOLO DELIZIA AL LIMONE

TO START

FRESHLY SHUKED SYDNEY ROCK OYSTERS (GF)(DF) 39 / 68

Shallot mignonette - chives - lemon

ANCHOVIES BRUSCHETTA (GFO)(VO)(DFO) 12

Toasted sourdough stracciatella cheese - tomato concasse
- Italian anchovies - basil

OLIVE PICCANTI (GF)(DF) 10

Italian olives - virgin olive oil.

HOME-MADE FRESH FOCACCIA (DF)(V) 16

Rosemary - olive oil.

PEAR & PECORINO FOCACCIA (V) 21

Rocket - pecorino cream - pear - walnuts - honey.

BOTTEGA CHARCUTERIE 52

Fresh bread - lavosh crackers - Prosciutto crudo San Daniele
Salame e Wagyu Bresaola - Pecorino Toscano DOP - Taleggio -
Sweet Gorgonzola- Fig jam.

ANTIPASTI

TARTARE VEGETARIANA (V)(GF) 28

Seasonal vegetables - pumpkin puree - goats cheese - mint.

BURRATA (GF)(V) 29

Cherry syrup - yuzu gel - hazelnut - mint.

CRUDO DI TONNO (GFO)(DF)(NF) 32

Fresh Yellowfin Tuna - black olives - baby capers - pickled onion - celery
- sundried tomato - herb mayo - salmon roe - toasted carasau bread.

POLPO E PATATE (GF)(DFO)(NF) 34

Grilled fremantle octopus - black garlic - potato - nduja oil - pecorino chips.

FRITTO DI CALAMARI E GAMBERI (DF) 28

Fried calamari and prawns - spicy mayonnaise - lime and mint oil.

WAGYU CARPACCIO (GF)(NF)(DFO) 33

Blackmore wagyu top side - horseradish mayo - roasted grapes - rocket salad -
aged balsamic vinegar - shaved parmesan.

PRIMI PIATTI

GNOCCHI DI FIORI AI ZUCCA (V)(NF)(GFO) 34

Cacio e pepe sauce - fried zucchini flowers - tarragon - shaved parmesan.

PAPPARDELLE AL RAGÙ DI CINGHIALE (DFO)(GFO) 38

Wild boar ragù - truffle pecorino - parlsey

A MESSAGE FROM OUR EXECUTIVE CHEF DARIO NENCIONI

Growing up in Tuscany, some of my fondest memories are of hunting wild boar in the bush with my father. Those early mornings spent in the serene, rolling hills of Tuscany, tracking these majestic animals, taught me not only the skills of hunting but also a deep appreciation for the natural bounty of our land. The wild boar we brought home would be transformed by my mother into the most flavourful, hearty ragù, a dish that became a staple of our family table.

SEDANINO PEPERONI E RICOTTA (GFO)(V) 33

Roast capsicum cream - yellow capsicum - marjoram butter - almond crumble - salted ricotta - basil.

ACQUERELLO RISOTTO (GF)(V)(DFO)(NFO) 34

Jerusalem artichoke puree - burnt butter - artichoke chips - walnuts - mint.

SPAGHETTI CON GAMBERI (NF)(GFO)(DFO) 38

Marinated prawns - chilli - garlic - prawn bisque - straciatella - chives - lime zest.

LINGUINE VONGOLE (NF)(GFO)(DFO) 42

Fresh clams - anchovy butter - parsley - bottarga - crumble

*Gluten Free - Penne, Linguine or Gnocchi +7

SECONDI

POLLO ALLA CACCIATORA (GF)(DFO)(NF) 45

Free-range chicken breast - cacciatora sauce - chicken glaze - asparagus - black dry olives.

PARMIGIANA DI MELANZANE AFFUMICATA (V)(GF)(NF) 33

Smoked eggplant - napoletana sauce - basil - vegan cheese.

OSSOBUCO (DFO)(NF) 49

Braised veal shank - mashed potato - gremolata sauce.

LAMB SHOULDER (GF)(DFO) (MIN 2 PEOPLE) 110

1.2kg Slow cooked smoked lamb shoulder - mix berry - yogurt - myrtle.

