

# La Botte

## STARTERS

### SALADS

#### ITALIAN INSALATA

**\$16**

ICEBERG LETTUCE, CUCUMBER, CAPSICUM,  
SPANISH ONION, ROMA TOMATO, JULIENNE CARROTS AND KALAMATA  
OLIVES SERVED WITH ITALIAN DRESSING

#### INALATA DI RUCOLA

**\$16**

BABY ROCKET, ROASTED PUMPKIN, PINE NUTS, SHAVED PARMESAN CHEESE  
IN A BALSAMIC AND EXTRA VIRGIN OLIVE OIL DRESSING

### PANE

#### GARLIC BREAD

**\$8**

CIABATTA BREAD WITH GARLIC BUTTER

#### HERB BREAD

**\$8**

CIABATTA BREAD WITH GARLIC BUTTER AND ITALIAN HERBS

#### BRUSCHETTA

**\$12**

CIABATTA BREAD TOPPED WITH FRESH DICED ROMA TOMATO, GARLIC,  
BASIL AND TOPPED WITH MOZZARELLA CHEESE AND GRILLED

#### FOCACCINA

**\$12**

PIZZA BASE WITH EXTRA VIRGIN OLIVE OIL, GARLIC, ROSEMARY AND OREGANO

#### OLIVE

**\$12**

WARM OLIVES WITH GARLIC AND ITALIAN HERBS SERVED WITH PANE DE CASA

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## ENTRÉE

### FIORI DI ZUCCHINE

**\$22**

TEMPURA BATTERED ZUCCHINI FLOWERS FILLED WITH RICOTTA AND SPINACH

### BURRATA

**\$22**

BURRATA CHEESE WITH ROASTED TOMATOES SERVED WITH PANE DI CASA

### CALAMARI

**\$26**

FRESH CALAMARI RINGS TOSSED IN BREADCRUMBS, AND DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH SALAD

### GARLIC PRAWNS

**\$26**

FRESH KING PRAWNS SERVED IN A HOT POT WITH GARLIC, CHILLI, PARSLEY AND MUSHROOMS

### TOTANI

**\$26**

FRESH TENDER CUTTLEFISH COOKED IN A HOT POT WITH OLIVE OIL, GARLIC, PARSLEY, CHILLI, AND MUSHROOMS

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## PASTA

|   |             |
|---|-------------|
| <b>SPAGHETTI PORTO FINO</b>   | <b>\$31</b> |
| SPAGHETTI PASTA WITH FRESH PRAWNS,<br>GARLIC, CHILLI, PARSLEY AND OLIVE OIL   |             |
| <b>SPAGHETTI ARRABIATA</b>  | <b>\$27</b> |
| SPAGHETTI PASTA WITH TOMATO SAUCE, BACON, GARLIC, CHILLI AND SHALLOTS   |             |
| <b>PENNE NORMA</b>  | <b>\$27</b> |
| PENNE PASTA IN A TRADITIONAL TOMATO SAUCE WITH EGGPLANT, RICOTTA AND BASIL  |             |
| <b>PENNE ERCOLE</b>   | <b>\$27</b> |
| PENNE PASTA WITH TENDER VEAL THINLY CUT<br>AND PAN FRIED WITH OLIVE OIL, DASH OF TOMATO, GARLIC, PARSLEY AND CHILLI |             |
| <b>FETTUCCINE CARBONARA</b>   | <b>\$27</b> |
| FETTUCCINE PASTA WITH CREAM, PANCETTA,<br>EGG, PARSLEY AND GROUND BLACK PEPPER                                      |             |
| <b>FETTUCCINE PUTTANESCA</b>  | <b>\$27</b> |
| FETTUCCINE PASTA IN A TOMATO SAUCE<br>WITH MUSHROOMS, CAPERS, OLIVES, GARLIC, CHILLI AND SHALLOTS                   |             |
| <b>PAPPARDELLE RAGU</b>   | <b>\$31</b> |
| PAPPARDELLE PASTA WITH TWICE COOKED<br>SHOULDER OF LAMB, IN A RICH TOMATO, ROSEMARY, GARLIC AND RED WINE SAUCE      |             |
| <b>SPAGHETTI BOLOGNESE</b>  | <b>\$27</b> |
| SPAGHETTI PASTA WITH TRADITIONALLY SERVED WITH A RICH BEEF, TOMATO RAGU'  |             |
| <b>LASAGNE AL FORNO</b>   | <b>\$27</b> |
| LAYERS OF PASTA WITH WHITE SAUCE,<br>BEEF RAGU AND PARMESAN CHEESE  |             |
| <b>TORTELLINI AI FUNGHI</b>   | <b>\$27</b> |
| TORTELLINI PASTA FILLED WITH VEAL MINCE,<br>COOKED WITH MUSHROOMS, CREAM, SHALLOTS AND NUTMEG                       |             |
| <b>GLUTEN FREE PASTA AVAILABLE ADD \$4</b>  |             |

