



Bottega Rosso

TRATTORIA WEBSITE, ORDERING PLATFORM & MOBILE APP · CASE
STUDY

A complete concept design and build — website, online ordering with
delivery, an in-restaurant tablet and mobile app, plus a self-service admin panel
for daily operations.

Concept & Vision

"A restaurant website that feels like the trattoria itself — bright, warm, unhurried, and built entirely around one idea: nothing on the table is a shortcut."

Bottega Rosso is a fictional modern Italian trattoria, developed as a full concept to demonstrate what a premium hospitality website looks like when the visual identity is built specifically for the subject — not adapted from a generic template.

TARGET AUDIENCE

Diners researching a reservation before they call — expecting the site to set the same tone as the room they're about to walk into.

BRAND PERSONALITY

Confident, warm, unpretentious luxury. Bright and sunlit rather than dark and moody — closer to a Roman trattoria at lunch than a candlelit dining room.

PRIMARY GOAL

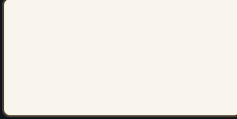
Convert a visit into a reservation, using real menu content, real photography, and a booking form that takes seconds to complete.

OWNERSHIP

The restaurant owner manages menu items, gallery photos, and contact details independently, with no developer needed for routine updates.

Design System

COLOR PALETTE



Parchment
#FAF5EC



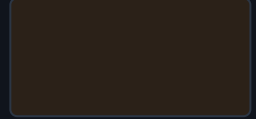
Surface
#FFFFFF



Tomato
#B23A2E



Olive
#5C6B47



Espresso
#2B2118

A warm parchment replaces flat white throughout, bookended by an espresso-dark header and footer — it reads as considered rather than default, and lets the tomato accent do the work of drawing the eye.

TYPOGRAPHY

Some sauces can't be rushed.

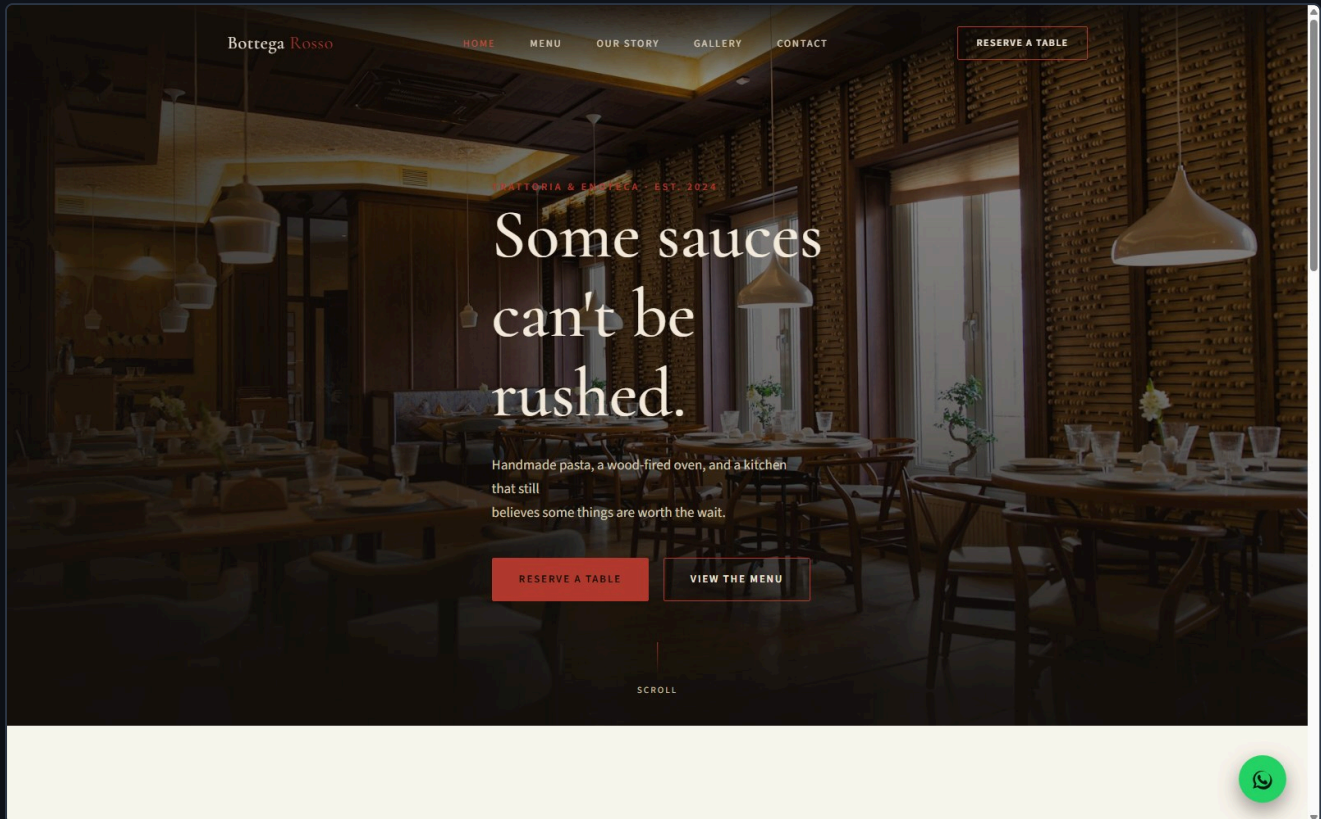
Cormorant Garamond pairs a high-contrast, editorial serif for headlines with Source Sans 3 for body copy and interface text — a deliberate pairing, not the default safe choice.

