

La Botte

Authentic Italian Food since 1982

La Botte Staters

Salads

ITALIAN INSALATA	Small	Large
Iceberg lettuce, cucumber, capsicum, Spanish onion, roma tomato, julienne carrots and kalamata olives served with Italian dressing	\$8.50	\$14.50
INSALATA DI RUCOLA	\$8.50	\$14.50
Baby Rocket and Italian shaved Grana Padano Parmesan cheese in a balsamic vinegar and extra virgin olive oil dressing		

Pane

GARLIC BREAD		\$6.00
Ciabatta bread with garlic butter		
HERB BREAD		\$6.00
Ciabatta bread with garlic butter and Italian herbs		
BRUSCHETTA		\$7.00
Ciabatta bread topped with fresh diced roma tomato, garlic, basil and with mozzarella cheese and grilled.		
CROSTINI		\$9.00
A trio of toasted ciabatta bread with pesto, olive tapenade and sauteed mushrooms		
PANE FRESCO		\$4.00
Fresh ciabatta bread served with balsamic vinegar and virgin olive oil		
FOCACCINA	\$10.00	\$12.00
Pizza base with virgin olive oil, rosemary, and oregano		
OLIVE		\$9.00
Warm olives with garlic and Italian herbs		

La Botte Pasta Menu

	Entrée	Main
SPAGHETTI PORTO FINO Spaghetti pasta with fresh prawns, Garlic, chilli parsley and olive oil	\$20.00	\$27.00
SPAGHETTI ARRABIATA Spaghetti pasta with tomato sauce, Garlic, chilli and shallots	\$16.50	\$22.50
PENNE AL PESTO GENOVESE Penne pasta with freshly crushed basil, Pine nuts, olive oil parmesan cheese, and a touch of cream	\$16.50	\$22.50
PENNE ERCOLE Penne pasta with tender veal thinly cut and pan fried with olive oil, garlic, parsley, and chilli	\$16.50	\$22.50
FETTUCCINE CARBONARA Fettuccine pasta with cream, pancetta, Egg, parsley and ground black pepper	\$16.50	\$22.50
FETTUCCINE PUTTANESCA Fettuccine pasta in a tomato sauce with mushrooms capers olives, garlic, chilli, and shallots	\$16.50	\$27.00
PAPPARDELLE RAGU Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine	\$20.00	\$22.50
PAPPARDELLE CON SALSICCE Pappardelle past with Italian pork sausages gorgonzola cheese rocket and a touch of cream	\$16.50	\$22.50
LASAGNE AL FORNO Layers of pasta with white sauce, beef ragu and parmesan cheese	\$16.50	\$22.50
TORTELLINI AI FUNGHI Tortellini pasta filled with veal mince cooked with mushrooms, cream, shallots, and nutmeg	\$16.50	\$22.50

******GLUTEN FREE PASTA AVAILABLE ADD \$2**

La Botte Pizza Menu

	Small 11"	Large 13"
NAPOTELANA Tomato sauce, anchovies, olives, and mozzarella cheese	\$17.00	\$22.00
PEPPERONI Tomato sauce, pepperoni, olives, and mozzarella cheese	\$17.00	\$22.00
ERCOLES SPECIAL Tomato sauce, ham, pepperoni, Onion, capsicum, mushrooms, and mozzarella cheese	\$23.00	\$26.00
FOUR SEASONS Four quartered pizza with tomato sauce, mushrooms, prawn and chilli, pepperoni, ham, and mozzarella	\$23.00	\$26.00
MEXICANA Tomato sauce, pepperoni, capsicum, onion, anchovies, chilli, and mozzarella	\$23.00	\$26.00
PROSCIUTTO E RUCOLA Tomato sauce and mozzarella cheese topped with prosciutto and baby rocket	\$23.00	\$26.00
MAIALINA Tomato sauce, Italian sausage, Rocket, truffle oil and mozzarella cheese	\$24.00	\$26.00
PORTO FINO Tomato sauce, King prawns, garlic, chilli, parsley, and mozzarella cheese	\$23.00	\$27.00
VERDURA Tomato sauce; roasted capsicum, mushrooms, baby spinach and mozzarella cheese	\$23.00	\$26.00
PADRINO Tomato sauce, Italian sausage, mushroom, gorgonzola cheese, garlic, chilli, mozzarella	\$23.00	\$26.00

******GLUTEN FREE PIZZA AVAILABLE ADD \$2**

La Botte Mains and Seafoods

	Small	Large
VITELLO PIZZAIOLA Tender veal topped with a tomato, garlic, oregano, and white wine sauce		\$31.00
VITELLO LIMEONE Tender veal with fresh lemon juice white wine and bechamel sauce		\$31.00
VITELLO AL FUNGHI Tender veal with mushrooms, Shallot's wine and a touch of cream		\$31.00
INVOLTINI Tender veal rolled and filled with Italian ham and mozzarella cheese topped with a white wine and rosemary sauce		\$31.00
CALAMARI Fresh Calamari rings tossed in breadcrumbs, and deep fried until golden brown and served with salad	\$19.00	\$26.00
GAMBERONI DIAVOLA Fresh large king prawns in a spicy tomato, chilly and garlic sauce	\$23.00	\$36.00
TOTANI Fresh tender cuttlefish cooked in a hot pot with olive oil garlic, parsley, chilli, and mushrooms	\$20.00	\$27.00
GARLIC PRAWNS Fresh king prawns served in a hot pot with garlic, chilli, parsley, and mushrooms	\$20.00	\$27.00

****Ask your waiter about the fish of the day

La Botte Drinks

Soft Drinks

Coke \$4.50

Sprite \$4.50

Fanta \$4.50

Coke Zero \$4.50

Lift \$4.50

Chinotto \$4.50

Dry Ginger Ale \$4.50

Lemon Lime and Bitters \$5.00

Apple juice \$4.50

Orange Juice \$4.50

Sanpelegrino \$4.50

******Italian sparkling mineral water 500ml \$7.00**