

INSALATA

INSALATA MISTA

Mixed Green Salad \$7

RUCOLA

Wild rocket, pear, walnut & parmesan with aged balsamic dressing \$9

CONTORNI

PATATINE FRITTE

Shoe string fries, pepper & parsley \$6

PURE DI PATATE

Potato Puree \$7

FUNGHI TRIFOLATI

Sauteed mixed mushrooms \$8

SPINACI CON AGLIO E PEPERONCINO

Wilted Spinach, garlic & chilli \$8

VERDURE DI STAGIONE

Mixed green vegetables tossed with pine nuts, garlic & extra virgin olive oil \$10

PATATE CON AGLIO E ROSMARINO

Roasted garlic & rosemary potatoes \$8

MELENZANE AL FUNGHETTO

Diced eggplant, cherry tomatoes, garlic, olives, capers & basil \$8

DOLCI

TIRAMISU

Layers of Italian biscuit soaked in espresso, liqueur, and marscapone - egg free \$10

DISASTRO ITALIANO

Our signature dessert is designed to impress.

Freshly made vanilla & cream sponge filled with stewed Italian liqueured apples, peaches and pears topped with luscious meringue and oven baked \$10

Contacts

Opening hours:

Monday - closed

Tuesday - Sunday 11am til 10pm

Ph: 03 9592 8683

Address: 40A Church Street, Brighton VIC 3186

Website: www.botticelliristorante.com.au



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RISTORANTE & BAR

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PANE

PANE AL AGLIO

Garlic & butter infused sour dough bread \$5

PANE CON HERBE

Herb & butter infused sour dough bread \$5

BRUCSHETTA

STRACCIATELLA DI BUFALA

Buffalo mozzarella with cherry tomatoes, extra virgin olive oil, aged balsamic vinegar + fresh basil \$16

POMODORO E BASILICO

Cherry tomatoes, Spanish onions, fresh basil, aged balsamic vinegar & extra virgin olive oil \$14

ACCIUGHE E POMODORINI

Anchovies with cherry tomatoes, chilli, garlic, oregano, parsley, aged balsamic vinegar & extra virgin olive oil \$15

ANTIPASTI

MELENZANE PARMIGIANO

Oven baked layers of eggplant, mozzarella, basil, tomato & parmesan \$19

CALAMARI SALE E PEPE

Salt & pepper baby calamari, wild rocket & homemade tartare sauce \$22

PASTA

LINGUINE AGLIO OLIO ACCIUGHE E PEPERONCINO

Anchovies, chilli, garlic & extra virgin olive oil \$24

RAVIOLI DI TERESA

Spinach & ricotta filled pasta, napoli, onions, garlic, mushrooms & cream \$24

GNOCCHETTI AL TARTUFO

Gnocchetti, wilted spinach, garlic, onions, white truffle emulsion, cream & pine nuts \$24

PAPPARDELLE CREMA E FUNGHI

Onions, mushrooms, parmesan, cream & parsley \$24

PAPPARDELLE CON RAGU DI VITELLO

Ragu of veal, onions, garlic, napoli & herbs \$24

STROZZAPRETI ALLA GENOVESE

Onions, garlic & pesto \$24

PENNE PUTTANESCA

Anchovies, capers, oregano, olives, garlic, chilli & napoli \$24

PENNE AMATRICIANA

Pancetta, mushrooms, onion, garlic, napoli & herbs \$24

PENNE ARRABIATA

Napoli, garlic & chilli \$24

PENNE AL SALMONE

Tasmanian salmon, black olives, garlic, onion, pistachio, napoli, parsley, cream \$29

STROZZAPRETI CON ZUCCHINI E GAMBERI

Prawns, zucchini, garlic, chilli, white wine & extra virgin olive oil \$29

LINGUINE CAPESANTE E GAMBERI

King prawns, scallops, garlic, chilli, white wine, & extra virgin olive oil \$29

LINGUINE GAMBERI E BROCCOLI

King prawns, broccoli, chilli, garlic, & extra virgin olive oil \$29

LINGUINE MARINARA

Mixed shell fish, king prawns, calamari, garlic, parsley

+ Bianco - olive oil base \$29

+ Rosso - napoli sauce base \$29

RISOTTI

FUNGHI TARTUFO E ROSMARINO

Field mushrooms, white truffle emulsion & rosemary \$24

D'ANATRA

Duck, porcini, white truffle emulsion, white wine & herbs \$29