CORMORANT GARAMOND · DISPLAY | SOURCE SANS 3 · BODY & UI

LAYOUT APPROACH

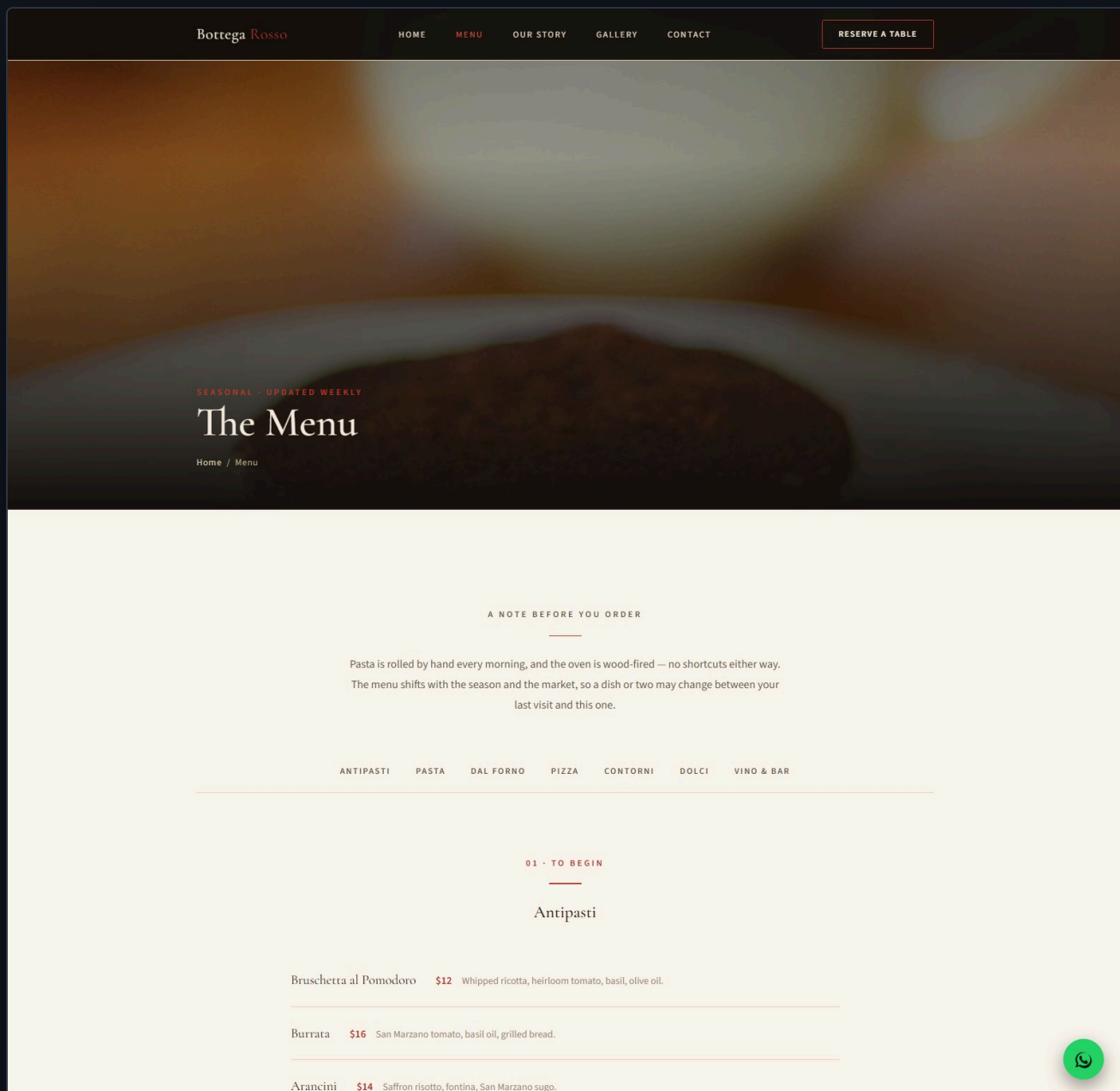
Full-bleed food and interior photography, generous negative space, and thin tomato hairline dividers replace the boxed, card-heavy layouts common in restaurant templates — the plate is the hero, not a UI component.

