

La Botte Starters

Salads

	SMALL	LARGE
ITALIAN INSALATA Iceberg lettuce, cucumber, capsicum, Spanish onion, roma tomato, julienne carrots and kalamata olives served with italian dressing	\$10.00	\$14.50
INSALATA DI RUCOLA Baby Rocket and Italian shaved Grana Padano Parmesan cheese in a balsamic vinegar and extra virgin olive oil dressing	\$10.00	\$14.50

Pane

	SMALL	LARGE
GARLIC BREAD Ciabatta bread with garlic butter		\$6.00
HERB BREAD Ciabatta bread with garlic butter and Italian herbs		\$6.00
BRUSCHETTA Ciabatta bread topped with fresh diced roma tomato, garlic, basil and with mozzarella cheese and grilled.		\$8.00
CROSTINI A trio of toasted ciabatta bread with pesto, olive tapenade and sauteed mushrooms		\$10.00
PANE FRESCO Fresh ciabatta bread served with balsamic vinegar and virgin olive oil		\$5.00
FOCACCINA Pizza base with virgin olive oil, rosemary and oregano		\$12.00
OLIVE Warm olives with garlic and Italian herbs		\$10.00

La Botte Pasta Menu

	SMALL	LARGE
SPAGHETTI PORTO FINO Spaghetti pasta with fresh prawns, Garlic, chilli parsley and olive oil	\$22.00	\$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	\$22.50
PAPPARDELLE RAGU Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine	\$20.00	\$27.00
PAPPARDELLE CON SALSICCE Pappardelle past with Italian pork Sausage's 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 \$3

La Botte Pizza Menu

	SMALL	LARGE
NAPOTELANA Tomato sauce, anchovies, Olives and mozzarella cheese	\$17.00	\$22.00
PEPPERONI Tomato sauce, pepperoni, olives and mozzarella cheese	\$19.00	\$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	\$23.00	\$26.00
PORTO FINO Tomato sauce, King prawns, garlic, chilli, parsley and mozzarella cheese	\$24.00	\$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
VEGETARIAN Tomato, cheese, mushroom, capsicum, artichokes, pineapple, and onion	\$23.00	\$26.00

GLUTEN FREE PASTA AVAILABLE ADD \$4

La Botte Mains and Seafood

	SMALL	LARGE
VITELLO PIZZAIOLA Tendor veal topped with a tomato, garlic, oregano and white wine sauce		\$33.00
VITELLO LIMEONE Tendor veal with fresh lemon juice white wine and bechamel sauce		\$33.00
VITELLO AL FUNGHI Tendor veal with mushrooms, Shallot's wine and a touch of cream		\$33.00
INVOLTINI Tendor veal rolled and filled with Italian ham and mozzarella cheese topped with a white wine and rosemary sauce		\$33.00
CALAMARI Fresh Calamari rings tossed in breadcrumbs, and deep fried until golden brown and served with salad	\$21.00	\$26.00
GAMBERONI DIAVOLA Fresh large king prawns in a spicy tomato, chilly and garlic sauce		\$37.00
TOTANI Fresh tender cuttlefish cooked in a hot pot with olive oil garlic, paersley, chilli, and mushrooms	\$22.00	\$27.00
GARLIC PRAWNS Fresh king prawns served in a hot pot with garlic, chilli, parsley and mushrooms	\$22.00	\$27.00

ASK YOUR WAITER ABOUT THE FISH OF THE DAY

La Botte Drinks

Soft Drinks

COKE	\$4.50
LEMONADE	\$4.50
FANTA	\$4.50
COKE ZERO LIFT	\$4.50
CHINOTTO	\$5.00
DRY GINGER ALE	\$4.50
LEMON LIME AND BITTERS	\$5.00
APPLE JUICE	\$4.50
ORANGE JUICE	\$4.50
LIFT	\$4.50
ITALIAN SPARKLING MINERAL WATER 700ML	\$9.00
ITALIAN SPARKLING MINERAL WATER 375ML	\$5.00

Kids Menu Must be 12 and Under

Pasta

SPAGHETTI BOLOGNESE **\$12.00**

Spaghetti pasta with beef ragu with Tomato
Bay leaves

RAVIOLI NAPOLETANA **\$12.00**

Pillow past filled with veal mince cooked in
tomato and basil sauce

FETTUCINE BOSCAIOLA **\$12.00**

BACON, SHALLOTS, MUSHROOMS & CREAM

Pizza

HAM AND PINEAPPLE **\$14.00**

Fresh tomato sauce, ham and pineapple

MARGARITA **\$14.00**

Fresh tomato and basil

FUNGHI **\$14.00**

TOMATO, CHEESE & MUSHROOMS

Beverages List

White Wines

KONO SAUVIGNON BLANC	Marlborough, NZ
FILO GRIGIO PINOT GRIGIO	Sicily, IT
D'ARENBERG OLIVE GROVE CHARDONNAY	McLaren Vale, SA
6 FT 6 PINOT GIRS	King valley, AU
SHUT THE GATE RIESLING	Clare valley, AU
OPTIMISTE SEMILLON SAUVIGNON BLANC	Mudgee, NSW
PALAZZO DEL MARE CATARRATTO	Sicily, IT

