LA BOTEGA
OSMOElba

Piazza Della Fontana, 56, 57034 Marina di Campo (LI)

RED PINSAS

Queen
House-made Tomato Sauce, Mozzarella, Basil — **11€**

Nirvana
House-made Tomato Sauce, Anchovies, Burrata, Basil — **15,5€**

Vasco
House-made Tomato Sauce, Mozzarella, Spianata (spicy calabrian Salami), 'Nduia (spicy spreadable Salami), Onion — **15€**

Patty Smith
House-made Tomato Sauce, Mozzarella, Spianata (spicy calabrian Salami) — **13€**

Led Zeppelin
House-made Tomato Sauce, Mozzarella, Bell Peppers, Cherry Tomatoes, Zucchini — **13€**

Guns N' Roses
House-made Tomato Sauce, Burrata, Tuscan Prosciutto Crudo, Arugula — **16€**

Dolly Parton
House-made Tomato Sauce, Garlic, Anchovies, Oregano — **13€**

Coldplay
House-made Tomato Sauce, Mozzarella, Tuna, Spianata (spicy calabrian Salami), Onion — **14,5€**

The Police
House-made Tomato Sauce, Mozzarella, Prosciutto Cotto, Scamorza Cheese, Oregano — **13€**

Bruce Springsteen
House-made Tomato Sauce, Mozzarella, Wurstel (Frankfurter) — **13€**

Cover Charge — 2,5€

WHITE PINSAS

Anouk
Mozzarella, Stracchino, Tuscan Prosciutto Crudo, Arugula **15€**

Pink Floyd
Mozzarella, Mortadella, Burrata, Chopped Pistachios **15,5€**

Janis Joplin
Mozzarella, Zucchini, Mint, Burrata, Chopped Pistachios **15,5€**

U2
Mozzarella, Pesto, Cherry Tomatoes, Pecorino Cheese **13€**

ACDC
Mozzarella, Cherry Tomatoes, Taggiasca Olives, 'Nduia (spicy spreadable Salami) **14€**

Kiss
Mozzarella, Gorgonzola, Stracchino, Pecorino Cheese **14€**

The Doors
Mozzarella, Cherry Tomatoes, Bell Peppers, Zucchini, Arugula **13€**

Elvis
Extra Virgin Olive Oil, Rosemary **7€**

The Weeknd
Cacio e Pepe (Pecorino Cheese and Black Pepper) **13€**

Dire Straits → *Lunch only!*
Fresh Mozzarella (added cold), Cherry Tomatoes, Extra Virgin Olive Oil, Basil **13€**

Cover Charge 2,5€

SALADS

Lenny Kravitz
Lettuce, Corn, Cherry Tomatoes, Tuna, Taggiasca Olives **13€**

Alanis Morissette
Lettuce, Corn, Cherry Tomatoes, Taggiasca Olives, Onion, Smoked Tofu **13€**

Bon Jovi
Burrata, Tomatoes, Basil **13€**

All Salads are served with Pinsa Focaccia 'Elvis'

PLATTERS

Metallica
4 Cold Cuts: Tuscan Prosciutto, Finocchiona, Cured Wild Boar Prosciutto, Capocollo from Siena **29€**
2 Cheeses: Aged and semi-aged Pecorino from Pienza

Tina Turner
4 Cheeses: Aged and semi-aged Pecorino from Pienza, Gorgonzola, and Parmigiano Reggiano **19€**

All platters are served with Pinsa Focaccia 'Elvis', caramelized Onions, Honey, and Taggiasca Olives

DESSERTS

House Dessert (ask Us for Today's Selection) **6€**
Nutella Pinsa **10€**
Half Nutella Pinsa **6€**

OUR "DULCIS IN FUNDO"

Barraquito Café (Layered coffee with Liqueur) **6€**
Aleatico 'LaFaccenda' DOCG with artisan Cantucci **10€**
Spumante "ASTI" DOCG (Moscato Bianco) **6,5€**

