

**SCALOPPINE di VITELLO**  
Botticelli Ristorante Speciality

**VITELLO FUNGHI**

Veal escalopes with white wine, field mushrooms, truffle, porcini, cream & herbs.  
Served with potatoes & seasonal greens \$38.95

**VITELLO SORRENTINA**

Veal escalopes in a tomato sugo of Sicilian anchovies, capers, spicy chilli, garlic & herbs.  
Served with potatoes & seasonal greens \$38.95

**VITELLO MILANESE**

Crumbed veal escalopes.  
Served with creamy mash potato & rucola salad \$38.95

**VITELLO VESUVIO**

Veal escalopes with spicy chilli & tomato sugo, grilled mozzarella, parmesan & herbs.  
Served with potatoes & seasonal greens \$39.95

**VITELLO AL LIMONE**

Veal escalopes in a sugo of lemon, white wine & parsley.  
Served with potatoes & seasonal greens \$38.95

**VITELLO SALTIMBOCCA**

Veal escalopes with garlic, white wine, sliced prosciutto & sage.  
Served with wilted spinach & creamy mash potato \$39.95

**POLLAME**

**POLLO MILANESE**

Crumbed chicken escalopes.  
Served with creamy mash potato & rucola salad \$34.95

**POLLO VESUVIO**

Chicken scaloppine with spicy chilli & tomato sugo, grilled mozzarella, parmesan & herbs.  
Served with potatoes & seasonal greens \$34.95

**POLLO SORRENTINA**

Chicken escalopes in a tomato sugo of Sicilian anchovies, capers, spicy chilli, garlic & herbs.  
Served with potatoes & seasonal greens \$34.95

**SEAFOOD PASTA**

**LINGUINE alle VONGOLE \*GFPA**

Clams tossed with garlic, white wine, extra virgin olive oil, spicy chilli, cherry tomatoes & fresh parsley \$32.95

**LINGUINE CAPESANTE E GAMBERI \*GFPA**

Prawns & scallops tossed with spicy chilli & garlic, white wine, extra virgin olive oil & parsley \$32.95

**LINGUINE MARINARA BIANCO \*GFPA**

Mixed shellfish tossed with scallops, calamari, garlic & herbs in extra virgin olive oil \$34.95

**LINGUINE MARINARA ROSSO \*GFPA**

Mixed shellfish tossed with scallops, calamari, garlic & herbs in a traditional Neapolitan garlic & herb tomato sugo \$34.95

**LINGUINE PUTTANESCA \*GFPA**

Sicilian anchovies, spicy chilli, capers, Gaeta olives & oregano tossed in a traditional Neapolitan garlic & tomato sugo \$25.95

**STROZZAPRETI Con ZUCCHINI e GAMBERI \*GFPA**

Sautéed zucchini with garlic, prawns, chilli & grated parmesan \$32.95

**PENNE AL SALMONE \*GFPA**

Fresh Tasmanian salmon, cream, traditional Neapolitan tomato sugo, Gaeta black olives, pistachio nuts & fresh herbs \$28.95

**LINGUINE AGLIO OLIO \*GFPA**

Linguine tossed with salty Sicilian anchovies, spicy chilli, garlic, capers, herbs & extra virgin olive oil \$25.95

**GLUTEN FREE PASTA AVAILABLE**

\*GFPA next to pasta available with selected sauce please enquire when ordering

**FILLED PASTA**

**RAVIOLI PRIMAVERA**

Spinach & ricotta filled ravioli in a traditional Neapolitan tomato sugo with cream, field mushrooms & pecorino cheese \$28.95

\* Ravioli is NOT available as Gluten Free  
\* Apologies for any inconvenience

**PASTA**

**PENNE ARRABBIATA \*GFPA**

Traditional Neapolitan tomato sugo with fiery chilli, garlic, basil & parmesan \$24.95

**PENNE al LIMONE \*GFPA**

Sautéed onion, garlic, pine nuts, lemon zest, cream & pecorino cheese \$24.95

**CONCHIGLIE AMATRICIANA \*GFPA**

Crispy pancetta, fiery chilli, garlic, parsley, mushrooms & pecorino cheese \$26.95

**LINGUINE CARBONARA \*GFPA**

Crispy pancetta, eggs, cream, parmesan & parsley \$26.95

**CONCHIGLIE di NERANO \*GFPA**

Sautéed broccoli, spinach, pine nuts, spicy chilli, garlic, pecorino cheese & extra virgin olive oil \$26.95

**GNOCCHI FUNGHI \*GFPA**

Mixed field & porcini mushrooms, truffle emulsion & pecorino cheese \$28.95

**GNOCCHI NAPOLI \*GFPA**

Traditional Neapolitan tomato sugo infused with garlic, onions, aged parmesan & herbs \$24.95

