

Botticelli

RISTORANTE & BAR

40A Church Street, Brighton VIC 3186

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MONDAY | Closed

TUESDAY - SUNDAY | 11AM - 10PM

Our Story

Welcome to Botticelli Ristorante, your home for authentic Italian food.

Salvatore was born on the stunning Azure Coast in Sorrento Italy. His family home encompassed rich steep hills brimming with orchids, olive groves and terraces filled with bountiful produce that he and his family would attend too.

His inspiration and passion for food was ignited from an early age working in their family kitchen with his beloved Nonna, Mama and Sisters. His Father taught him how to tender and cultivate the land, and he still does this to this very day and grows many of his own herbs, fruits and vegetables to use in his dishes for you to try.

" Food is about nourishment, freshness, sharing, and most importantly love."

" My philosophy in life stems from these experiences that I shared with my family, and I would love you to experience these with your loved ones, right here at Botticelli Ristorante."

– Salvatore

Salvatore is passionate about good wholesome food and only sources the finest produce found both locally and internationally to bring you an authentic paddock to plate experience. His menu offers a variety of Italian classics and daily specials which change with the seasons.

So make yourself at home and we hope you enjoy your dining experience.

Buon Appetito!



PRANZO

\$29

- DELICIOUS SELECTIONS -

Recommended by Salvatore

LINGUINE AGLIO OLIO ACCIUGHE E PEPERONCINO

Silky linguine with Italian anchovies, local extra virgin olive oil and our home grown chilli and garlic

RAVIOLI DI TERESA

Hand made ravioli filled with spinach and fresh ricotta in a creamy field mushroom and napoli sauce

GNOCCHETTI AL TARTUFO

Hand rolled gnocchi served in a classic northern Italian sauce of garlic, onions, cream, pine nuts, white truffle paste and wilted spinach

PAPPARDELLE CREMA E FUNGHI

Ribbons of pappardelle in a creamy sauce with sautéed field mushrooms, garden fresh parsley and parmesan cheese

PAPPARDELLE CON RAGU DI VITELLO

Ribbons of pappardelle with our classic slow cooked veal ragu

STROZZAPRETI ALLA GENOVESE

Hand rolled pasta in a sauce of freshly house made pesto made from our own garden fresh garlic, basil, pine nuts, freshly squeezed lemon, local extra virgin olive oil and grated parmesan

PENNE PUTTANESCA

Penne in a classic napoli sauce of anchovies, capers, black olives, and our own garden fresh garlic, chilli and oregano

PENNE AMATRICIANA

Penne in a traditional napoli sauce tossed with garlic, onions, pancetta, field mushrooms and garden fresh herbs

PENNE ARRABIATA

Penne in a traditional napoli sauce tossed with our own garden fresh mixed herbs, garlic, onions, and spicy fresh chill

MELENZANE PARMIGIANO

Oven baked layers of fresh eggplant with napoli sauce, soft mozzarella, parmesan, garden fresh basil and mixed herbs. Accompanied with a fresh garden salad

PRANZO

\$35

- DELICIOUS SELECTIONS -

Recommended by Salvatore

PENNE AL SALMONE

Fresh Tasmanian salmon in a creamy napoli sauce with black olives, pistachio nuts and garden fresh parsley

LINGUINE GAMBERI E BROCCOLI

Silky thin ribbons of linguine sautéed with tiger prawns and broccoli with our own garden fresh chilli, garlic, and local extra virgin olive oil

LINGUINE MARINARA BIANCO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shell fish tossed with silky thin ribbons of linguine with garlic, lemon, parsley and extra virgin olive oil

LINGUINE MARINARA ROSSO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shell fish tossed with silky thin ribbons of linguine in a traditional napoli sauce and garnished with parsley

RISOTTO FUNGHI TARTUFO E ROSMARINO

Variety of fresh field mushrooms with white truffle mince, parmesan and home grown rosemary

PESCE E PATATINE

Today's market fresh rockling fillets in Traditional Beer Batter or Chargrilled, with shoe string fries, mixed green garden salad and our home made tartare sauce

DRINKS

Enjoy a complimentary glass of our exclusive Botticelli Boutique Wine:

- SA CABERNET MERLOT

- NZ SAUVIGNON BLANC

- ITALIAN PROSECCO

OR

YOUR CHOICE OF SOFT DRINK

OR

SAN PELLEGRINO SPARKLING MINERAL WATER

Why not try our extra virgin olive oils on your table, made in house and infused with our home grown garlic, chilli and herbs.

