

Pizze

Commendatore - S/M tomato, fior di latte, prawns, pippies, mussels, fish, garlic, chilli, white wine & parsley		35
Testa-Dura - S/M tomato, buffalo mozzarella, nduja, roasted capsicum ligurian olives & fresh basil		29
Margherita - S/M tomato, Stracciatella, fresh basil, wild Sicilian oregano	✓	29
Parmalat - S/M tomato, buffalo mozzarella, sliced prosciutto di parma, shaved parmigiano cheese topped with wild rocket		30
Goomar - S/M tomato, buffalo mozzarella, white sicilian anchovies, cherry tomatoes, olives, fresh basil, chilli	☐	29
DI Agnello - S/M tomatoes, marinated lamb backstrap, caramelised onion, buffalo mozzarella & fresh rosemary		33
Marco Polo - S/M tomatoes, mozzarella, smoked ham, mixed forest mushrooms, artichokes and aromatics herbs		30
Bada Bing - Bottega selected pork & fennel sausages, San Marzano tomatoes, stracciatella cheese, wild oregano		29
Taormina - S/M tomatoes, provolone, sorpresa salami, ligurian olives & fresh basil	☐	29
Gamberi e Piselli - S/M tomato, fior di latte, chilli, garlic prawns, peas and oregano		33
Pollo Cacciatore - S/M tomato, free range chicken, fior di latte, roasted capsicum, caramelized onion, olives and wild oregano		30

Calzone

Try any Bottega pizza as enjoyed in Naples in the 18th century by having it calzone style - Folded, wood-fired oven baked, so the filling is in the inside..Bellissimo

Pizze Bianche

Ari Gold - Garlic rubbed base, sliced Borgo capocollo, grated pecorino Romano, fresh parsley, touch of chilli and lemon	☐	29
Calcio e Pepe - Roman style, stracciatella cheese, pepper, salami and pecorino		29
Bruschetta al Pomodoro - Pizza focaccia, topped with garlic, mixed cherry tomatoes, basil leaves, wild oregano, sea salt and basil oil	✓	25
L'oro di Napoli - Buffalo mozzarella, rocket walnut pesto, pecorino and mortadella	☐	28
Porcini e Funghi Misti - Fior di latte, porcini and mixed funghi, aromatic herbs and white truffle oil	✓	29

SM- San Marzano D.O.P tomatoes, GF base available upon request
Each pizze is delicately hand stretched, generously topped and
exquisitely cooked in our wood fired oven at time of order

All Prices Inc GST

No Split Bills

All prices Inc GST surcharge applies to all credit Card payments

15% surcharge applies on public holidays

2024-8-1

Salumi

Salumi selected by Enzo Lo Terzo 100% Black Berkshire free range pork, with traditional spices and curing techniques. All phosphate free with no artificial preservatives or artificial ingredients

Price Per 100g

Prosciutto Crudo - Free Range		15
Cut - Leg of pork - Air-dried and matured over an extensive period		
Mortadella Olive Halves - Served warm		12
Cut - Various, Contains gluten - An old sausage recipe invented by Emilian Monks		
Artisan Veneto Salami - Mild		12
Cut - Shoulder and Thighs - Spiced and seasoned the Venetian way		
Coppa		12
Cut - Neck and Shoulders - A traditional delicacy renowned for its aroma		
Cacciatore - Cured Soft		12
Cut - Various - Hand tied and aged for a minimum of 4 weeks		
 Salumi Misti e Seasonal Fruits 		27

Choose any 3 salumi, served with melon, grissini & fresh bread

Assaggini & Primi Piatti

Pizza all' Aglio -		19
Fresh garlic, buffalo mozzarella, wild oregano, sea salt		
Bottega Style Meatballs -		22
Melt in your mouth veal, pork, parmesan meatballs in a chunky tomato sugo w/ charred Ciabatta bread		
Fritto Misto di Pesce -		24
Old school, flash fried oregano dusted fresh selected seafood, lemon aioli sc		
Insalata Caprese -	  	19
Slices of truss tomato, basil, stracciatella mozzarella, EVO, 1912 mother musk balsamic		
<i>Add freshly sliced Prosciutto Crudo</i>		25
Arancini Cacio e Pepe -		22
Lightly crumb pecorino Romano, fresh ricotta and black pepper risotto balls		
Polpo Brasato -		24
Braised octopus tentacles with pistachio nuts, panchetta and tomatoes, garlic ciabatta		
Olive Taggiasche Tiepide con Rosmarino e Mandorle -	 	10
Taggiasche olives warmed with rosemary and roasted almonds		
Brodetto di Pesce -		E24
A seafood soup, based on a fish Veloute, rich in chunks of seafood and an earthy flavour of saffron and vermouth		M36
Bruschetta di Granchio -		23
Chargrilled Ciabatta bread rubbed with garlic, heirloom tomatoes, blue swimmer crab meat, basil & lemon oil		
"Burrata" My all time favourite -		22
Unspun cows milk & cream mozzarella, Pugliese style, chargrilled ciabatta bread and a relish of chopped eggplant, olives, tomato & pine nuts, olive oil * Caponata *		
Salsicce alla Cacciatori -	 	19
Italian pork / fennel sausages, roasted capsicums, black dried olives, olive oil & wilted raddichio.		