Home



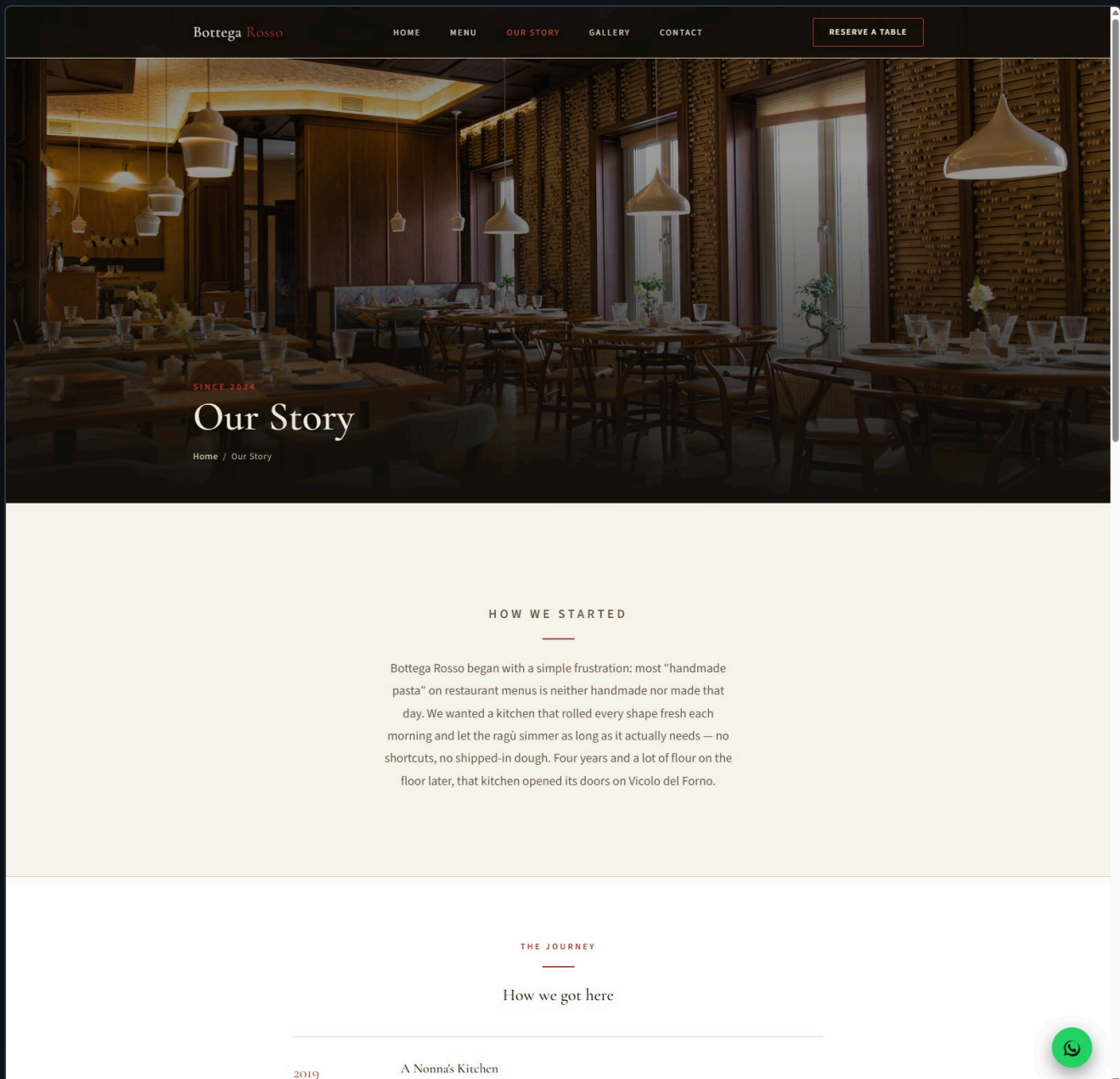
Purpose: establish tone in the first three seconds. A full-height interior photograph, a single-sentence thesis statement, and one clear action — reserve a table — before the visitor scrolls past the fold.

