

La Botte Staters

Warm olives with garlic and Italian herbs

Salads ITALIAN INSALATA Iceberg lettuce, cucumber, capsicum, Spanish onion, roma tomato, julienne carrots and kalamata olives served with Italian dressing	Small \$12.00	Large \$14.50
INSALATA DI RUCOLA Baby Rocket and Italian shaved Grana Padano Parmesan cheese in a balsamic vinegar and extra virgin olive oil dressing	\$12.00	\$14.50
<u>Pane</u>		
GARLIC BREAD Ciabatta bread with garlic butter		\$7.00
HERB BREAD Ciabatta bread with garlic butter and Italian herbs		\$7.00
BRUSCHETTA Ciabatta bread topped with fresh diced roma tomato, garlic, basil and with mozzarella cheese and grilled.		\$10.00
CROSTINI A trio of toasted ciabatta bread with pesto, olive tapenade and sauteed mushrooms		\$12.00
PANE FRESCO Fresh ciabatta bread served with balsamic vinegar and virgin olive oil		\$6.00
FOCACCINA Pizza base with extra virgin olive oil, rosemary, and oregano		\$12.00
OLIVE		

\$12.00

La Botte Pasta Menu

CDA CHETTI DODTO FINO	Entrée	Main
SPAGHETTI PORTO FINO Spaghetti pasta with fresh prawns, Garlic, chilli parsley and olive oil	\$22.00	\$29.00
SPAGHETTI ARRABIATA Spaghetti pasta with tomato sauce, Garlic, chilli and shallots	\$18.50	\$24.50
PENNE AL PESTO GENOVESE Penne pasta with freshly crushed basil, Pine nuts, olive oil parmesan cheese, and a touch of cream	\$18.50	\$24.50
PENNE ERCOLE Penne pasta with tender veal thinly cut and pan fried with olive oil, garlic, parsley, and chilli	\$18.50	\$24.50
FETTUCCINE CARBONARA Fettuccine pasta with cream, pancetta, Egg, parsley and ground black pepper	\$18.50	\$24.50
FETTUCCINE PUTTANESCA Fettuccine pasta in a tomato sauce with mushrooms capers olives, garlic, chilli, and shallots	\$18.50	\$24.50
PAPPARDELLE RAGU Pappardelle past with twice cooked Shoulder of lamb, in a rich tomato, rosemary, garlic and red wine	\$22.00	\$27.00
PAPPARDELLE CON SALSICCE Pappardelle past with Italian pork sausages gorgonzola cheese rocket and a touch of cream	\$18.50	\$24.50
LASAGNE AL FORNO Layers of pasta with white sauce, beef ragu and parmesan cheese	\$18.50	\$24.50
TORTELLINI AI FUNGHI Tortellini pasta filled with veal mince cooked with mushrooms, cream, shallots, and nutmeg	\$18.50	\$24.50

^{****}GLUTEN FREE PASTA AVAILABLE ADD \$4

La Botte Pizza Menu

NADOTELANA	Small 11"	Large 13"
NAPOTELANA Tomato sauce, anchovies, olives, and mozzarella cheese	\$17.00	\$22.00
PEPPERONI Tomato sauce, pepperoni, olives, and mozzarella cheese	\$20.00	\$24.00
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 toped 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 PIZZA AVAILABLE ADD \$5

La Botte Mains and Seafoods

	Small	Large
VITELLO PIZZAIOLA Tender veal topped with a tomato, garlic, oregano, and white wine sauce		\$36.00
VITELLO AL FUNGHI Tender veal with mushrooms, Shallot's wine and a touch of cream		\$36.00
INVOLTINI Tender veal rolled and filled with Italian ham and mozzarella cheese topped with a white wine, rosemary and garlic		\$36.00
CALAMARI Fresh Calamari rings tossed in breadcrumbs, and deep fried until golden brown and served with salad	\$22.00	\$27.00
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	\$29.00
GARLIC PRAWNS Fresh king prawns served in a hot pot with garlic, chilli, parsley, and mushrooms	\$22.00	\$29.00

 $[\]ensuremath{^{****}}\mbox{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	\$4.50
Solo	\$4.50
Chinotto	\$5.00
Dry Ginger Ale	\$4.50
Lemon Lime and Bitters	\$5.00
Apple juice	\$4.50
Orange Juice	\$4.50

\$8.00

****Italian sparkling mineral water 500ml