Contorni e Insalate

Patate all'Italiana -	 	10
Roasted potatoes with garlic and aromatic herbs		
Insalata di Raddichio -	 	11
Orange segments, shaved fennel, ricotta Salata, sicilian oregano and blood orange vinaigrette		
Spinaci Saltati -	  	9
Sauteed spinach with garlic and lemon		
Asparagi alla Brace -	 	12
Chargrilled asparagus, shaved parmesan, white truffle oil		
Patatine Fritte -	 	9
French fries with confit garlic aioli		
Caponata -		10
Sicilian version of ratatouille served warm		

Risotteria

Classici

Risi e Bisi -

Fresh peas, pancetta, shallots and parmigiano - From the Veneto region

29

Tartufo e Funghi Misti -

Black truffle, mixed wild mushrooms, aged parmigiano reggiano (24 months)

29

Al Pesce

Cicale di Mare e Ruchetta Selvatica -

Moreton bay bug meat, wild rocket, parmigiano and a touch of chilli

33

Granchio, Pomodoro e Basilico -

Blue swimmer crab meat with San Marzano tomatoes, basil, lemon zest and touch of chilli

34

Alla Carne

Anitra Funghi e Salvia -

Braised duck ragu with porcini mushrooms, aromatics and parmigiano

32

Salsicce -

Italian pork and fennel sausages with tomato sugo, olive paste and basil

29

Vegetariano

Caprese -

Cherry heirloom tomatoes, stracciatella cheese, parmigiano, basil topped with buffalo mozzarella and 1912 mother musk balsamic

27

Pasta

Gnocchi Bologna Style -

An old school recipe, hand cut 6 hour cooked veal and pork ragu

32

Tortelli di Granchio -

Home-made filled pasta with blue swimmer crab meat, warm citrus and chive butter sauce

34

Rigatoni Rigate " All Amatriciana " -

A slow cooked reduction of pancetta, guanciale, garlic, chilli, tomato and basil

32

Spaghetti al Nero con Gamberi Aglio olio e Peperoncino -

Squid ink spaghetti, prawns, garlic, chilli olive oil, parsley and heirloom tomatoes

34

Pappardelle Ricce con Ossobuco -

Slow cooked veal shank in tomato sugo, gremolata, pangrattato and bone marrow butter

33

Ravioli di Carne -

A specialty from Bologna, house made ravioli stuffed with veal, mortadella, sage and parmigiano served in a light mushroom and roasting juices sauce

33

Spaghetti Carbonara (Bottega Style) -

Pancetta, guanciale, wild mushroom, spring onion, egg yolk & pecorino

31

Piatti Principali / Mains

Filetto di Manzo Pepato -

Eye fillet wrapped in guanciale & rolled in cracked black pepper with marsala jus

49

Pollo alla Griglia -

Chargrilled - butterflied whole free range spatchcock, served on a pizzaiola sauce

48

Anitra Arrosto -

Our house special, boneless, crispy roasted half duckling, green peppercorn and tawny port jus, caramelised pear

49

Pesce del Giorno -

Fish of the day

Market Price P.O.D

Agnello Con Insalata di Fregola -

Grilled Lamb back strap, Sardinian crumbed pasta salad with a rosemary and chianti jus

49

All mains accompanied with complimentary classic Italian potatoes



Vegetarian



Gluten free



House Special

No Split Bills

All Prices Inc GST
surcharge applies to all Creditcard payments
15% surcharge applies on public holidays
2024-5-1

Dolci

Pizza Dolce con Mele, Pera e Frutti di Bosco -	19
Sweet pizza dough, topped with apple , pear and mixed berry crumble , vanilla ice-cream	
Coppa di Gelati misti -	  16
A selection of artisan produced authentic gelato	
Suggest: Limoncello	
Zabaglione classico -	18
A house special, whisked sugar, sicilian marsala & egg yolks served warm over praline gelato (please allow 15 min)	
Suggest: Frangelico	
Calzone alla Nutella e Lampone -	18
Crispy nutella and raspberry filled calzone served with vanilla ice-cream	
Suggest: Frangelico	
Affogato -	
Espresso, vanilla gelato, chocolate coffee beans, Glenmorangie 10 yo whisky	18
OR	
Mocha ice cream with crushed Amaretti biscuits and frangelico	 18
Cannoli -	
Filled two ways, glazed fruit with choc ricotta and pistachio white chocolate custard with a blood orange glaze	18
Suggest: Remy Martin xo Cognac	
Sgroppino -	17
Italian lemon sorbet, limoncello and prosecco after dinner cocktail	
Tirami su -	18
Our Italian favourite	
Suggest: Kahlua	
Creme' Brulee' al Cioccolato Bianco con Fragole al Vincotto cotte al Forno -	18
White choclater creme brulee with oven baked vincotto strawberries with milk chocolate crumb	
Suggest: Baileys	

Formaggi Australiani e Italiani

Choose from a selection 50g serve of farmhouse produced Australian
and Italian cheese with fruit paste, dried muscatels and wild figs
Gluten-free crispbread on request

Maffra Mature Cheddar -	14
Aged between 15-24 months, its creamy with subtle fruity tones	
Adelaide Hills Double Cream Brie -	14
A mild buttery white mould that develops as it ripens	
Dolcelatte -	14
Is a blue veined Italian soft cheese made from cow's milk and has a sweet taste	
Provolone Dolce -	14
Aged for 2-3 months. The texture is semi-hard with a mild buttery flavour	
Suggest: Bottega Port	
Plate of any 3 cheeses	26

All Prices Inc GST

No Split Bills



Bottega Chevron Village



@Bottegacv

All prices Inc GST surcharge applies to all credit Card payments

15% surcharge applies on public holidays

Ragazzini



Margarita Pizza

\$17

Bolognese



\$17



**Ham, Cheese,
Pineapple Pizza**

\$17

Steak and Chips



\$17

Drinks



Orange Juice

\$4

Cranberry Juice

\$4

Coca-Cola

\$4.50

Diet Coke

\$4.50

Fanta

\$4.50

Lemonade

\$4.50

Mocktail- Please see staff for today's special

\$10

