



WOOD-FIRED PIZZA

MARGHERITA 🍷	\$23
tomato, fiordilatte mozzarella, extra virgin olive oil, basil	
MARINARA	\$25
tomato, anchovies, olives, oregano	
4 STAGIONI	\$31
tomato, fiordilatte mozzarella, prosciutto cotto, mushrooms, olives, artichokes	
CALABRESE	\$31
tomato, fiordilatte mozzarella, spicy salame, 'nduja	
SICILIANA 🍷	\$33
tomato, fiordilatte mozzarella, fried eggplant, stracciatella, ricotta salata, confit cherry tomato	
MORTAZZA	\$34
fiordilatte mozzarella, mortadella, pistachio e burrata	
PETRINI	\$31
tomato, fiordilatte mozzarella, italian sausages, mushroom truffle oil	
ROMANA	\$34
porchetta, fiordilatte mozzarella, roasted potatoes, provola	
PROSCIUTTO E BURRATA	\$35
tomato, prosciutto e burrata	

CALZONI E PANOZZI

CALZONE CLASSICO	\$28
prosciutto cotto, fiordilatte mozzarella & tomato	
CALZONE ROMANO	\$34
porchetta, fiordilatte mozzarella, tomato, parmigiano, provola, chilli	
CALZONE AL CRUDO	\$35
fiordilatte mozzarella, prosciutto crudo	
PANOZZO PROSCIUTTO	\$35
prosciutto, burrata, rocket	
PANOZZO SALAME	\$32
fiordilatte mozzarella, salame, rocket	
PANOZZO MORTADELLA	\$35
mortadella, burrata	

Discover the Chef's handpicked seasonal creations
PLEASE SEE OUR SPECIAL MENU FOR TODAY'S CREATIONS



137 MARION ST LEICHHARDT

Since 1977, La Botte D'Oro has brought together the heart of traditional Italian flavours with a touch of modern inspiration. Enjoy Nonna's handmade pasta, our signature wood-fired pizzas, and an unforgettable dining experience crafted with passion. Buon appetito.



BREAKFAST & BRUNCH MON TO FRI 6AM ~ 12PM | SAT & SUN 7AM ~ 12PM

LUNCH FRI & SAT 12PM ~ 3PM

DINNER TUE, WED, THURS 5:30PM ~ 9PM

DINNER FRI & SAT 5:30PM ~ 9:30PM



ANTIPASTO

FOCACCIA homemade focaccia, extra virgin olive oil & balsamic	\$9
WOOD-FIRED GARLIC PIZZA wood-fired garlic pizza	\$12
SELECTION OF CURED MEATS & CHEESES  serves 2 guests	
· selection of cheeses with condiments	\$30
· provolone, buffalo mozzarella & pecorino with marmalade & olives	
· mortadella	\$12
· salame piccante	\$12
· prosciutto cotto	\$12
· prosciutto crudo	\$15
OLIVE SICILIANE green sicilian olives	\$12
ARANCINI DI CARNE sicilian arancini filled with bolognese ragu & fiordilatte mozzarella	\$24
COZZE AL POMODORO black mussels, garlic, chilli, tomato & white wine, served with warm bread	\$26 \$32 MAIN SIZE
GAMBERI ALL'AGLIO 6 garlic prawns	\$28
CALAMARI FRITTI lightly floured calamari fried, served with lemon & aioli	\$28
FREMANTLE POLPO fremantle grilled octopus, garlic, chilli, oregano & extra virgin olive oil	\$38 \$46 MAIN SIZE
GAMBERONI 4 butterflied grilled king prawns with garlic chilli & parsley	\$42

