

La Botte

STARTERS

SALADS

ITALIAN INSALATA **\$17**
ICEBERG LETTUCE, CUCUMBER, CAPSICUM,
SPANISH ONION, ROMA TOMATO, JULIENNE CARROTS AND KALAMATA
OLIVES SERVED WITH ITALIAN DRESSING

INSALATA DI RUCOLA **\$17**
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

MELANZANE PARMIGIANA

\$24

LAYERS OF EGGPLANT WITH TOMATO AND MOZZARELLA CHEESE

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

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 **\$33**

HOUSE MADE POTATO GNOCCHI WITH CREAMY PESTO AND ROASTED PINE NUT

PENNE ERCOLE **\$29**

PENNE PASTA WITH TENDER VEAL THINLY CUT
AND PAN FRIED WITH OLIVE OIL, DASH OF TOMATO, GARLIC, PARSLEY AND CHILLI

FETTUCCINE CARBONARA **\$29**

FETTUCCINE PASTA WITH CREAM, PANCETTA,
EGG, PARSLEY AND GROUND BLACK PEPPER

FETTUCCINE PUTTANESCA **\$28**

FETTUCCINE 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	\$28
TOMATO SAUCE, PEPPERONI, OLIVES AND MOZZARELLA		
ERCOLES SPECIAL	\$25	\$29
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	\$29
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		

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

RIB EYE (350G)

\$49

350G PREMIUM RIB EYE WITH MASH POTATO AND VEGETABLES FINISHED WITH TRUFFLE MUSHROOM SAUCE

POLLO CACCIATORE

\$35

CHICKEN BREAST 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 \$6

COFFEE, CHOCOLATE, LEMON, VANILLA, HAZELNUT, MANGO