

La Botte Starters Menus

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, parsley, 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