Menu



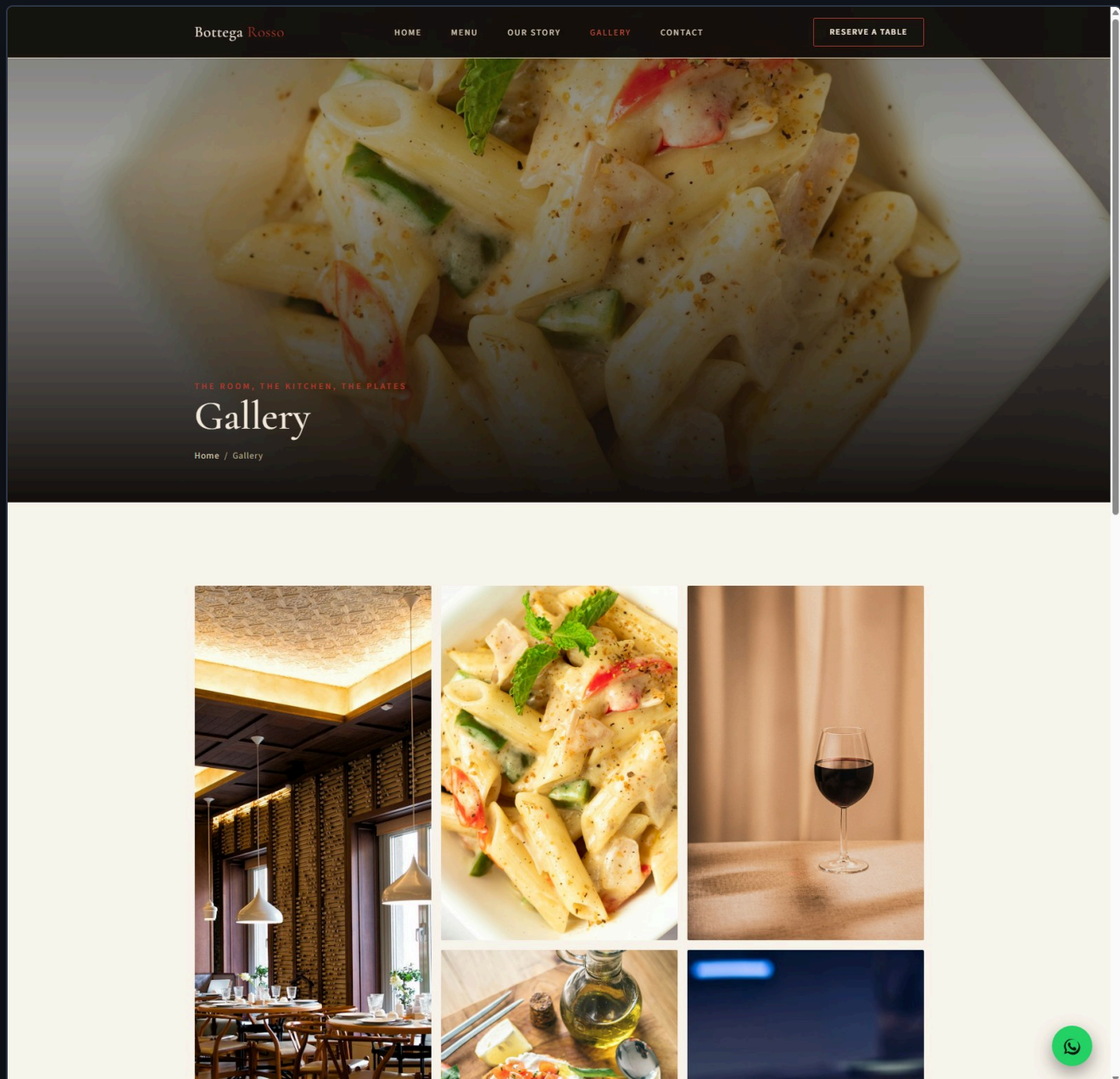
Purpose: read like an actual printed menu, not a product catalog. Dish name, dotted price leader, and a one-line description — grouped by course, jump-linked at the top for fast navigation on long menus.

