

SCALOPPINE di VITELLO
VEAL SCALOPINI

VITELLO FUNGHI

White wine, field & porcini mushrooms, truffle emulsion, cream & herbs.

Served with roasted potatoes & seasonal greens \$48.95

VITELLO SORRENTINA

Neapolitan tomato sugo, anchovies, capers, black Gaeta olives, spicy chilli, garlic & herbs.

Served with potatoes & seasonal greens \$48.95

VITELLO MILANESE

Crumbed veal escalopes.

Served with creamy mash potato & rucola salad \$46.95

VITELLO VESUVIO

Neapolitan tomato sugo & spicy chilli, provolone cheese, parmesan, herbs & a touch of cream.

Served with potatoes & seasonal greens \$48.95

VITELLO AL LIMONE

Lemon, white wine & parsley.

Served with roasted potatoes & seasonal greens \$46.95

VITELLO SALTIMBOCCA

Prosciutto, sage, garlic & white wine.

Served with wilted spinach & creamy mash potato \$51.95

BOTTICELLI SPECIALITIES

GARLIC BREAD

Infused with garlic butter & fresh herbs \$12

BRUSCHETTA POMODORO

Tomatoes, Spanish onions, garlic, basil & aged balsamic \$17.95

BRUSCHETTA STRACCIATELLA

Creamy Stracciatella Di Bufala, confit tomatoes, basil & aged balsamic \$22.95

BRUSCHETTA ACCIUGHE

Sicilian anchovies, chilli, garlic, tomatoes & herbs \$19.95

PARMIGIANA di MELANZANE ‘Baked Eggplant’

Layered eggplant with traditional Neapolitan tomato sugo, mozzarella, basil & parmesan. Served with mixed garden salad \$31.95

PASTA

LINGUINE alle VONGOLE

Clams tossed with garlic, white wine, extra virgin olive oil, spicy chilli, cherry tomatoes & fresh parsley \$41.95

LINGUINE CAPESANTE e GAMBERI

Shark bay scallops & tiger prawns with white wine, spicy chilli, garlic, extra virgin olive oil & fresh parsley \$41.95

LINGUINE MARINARA BIANCO

Shark Bay scallops, tiger prawns, clams, mussels & calamari, tossed in extra virgin olive oil, garlic & aromatic herbs \$45.95

LINGUINE MARINARA ROSSO

Shark Bay scallops, tiger prawns, clams, mussels & calamari, in a traditional Neapolitan garlic & herb tomato sugo \$45.95

LINGUINE PUTTANESCA

Sicilian anchovies, spicy chilli, capers, black Gaeta olives, cherry tomatoes & oregano tossed in a traditional Neapolitan garlic & tomato sugo \$31.95

LINGUINE AL SALMONE

Salmon, pistachio, olives, caramelised onion, garlic & parsley; in a traditional Neapolitan tomato & herbs sugo with a touch of cream \$41.95

LINGUINE GAMBERI e BROCCOLI

Sautéed broccoli with garlic, tiger prawns, extra virgin olive oil & spicy chilli \$43.95

LINGUINE AGLIO OLIO

Tossed with salty Sicilian anchovies, spicy chilli, garlic, capers, herbs, & extra virgin olive oil & pecorino cheese \$29.95

RIGATTONI BOSCAIOLA

Field & porcini mushrooms, pancetta, onion, parsley; extra virgin olive oil, pecorino cheese & black pepper \$35.95

PAPPARDELLE Con Sugo di VITELLO

Slow cooked veal ragu in traditional Neapolitan tomato sugo, infused with garlic, onions, aged parmesan & herbs \$35.95

PASTA

PENNE ARRABBIATA

Traditional Neapolitan tomato sugo with fiery chilli, garlic, basil & aged parmesan \$29.95

PENNE al LIMONE

Sautéed onion, garlic, pine nuts, lemon zest, cream & pecorino cheese \$29.95

RIGATTONI AMATRICIANA

Traditional Neapolitan tomato sugo with crispy pancetta, spicy chilli, garlic, parsley, field mushrooms, & pecorino cheese \$35.95

LINGUINE CARBONARA

Sautéed pancetta, caramelised onion, free range egg, cream, parsley & black pepper \$36.95

