

La Botte

STARTERS

SALADS

ITALIAN INSALATA **\$16**

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

INSALATA 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

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

PIZZA

	SMALL 11"	LARGE 13"
NAPOLETANA	\$19	\$23
TOMATO SAUCE, ANCHOVIES, OLIVES AND MOZZARELLA CHEESE		
PEPPERONI	\$23	\$26
TOMATO SAUCE, PEPPERONI, OLIVES AND MOZZARELLA		
ERCOLES SPECIAL	\$23	\$26
TOMATO SAUCE, HAM, PEPPERONI, ONION, CAPSICUM, MUSHROOMS AND MOZZARELLA		
FOUR SEASONS	\$25	\$29
FOUR QUARTERED PIZZA WITH TOMATO SAUCE, MUSHROOM, PRAWN AND CHILLI, PEPPERONI, HAM AND MOZZARELLA		
MEXICANA	\$23	\$26
TOMATO SAUCE, PEPPERONI, CAPSICUM, ONION, OLIVES, ANCHOVIES, CHILLI AND MOZZARELLA		
PROSCIUTTO E RUCOLA	\$23	\$26
TOMATO SAUCE AND MOZZARELLA TOPPED WITH PROSCIUTTO AND BABY ROCKET		
MAIALINA	\$23	\$26
TOMATO SAUCE, ITALIAN SAUSAGE, ROCKET, TRUFFLE OIL AND MOZZARELLA.		
PORTO FINO	\$27	\$31
TOMATO SAUCE, KING PRAWNS, GARLIC, CHILLI, PARSLEY AND MOZZARELLA.		
VERDURA	\$23	\$26
TOMATO SAUCE, ROASTED CAPSICUM, MUSHROOM, BABY SPINACH AND MOZZARELLA.		
PADRINO	\$23	\$26
TOMATO SAUCE, ITALIAN SAUSAGE, MUSHROOM, GORGONZOLA CHEESE, GARLIC, CHILLI, MOZZARELLA		

GLUTEN FREE PIZZA AVAILABLE ADD \$5

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MAINS AND SEAFOOD

VITELLO PIZZAIOLA

\$39

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

VITELLO AI FUNGHI

\$39

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, CHIILI 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

