

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, 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 **\$14**

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

\$27

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

TOTANI

\$27

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

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PASTA

SPAGHETTI PORTO FINO	\$33
SPAGHETTI PASTA WITH FRESH PRAWNS, GARLIC, CHILLI, PARSLEY AND OLIVE OIL	
PENNE ARRABIATA	\$29
SPAGHETTI PASTA WITH TOMATO SAUCE, BACON, GARLIC, CHILLI AND SHALLOTS	
GNOCCHI PESTO	\$30
HOUSE MADE POTATO GNOCCHI WITH CREAMY PESTO AND ROASTED PINE NUT	
PENNE ERCOLE	\$28
PENNE PASTA WITH TENDER VEAL THINLY CUT AND PAN FRIED WITH OLIVE OIL, DASH OF TOMATO, GARLIC, PARSLEY AND CHILLI	
FETTUCINE CARBONARA	\$28
FETTUCINE PASTA WITH CREAM, PANCETTA, EGG, PARSLEY AND GROUND BLACK PEPPER	
FETTUCINE PUTTANESCA	\$28
FETTUCINE PASTA IN A TOMATO SAUCE WITH MUSHROOMS, CAPERS, OLIVES, GARLIC, CHILLI AND SHALLOTS	
PAPPARDELLE RAGU	\$33
PAPPARDELLE PASTA WITH TWICE COOKED SHOULDER OF LAMB, IN A RICH TOMATO, ROSEMARY, GARLIC AND RED WINE SAUCE	
SPAGHETTI BOLOGNESE	\$29
SPAGHETTI PASTA WITH TRADITIONALLY SERVED WITH A RICH BEEF, TOMATO RAGU'	
LASAGNE AL FORNO	\$29
LAYERS OF PASTA WITH WHITE SAUCE, BEEF RAGU AND PARMESAN CHEESE	
TORTELLINI AI FUNGHI	\$29
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	\$24	\$27
TOMATO SAUCE, ANCHOVIES, OLIVES AND MOZZARELLA CHEESE		
PEPPERONI	\$24	\$27
TOMATO SAUCE, PEPPERONI, OLIVES AND MOZZARELLA		
ERCOLES SPECIAL	\$25	\$28
TOMATO SAUCE, HAM, PEPPERONI, ONION, CAPSICUM, MUSHROOMS AND MOZZARELLA		
FOUR SEASONS	\$26	\$30
FOUR QUARTERED PIZZA WITH TOMATO SAUCE, MUSHROOM, PRAWN AND CHILLI, PEPPERONI, HAM AND MOZZARELLA		
MEXICANA	\$25	\$28
TOMATO SAUCE, PEPPERONI, CAPSICUM, ONION, OLIVES, ANCHOVIES, CHILLI AND MOZZARELLA		
PROSCIUTTO E RUCOLA	\$24	\$27
TOMATO SAUCE AND MOZZARELLA TOPPED WITH PROSCIUTTO AND BABY ROCKET		
MAIALINA	\$25	\$28
TOMATO SAUCE, ITALIAN SAUSAGE, ROCKET, TRUFFLE OIL AND MOZZARELLA.		
PORTO FINO	\$28	\$33
TOMATO SAUCE, KING PRAWNS, GARLIC, CHILLI, PARSLEY AND MOZZARELLA.		
VERDURA	\$24	\$27
TOMATO SAUCE, ROASTED CAPSICUM, MUSHROOM, BABY SPINACH AND MOZZARELLA.		
PADRINO	\$25	\$28
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

\$39

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

POLLO CACCUATORE

\$35

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

\$15

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

TORTA DI PERA E RICOTTA

\$15

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

PROFITEROLE

\$15

VANILA CUSTARD PROFITEROLE SERVED WITH WORM CHOCOLATE SAUCE

TORTA CAPRESE AL LIMONE

\$15

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