Our Story



Purpose: build trust through specificity. A real founding timeline and a stated set of values give the brand a point of view, rather than the generic "passion for food" copy most restaurant sites default to.

Gallery



Purpose: let the room and the plates sell the visit. An asymmetric masonry grid avoids the uniform-thumbnaill look, and every photo in this gallery is uploaded and managed by the owner through the admin panel.

Contact & Reservations

Bottega Rosso

HOME MENU OUR STORY GALLERY CONTACT

RESERVE A TABLE

WE'D LOVE TO HAVE YOU

Reserve a Table

Home / Contact

GET IN TOUCH

Visit us on Vicolo del Forno

ADDRESS

48 Vicolo del Forno
Little Italy Quarter, 10003

HOURS

Tuesday – Sunday
5:00pm – 10:30pm
Closed Mondays

PHONE

+1 (000) 000-0000

EMAIL

hello@bottegarosso.com

LARGE PARTIES

For groups of 8 or more, please call ahead — we hold a private table near the wood oven most evenings.

REQUEST A RESERVATION

FULL NAME

Jordan Ellis

PHONE

(000) 000-0000

EMAIL

you@email.com

DATE

dd/mm/yyyy

TIME

Select a time

PARTY SIZE

Select party size

NOTES (ALLERGIES, OCCASIONS, REQUESTS)

Anything we should know before you arrive?

Purpose: remove friction from booking. Hours, address, and phone sit beside a short reservation form — date, time, party size, and notes — with nothing to fill in that isn't essential.

Order Online

Bortega Rosso

HOMEMENUOUR STORYGALLERYCONTACT

ORDER ONLINE

DELIVERY · PICKUP

Order Online

Home / Order Online

ANTIPASTI

PASTA

DAL FORNO

PIZZA

DOLCI

VINO & BAR



Tagliatelle al Ragù
Twelve-hour beef and pork ragù.
\$24.00

− 2 +



Tiramisu
Espresso, mascarpone, cocoa.
\$12.00

+ ADD



Osso Buco alla Milanese
Braised veal shank, saffron risotto, gremolata.
\$36.00

+ ADD

Your Order

2 × Tagliatelle al Ragù\$48.00

1 × Tiramisu\$12.00

Delivery Fee\$5.00

Total\$65.00

GO TO CHECKOUT

View in restaurant tablet ordering →

Purpose: browse the full menu by category, build a cart, and choose pickup, in-house delivery, or a partner delivery app — the same catalog and pricing that live on the Menu page, reused rather than duplicated.

Checkout

Bottega Rosso

HOME

MENU

OUR STORY

GALLERY

CONTACT

ORDER ONLINE

STEP 1

How would you like to receive your order?



Pickup

Ready in 20-25 min

No fee



Bottega Rosso Delivery

Our own drivers

\$5.00 · 35-45 min



Partner Delivery App

Via connected delivery apps

Fee set by provider

STEP 2

Payment method

CREDIT / DEBIT CARD

APPLE PAY

CASH ON PICKUP

CARD NUMBER

4242 4242 4242 4242

NAME ON CARD

Jordan Ellis

EXPIRY

MM / YY

CVC

123

Payment processing screen shown for design purposes — connect to a live payment gateway (Stripe, PayPal, or a regional provider) at implementation time.