Cover Charge 2,5€

SOFT DRINKS

Still or sparkling Water (1 Liter)	
Still or sparkling Water (1/2 Liter)	3€
Coca Cola, Fanta, Sprite (33 cl), Spuma (26 cl)	1,5€
Tonic Water, Bitter Lemon (20 cl), Crodino (10 cl)	3,5€
Lemon or Peach Tea (33 cl)	3,5€
Fruit Juice (20 cl)	3,5€
	3,5€

COCKTAILS

Aperol Spritz or Campari	8€	Long Island	11€
White Spritz	7€	Moscow Mule	8€
Hugo Spritz	8€	London Mule	8€
Blue or Yellow Spritz	9€	Mojito	9€
Corona Spritz	8€	Cosmopolitan	9€
Negroni or Sbagliato	9€	Espresso Martini	9€
Americano	8€	Sex on the beach	8€
Tequila Sunrise	9€	Margarita	9€
Cuba Libre	9€	Shaken Campari	7€
Caipirinha or Caipiroska	9€	Campari Orange	8€
Gin o Vodka Lemon	8€	Basil Smash	10€

ELBA

Elba Mojito (Mortella)	10€
Elba Margarita (Mortella)	10€

ALCOHOL FREE

Virgin Mule o Mojito	7€
Spritz 0.0	7,5€
Blueberry and Lime	7€
Gin Tonic (Tanqueray 0.0)	11€

GIN & TONIC

Gordon	8€
Tanqueray	10€
Citadelle	10€
Bombay	11€
GinB (Pink Grapefruit)	12€
Helba Gin	13€
Tanqueray 0.0	11€

SHOTS

CLASSICS

Tequila with salt & lemon, Rum, Vodka, Gin — 3€

SPECIALS

B52: Kahlúa, Baileys and Grand Marnier
MiniGuinnes: Kahlúa and Baileys
Cupid's Kiss: Strawberry Syrup and Almond Baileys
Scorpion's Bite: Sambuca, Tequila and Tabasco

4€

WINE

BY THE GLASS

WHITE

- Maremma Toscana Bianco DOC 2022 “**EISNA**” (Trebbiano, Chardonnay, Malvasia) **6,5€**
- Elba “**LUCUMONE**” DOC 2025 (Vermentino) **7€**
- Elba “**BLUMO**” DOC 2025 (Ansonica) **7€**

ROSÉ

- Sovana sparkling Rosé DOC 2025 "**CAVAE**" (Sangiovese) **7€**

RED

- Elba Rosso DOC 2024 “**EFEBO**” (Sangiovese) **7€**

SPARKLING WHITE

- Charmat Method (**GLERA** Chardonnay) **5€**
- Spumante "**ASTI**" DOCG (Moscato Bianco) **6,5€**

CARAFE

SPARKLING WHITE

Metodo Charmat (**GLERA** Chardonnay)

- ½ Liter **8,5€**
- 1 Liter **15,5€**

BY THE BOTTLE

WHITE

- Maremma Toscana Bianco DOC 2022 “**EISNA**" (Trebbiano, Chardonnay, Malvasia) **27€**
- Bianco di Pitigliano DOC 2021 "**LUNASIE**" (Trebbiano, Malvasia) **30€**

WINE

- Elba “**LUCUMONE**” DOC 2025 (Vermentino) **30€**
- Elba “**BLUMO**” DOC 2025 (Ansonica) **30€**
- Orange Wine “**RUBICONE**” IGT (Trebbiano, Pinot Bianco) **30€**

ROSÉ

- Sovana sparkling Rosé DOC 2025 "**CAVAE**" (Sangiovese) **27€**

RED

- ELBA Rosso DOC 2024 “**EFEBO**” (Sangiovese) **30€**
- Toscana Rosso IGT 2021 "**SUANA**" (Cabernet Sauvignon, Merlot) **30€**
- Enigmatic Wine “**ASIO OTUS**” (Cabernet Sauvignon, Merlot, Syrah) **29€**
- ELBA Rosso Riserva DOC 2019 “**GIASONE**” (Sangiovese, Merlot, Cabernet, Syrah) **44€**

SPARKLING WINE CHARMAT METHOD

- Spumante Brut Blanc "**MALTEMPO**" (Trebbiano) **30€**
- Spumante Brut Rosè "**LUDOMARY**" (Sangiovese, Merlot, Syrah) **30€**
- Spumante "**ASTI**" DOCG (Moscato Bianco) **27€**

