SCALOPPINE di VITELLO
VEAL SCALLOPINI

VITELLO FUNGHI
White wine, field & porcini mushrooms, truffle emulsion, cream & herbs.
Served with roasted potatoes & seasonal greens $49.95

VITELLO SORRENTINA
Neapolitan tomato sugo, anchovies, capers, black Gaeta olives, spicy chilli, garlic & herbs.
Served with potatoes & seasonal greens $49.95

VITELLO MILANESE
Crumbed veal escalopes.
Served with creamy mash potato & rucola salad $51.95

VITELLO VESUVIO
Neapolitan tomato sugo & spicy chilli, provolone cheese, parmesan, herbs & a touch of cream.
Served with potatoes & seasonal greens $49.95

VITELLO AL LIMONE
Lemon, white wine & parsley.
Served with roasted potatoes & seasonal greens $47.95

VITELLO SALTIMBOCCA
Prosciutto, sage, garlic & white wine.
Served with wilted spinach & creamy mash potato $52.95

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 $32.95

PASTA

LINGUINE alle VONGOLE
Clams tossed with garlic, white wine, extra virgin olive oil, spicy chilli, cherry tomatoes & fresh parsley $43.95

LINGUINE CAPESANTE e GAMBERI
Shark bay scallops & tiger prawns with white wine, spicy chilli, garlic, extra virgin olive oil & fresh parsley $43.95

LINGUINE MARINARA BIANCO
Shark Bay scallops, tiger prawns, clams, mussels & calamari, tossed in extra virgin olive oil, garlic & aromatic herbs $47.95

LINGUINE MARINARA ROSSO
Shark Bay scallops, tiger prawns, clams, mussels & calamari, in a traditional Neapolitan garlic & herb tomato sugo $47.95

LINGUINE PUTTANESCA
Sicilian anchovies, spicy chilli, capers, black Gaeta olives, cherry tomatoes & oregano tossed in a traditional Neapolitan garlic & tomato sugo $32.95

LINGUINE AL SALMONE
Salmon, pistachio, olives, caramelised onion, garlic & parsley, in a traditional Neapolitan tomato & herbs sugo with a touch of cream $43.95

LINGUINE GAMBERI e BROCCOLI
Sautéed broccoli with garlic, tiger prawns, extra virgin olive oil & spicy chilli $44.95

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 $37.95

PAPPARDELLE Con Sugo di VITELLO
Slow cooked veal ragu in traditional Neapolitan tomato sugo, infused with garlic, onions, aged parmesan & herbs $37.95

10% DISCOUNT APPLIES FOR ALL TAKE AWAY ORDERS

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 $37.95

LINGUINE CARBONARA
Sautéed pancetta, caramelised onion, free range egg, cream, parsley & black pepper $37.95

GNOCCHI FUNGHI
Home made with mixed field & porcini mushrooms, truffle emulsion & pecorino cheese $37.95

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 chilly, garlic, cherry tomatoes & extra virgin olive oil $37.95

RAVIOLI PRIMAVERA
Home made spinach & ricotta filled ravioli in a traditional Neapolitan tomato sugo, with field mushrooms, pecorino cheese & cream $36.95

PAPPARDELLE CREMA e FUNGHI
Mixed field & porcini mushrooms, truffle emulsion, cream & pecorino cheese $37.95

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 $51.95

FISH & CHIPS
Traditional Batter or Chargrilled.
Served with mixed garden salad & french fries $51.95

CALAMARI SALE e PEPE
Crispy encrusted pepper & sea salt calamari, shallow fried with house made aioli $36.95

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 $51.95

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 $51.95

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 $53.95

RISOTTI

RISOTTO DI MARE
Traditional Neapolitan tomato sugo infused with fish, mussels, clams, prawns, scallops, calamari & fresh herbs $52.95

RISOTTO FUNGHI
Risotto infused with white truffle, field mushrooms, parmesan & fresh rosemary $36.95

D'ANATRA
Slow cooked duck ragu, porcini mushrooms, white wine, onion, garlic & shaved parmesan $52.95

INSALATA

VERDE
Romain lettuce, sea salt, lemon juice & extra virgin oil $14

POMODORO
Cherry tomatoes, Spanish onions, basil, oregano, sea salt & extra virgin oil $16

RADICCHIO
Radicchio, sea salt, lemon juice & extra virgin oil $15

RUCOLA
Rocket, pear & walnut salad dressed with lemon juice, sea salt, shaved parmesan & glazed balsamic $17

INSALATA MISTA
Mixed lettuce, cucumber, cherry tomatoes, Spanish onions, Gaeta black olives, sea salt, lemon juice, oregano & extra virgin oil $16

CAPRESE
Mozzarella Di Bufala, cherry tomatoes, pesto & basil $24

NAPOLETANA
Warm salad of roasted eggplant, pumpkin, zucchini, capsicum & spinach, infused with garlic, pine nuts, fresh herbs & extra virgin olive oil $20.95

SIDES

French fries $14
Mash potato $14
Rosemary & garlic mushrooms $17
Wilted spinach with garlic & spicy chilli $17
Roasted Sebago potatoes with garlic & rosemary $16
Seasonal greens tossed in garlic & extra virgin olive oil $18

DOLCE

TIRAMISU
Just Amazing $16

PANNA COTTA
Vanilla Galliano & white chocolate $15

APPICCICOSA
Sticky Date pudding with butterscotch sauce $16