PESCATO DEL GIORNO 59

200g Wild caught fresh fish of the day - pickled beetroot - charcoal grilled celeriac - saltbush - fish jus.

At Bottega Coco, our commitment to culinary excellence goes hand in hand with our responsibility to environmental sustainability and the health of our oceans. Here's why we have chosen to use sustainable Australian fish rather than farmed fish.

TAGLIATA DI MANZO (GF)(DFO) 75

200g MB9• Blackmore wagyu tri tip - sauté rainbow chard.

ANATRA CONFIT (GF) 49

Crispy confit duck - parsnip puree - baby carrot - orange - dill.

BISTECCA ALLA FIORENTINA

(MIN 2 PEOPLE) (GFO) 160

1kg Dry aged Tuscany style T- bone steak - rosemary oil - mustard.

CONTORNI & SALADS

Shoestring fries with sea salt and fresh rosemary. (v)(df) 14

Roasted baby potatoes with sea salt and fresh rosemary. (v)(gf)(df) 16

Stewed green beans with garlic, chilli and a traditional sauce. (v) 16

Pan-fried broccolini with a spicy crumble, anchovy dressing and shaved parmesan. 16

COCO'S SALAD (GF)(NF) 18

Rocket salad - peach - gorgonzola - honey.

INSALATA MISTA (GF)(DFO)(NFO) 18

Cherry tomato - pickled pear - parmesan - almond flakes.

BAMBINI

Chicken alla milanese with shoestring fries. 17

Gnocchi, Linguine or Penne with tomato sauce and fresh basil. 14

Gnocchi, Linguine or Penne with butter and parmesan. 14

BOTTEGA SIGNATURE PIZZERIA

ORTOLANA (V) 32

Stracciatella - vinegar - marinated eggplant - zucchini - green apple - basil.

PESTO E FUNGHI 32

Basil pesto - mozzarella - sauteed mushrooms - cherry tomato - pine nuts.

GAMBERETTI ZUCCHINE 34

Paradise prawns - zucchini - cherry tomato - garlic - basil.

FIORI DI ZUCCA E AGGIUGHE 34

Mozzarella - zucchini flowers - buffalo ricotta - anchovies - basil - pepper.

ESTIVA (V) 31

Roasted capsicum cream - cherry tomatoes - stracciatella - rocket - almond cream - basil.

DIAVOLA 34

Mozzarella - tomato sauce - mild salami - chilli oil.

BOTTEGA CLASSICO PIZZERIA

- Gluten free base 7
- Vegan Cheese 5
- Buffalo Mozzarella 5

MARGHERITA (V) 28

Fior di latte mozzarella - tomato sauce - basil.

BOSCAIOLA 34

Mushroom - italian sausages - mozzarella - potato - rosemary
shaved parmesan.

QUATTRO FORMAGGI (V) 33

Mozzarella - parmesan - pecorino - brie - gorgonzola.

REGINA 34

Heirloom cherry tomato - prosciutto di parma - buffalo mozzarella
fresh basil - oregano.

CAPRICCIOSA 29

San Marzano tomato sauce - mozzarella - seasonal mushrooms -
artichokes - Ligurian olives - ham.

BOTTEGA DESSERT

BABA (NF)(ALO)(V) 19

Baba - Rum Syrup - Pear - Chantilly

GIANDUIA 18

Hazelnut - Milk Chocolate - Praline Sauce

CLOUDBERRY BLISS (GFO) 18

Coconut Pannacotta - Strawberry Mousse - Meringue

STICKY DATE (NF) 18

Salted Caramel Toffee Sauce - Vanilla Ice-Cream

TORTA ALLE MELE (NF)(V) 16

Nonna's Apple Cake - Vanilla Ice-Cream - English Cream

TORTA DI CAROTE (V)(GF)(VG) 16

Carrot Cake - Chocolate - Orange Jam - Coconut

CHEESECAKE (GF) 17

Cream Cheese - Joconde Sponge - Crumble - Berry Compote

TIRAMISU (GFO) 17

Savoiardi sponge - coffee - mascarpone

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