

La Botte

STARTERS

SALADS

ITALIAN INSALATA **\$16**
ICEBERG LETTUCE, CUCUMBER, CAPSICUM,
SPANISH ONION, ROMA TOMATO, JULIENNE CARROTS AND KALAMATA
OLIVES SERVED WITH ITALIAN DRESSING

INALATA DI RUCOLA **\$16**
BABY ROCKET, PEARS, WALNUTS, SHAVED PARMESAN CHEESE
IN A HONEY MUSTARD DRESSING

PANE

GARLIC BREAD **\$8**
CIABATTA BREAD WITH GARLIC BUTTER

HERB BREAD **\$8**
CIABATTA BREAD WITH GARLIC BUTTER AND ITALIAN HERBS

BRUSCHETTA **\$12**
CIABATTA BREAD TOPPED WITH FRESH DICED ROMA TOMATO, GARLIC,
BASIL AND TOPPED WITH MOZZARELLA CHEESE AND GRILLED

FOCACCINA **\$12**
PIZZA BASE WITH EXTRA VIRGIN OLIVE OIL, GARLIC, ROSEMARY AND OREGANO

OLIVE **\$12**
WARM OLIVES WITH GARLIC AND ITALIAN HERBS SERVED WITH PANE DE CASA

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ENTRÉE

BURRATA

\$24

BURRATA CHEESE WITH ROASTED TOMATOS SERVED WITH PANE DI CASA

TORTELLONI BURRO E SALVIA

\$23

TORTELLONI PASTA FILLED WITH RICOTTA AND SPINACH SERVED WITH BURNT BUTTER SAUCE AND NUTMEG

CALAMARI

\$26

FRESH CALAMARI RINGS TOSSED IN BREADCRUMBS, AND DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH SALAD

GARLIC PRAWNS

\$26

FRESH KING PRAWNS SERVED IN A HOT POT WITH GARLIC, CHILLI, PARSLEY AND MUSHROOMS

TOTANI

\$26

FRESH TENDER CUTTLEFISH COOKED IN A HOT POT WITH OLIVE OIL, GARLIC, PARSLEY, CHILLI, AND MUSHROOMS

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PASTA

SPAGHETTI PORTO FINO	\$31
SPAGHETTI PASTA WITH FRESH PRAWNS, GARLIC, CHILLI, PARSLEY AND OLIVE OIL	
PENNE ARRABIATA	\$27
SPAGHETTI PASTA WITH TOMATO SAUCE, BACON, GARLIC, CHILLI AND SHALLOTS	
GNOCCHI PESTO	\$29
HOUSE MADE POTATO GNOCCHI WITH CREAMY PESTO AND ROASTED PINE NUT	
PENNE ERCOLE	\$27
PENNE PASTA WITH TENDER VEAL THINLY CUT AND PAN FRIED WITH OLIVE OIL, DASH OF TOMATO, GARLIC, PARSLEY AND CHILLI	
FETTUCCINE CARBONARA	\$27
FETTUCCINE PASTA WITH CREAM, PANCETTA, EGG, PARSLEY AND GROUND BLACK PEPPER	
FETTUCCINE PUTTANESCA	\$27
FETTUCCINE PASTA IN A TOMATO SAUCE WITH MUSHROOMS, CAPERS, OLIVES, GARLIC, CHILLI AND SHALLOTS	
PAPPARDELLE RAGU	\$31
PAPPARDELLE PASTA WITH TWICE COOKED SHOULDER OF LAMB, IN A RICH TOMATO, ROSEMARY, GARLIC AND RED WINE SAUCE	
SPAGHETTI BOLOGNESE	\$27
SPAGHETTI PASTA WITH TRADITIONALLY SERVED WITH A RICH BEEF, TOMATO RAGU'	
LASAGNE AL FORNO	\$27
LAYERS OF PASTA WITH WHITE SAUCE, BEEF RAGU AND PARMESAN CHEESE	
TORTELLINI AI FUNGHI	\$27
TORTELLINI PASTA FILLED WITH VEAL MINCE, COOKED WITH MUSHROOMS, CREAM, SHALLOTS AND NUTMEG	
GLUTEN FREE PASTA AVAILABLE ADD \$4	

