

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

PENNE AMATRICIANA *GFPA

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

LINGUINE CARBONARA *GFPA

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

GNOCCHI 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 PORRI, TALEGGIO e NOCI *GFPA

Caramelised leeks, walnuts & Taleggio cheese \$26.95

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

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*

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 purée, 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

MONDAY..... CLOSED

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

www.botticellristorantebrighton.com.au

(03) 9592 8683