PANE

Our locally baked sourdough bread rests for 28 hours prior to baking, this process gives our bread a supreme crunchy crust and spongy middle, perfect to soak up all of our flavours.

TRY OUR INFUSIONS

Crunchy sourdough bread accompanied with our locally sourced extra virgin olive oil and sweet aged balsamic vinegar, green Sicilian olives and salsa di casa **\$8**

- Home grown garlic and butter **\$6**

- Butter and garden fresh herbs **\$6**

BRUCSHETTA

STRACCIATELLA DI BUFALA

Soft buffalo mozzarella topped with juicy cherry tomatoes, local extra virgin olive oil, aged balsamic and our own freshly grown basil **\$17**

POMODORO E BASILICO

Juicy cherry tomatoes, marinated in our own freshly grown onions, garlic, oregano and parsley topped with local extra virgin olive oil and aged balsamic **\$15**

ACCIUGHE E POMODORINI

Salty Sicilian anchovies mixed with juicy cherry tomatoes and local extra virgin olive oil, spicy chilli, garlic, oregano, parsley and aged balsamic vinegar **\$16**

ANTIPASTI

OLIVE CON AGLIO E ROSMARINO

Warm olives marinated in our freshly grown garlic & rosemary, local olive oil and served with fresh crusty bread **\$9**

CARPACCIO DI TROTA

Fresh trout cured in house with lime, black sesame seeds, capers and baby beets **\$19.90**

AFFETTATI MISTI CON PROVOLONE

Traditional cured meats, pickles & provolone cheese **\$20**

MELENZANE PARMIGIANO

Just like Nonna makes it, oven baked layers of eggplant, mozzarella, basil from our garden, tomato & parmigiano **\$24.90**

CAPELANTE CON FINOCCHIO MANDARINO E CAMPARI

Fresh local Bass Strait scallops, seared with fennel, mandarin & Campari reduction **\$24.90**

CALAMARI SALE E PEPE

Tender fresh baby calamari dusted with salt & pepper on wild rocket salad with our house made tartare sauce **\$25.90**

ANTIPASTO MISTO PER DUE

Designed to share and beautifully presented.

Our Antipasto platter comes with 2 freshly shucked local oysters natural, Tasmanian smoked salmon, calamari sale e pepe, Parma ham, soft buffalo mozzarella, juicy cherry tomatoes, oven roasted vegetables, warm sautéed mushrooms, avocado con shrimps and lemon infused Sicilian olives **\$34**

OSTRICHE

Our oysters are supplied fresh daily and shucked to order. Ask your friendly wait staff for today's origin.

Naturale - shallots, citrus & prosecco vinegar
\$4.5 ea

Florentine - spinach and mornay **\$5.5 ea**

Kilpatrick - crispy bacon & Worcestershire
\$5.5 ea

CROSTACEI

COZZE MARINARA

Fresh local bay mussels simmered with white wine, garlic, parsley and fresh lemon. Comes with fresh crusty bread **\$25**

COZZE NAPOLI

Fresh local bay mussels simmered in our signature napoli sauce with white wine, garlic, spicy chilly and parsley. Comes with fresh crusty bread **\$25**

BRODETTO DI MARE

Local fresh fish and shellfish in our reduced crab stock made with tomato, garlic, onions, white wine, lemon and fresh parsley. Comes with fresh crusty bread **\$34**

Botticelli Ristorante requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We cater to most dietary requirements and our kitchen is happy to adjust your meal wherever possible. However we cannot be held responsible for any traces of allergens.



INTERMEZZI

SFORMATO DE VERDURE

Au gratin tower of oven baked vegetables with rich creamy gorgonzola and bocconcini topped with fresh garden herbs **\$17.90**

ARANCINI DI CROSTACEI CON SALSA DI ZAFFERANO

Traditional crumbed risotto balls filled with fresh local shellfish accompanied with a luscious saffron dipping salsa

- x3 per serve **\$18.90**

FAGOTTINI DI SALMONE

Pillows of fresh smoked salmon encased with marscapone, avocado and capers topped with zesty lemon jus

- x3 per serve **\$18.90**

CALAMARI GRIGLIATO

Chargrilled calamari topped with local extra virgin olive oil, caramelised garlic, spicy chilly, fresh parsley and shaved radicchio **\$25.90**