INSALATA

BURRATA E POMODORINI 	\$25
classic pugliese burrata, extra virgin olive oil & marinated cherry tomato	
PERE E RUCOLA INSALATA 	\$22
rocket & pear salad, shredded cheese, walnuts, dressed with extra virgin olive oil & balsamic	
INSALATA ALL'ITALIANA 	\$16
classic garden salad, tomato, onion, cucumber & extra virgin olive oil	
INSALATA GRECA 	\$25
classic greek salad served with tomato, premium feta cheese, oregano & extra virgin olive oil	

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PASTA

GRANCHIO linguine, blue swimmer crab, garlic, chilli, white wine	\$39
NORMA ① penne, slow cooked tomato sugo, fried eggplant & ricotta salata	\$28
NORCINA paccheri, italian sausages, mixed mushrooms, white wine & truffle	\$36
MARINARA linguine, freshly caught seafood, garlic, chilli, white wine & tomato sugo	\$38
ASSASSINA linguine, prawns, garlic, chilli, parsley, white wine & cherry tomato	\$38
CARBONARA spaghetti, guanciale, cured egg yolk, black pepper & pecorino	\$34
LAMB RAGU pappardelle, slow cooked lamb leg, rosemary, garlic & herbs in a rich tomato sugo	\$36

RISOTTO

MARINARA carnaroli, freshly caught seafood, garlic, chilli, parsley, white wine & tomato sugo	\$38
PORCINI ① carnaroli, italian porcini mushroom & cream	\$35

SECONDI one side included

SALTIMBOCCA ALLA ROMANA (VEAL OR CHICKEN) panfried veal or chicken in white wine sugo with prosciutto & sage	\$39
FILETTO DI BARRAMUNDI panfried baby barramundi fillet, lemon & salad	\$36
TAGLIATA DI MANZO 300gr scotch fillet, rocket, shaved parmesan cheese & balsamic	\$38
PARMIGIANA DI MELANZANE ① fried eggplant, fiordilatte mozzarella, tomato sugo, parmigiano reggiano & basil	\$34

SIDES POTATO CHIPS \$10 | SALAD \$10 | BAKED POTATO \$10

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DOLCE

NONNA'S HOMEMADE TIRAMISU classic tiramisu, egg white, mascarpone, italian coffee	\$16
SORBETTO lemon sorbet served with limoncello	\$16
NUTELLA PIZZA sweet pizza topped with nutella	\$22
CANNOLI RICOTTA 3 ricotta cannoli	\$18
SEMIFREDDO chocolate semifreddo, hazelnut crumb	\$18
AFFOGATO classic affogato, vanilla ice cream, italian coffee, frangelico	\$20
GELATO 1 SCOOP 2 SCOOP pick your favourite, vanilla, strawberry, chocolate, hazelnut	\$7 \$12

KIDS MENU

PENNE NAPOLETANA 🌱	\$12
PENNE BOLOGNESE	\$12
CHICKEN SCHNITZEL WITH CHIPS	\$14
KIDS MARGHERITA PIZZA 🍕	\$14

KIDS EAT FREE Tuesday's & Wednesday's

FREE ICE-CREAM WITH EVERY KIDS MEAL TUESDAY & WEDNESDAY ONLY

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137 MARION ST LEICHHARDT

HOST YOUR NEXT EVENT WITH ITALIAN FLAIR

Celebrate your special moments in our private dining room, perfect for birthdays, family gatherings, work events, or just a night to remember with friends.

With Nonna in the kitchen creating authentic Italian flavours, we'll tailor food and drink packages to suit your style – so you can relax and enjoy warm Italian hospitality in your own private space.



