

BOTTEGA TOSCANA



Authentic Tuscan cooking with attitude!

Our philosophy is to offer good food prepared with fresh ingredients at a reasonable price, following the tradition of Italian *trattoria* (family restaurant).

We aim to use as many Australian and local quality ingredients and produce as possible. We pride ourselves on offering many house made products, including our fresh pasta made with local free range eggs, avoiding as much as possible processed ingredients and industrial food. We don't use cheap and unhealthy seed oil, favouring Extra Virgin Olive Oil instead.

Not a restaurant

Bottega Toscana is an Italian eatery for everyone, pop in for a quick pasta or enjoy a full Italian dinner. No fancy clothes required, no formally dressed waiters and whispering, it's a relaxed and casual environment.

Beware of the wog

This is authentic Italian food, cooked with passion by Marco & Antonella. Don't expect garlic bread or ketchup! We will do our best to make you enjoy our simple place, and we are confident you'll love our food. We enjoy life, good food, good laughs and great people. Welcome in our family!

Executive chefs Marco & Antonella

V = Vegetarian

GF = Gluten free

LC = Low carb

As we operate a working kitchen please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food. We are therefore unable to guarantee that any item on the menu is free from traces of allergens.

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ASSAGGI / TAPAS

“Assaggi” means “tastes” in Italian, they are small sharing dishes used as an appetizer, a tantalising way to start your dinner or enjoy with a glass of wine for when you aren't that hungry.

OLIVE CALDE (GF) (LC) (V) Warm olives with garlic	6
MEATBALLS (2) (GF) (LC) The humble (but delicious) meatball. Little bites of beef&pork in a rich Napoli sauce	7
CAPRESE (GF) (LC) (V) Caprese skewer with mozzarella and cherry tomatoes on a little green salad	7
SALAME (GF) (LC) A mild soppressa salami with warm focaccia bread	10

ANTIPASTI

Entrees

FORMAGGIO (GF) (LC) (V) Cheese plate with Asiago cheese, Antonella's red onion jam and homemade crunchy flat bread	18
BRUSCHETTA CON PATE' TOSCANO Homemade fruit bread with Tuscan patè and Antonella's spiced pumpkin & orange jam	14
MEATBALLS (4) (GF) (LC) The humble (but delicious) meatballs. Little bites of beef&pork in a rich Napoli sauce	14
CAPRESE (GF) (LC) (V) Caprese skewers with mozzarella and cherry tomatoes on a little green salad	12

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MAINS

"Life has two principal functions: nourishment and the propagation of the species. Those who turn their minds to these two needs of existence, who study them and suggest practices whereby they might best be satisfied, make life less gloomy and benefit humanity." Pellegrino Artusi, "The Science of Cooking and the Art of Fine dining", 1891.

SPEZZATINO D'AGNELLO (GF) (LC) **29**
Boneless lamb stew, slow cooked with Italian soffritto, red wine, zucchini and sweet potato (Abruzzo)

YOUR CHOICE OF MEAT SERVED WITH RISOTTO DELL'ORTO (mixed vegetables risotto):

POLLO ALLA PIZZAIOLA (GF) **29**
Juicy chicken thighs pan roasted and smothered in Napoli sauce with garlic, olives and capers, and topped with mozzarella cheese. (Tuscany)

PEPOSO DEL CHIANTI (GF) **29**
Beef stew with black pepper and red wine, (Tuscany)

SIDES

MEDITERRANEAN SALAD (GF) (LC) **9**
Mixed leaves, fresh tomato, red onion and olives, dressed with Extra Virgin olive oil and a dash of authentic Modena Balsamic vinegar IGP

STEAMED VEGGIES (GF) (LC) **9**
A mix of delicious vegetables steamed with butter and garlic

FOCACCIA BREAD **4**
House made focaccia bread with Extra Virgin Olive Oil and Modena Balsamic vinegar

BOTTEGA TOSCANA



PASTA

"Everything you see I owe to spaghetti." Sophia Loren

Our pasta is home made daily using only the best Australian flour and local free range eggs, because we love good eggs and happy hens.

Choice of spaghetti, tagliatelle, fusilli or gnocchi, gluten free available (please allow 15 minutes cooking time).

BOLOGNESE	22
100% Australian beef&pork authentic Bolognese (Bologna, Emilia Romagna) Please note: authentic Bolognese is not a tomato based sauce! It's beef&pork mince slowly cooked with a little bit of Sanmarzano tomatoes.	
NAPOLI (V)	22
Our Napoli rich tomato sauce (Napoli)	
CAPRI (V)	22
Our Napoli rich tomato sauce with chopped bocconcini mozzarella (Capri island)	
LUMBERJACK	22
Mushroom and smoked ham in a creamy sauce (Tuscany)	
AUSSIE CARBONARA	22
Bacon and onion slowly roasted with a creamy sauce (Australia)	
MEATBALLS	26
100% Australian beef&pork polpette in a Napoli sauce (Sicily)	
RISOTTO DELL'ORTO (V)	22
Mixed vegetables risotto (Tuscany)	

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FOR THE KIDS

For children 8 years old and under

POLPETTINE (GF) (LC)	10
Our famous meatballs in a small dish for little tummies	
PASTA WITH MEATBALLS	10
Our famous meatballs with pasta and Napoli sauce	
PASTA AL BURRO	10
Pasta with light butter and cheese sauce	
PASTA NAPOLI	10
Pasta with a fresh tomato sauce	
PASTA ALLA BOLOGNESE	10
Traditional beef&pork Bolognese sauce	

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DESSERTS

"Leave the gun, take the cannoli" Richard S. Castellano – The Godfather

AFFOGATO 16

Vanilla ice cream, Espresso coffee and Frangelico liquor

TORTA DI MELE 12

Antonella's signature creamy apple cake with vanilla ice cream,

SLITTI'S CHOCOLATE MARQUISE (GF) 12

A luscious marquise with International Award winning Slitti's dark chocolate served with a scoop of vanilla ice cream.

COFFEE AND TEA

Choice of Espresso, Long Black, Caffelatte or Cappuccino 4

Pot of tea 4

BOTTEGA TOSCANA



PASTA SET MENU

ENTREE

BRUSCHETTA CON PATE' TOSCANO

Homemade fruit bread with Tuscan patè and Antonella's spiced pumpkin & orange jam

OR

MEATBALLS (4) (GF) (LC)

The humble (but delicious) meatballs. Little bites of beef&pork in a rich Napoli sauce

OR

CAPRESE (GF) (LC) (V)

Caprese skewers with mozzarella and cherry tomatoes on a little green salad

PASTA

YOUR CHOICE OF PASTA

DESSERT

TORTA DI MELE

Antonella's signature creamy apple cake with vanilla ice cream,

OR

SLITTI'S CHOCOLATE MARQUISE (GF)

A luscious marquise with International Award winning Slitti's dark chocolate served with a scoop of vanilla ice cream.

2 COURSES \$30 p/p

3 COURSES \$40 p/p