SPIEDINI DI ZUCCHINI E GAMBERONI ALLA GRIGLIA

Chargrilled zucchini ribbons encased with local fresh Australian tiger prawns in extra virgin olive oil, fresh lemon, garlic and herbs x2 per serve **\$18.90**

FUNGHI AL GAMBERO

Grilled Portobello mushroom au gratin. Fresh tiger prawns with creamy béchamel, mild mustard, onions, garlic, parmesan and shaved radicchio **\$15.90**

RISOTTI

FUNGHI TARTUFO E ROSMARINO

Variety of fresh field mushrooms with shallots, garlic, white truffle emulsion tuscan rosemary and grated parmesan **\$24.90**

D'ANATRA

Tender duck ragu infused with porcini mushrooms, white truffle salsa, white wine and home grown fresh herbs **\$34.90**

DI MARE

Napoli infused risotto with fresh locally sourced fish, mussels, pipis, tiger prawns, scallops, baby calamari, fresh lemon and parsley **\$34.90**

PASTA

LINGUINE AGLIO OLIO ACCIUGHE E PEPERONCINO

Silky linguine with Italian anchovies, local extra virgin olive oil and our home grown chilli and garlic **\$28.90**

CAPPELACCIO DI ZUCCA E PARMIGIANO

Hand made pasta filled with pumpkin and parmesan in a sauce of black butter, pine nuts, sage and a splash of cream **\$28.90**

RAVIOLI DI TERESA

Hand made ravioli filled with spinach and fresh ricotta in a creamy field mushroom and napoli sauce **\$28.90**

GNOCCHETTI AL TARTUFO

Hand rolled gnocchetti served in a classic northern Italian sauce of garlic, onions, cream, pine nuts, white truffle paste and wilted spinach **\$28.90**

PAPPARDELLE CREMA E FUNGHI

Ribbons of pappardelle in a creamy sauce with sautéed field mushrooms, garden fresh parsley and parmesan cheese **\$28.90**

PAPPARDELLE CON RAGU DI VITELLO

Ribbons of pappardelle with our classic slow cooked veal ragu **\$28.90**

STROZZAPRETI ALLA GENOVESE

Hand rolled pasta in a sauce of freshly house made pesto made from our own garden fresh garlic, basil, pine nuts, freshly squeezed lemon, local extra virgin olive oil and grated parmesan **\$28.90**

PENNE PUTTANESCA

Penne in a classic napoli sauce of anchovies, capers, black olives, and our own garden fresh garlic, chilli and oregano **\$28.90**

PENNE AMATRICIANA

Penne in a traditional napoli sauce tossed with garlic, onions, pancetta, field mushrooms and garden fresh herbs **\$28.90**

PENNE ARRABIATA

Penne in a traditional napoli sauce tossed with our own garden fresh mixed herbs, garlic, onions, and spicy chilli **\$28.90**

PENNE AL SALMONE

Fresh Tasmanian salmon in a creamy napoli sauce with black olives, pistachio nuts and garden fresh parsley **\$34.90**

AGNOLOTTO D'ANATRA

Hand made pillows filled with tender slow cooked duck in a rich creamy merlot, sage and herb sauce **\$34.90**

TORTELLO AL GRANCHIO E NERO DI SEPIA

Black squid ink pasta hand made and filled with succulent crab in a creamy white wine and saffron sauce **\$34.90**

STROZZAPRETI CON ZUCCHINI E GAMBERI

Hand rolled pasta tossed with tiger prawns and ribboned zucchini in a sauce of white wine, garden fresh garlic, spicy chilli and local extra virgin olive oil **\$34.90**

LINGUINE CAPESANTE E GAMBERI

Silky thin ribbons of linguine tossed with tiger prawns, fresh scallops, garlic, chilli, white wine, garden fresh parsley and local extra virgin olive oil **\$34.90**

LINGUINE GAMBERI E BROCCOLI

Silky thin ribbons of linguine sautéed with tiger prawns and broccoli with our own garden fresh chilli, garlic and local extra virgin olive oil **\$34.90**

LINGUINE MARINARA BIANCO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shell fish tossed with silky thin ribbons of linguine in garlic, lemon, parsley and extra virgin olive oil **\$34.90**

LINGUINE MARINARA ROSSO

Fresh locally sourced tiger prawns, scallops, baby calamari and mixed shell fish tossed with silky thin ribbons of linguine in a traditional napoli sauce garnished with parsley **\$34.90**