Contact our experienced team to discuss your next event
9560 1349 • eat@labottedoro.com.au



WINE

RED

		
Thorn-Clarke Sandpiper Shiraz, Angaston SA	\$12	\$54
Cantine Cellaro Merlot, Sicily	\$12	\$56
Querceto San Giovese, Toscana	\$13.5	\$59
Cembra Pinot Nero, Trentino Alto Adige		\$76
Astoria Valpolicella Ripasso, Veneto		\$99
Collefriso Montepulciano, Abruzzo		\$89
Fondo Antico Nero D'avola, Sicily		\$79
Paralupi Appassimento Rosso, Puglia		\$94
Tenuta Scuotto Aglianico, Campania		\$84
Tenuta Di Arceno Chianti Classico DOCG, Toscana		\$119
Batasiolo Barolo DOCG, Piemonte		\$159
Elio Perdone Barbera D'asti, Piemonte		\$82
Sardus Peter Foras Cannonau Di Sardegna, Sardinia		\$82

WHITE

Devils Creek Pinot Grigio, Alpine Valley, VIC	\$10.5	\$44
Devils Creek Sauvignon Blanc, Alpine Valley, VIC	\$10.5	\$44
Rockcliff Peaceful Bay Chardonnay, Great Southern, WA	\$12.5	\$47
Sardus Peter Terre Fenicie Vermentino Doc, Sardinia		\$82
Astoria Pinot Grigio, Veneto		\$64
Collefriso Trebbiano D'abruzzo, Abruzzo		\$62
Spadafora Catarratto, Sicily		\$82
Lava Greco Di Tufo, Campania		\$78
Velenosi Pecorino Ossida Docg, Marche		\$69
Fondo Antico Grillo Parlante, Sicily		\$72
St. Paul Pinot Bianco "Plotzner", Trentino Alto Adige		\$94
Stella Bella Chardonnay, Margaret River, WA		\$89

WINE

SPARKLING

		
Val D'Oca Prosecco Extra Dry Millesimato, Veneto	\$10	\$64
Contadi Castaldi Franciacorta Brut, Lombardia		\$139
Astoria Moscato, Veneto	\$12.5	\$64

ROSE

Velenosi Rosato, Marche	\$12	\$59
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DESSERT

Donnafugata Passito di Pantelleria	\$29
Vin Santo Del Chianti	\$16
Penfolds Clubs Port	\$12

BEERS

Nastro Azzurro	\$10.5
Nastro Azzurro Leggera	\$9.5
Nastro Azzurro 0.0%	\$9
Ichnusa	\$11.5
Newtownner	\$11.5
Tre Caratteri "Ruota Libera" (Blanche)	\$17.5
Tre Caratteri "Rosso Distanza" (Double Ale)	\$18.5

SPIRITS

VODKA

Lilyfield Vodka	\$11
Arktika Vanilla	\$10
Belvedere	\$16
Archie Rose Native Botanical Vodka	\$14

GIN

Malfy Classic	\$15
Malfy Limone	\$15
Portofino	\$20
Ondina	\$18
Evangelista	\$16
Tanqueray	\$12
Tanqueray N10	\$19
Lilyfield Gin	\$11
Hendrick's	\$15
Archie Rose Dry Gin	\$16
Four Pillar	\$15

RHUM

Plantation OFTD	\$21
Husk Bam Bam Spicy Rum	\$14
Plantation 3yr	\$13
Bundaberg Rum	\$11

WHISKEY

Glenfiddich 12yr	\$12
Glenfiddich 15yr	\$19
Chivas Regal 12yr	\$12
Johnnie Walker Red Label	\$11
Johnnie Walker Black Label	\$15
Johnnie Walker Blue Label	\$36
Lark Classic Cask	\$40
Starward Nova	\$24
Starward Two-Fold	\$18
Archie Rose Single Malt	\$16
Bulleit Bourbon	\$13
Bulleit Rye	\$16
Jack Daniel's Single Barrel	\$19
Jim Beam	\$11
Canadian Club	\$11

TEQUILA

El Jimador Reposado	\$12
Patron Silver	\$17

SPIRITS

LIQUORS

Cointreau	\$13
Tia Maria	\$13
Baileys	\$12
Disaronno	\$14
Frangelico	\$12
Limoncello	\$12
Meloncello	\$14