Order Summary

2 × Tagliatelle al Ragù

\$48.00

1 × Tiramisu

\$12.00

Delivery Fee

\$5.00

Tax

\$4.80

Total

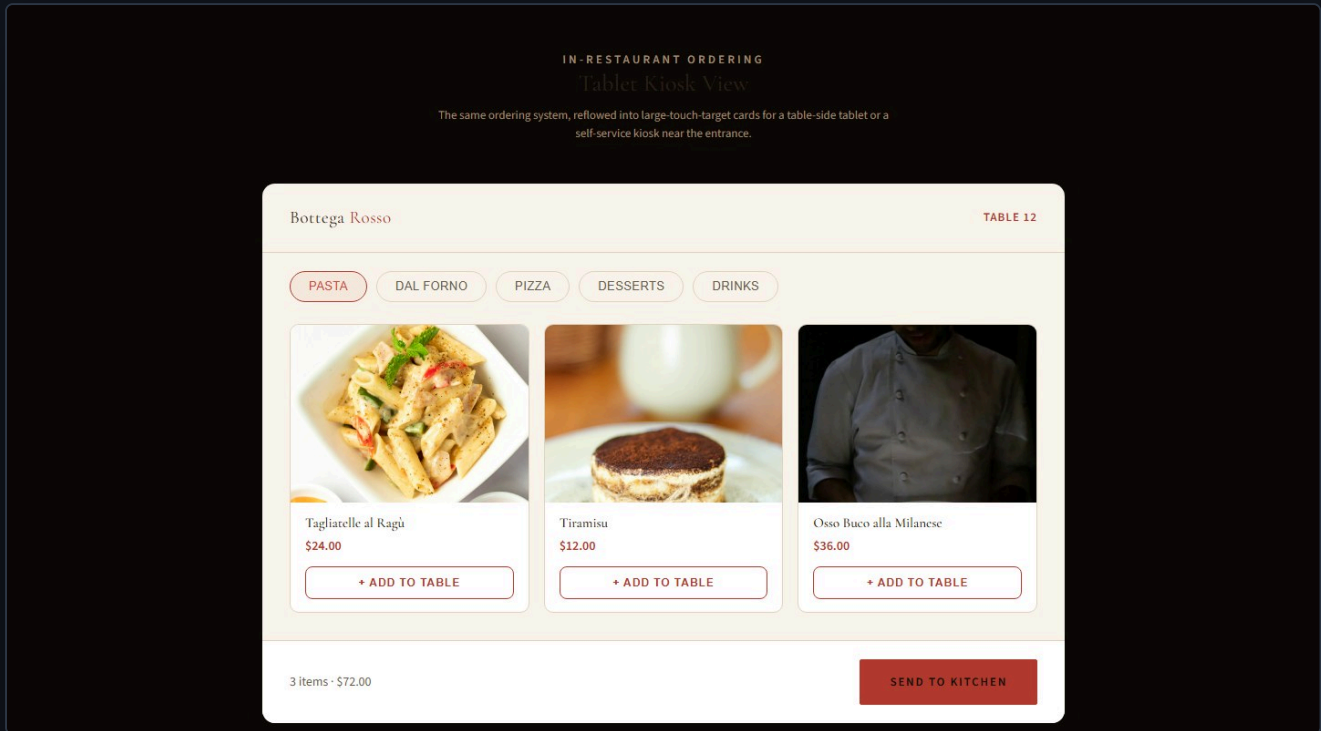
\$69.80

PLACE ORDER

[← Back to menu](#)

Purpose: a two-step flow — delivery method, then payment — with tax and fees calculated live. The payment screen is shown for design purposes only; at implementation time it connects to a live gateway such as Stripe or PayPal.