## PIZZA

|  | SMALL 11"   | LARGE 13"   |
|--|-------------|-------------|
| <b>NAPOLETANA</b>  | <b>\$19</b> | <b>\$23</b> |
| TOMATO SAUCE, ANCHOVIES, OLIVES AND MOZZARELLA CHEESE  |             |             |
| <b>PEPPERONI</b>   | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, PEPPERONI, OLIVES AND MOZZARELLA   |             |             |
| <b>ERCOLES SPECIAL</b>   | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, HAM, PEPPERONI,<br>ONION, CAPSICUM, MUSHROOMS AND MOZZARELLA                           |             |             |
| <b>FOUR SEASONS</b>  | <b>\$24</b> | <b>\$27</b> |
| FOUR QUARTERED PIZZA WITH TOMATO SAUCE,<br>MUSHROOM, PRAWN AND CHILLI, PEPPERONI, HAM AND MOZZARELLA |             |             |
| <b>MEXICANA</b>  | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, PEPPERONI, CAPSICUM,<br>ONION, OLIVES, ANCHOVIES, CHILLI AND MOZZARELLA                |             |             |
| <b>PROSCIUTTO E RUCOLA</b>   | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE AND MOZZARELLA TOPPED WITH PROSCIUTTO AND BABY ROCKET                                   |             |             |
| <b>MAIALINA</b>  | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, ITALIAN SAUSAGE, ROCKET, TRUFFLE OIL AND MOZZARELLA.                                   |             |             |
| <b>PORTO FINO</b>  | <b>\$25</b> | <b>\$29</b> |
| TOMATO SAUCE, KING PRAWNS, GARLIC, CHILLI, PARSLEY AND MOZZARELLA.                                   |             |             |
| <b>VERDURA</b>   | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, ROASTED CAPSICUM, MUSHROOM, BABY SPINACH AND<br>MOZZARELLA.                            |             |             |
| <b>PADRINO</b>   | <b>\$23</b> | <b>\$26</b> |
| TOMATO SAUCE, ITALIAN SAUSAGE,<br>MUSHROOM, GORGONZOLA CHEESE, GARLIC, CHILLI, MOZZARELLA            |             |             |

**GLUTEN FREE PIZZA AVAILABLE ADD \$5**

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## MAINS AND SEAFOOD

### VITELLO PIZZAIOLA

**\$36**

TENDER VEAL TOPPED WITH A TOMATO, GARLIC, OREGANO AND WHITE WINE SAUCE

### VITELLO AI FUNGHI

**\$36**

TENDER VEAL WITH MUSHROOMS, SHALLOTS WHITE WINE AND A TOUCH OF CREAM

### AGNELLO

**\$36**

SLOW-COOKED LAMB SHANK IN A RICH TOMATO SAUCE WITH SWEET PEAS, SERVED WITH MASH POTATO

### GALLETTO

**\$36**

GRILLED SPATCHCOCK CHICKEN MARINATED IN SWEET PAPRIKA, GARLIC, CHILI AND ROSEMARY ACCOMPANIED WITH ROASTED POTATO

### PESCE DEL GIORNO

**\$MP**

PAN-FRIED FISH OF THE DAY WITH LEMON AND BUTTER SAUCE, SERVED WITH SEASONAL VEGETABLES

### GAMBERONI

**\$49**

SOUTH AUSTRALIAN BUTTERFLIED KING PRAWNS COOKED IN A GARLIC BUTTER SAUCE, SERVED WITH SALAD

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## DOLCI

### TIRAMISU

**\$14**

LAYERS OF SAVOIARDI BISCUITS SOAKED IN ESPRESSO AND COFFEE LIQUEUR, WITH SMOOTH MASCARPONE CREAM AND A SPRINKLE OF CHOCOLATE

### TORTA DI PERA E RICOTTA

**\$14**

HAZELNUT CAKE DELICATELY INFUSED WITH PEAR POACHING LIQUOR, AND A CREAMY RICOTTA AND PEAR FILLING

### PANNA COTTA

**\$14**

CHOCOLATE PANNA COTTA SERVED WITH A RASPBERRY COULIS

### TORTA CAPRESE AL LIMONE

**\$14**

FLEMING, WHITE CHOCOLATE AND ALMOND CAKE SERVED WITH MASCARPONE CREAM

### AFFOGATO

**\$18**

ESPRESSO COFFEE SERVED WITH VANILLA GELATO AND FRANGELICO LIQUEUR

### GELATO (3 SCOOPS) EACH \$5

COFFEE, CHOCOLATE, LEMON, VANILLA, HAZELNUT