**GNOCCHI CAMPAGNA \*GFPA**

Oven roasted pumpkin sautéed with buttery pine nuts, wilted spinach, spicy chilli, garlic, cherry tomatoes & extra virgin olive oil \$26.95

**PAPPARDELLE Con Sugo di VITELLO \*GFPA**

Slow cooked veal ragu sautéed in traditional Neapolitan garlic & herb tomato sugo with caramelised onions, aged parmesan & mixed herbs \$28.95

**PAPPARDELLE CREMA e FUNGHI**

Mixed field & porcini mushrooms, cream, truffle emulsion & pecorino cheese \$28.95

**STROZZAPRETI PESTO \*GFPA**

Garlic, basil, parsley, pine nuts, lemon juice & aged parmesan \$25.95

**GLUTEN FREE PASTA AVAILABLE**

\*GFPA next to pasta available with selected sauce Please enquire when ordering  
**Tagliatelle GF or Macaroni GF**

\* Gnocchi, Strozzapreti, Pappardelle contain Gluten & Eggs. Penne, Linguine contains Gluten.  
\* Apologies for any inconvenience

## RISOTTI

### RISOTTO DI MARE

*Traditional Neapolitan tomato sugo infused with fish, mussels, clams, prawns, scallops, calamari & fresh herbs \$34.95*

### RISOTTO FUNGHI

*Risotto infused with white truffle, field mushrooms, parmesan & fresh rosemary \$28.95*

## BOTTICELLI SPECIALITIES

### GARLIC BREAD

*Infused with garlic butter & fresh herbs \$6*

### BRUSCHETTA POMODORO

*Tomatoes, Spanish onions, garlic, basil & aged balsamic \$15*

### BRUSCHETTA STRACCIATELLA

*Creamy Stracciatella Di Bufala, confit tomatoes, basil & aged balsamic \$18*

### BRUSCHETTA ACCIUGHE

*Sicilian anchovies, chilli, garlic, tomatoes & herbs \$16*

### PARMIGIANA di MELANZANE 'Baked Eggplant'

*Layered eggplant with traditional Neapolitan tomato sugo, mozzarella, basil & parmesan. Served with mixed garden salad \$25.95*

## PESCE

### BARRAMUNDI FILLET

*Crispy grilled Barramundi fillet with wilted spinach, roasted pumpkin, chargrilled artichoke & aged balsamic \$39.95*

### ROCKLING FISH & CHIPS

*Traditional Batter or Chargrilled. Served with mixed garden salad & french fries \$29.95*

### CALAMARI SALE e PEPE

*Crispy encrusted pepper & sea salt calamari, shallow fried with house made aioli \$25.95*

### GRILLED CALAMARI

*Local calamari flame grilled with spicy chilli, garlic, parsley & fresh lemon \$25.95*

## INSALATA

### VERDE

*Romain lettuce, sea salt, lemon juice & extra virgin oil \$8.95*

### POMODORO

*Cherry tomatoes, Spanish onions, basil, oregano, sea salt & extra virgin oil \$8.95*

### RADICCHIO

*Radicchio, sea salt, lemon juice & extra virgin oil \$8.95*

### RUCOLA

*Rocket, pear & walnut salad dressed with lemon juice, sea salt, shaved parmesan & glazed balsamic \$9.95*

### INSALATA MISTA

*Mixed lettuce, cucumber, cherry tomatoes, Spanish onions, Gaeta black olives, sea salt, lemon juice, oregano & extra virgin oil \$9.95*

### CAPRESE

*Mozzarella Di Bufala, cherry tomatoes, pesto & basil \$18*

### NAPOLETANA

*Warm salad of roasted eggplant, pumpkin, zucchini, capsicum & spinach, infused with garlic, pine nuts, fresh herbs & extra virgin olive oil \$16.95*

## SIDES

*French fries \$8.95*

*Mash potato \$9.95*

*Roasted garlic & rosemary potatoes \$9.95*

*Rosemary & garlic mushrooms \$9.95*

*Wilted spinach with garlic & spicy chilli \$9.95*

*Seasonal greens tossed in garlic & extra virgin olive oil \$12.95*

## DOLCE

### TIRAMISU

*Just Amazing \$13*

### PANNA COTTA

*Vanilla Galliano & white chocolate \*GF \$12*

### APPICCICOSA

*Sticky Date pudding with butterscotch sauce \$12*

# TAKEAWAY MENU

## Botticelli

RISTORANTE & BAR

**20% Discount**  
for phone orders  
pick up only

MONDAY ..... CLOSED

TUESDAY-SUNDAY ..... 4pm - 8pm

40-40A Church Street Brighton  
[www.botticelliristorantebrighton.com.au](http://www.botticelliristorantebrighton.com.au)

**(03) 9592 8683**