GNOCCHI FUNGHI

Home made with mixed field & porcini mushrooms, truffle emulsion & pecorino cheese \$36.95

GNOCCHI SORRENTINA

Home made with San Marzano tomato sugo, basil & mozzarella di bufala \$36.95

GNOCCHI CAMPAGNA

Home made with oven roasted pumpkin, pine nuts, wilted spinach, spicy chilli; garlic, cherry tomatoes & extra virgin olive oil \$35.95

RAVIOLI PRIMAVERA

Home made spinach & ricotta filled ravioli in a traditional Neapolitan tomato sugo, with field mushrooms, pecorino cheese & cream \$35.95

PAPPARDELLE CREMA e FUNGHI

Mixed field & porcini mushrooms, truffle emulsion, cream & pecorino cheese \$36.95

GNOCCHI PESTO

Garlic, basil, parsley; fresh lemon juice, pine nuts, cream & aged parmesan \$34.95

Botticelli Ristorante & Bar is a non allergy free kitchen. We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.

PESCE

CHARGRILLED BARRAMUNDI

Crispy grilled Barramundi fillet with wilted spinach, roasted pumpkin, chargrilled artichoke & aged balsamic \$48.95

FISH & CHIPS

Traditional Batter or Chargrilled.
Served with mixed garden salad & french fries \$46.95

CALAMARI SALE e PEPE

Crispy encrusted pepper & sea salt calamari, shallow fried with house made aioli \$34.95

GRILLED CALAMARI

Calamari flame grilled with spicy chilli, garlic, parsley & fresh lemon \$36.95

ROCKLING

Pan fried fish sautéed with lemon, parsley & white wine. Served with a mixed garden salad & side of french fries \$48.95

BARRAMUNDI MUGNAIA

Chargrilled crispy skin fillet with a lemon & white wine or chilli & garlic sauce. Served with a mixed garden salad & side of french fries \$48.95

AQUA PAZZA

Pain fried fish fillet of the day, with mussels, clams, cherry tomatoes, tiger prawns, spicy chilli, garlic, white wine & herbs. With a side of french fries \$51.95

RISOTTI

RISOTTO DI MARE

Traditional Neapolitan tomato sugo infused with fish, mussels, clams, prawns, scallops, calamari & fresh herbs \$46.95

RISOTTO FUNGHI

Risotto infused with white truffle, field mushrooms, parmesan & fresh rosemary \$34.95

D'ANATRA

Slow cooked duck ragu, porcini mushrooms, white wine, onion, garlic & shaved parmesan \$42.95

INSALATA

VERDE

Romain lettuce, sea salt, lemon juice & extra virgin oil \$13

POMODORO

Cherry tomatoes, Spanish onions, basil, oregano, sea salt & extra virgin oil \$15

RADICCHIO

Radicchio, sea salt, lemon juice & extra virgin oil \$14

RUCOLA

Rocket, pear & walnut salad dressed with lemon juice, sea salt, shaved parmesan & glazed balsamic \$15

INSALATA MISTA

Mixed lettuce, cucumber, cherry tomatoes, Spanish onions, Gaeta black olives, sea salt, lemon juice, oregano & extra virgin oil \$15

CAPRESE

Mozzarella Di Bufala, cherry tomatoes, pesto & basil \$23

NAPOLETANA

Warm salad of roasted eggplant, pumpkin, zucchini, capsicum & spinach, infused with garlic, pine nuts, fresh herbs & extra virgin olive oil \$19.95

SIDES

French fries \$14

Mash potato \$14

Rosemary & garlic mushrooms \$16

Wilted spinach with garlic & spicy chilli \$16

Roasted Sebago potatoes with garlic & rosemary \$15

Seasonal greens tossed in garlic & extra virgin olive oil \$17

DOLCE

TIRAMISU

Just Amazing \$16

PANNA COTTA

Vanilla Galliano & white chocolate \$15

APPICICOSA

Sticky Date pudding with butterscotch sauce \$16

TAKEAWAY MENU

Botticelli
RISTORANTE & BAR

MONDAY..... CLOSED

TUESDAY-FRIDAY..... 12noon-6pm*

SATURDAY-SUNDAY.. 12noon-5pm*

*Take away cut off earlier in busy periods

40-40A Church Street Brighton
www.botticelliristorantebrighton.com.au

(03) 9661 0490