

# 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, PEARS, WALNUTS, SHAVED PARMESAN CHEESE  
IN A HONEY MUSTARD 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

### **BURRATA**

**\$24**

BURRATA CHEESE WITH ROASTED TOMATOS SERVED WITH PANE DI CASA

### **TORTELLONI BURRO E SALVIA**

**\$23**

TORTELLONI PASTA FILLED WITH RICOTTA AND SPINACH SERVED WITH BURNT BUTTER SAUCE AND NUTMEG

### **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, GARLIC, CHILLI, PARSLEY AND OLIVE OIL	
<b>PENNE ARRABIATA</b>	<b>\$27</b>
SPAGHETTI PASTA WITH TOMATO SAUCE, BACON, GARLIC, CHILLI AND SHALLOTS	
<b>GNOCCHI PESTO</b>	<b>\$29</b>
HOUSE MADE POTATO GNOCCHI WITH CREAMY PESTO AND ROASTED PINE NUT	
<b>PENNE ERCOLE</b>	<b>\$27</b>
PENNE PASTA WITH TENDER VEAL THINLY CUT 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, EGG, PARSLEY AND GROUND BLACK PEPPER	
<b>FETTUCCINE PUTTANESCA</b>	<b>\$27</b>
FETTUCCINE PASTA IN A TOMATO SAUCE WITH MUSHROOMS, CAPERS, OLIVES, GARLIC, CHILLI AND SHALLOTS	
<b>PAPPARDELLE RAGU</b>	<b>\$31</b>
PAPPARDELLE PASTA WITH TWICE COOKED 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, BEEF RAGU AND PARMESAN CHEESE	
<b>TORTELLINI AI FUNGHI</b>	<b>\$27</b>
TORTELLINI PASTA FILLED WITH VEAL MINCE, 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, ONION, CAPSICUM, MUSHROOMS AND MOZZARELLA		
<b>FOUR SEASONS</b>	<b>\$25</b>	<b>\$29</b>
FOUR QUARTERED PIZZA WITH TOMATO SAUCE, MUSHROOM, PRAWN AND CHILLI, PEPPERONI, HAM AND MOZZARELLA		
<b>MEXICANA</b>	<b>\$23</b>	<b>\$26</b>
TOMATO SAUCE, PEPPERONI, CAPSICUM, 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>\$27</b>	<b>\$31</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 MOZZARELLA.		
<b>PADRINO</b>	<b>\$23</b>	<b>\$26</b>
TOMATO SAUCE, ITALIAN SAUSAGE, MUSHROOM, GORGONZOLA CHEESE, GARLIC, CHILLI, MOZZARELLA		
<b>GLUTEN FREE PIZZA AVAILABLE ADD \$5</b>		

# **La Botte**

## **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

### **POLLO CACCUATORE**

**\$33**

CHICKEN BREST FILLET COOKED IN ONION, CAPSICUM, OLIVE AND NAPOLITANA SAUCE, SERVED WITH VEGETABLES

### **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

### PROFITEROLE

**\$14**

VANILA CUSTARD PROFITEROLE SERVED WITH WORM CHOCOLATE SAUCE

### TORTA CAPRESE AL LIMONE

**\$14**

LEMON, 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

