

# La Botte Starters Menus

## Salads

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

## Pane

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

# La Botte Pasta Menu

	<b>SMALL</b>	<b>LARGE</b>
<b>SPAGHETTI PORTO FINO</b> Spaghetti pasta with fresh prawns, Garlic, chilli parsley and olive oil	<b>\$22.00</b>	<b>\$27.00</b>
<b>SPAGHETTI ARRABIATA</b> Spaghetti pasta with tomato sauce, Garlic, chilli and shallots	<b>\$16.50</b>	<b>\$22.50</b>
<b>PENNE AL PESTO GENOVESE</b> Penne pasta with freshly crushed basil, Pine nuts, olive oil parmesan cheese, and a touch of cream	<b>\$16.50</b>	<b>\$22.50</b>
<b>PENNE ERCOLE</b> Penne pasta with tender veal thinly cut and pan fried with olive oil, garlic, parsley and chilli	<b>\$16.50</b>	<b>\$22.50</b>
<b>FETTUCCINE CARBONARA</b> Fettuccine pasta with cream, pancetta, Egg, parsley and ground black pepper	<b>\$16.50</b>	<b>\$22.50</b>
<b>FETTUCCINE PUTTANESCA</b> Fettuccine pasta in a tomato sauce with mushrooms capers olives, garlic, chilli and shallots	<b>\$16.50</b>	<b>\$22.50</b>
<b>PAPPARDELLE RAGU</b> Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine	<b>\$20.00</b>	<b>\$27.00</b>
<b>PAPPARDELLE CON SALSICCE</b> Pappardelle past with Italian pork Sausage's gorgonzola cheese rocket and a touch of cream	<b>\$16.50</b>	<b>\$22.50</b>
<b>LASAGNE AL FORNO</b> Layers of pasta with white sauce, beef ragu and parmesan cheese	<b>\$16.50</b>	<b>\$22.50</b>
<b>TORTELLINI AI FUNGHI</b> Tortellini pasta filled with veal mince cooked with mushrooms, cream, shallots and nutmeg	<b>\$16.50</b>	<b>\$22.50</b>

**GLUTEN FREE PASTA AVAILABLE ADD \$3**

# La Botte Pizza Menu

	<b>SMALL</b>	<b>LARGE</b>
<b>NAPOTELANA</b> Tomato sauce, anchovies, Olives and mozzarella cheese	<b>\$17.00</b>	<b>\$22.00</b>
<b>PEPPERONI</b> Tomato sauce, pepperoni, olives and mozzarella cheese	<b>\$19.00</b>	<b>\$22.00</b>
<b>ERCOLES SPECIAL</b> Tomato sauce, ham, pepperoni, Onion, capsicum, mushrooms and mozzarella cheese	<b>\$23.00</b>	<b>\$26.00</b>
<b>FOUR SEASONS</b> Four quartered pizza with tomato sauce, mushrooms, prawn and chilli, pepperoni, ham and mozzarella	<b>\$23.00</b>	<b>\$26.00</b>
<b>MEXICANA</b> Tomato sauce, pepperoni, capsicum, onion, anchovies, chilli and mozzarella	<b>\$23.00</b>	<b>\$26.00</b>
<b>PROSCIUTTO E RUCOLA</b> Tomato sauce and mozzarella cheese topped with prosciutto and baby rocket	<b>\$23.00</b>	<b>\$26.00</b>
<b>MAIALINA</b> Tomato sauce, Italian sausage, Rocket, truffle oil and mozzarella cheese	<b>\$23.00</b>	<b>\$26.00</b>
<b>PORTO FINO</b> Tomato sauce, King prawns, garlic, chilli, parsley and mozzarella cheese	<b>\$24.00</b>	<b>\$27.00</b>
<b>VERDURA</b> Tomato sauce; roasted capsicum, mushrooms, baby spinach and mozzarella cheese	<b>\$23.00</b>	<b>\$26.00</b>
<b>PADRINO</b> Tomato sauce, Italian sausage, mushroom, gorgonzola cheese, garlic, chilli, mozzarella	<b>\$23.00</b>	<b>\$26.00</b>
<b>VEGETARIAN</b> Tomato, cheese, mushroom, capsicum, artichokes, pineapple, and onion	<b>\$23.00</b>	<b>\$26.00</b>

**GLUTEN FREE PASTA AVAILABLE ADD \$4**

## La Botte Mains and Seafood

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

**ASK YOUR WAITER ABOUT THE FISH OF THE DAY**

# La Botte Drinks

## Soft Drinks

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