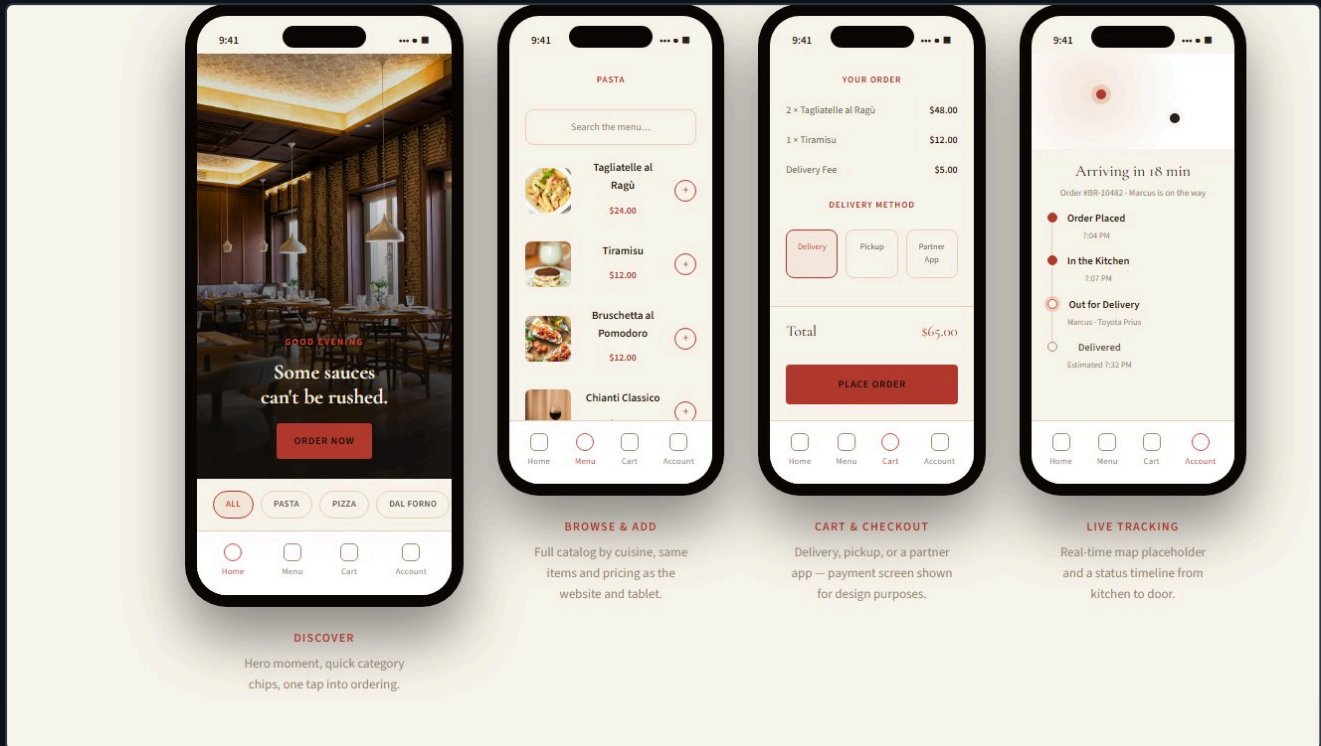
In-Restaurant Tablet



Purpose: the same catalog, reflowed into large touch-target cards for a table-side tablet or a self-service kiosk near the entrance — no separate system for staff to learn, no separate menu to keep in sync.

4 MOBILE APP

iOS & Android Companion App



Purpose: four native-style screens — discover, browse, checkout, and live delivery tracking — built from the same design system and the same ordering data as the website and the in-restaurant tablet. Shown as a design mockup; at implementation time it becomes a native iOS & Android build wired to live order data.

Dashboard & Menu Management

Bottega Rosso

Dashboard

Menu Items

Inventory

Staff Accounts

Gallery

Restaurant Info

Signed in as admin

Sign Out

Dashboard

A quick look at what's live on the site right now.

24

MENU ITEMS

22

VISIBLE ON SITE

8

MENU CATEGORIES

8

GALLERY PHOTOS

Quick actions

Everything here updates the live website immediately — no need to touch any code.

+ Add Menu Item

Manage Gallery

Manage Inventory

Edit Restaurant Info

Recent activity

ACTION	ITEM	WHEN
Menu item updated	Osso Buco alla Milanese	2 hours ago
Photo uploaded	Gallery — "Evening Service"	Yesterday
Menu item added	Pappardelle al Cinghiale	3 days ago

Purpose: give the owner a plain-language overview the moment they log in — live counts, not raw database numbers — plus one-click paths into the things they'll touch most often: menu, inventory, staff, and info.

Menu Editor & Gallery

Bottega Rosso

Dashboard

Menu Items

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Signed in as admin
[Sign Out](#)

Menu Items

Add, edit, or hide dishes — changes appear on the live site instantly.

+ Add Menu Item

NAME	CATEGORY	PRICE	STATUS		
Bruschetta al Pomodoro Whipped ricotta, heirloom tomato, basil.	Antipasti	\$12.00	Visible	Edit	Delete
Tagliatelle al Ragù Twelve-hour beef and pork ragù.	Pasta	\$24.00	Visible	Edit	Delete
Margherita San Marzano tomato, fior di latte, basil.	Pizza	\$18.00	Visible	Edit	Delete
Pappardelle al Cinghiale Wild boar ragù, rosemary, pecorino.	Pasta	\$27.00	Hidden	Edit	Delete
Tiramisu Espresso, mascarpone, cocoa.	Dolci	\$12.00	Visible	Edit	Delete

Add / Edit Item

Dish Name

Bruschetta al Pomodoro

Category

Antipasti

Description

Whipped ricotta, heirloom tomato, basil, olive oil.

Price (USD)

12.00

☒ Visible on live menu

Save Changes

Menu Items: add, edit, price, categorize, or hide any dish in seconds — no code, no developer, no waiting.

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Dashboard

Menu Items

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Gallery

Restaurant Info

Signed in as admin
[Sign Out](#)

Gallery

Photos shown here appear automatically on the site's Gallery page.

Upload a new photo

Photo (JPG, PNG, or WEBP)

Choose File

No file chosen

Caption

e.g. Tagliatelle al Ragù

Upload Photo

	CAPTION	UPLOADED	
	The Dining Room	Aug 2, 2026	Delete
	Tagliatelle al Ragù	Aug 3, 2026	Delete
	From the Bar	Aug 3, 2026	Delete
	Behind the Pass	Aug 5, 2026	Delete

Gallery: upload a new photo and it appears on the live site's Gallery page immediately.