SPARKLING WINE CLASSIC METHOD

- Franciacorta DOCG “**BRÙT**” ‘Contadi Castaldi’ (Chardonnay, Pinot Nero, Pinot Bianco) **49€**
- Alta Langa DOCG Brut “**CUVAGE**” Millesimato (Chardonnay, Pinot Nero) **50€**
- Nebbiolo d’Alba DOC Brut “**ROSÈ CUVAGE**” Millesimato (Nebbiolo) **56€**

BEER

DRAFT

Austrian Zipfer Lager (Blonde)	
• small (20 cl)	**4,5€**
• medium (40 cl)	**7€**

BOTTLED

'Birra dell'Elba' Artisan Beer – Blonde or Amber (33 cl)	**7€**
Scoglio – Elba (33 cl)	**6€**
Kardinal (50 cl)	**7€**
Weiss (50 cl)	**8€**
Corona (33 cl)	**5€**

BITTERS & LIQUEURS

Mortella dell'Elba (Local Myrtle Liqueur)	**4€**
White Grappa	**4€**
Jägermeister, Limoncello, Amaro del Capo	**4€**
Aleatico	**6€**

PREMIUM SELECTION

Tuscan Grappa 'Adonaea'	**6€**
Zacapa Rum	**10€**
Aleatico 'LaFaccenda' DOCG with artisan Cantucci	**10€**

COFFEE & MORE

Espresso Coffee	**1,5€**
Coffee with Condensed Milk	**2,5€**
'Griso' Filter Coffee (Award-winning by Gambero Rosso)	**3€**
Cappuccino	**2,5€**
Iced Latte	**4€**
Iced Matcha Latte	**5€**
Shaken Coffee *(Baileys + 1€)*	**5€**
Tea	**3€**
Barraquito Café: Condensed milk, Vanilla Liqueur, Espresso, frothed Milk, Cinnamon and Lemon Zest	**6€**
Barraquito Café 'LaBotega': Condensed milk, Coffee Liqueur, (Kahlúa), Espresso, frothed Milk and Cocoa Powder	**6€**

BREAKFAST

Pancake *(with Fruit + 2€)*	**7€**
Toast (Ham and Cheese)	**4,5€**
Fresh Orange Juice	**5€**
Fruit Juice (20 cl)	**3,5€**

BREAKFAST COFFEE & TEA

Espresso Coffee	**1,5€**
Espresso Coffee with Condensed Milk	**2,5€**
'Griso' Filter Coffee (Award-winning by Gambero Rosso)	**3€**
Cappuccino	**2,5€**
Iced Latte	**4€**
Iced Matcha Latte	**5€**
Tea (English Breakfast or Green Tea)	**3€**

Soy Milk + 0.5€

CUSTOMER INFORMATION

PLEASE BE ADVISED THAT OUR PRODUCTS MAY CONTAIN INGREDIENTS OR PROCESSING AIDS CONSIDERED **ALLERGENS** UNDER EU REGULATION **1169/2011**

WE INVITE YOU TO ASK OUR STAFF FOR DETAILED INFORMATION REGARDING THE INGREDIENTS USED IN EACH INDIVIDUAL PRODUCT

INGREDIENTS AND TECHNOLOGICAL COADJUVANTS

1. **Cereals** containing **gluten**, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products
2. **Crustaceans** and products based on crustaceans
3. **Eggs** and products based on eggs
4. **Fish** and products based on fish
5. **Peanuts** and products based on peanuts
6. **Soy** and products based on soy
7. **Milk** and products based on milk (including lactose)
8. **Nuts**, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts, and their products (except for nuts used for making alcoholic distillates)
9. **Celery** and products based on celery
10. **Mustard** and products based on mustard
11. **Sesame seeds** and products based on sesame seeds
12. **Sulphur dioxide** and **sulphites**
13. **Lupin** and products based on lupin
14. **Molluscs** and products based on molluscs

Our staff is at your disposal for any specific information regarding the presence of allergens in each individual dish

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