*Italy is historically renowned and still practices the long tradition of harvest to plate. All of our dishes are enhanced with our own **home grown fresh organic produce** for you to enjoy.*



VITELLO

FUNGHI

Tender thin veal escalopes sautéed with white wine, field mushrooms, white truffle mince and a dash of cream **\$39**

SORRENTINA

Tender thin veal escalopes sautéed in a napoli sauce of Sicilian anchovies, black olives, capers, garlic, chilli and fresh oregano **\$39**

MILANESE

A classic dish of thin tender veal escalopes that have been crumbed and shallow fried **\$39**

PARMIGIANO

Our classic veal escalopes topped with honey roasted ham, cheddar cheese, white wine, cream and napoli sauce **\$41**

AL LIMONE

Tender veal escalopes sautéed in a light sauce of white wine, fresh lemon and garden fresh parsley **\$39**

SALTIMBOCCA

Veal escalopes sautéed with Parma ham, fresh sage, white wine and butter **\$41**

MANZO

COSTATA DI MANZO 370-400GM

Chargrilled Rib Eye with assortment of condiments **\$46**

Choice of Sauces

garlic butter - Barolo - black pepper - white truffle mushroom & cream

FILETTO DI MANZO 250GM

Chargrilled Eye Fillet with assortment of condiments **\$44**

Choice of Sauces

garlic butter - Barolo - black pepper - white truffle mushroom & cream



PESCE

PASSERA DI MARE

Fresh Whole NZ Flounder - Chargrilled **\$39**

Choice of Sauces

Tangy Lemon and white wine - Spicy chilli and garlic

BARRAMUNDI

Today's market fresh Barramundi fillet is oven baked and topped off with a grilled roman artichoke. It sits delicately on a bed of sautéed spinach and roasted pumpkin drizzled with aged balsamic and extra virgin olive oil **\$41**

FISH & CHIPS

Traditional batter or Chargrilled

Fresh deep sea Rockling fillets, served with a crisp green garden salad, shoe string fries and homemade tartare sauce **\$35**

INSALATA

INSALATA MISTA

Garden fresh romaine, cherry tomatoes and crisp cucumber drizzled with a vinaigrette of extra virgin olive oil, fresh lemon juice and aged balsamic **\$9**

RUCOLA

Our own freshly grown wild rocket with sliced pear, candied walnuts, grated parmesan and aged balsamic **\$11**

NAPOLITANA

A warm salad of oven roasted pumpkin, pine nuts, zucchini, eggplant, peppers and sautéed spinach drizzled with extra virgin olive oil **\$16**

CAPRESE

Layered tower of fresh soft buffalo mozzarella and avocado topped with wild rocket, home made pesto, cherry tomatoes, extra virgin olive oil and aged balsamic **\$19**

SORRENTO

Our Signature Salad designed by Salvatore

Garden fresh radicchio and wild rocket topped with poached rhubarb and creamy lemon infused goats cheese, crispy fennel and candied walnuts, white wine vinegar and local extra virgin olive oil **\$16**

ANATRA E POLLO

ARROSTO D'ANATRA

Twice cooked half duck. Beautifully succulent and tender with a crispy skin bathed in a caramelised sauce of orange, black pepper and Campari Liqueur **\$39**

POLLO DI RAVELLO

Succulent chicken breast sautéed in a classic napoli sauce of Sicilian anchovies, garlic, capers, black olives, chilly and our own garden fresh oregano **\$36**

POLLO MILANESE

A classic dish of thin and tender chicken escalopes that have been crumbed and shallow fried **\$35**



CONTORNI

PATATINE FRITTE

Shoe string fries, pepper & parsley **\$8**

PURE DI PATATE

Potato Puree **\$9**

FUNGHI TRIFOLATI

sautéed mixed mushrooms **\$9**

SPINACI CON AGLIO E PEPERONCINO

Wilted Spinach, garlic & chilli **\$9**

VERDURE DI STAGIONE

Mixed green vegetables tossed with pinenuts, garlic and extra virgin olive oil **\$12**

PATATE CON AGLIO E ROSMARINO

Roasted garlic & rosemary potatoes **\$9**

MELENZANE AL FUNGHETTO

Sauteed diced eggplant, cherry tomatoes, garlic, black olives, capers, basil and parmesan **\$9**