Red Wines

SENSI "COLLEZIONE" SANGIOVESE	Tuscany, IT
D'ARENBERG STUMP JUMP SHIRAZ	McLaren valley
TWELVE SIGN PINOT NOIR	Young, AU
JACK ESTATE CABERNET SAUVIGNON	Coonawarra, SA
ANDREW SEPPELT SINGLE VINEYARD SHIRAZ	Barossa Valley, SA
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 CUVEE 46	HUNTER VALLEY, NSW
SEPPELT SALINGER PINOT NOIR CHARDONNAY	SOUTH EASTERN AUSTRALIA
MEDICI ERMETE	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

Takeaway Menu

Pasta

SPAGHETTI NAPOLETANA Fresh tomato and basil sauce with garlic and olive oil	\$16.50
SPAGHETTI BOLOGNESE Fresh tomato, mince, meat herbs	\$19.50
LASAGNA Layers of pasta cheets in mince, meat, tomato and white wine	\$19.50
RAVIOLI Pillows of pastry with veal filling & Bolognese sauce	\$19.50
TORTELLINI AI FUNGHI Round pasta filled with beef mince, mushrooms, shallots & cream	\$19.50
FETTUCINE CARBONARA Pancetta, egg, parsley & cream sauce	\$19.50
FETTUCINE BOSCAIOLA Bacon, shallots, mushrooms & cream	\$19.50
FETTUCINE PUTTANESCA Tomato, mushrooms, chilli shallots, capers & olives	\$19.50
SPAGHETTI PORTO FINO Prawns cooked with olive oil, garlic, chilli & parsley	\$22.50
ENNE DA ERCOLEP Fresh cut veal with olive oil, garlic & chilli	\$19.50
PENNE PESTO Basil, pine nuts, cream & parmesan cheese	\$19.50
PENNE ARRABBLATA Tomato, bacon, chilli shallots	\$19.50
PENNE PASTICCIATI Bolognese sauce with a touch of cream	\$19.50
PAPPARDELLE RAGU Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine	\$22.50
PAPPARDELLE CON SALSICCE Pappardelle past with Italian pork sausages gorgonzola cheese rocket and a touch of cream	\$19.50

GLUTEN FREE PIZZA & PASTA AVAILABLE \$3

Pizza

	SMALL	LARGE
MARGHERITA Tomato & cheese	\$15.50	\$20.00
NEPOLETANA Tomato, cheese, anchovies & olives	\$17.00	\$22.00
HAM Tomato, cheese & ham	\$17.00	\$22.00
FUNGHI Tomato, cheese & mushrooms	\$17.00	\$21.50
MEXICANA Tomato, cheese, pepperoni, onion, capsicum, chilli, anchovies & olives	\$23.00	\$24.00
FOUR SEASONS Tomato, cheese, prawns, ham, mushrooms, pepperoni	\$23.00	\$25.00
HAM & PINEAPPLE Tomato, cheese, ham & pineapple	\$17.00	\$22.00
VERDURA Tomato, cheese, roasted capsicum, mushroom, baby spinach	\$22.00	\$24.00
PEPPERONI Tomato, cheese, pepperoni & olives	\$17.00	\$22.00
PORTO FINO Tomato, cheese, prawns, chilli, garlic & parsley	\$23.00	\$26.00
ERCOLE'S SPECIAL Tomato, cheese, ham, pepperoni, onion, capsicum & mushrooms	\$22.00	\$24.00
PROSCIUTTO RUCOLOA Prosciutto & rocket	\$22.00	\$24.00
MEAT LOVERS Pepperoni, caponossi, ham & bacon	\$23.00	\$26.00
VEGETARIAN Tomato, cheese, mushroom, capsicum, artichokes, pineapple, and onion	\$22.00	\$24.00

ONE SIZE GLUTEN FREE PIZZA & PASTA AVAILABLE \$4

Mains & Seafoods

VITELLO AI FUNGHI Tender veal with sauteed mushrooms, cream sauce & vegetables of the day	\$27.00
VITELLO PIZZAIOLA Tender veal with tomato, garlic, oregano, white wine sauce & vegetables of the day	\$27.00
VITELLO LIMONE Tender veal with lemon juice, white wine, basiln, bechamel sauce & vegetables of the day	\$25.00
CALAMARI FRITTI Tender squid rings deep fried with bread crumbs, salad & lemon Tatar sauce	\$21.50
GAMBERI DIAVOLA King prawns with garlic, chilli, parsley & tomato sauce	\$30.00
GARLIC PRAWNS Prawns sauteed mushrooms garlic & chilli	\$22.50
TOTANI Cuttle fish sauteed mushrooms garlic & chilli (subject to availability)	\$22.50

GLUTEN FREE AVAILABLE

Salad

FRESH SALAD WITH ITALIAN DRESSING	\$10.00
ROCKET PARMESAN SALAD	\$10.00

Breads

GARLIC BREAD	\$5.00
FOCACCINA WITH OLIVE OIL	\$10.00
PLAIN BREAD	\$4.00
HERB BREAD	\$5.00
BRUSCHETTA	\$8.00

Desserts

TIRAMISU Layered finger biscuits dipped in coffee & tia maria liquor with mascarpone	\$12.00
PROFITEROLES Puff pastry balls filled with vanilla custard served with dark hot chocolate	\$12.00
CREME CARMEL Oven cooked custard with a layer of caramel toffee served cold	\$12.00