

Dolci

Coppa di Gelati misti -

A selection of artisan produced authentic gelato
Suggest: Limoncello



16

Zabaglione classico -

A house special, whisked sugar, sicilian marsala & egg yolks served warm over praline gelato (please allow 15 min)
Suggest: Frangelico

18

Pizza al Limoie -

Ramsey inspired lemon curd, bush lemon, crème fraîche and basil
Suggest: Limoncello

18

Affogato -

Espresso, vanilla gelato, chocolate coffee beans, Glenmorangie 10 yo whisky
OR
Mocha ice cream with crushed Amaretti biscuits and frangelico

18

18

Cannoli -

Filled two ways, glazed fruit with choc ricotta and pistachio white chocolate custard with a blood orange glaze
Suggest: Remy Martin xo Cognac

18

Calzone alla Nutella e Lampone -

Crispy nutella and raspberry filled calzone served with vanilla ice-cream
Suggest: Frangelico



18

Tirami su -

Our Italian favourite
Suggest: Kahlua



18

Creme' Brulee' al Cioccolato Bianco con Fragole al Vincotto cotte al Forno -

White choclater creme brulee with oven baked vincotto strawberries with milk chocolate crum
Suggest: Baileys

18

Sgroppino -

Italian lemon sorbet, limoncello and prosecco after dinner cocktail

17

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 -

Aged between 15-24 months, its creamy with subtle fruity tones

14

Adelaide Hills Double Cream Brie -

A mild buttery white mould that develops as it ripens

14

Dolcelatte -

Is a blue veined Italian soft cheese made from cow's milk and has a sweet taste

14

Provolone Dolce -

Aged for 2-3 months. The texture is semi-hard with a mild buttery flavour
Suggest: Bottega Port

14

Plate of any 3 cheeses

26

Pizze

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, sorpressa 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,
caramalized 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

Salumi

Salumi selected by Enzo Lo Terzo 100% Black Berkshire free range pork, with traditional spices and curing techniques.All phosphate free with no arti cial preservatives or arti cial 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			
Choose any 3 salumi, served with melon, grissini & fresh bread			27

Assaggini & Primi Piatti

Pizza all` Aglio -			19
Fresh garlic, buffalo mozzarella, wild oregano, Murray river sea salt			
Bottega Style Meatballs -	 		22
Melt in your mouth veal, pork, parmesan meatballs in a chunky tomato sugo w/ charred Ciabatta bread			
Calamari fritti -			24
Fried, semolina dusted local squid and lemon			
Insalata Caprese -	  		20
Slices of truss tomato, basil, stracciatella mozzarella, EVO, 1912 mother musk balsamic			
Add freshly sliced Prosciutto Crudo			25
Arancini Cacio e Pepe -			22
Lightly crumb pecorino Romano, fresh ricotta and black pepper risotto balls			
Cozze Cozze -			28
Live Tasmanian mussels, pan fried with chilli, garlic, roasted peppers, capers, white wine,cherry tomatoes and a touch of cream			
Olive Taggiasche Tiepide con Rosmarino e Mandorle -	 		10
Taggiasche olives warmed with rosemary and roasted almonds			
Olive Ascolane -		3ea	
pork and fennel filled crumbed and fried green olives - Traditional Marche region			
Bruschetta di Granchio -			23
Chargrilled Ciabatta bread rubbed with garlic, heirloom tomatoes, blue swimmer crab meat, basil and lemon oil			
“Burrata” My all time favourite -	 		23
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 and wilted raddichio			
Contorni e Insalate			
Patate all’Italiana - Roasted potatoes with garlic and aromatic herbs	 		10
Insalata di Raddichio - Orange segments, shaved fennel, ricotta Salata, sicilian oregano and blood orange vinaigrette	 		11
Spinaci Saltati - Sauteed spinach with garlic and lemon	 		9
Asparagi alla Brace - Chargrilled asparagus, shaved parmesan, white truffle oil	 		12
Patatine Fritte - French fries with confit garlic aioli	 		9
Funghi Trifolati - Sauteed garlic mushrooms with lemon and parsley	 		10

Risotteria

Classici			
Risi e Bisi	 		29
Fresh peas, pancetta, shallots and parmigiano - From the Veneto region			
Tartufo e Funghi Misti -	 		29
Black truffle, mixed wild mushrooms, aged parmigiano reggiano (24 months)			
Al Pesce			
Cicale di Mare e Ruchetta Selvatica -			33
Moreton bay bug meat, wild rocket, parmigiano and a touch of chilli			
Gamberi, Salmone e Limetto -			34
Sautted garlic prawns, hierloom tomatoes, smoked salmon and lime			
Alla Carne			
Anitra Funghi e Salvia -	 		32
Braised duck ragu with porcini mushrooms, aromatics and parmigiano			
Isola della scala -			29
A regional speciality from a small town near Verona, of free range veal, pork, chicken mince, cinnamon and rosemary			
Vegetariano			
Caprese -			28
Cherry heirloom tomatoes, stracciatella cheese, parmigiano, basil topped with buffalo mozzarella			
Pasta			
Gnocchi Bologna Style -			33
An old school recipe, hand cut 6 hour cooked veal and pork ragu			
Linguine con granchio e Basilico -			34
Blue swimmer crab meat, tomato sugo, lemon zest, basil and a touch of chili			
Orecchiette con Salsicce -			32
Sausage, roasted peppers, basil in a creamy tomato sugo sauce			
Spaghetti al Nero con Gamberi Aglio olio e Peperoncino -			34
Squid ink spaghetti, prawns, garlic, chilli olive oil, parsley and heirloom tomatoes			
Pappardelle Ricce con Ossobuco -			33
Slow cooked veal shank in tomato sugo, gremolata, pangrattato and bone marrow butter			
Spaghetti Carbonara (Bottega Style) -			32
Pancetta, guanciale, wild mushroom, spring onion, egg yolk and pecorino			
Rigatoni Rigate “ All Amatriciana “ -			32
A slow cooked reduction of pancetta, guanciale, garlic, chilli, tomato and basil			
Piatti Principali / Mains			
Bistecca di manzo -			49
2 char grilled fillets of grass fed porterhouse , served on a pizzaiola sauce			
Saltimbocca di petto di pollo -			48
Free range chicken breast, prosciutto, marsala, sage with butter sauce			
Anitra Arrosto -	 		49
Our house special, boneless, crispy roasted half duckling, green peppercorn and tawny port jus, caramelised pear			
Pesce del Giorno -			P.O.D
Fish of the day			
All mains accompanied with complimentary classic Italian potatoes			



Vegetarian



Gluten-Free



House Special

No Split Bills All prices include GST
Surcharge applies to all creditcard payments
15% surcharge applies on public holidays