

BOTTEGA

NEW YEAR'S EVE 2017

2 COURSES - \$90.00

3 COURSES - \$110.00

E N T R É E

Walnut, chard and goat cheese agnolotti del plin, sweetcorn, sage and butter

Squid ink tagliolini, baccala, broad beans, peas and lemon oil

Charcoal grilled squid, braised peppers, aioli, n'duja

Bottega's Caprese salad, heirloom tomatoes, basil,
olive tapenade and buffalo mozzarella

Beef carpaccio, truffle dressing, rocket, caper and parmesan

Grilled Port Lincoln sardines, cos, aqua pazza

Prosciutto di Parma, fresh figs, vincotto and stracciatella

M A I N C O U R S E

Spinach and ricotta cannelloni, smoked tomato, buffalo mozzarella

Ricotta gnocchi, Kidden Park goat, braised in saffron, pecorino

Tri-coloured casarecce, house made pork and fennel sausage,
broccolini, garlic and chilli

Saffron risotto, scallop carpaccio, fennel pollen

Fillet of baby snapper, cauliflower, pine nut, golden raisins and paprika

Twice cooked pork belly, house-made cotechino, mustard fruits,
lentils and rye

Chicken rotolo, chorizo, grilled baby leeks, heart of palm,
poached chicken tenderloin, salsa verde

Crisp skinned salmon, salad of grilled zucchini, cannellini bean,
prawns, black olive and orange dressing

Pan roasted orange glazed duck breast, cherries, witlof, white bean puree

Tasmanian grass-fed scotch fillet, porcini and shallot butter, rocket

D E S S E R T

Affogato

House made vanilla ice cream, espresso
your choice of liqueur

Our selection of house made gelato and sorbetti

Poached rhubarb, cheesecake mousse, sbrisolona crumble

Valrhona chocolate cremoso, peanut butter gelato,
baci di cafe, amarena cherries

Traditional tiramisu, topped with gianduja

Chilled chocolate risotto, cocoa nib brittle, passionfruit sorbet

Selection of local & imported cheeses

S I D E S

Thrice cooked potatoes, salmoriglio, pecorino \$9

Chargrilled asparagus, tonnato dressing \$12

Salad of shaved fennel and rocket, ricotta salata, confit garlic
and chardonnay vinegar \$10

Chopped baby iceberg salad, radish, shallot and oregano \$9

Blanched green beans, walnut, guanciaie, smoked caciotta \$12

** Dishes are subject to change without notice*