Staff Accounts & Inventory

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Dashboard

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Staff Accounts

Restaurant Info

Signed in as admin

Sign Out

Staff Accounts

+ Add Staff Member

Each staff member gets a short login code for the tablet ordering system — no passwords to remember on the floor.

NAME	ROLE	LOGIN CODE	STATUS	
Marcus Bell	Kitchen Manager	4F2A	Active	Edit New Code Delete
Sofia Reyes	Server	9C3D	Active	Edit New Code Delete
Theo Okafor	Bartender	7B1E	Active	Edit New Code Delete
Nadia Farouk	Host	2E8F	Inactive	Edit New Code Delete

Add / Edit Staff Member

Full Name

Role

e.g. Marcus Bell

Server

☒ Active (can log in to the tablet system)

Add Staff Member

Staff Accounts: every staff member gets a short, auto-generated login code for the tablet ordering system — no passwords to remember on the floor, and codes can be reissued instantly if one is compromised.

Bottega Rosso

Dashboard

Menu Items

Gallery

Inventory

Staff Accounts

Restaurant Info

Signed in as admin

Sign Out

Inventory & Raw Materials

Track stock on hand for key ingredients. Items below their reorder line are flagged automatically.

+ Add Ingredient

INGREDIENT	ON HAND	REORDER AT	SUPPLIER	STATUS		
Dry-Aged Beef Short Rib	18.0 kg	10.0 kg	Riverside Meat Co.	In Stock	Edit	Delete
Live Lobster	4.0 units	8.0 units	Coastal Seafood	Reorder Now	Edit	Delete
Hardwood Charcoal	62.0 kg	25.0 kg	Foundry Fuel Supply	In Stock	Edit	Delete
San Marzano Tomatoes	6.0 kg	12.0 kg	Vittoria Imports	Reorder Now	Edit	Delete
Bourbon (House Pour)	14.0 L	6.0 L	Riverside Spirits	In Stock	Edit	Delete

Add / Edit Ingredient

Ingredient Name

e.g. Dry-Aged Beef Short Rib

Unit

kg

Quantity on Hand

18.0

Reorder Threshold

10.0

Supplier

e.g. Riverside Meat Co.

Add Ingredient

Inventory & Raw Materials:

stock levels for key ingredients, with items below their reorder threshold flagged automatically — so the kitchen sees a shortage before it becomes a service problem.

Technical Foundation

Built for a specific business reality: an independent restaurant owner who needs a fast, dependable site today, full content control tomorrow, and no dependency on a developer — or on us — for either.

FRONT OF HOUSE

- ✓ Hand-built HTML, CSS & JavaScript — no framework overhead
- ✓ Fully responsive across desktop, tablet, and mobile
- ✓ Full ordering flow — pickup, own-driver delivery, or a partner app
- ✓ In-restaurant tablet ordering, same catalog as the website
- ✓ Mobile app design mockup — discover, order, and track delivery
- ✓ Runs on any standard web host, no special server required

ADMIN PANEL

- ✓ PHP & MySQL — supported by virtually every hosting provider
- ✓ Secure login with hashed passwords
- ✓ Add, edit, hide, or remove menu items in real time
- ✓ Auto-generated staff login codes for the tablet system
- ✓ Inventory tracking with automatic reorder alerts
- ✓ Edit hours, address, and contact info without touching code

No external cloud database or third-party platform dependency — the entire project (site, images, and database export) is a self-contained package that transfers to any new host or domain in minutes.

The Value, In Plain Terms

01

It looks like a \$15,000 site, not a \$200 template

The design decisions — palette, typography, photography, layout — are specific to this restaurant, not recognizable as a reused theme.

02

The owner never has to call a developer for routine changes

New dish, new price, new photo, updated hours — all handled from a simple admin panel built for someone with no technical background.

03

It's portable, by design

No proprietary platform lock-in. The finished project can move to any hosting provider or domain the client already owns.

04

It's fast — for visitors and for search engines

Hand-written, dependency-free front-end code loads quickly on any connection, which matters for both user experience and search ranking.

INTERESTED IN A SITE LIKE THIS FOR YOUR BUSINESS?

Every project in this portfolio is
built the same way — from scratch,
for the business it's made for.

Design & Development Portfolio · 2026