PIZZA

	SMALL 11"	LARGE 13"
NAPOLETANA	\$19	\$23
TOMATO SAUCE, ANCHOVIES, OLIVES AND MOZZARELLA CHEESE		
PEPPERONI	\$23	\$26
TOMATO SAUCE, PEPPERONI, OLIVES AND MOZZARELLA		
ERCOLES SPECIAL	\$23	\$26
TOMATO SAUCE, HAM, PEPPERONI, ONION, CAPSICUM, MUSHROOMS AND MOZZARELLA		
FOUR SEASONS	\$25	\$29
FOUR QUARTERED PIZZA WITH TOMATO SAUCE, MUSHROOM, PRAWN AND CHILLI, PEPPERONI, HAM AND MOZZARELLA		
MEXICANA	\$23	\$26
TOMATO SAUCE, PEPPERONI, CAPSICUM, ONION, OLIVES, ANCHOVIES, CHILLI AND MOZZARELLA		
PROSCIUTTO E RUCOLA	\$23	\$26
TOMATO SAUCE AND MOZZARELLA TOPPED WITH PROSCIUTTO AND BABY ROCKET		
MAIALINA	\$23	\$26
TOMATO SAUCE, ITALIAN SAUSAGE, ROCKET, TRUFFLE OIL AND MOZZARELLA.		
PORTO FINO	\$27	\$31
TOMATO SAUCE, KING PRAWNS, GARLIC, CHILLI, PARSLEY AND MOZZARELLA.		
VERDURA	\$23	\$26
TOMATO SAUCE, ROASTED CAPSICUM, MUSHROOM, BABY SPINACH AND MOZZARELLA.		
PADRINO	\$23	\$26
TOMATO SAUCE, ITALIAN SAUSAGE, MUSHROOM, GORGONZOLA CHEESE, GARLIC, CHILLI, MOZZARELLA		
GLUTEN FREE PIZZA AVAILABLE ADD \$5		

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MAINS AND SEAFOOD

VITELLO PIZZAIOLA

\$39

TENDER VEAL TOPPED WITH A TOMATO, GARLIC, OREGANO AND WHITE WINE SAUCE

VITELLO AI FUNGHI

\$39

TENDER VEAL WITH MUSHROOMS, SHALLOTS WHITE WINE AND A TOUCH OF CREAM

AGNELLO

\$36

SLOW-COOKED LAMB SHANK IN A RICH TOMATO SAUCE WITH SWEET PEAS, SERVED WITH MASH POTATO

POLLO CACCUATORE

\$33

CHICKEN BREST FILLET COOKED IN ONION, CAPSICUM, OLIVE AND NAPOLITANA SAUCE, SERVED WITH VEGETABLES

PESCE DEL GIORNO

\$MP

PAN-FRIED FISH OF THE DAY WITH LEMON AND BUTTER SAUCE, SERVED WITH SEASONAL VEGETABLES

GAMBERONI

\$49

SOUTH AUSTRALIAN BUTTERFLIED KING PRAWNS COOKED IN A GARLIC BUTTER SAUCE, SERVED WITH SALAD

La Botte

DOLCI

TIRAMISU

\$14

LAYERS OF SAVOIARDI BISCUITS SOAKED IN ESPRESSO AND COFFEE LIQUEUR,
WITH SMOOTH MASCARPONE CREAM AND A SPRINKLE OF CHOCOLATE

TORTA DI PERA E RICOTTA

\$14

HAZELNUT CAKE DELICATELY INFUSED WITH PEAR POACHING LIQUOR, AND A
CREAMY RICOTTA AND PEAR FILLING

PROFITEROLE

\$14

VANILA CUSTARD PROFITEROLE SERVED WITH WORM CHOCOLATE SAUCE

TORTA CAPRESE AL LIMONE

\$14

LEMON, WHITE CHOCOLATE AND ALMOND CAKE SERVED WITH MASCARPONE
CREAM

AFFOGATO

\$18

ESPRESSO COFFEE SERVED WITH VANILLA GELATO AND FRANGELICO LIQUEUR

GELATO (3 SCOOPS) EACH \$5

COFFEE, CHOCOLATE, LEMON, VANILLA, HAZELNUT

La Botte Wine List

White Wines

Kono Sauvignon Blanc Marlborough, NZ
Filo Grigio Pinot Grigio Sicily, IT
d'Arenberg Olive Grove Chardonnay McLaren Vale
6 Ft 6 pinot girs, king valley, AU
Shut the gate Riesling Clare vally
Optimiste Semillon Sauvignon Blanc Mudgee, NSW
Palazzo del Mare Catarratto Sicilily, IT

Red Wines

Sensi "Collezione" Sangiovese Tuscany IT
d'Arenberg Stump Jump Shiraz McLaren Vale
Twelve sign pinot noir, young, AU
Jack Estate Cabernet sauvignon, Coonawarra, AU
Andrew Seppelt Single Vineyard Shiraz Barossa Valley,
Hamelin Bay Shiraz Margaret River
Elysian Springs Pinot Noir Adelaide Hills, AU
d'Arenberg Shiraz McLaren Vale, AU
Chianti Classic DOCG Tuscany, IT
Valpolicella classic, IT
Montepulciano DOC Abruzzo IT
Pretorio Morellino di Scansano DOCG Tuscany, IT

La Botte Wine List

VALDO PROSECCO 200ML ITALY

CALAPPIANO PROSECCO EXTRA DRY DOC TREVISO, IT

TWO RIVERS SPARKLING CUVÉE 46 HUNTER VALLEY, NSW

SEPPELT SALINGER PINOT NOIR CHARDONNAY SOUTH EASTERN AUSTRALIA

MEDICI HERMETE. LAMBRUSCO ITALY

Beers & Spirits Bottled Beers

CASCADE LIGHT

VICTORIA BITTER

CROWN LAGER

MENABREA

PERONI

PERONI RED

CIDER SYDNEY CIDER APPLE

****Spirits & Liqueurs available upon request**

****BYO \$10 Per Bottle (Wine Only)**