ITALIAN DIGESTIVO'S & AMARO

Montenegro	\$13
Strega	\$16
Ramazzotti	\$13
Cynar	\$12
Averna	\$15
Amaro del Capo	\$13
Sambuca Molinari	\$15
Sambuca Black Molinari	\$15
Fernet Branca	\$17

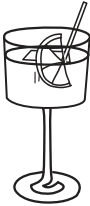
APERITIF

Campari	\$12
Aperol	\$12
Select	\$14
Cinzano Rosso	\$12
Cinzano Bianco	\$12
Noilly Prat	\$14
Cocchi Torino	\$16
Italicus	\$14

GRAPPA

Piave	\$18
Poli	\$24
Barricata	\$21

CLASSIC COCKTAILS



APEROL SPRITZ \$18

Aperol
Prosecco

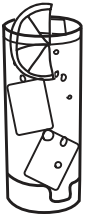
VARIATIONS • AMANTE • CAMPARI • SELECT • LIMONCELLO



NEGRONI \$20

Campari
Lilyfield Gin
Cinzano Rosso

VARIATIONS • NEGRONI SBAGLIATO • BOULEVARDIER • CYNAR NEGRONI



PALOMA \$20

El Jimador
Lime Juice
Agave Syrup
Grapefruit Soda



GIN BASIL SMASH \$20

Lilyfield Gin
Lemon Juice
Sugar Syrup
Basil Leaves
Soda



BRUMBLE \$20

Lilyfield Gin
Lemon Juice
Sugar syrup
Creme de Mure

SIGNATURE COCKTAILS



SIENNA TO COMO \$23

Vanilla Vodka
Passionfruit Puree
Noily Prat
Falernum Syrup
Lemon Juice
Moscato



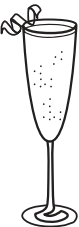
CALABRESE MULE \$22

Lilyfield Vodka
Amaro del Capo
Lemon Juice
Ginger Beer



MELONCELLO SOUR \$23

Rockmelon Liquor
Plantation OFTD
Lemon Juice
Egg White



MILKY LOVECELLO \$22

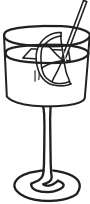
Limoncello
Orange and Vanilla Vodka
Double Cream
Vanilla Syrup



SICILIAN COFFEE MARTINI \$23

Averna
Espresso
Lilyfield Vodka
Tia Maria
Double Cream on top

MOCKTAILS



SPRITZ NO SPRITZ \$12

Crodino
Sparkling water
VARIATIONS · SANBITTER



VIRGIN NEGRONI \$17

Lyre's London dry gin
Lyre's Aperitif rosso
Lyre's Italian orange



ZILLENNIAL FASHIONED \$15

Lyre's American malt
Angustura bitter
Sugar syrup

NON ALCOHOLIC

Apple Juice	\$4.5
Pineapple Juice	\$4.5
Orange Juice	\$4.5
Chinotto	\$8.5
Limonata	\$8.5
Aranciata Rossa	\$8.5
Coca-Cola	\$4.5
Cola-Cola Zero	\$4.5
Sprite	\$4.5
Fanta	\$4.5

Lemon Lime Bitters	\$5.5
Ginger Beer	\$5
Purezza Still Water	\$3
Purezza Sparkling Water	\$4.5

COFFEE

Espresso	\$4.5
Piccolo	\$4.5
Macchiato	\$4.5
Flat White	\$5
Latte	\$5
Cappuccino	\$5
Long Black	\$5

coffee extras

- EXTRA SHOT +\$1
- SOY · MACADAMIA · ALMOND
- OAT · LACTOSE FREE +\$1
- CORRETTO +\$5
(SAMBUCA, GRAPPA, BAILEYS)

TEA

English Breakfast	\$5.5
Peppermint	\$5.5
Green Tea	\$5.5
Lemon & Ginger	\$5.5
Earl Grey	\$5.5
Pure Camomile	\$5.5
Irish Breakfast	\$5.5