ANTIPASTI/ APPETIZERS

Crocchè di Patate ***$10***
Crispy breaded mashed potato cakes stuffed with parmigiano. (3 per order)

Arancino di Riso ***$12***
Risotto balls stuffed with mozzarella, parmigiano, peas and ground beef, served with tomato sauce. (2 per order)

Cozze alla Marinara ***$24***
Steamed mussels sautèed in a fresh tomato and garlic broth.

Bruschetta Pomodoro ***$8***
Italian toasted bread, topped with freshly chopped tomatoes with EVOO. (3 per order)

Spieducci ***$20***
Grilled Lamb Spieducci. (6 per order)

Calamari alla Marinara ***$20***
Fresh calamari and olives sautéed in a white wine garlic tomato sauce.

Antipasto di Mare ***$26***
Marinated shrimp, scallops, calamari, and octopus, in lemon juice and EVOO dressing.

Frittura di Pesce ***$28***
Shrimp and calamari dusted in special seasoning and fried to perfection.

Antipasto all'Italiana ***$24***
Mixed charcuteries, cheese, caprese salad, mixed olives and grilled vegetables. (for two)

Antipasto Vegetariano ***$24***
Bruschetta, ricotta cheese topped with honey and walnuts, caprese salad, mixed olives, and grilled vegetables. (for two)

INSALATE/SALADS

Botticelli Salad ***$12***
Mixed greens salad with tomatoes, orange, and walnuts in an olive oil white vinegar dressing.

Caprese ***$16***
Fior di latte, sliced tomatoes, basil olive oil.

Cesare Salad ***$14***
Romaine lettuce in a Caesar dressing with croutons.

Green Salad ***$10***
Romaine lettuce with extra virgin olive oil and white vinegar dressing.

Rucola e Tonno ***$15***
Arugula salad with tuna, corn, red onion, and tomatoes, in a olive oil white vinegar dressing.

Mozzarella di Bufala ***$22***
Buffalo mozzarella with thinly sliced prosciutto di Parma and tomatoes.

Add Chicken/ Shrimp +$8

Please inform your server of any food allergies or dietary restrictions.

Botticelli Restaurant Bar

PIZZE ROSSE (tomato sauce base)

Marinara ***$13***
Oregano, garlic.

Margherita ***$18***
Fior di latte, basil.

Diavola ***$22***
Fior di latte, hot soppressata.

Capricciosa ***$23***
Fior di latte, prosciutto cotto, mushrooms, black olives.

Quattro Stagioni ***$24***
Fior di latte, artichokes, sundried tomatoes, mushrooms, prosciutto di Parma.

Deliziosa ***$22***
Fior di latte, prosciutto cotto.

PIZZE BIANCHE (olive oil base)

Vegetariana ***$23***
Fior di latte, oregano, roasted red peppers, zucchini, eggplants, mixed mushrooms.

Crudo e Grana ***$25***
Fior di latte, cherry tomatoes, prosciutto di Parma, arugula, shaved grana.

Salsiccia e Friarialli ***$25***
Fior di latte, rapini, sausage.

Patate e Pancetta ***$22***
Fior di latte, potatoes, Italian cured bacon, black pepper.

Ask for gluten free pizza!

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Botticelli Restaurant Bar

PRIMI

Ravioli ***$23***
Delicate pasta pillows stuffed with ricotta and spinach in a fresh tomato basil sauce.

Lasagna ***$24***
Layers of fresh pasta baked with ground beef, fior di latte and tomato sauce.

Parmigiana di Melanzane ***$22***
Battered layers of eggplant baked in tomato sauce with parmigiano cheese and fior di latte.

Pappardelle OR Risotto ai Funghi ***$26***
Delicate pasta ribbons OR arborio rice with porcini and white button mushrooms. (may ask for no butter)

Linguine OR Risotto allo Scoglio ***$28***
Linguine OR arborio rice with a bounty of clams, mussels, calamari, and shrimp in a light tomato sauce.

Penne alla Vodka ***$24***
Penne in a rosè vodka sauce, with pancetta and onion.

Pasta Pomodoro/ Bolognese ***$18/$22***
Rigatoni, penne, or spaghetti, in a slow cooked tomato or meat sauce.

Gluten free pasta available for $8 EXTRA

SECONDI

Bistecca alla Griglia ***$38***
12 oz NY Angus Striploin grilled to desired temperature.

Costolette di Agnello ***$54***
Grilled french cut Lamb rack. (4 per order)

Salmone alla Griglia ***$34***
Grilled Atlantic salmon served in a Mediterranean sauce.

Spigola alla Griglia ***$38***
Grilled butterfly seabass, topped with cherry tomatoes, lemon, EVOO.

The entrees above are served with seasonal vegetables.

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Botticelli Restaurant Bar

DOLCI/DESSERTS

Gelato Artigianale

Tartufo ***$8***

Homemade Tiramisù ***$10***
Italian dessert made with mascarpone and savoiardi biscotti dipped in espresso.

Homemade Pannacotta ***$8***
Vanilla flavoured cream thickened and molded. Topping: Chocolate, Caramel, Raspberry.

Ricotta e Pera ***$10***
Amalfi coast traditional cheesecake with ricotta and pears.

Pizza Nutella ***$14***

CAFFÈ/COFFE

Espresso $2.50
Espresso Macchiato $2.75
Espresso Corretto $4.50
Double Espresso $3.50
Cappuccino $3.50
Latte $3.50
Americano $3.00
Tea $3.00

DIGESTIVI/DIGESTIVE

Grand Manier $8.00
Sambuca $8.00
Limoncello $8.00
Bayleis $8.00
Fernet $8.00
Amaro Lucano $8.00
Jager Meister $8.00
Amaro del capo $9.00
Amaro Montenegro $9.00
Amaro Nonnino $10.00
Amaro Amara $10.00
Amaro Rogers $12.00
Amaro Jefferson $14.00
Amaro Rupes $14.00

Grappa Bottega $8.00
Grappa Nonnino $9.00
Grappa Camomilla $10.00
Grappa Barolo $18.00
Grappa Nebbiolo $20.00
St Remy $9.00
Vecchia Romagna $10.00
Couvoisier VS $13.00
Hennesey VS $15.00
Hennesey VSOP $18.00
Remy Martin $20.00
Red Label $9.00
Black Label $13.00
12yo Glenfiddich$ 15.00
Glenlivet $15.00
MaCallan 12yo $20.00

Botticelli Restaurant Bar

WHITE WINE

Chardonnay IGT	***$12***	***$48***
Moscato FrizzanteIGT		***$54***
Sauvignon Blanc		***$60***
Pinot Grigio DOC	***$16***	***$64***
Falanghina DOC		***$70***

RED WINE

Montepulciano d'Abruzzo	***$12***	***$42***
Chianti Classico		***$60***
Jeromin Tempranillo, 2019, Puerta Alcala		***$55***
Primitivo		***$48***
Valpolicella Ripasso		***$64***
Cabernet Sauvignon J. Lohr, California, USA	***$18***	***$68***
Cabernet Sauvignon Rutherford Ranch, Napa Valley, California		***$102***
Cabernet Sauvignon Stella, Napa Valley, California		***$72***
Barolo DOCG		***$110***
Brunello di Montalcino		***$125***
Tignanello		***$349***

SPARKLING WINE

Prosecco	***$12***	***$48***
Francia Corta Brut DOCG Corte Aura, Lombardy, Italy		***$105***
Champagne Moet & Chandon, Champagne		***$155***

Botticelli Restaurant Bar

BIRRA/BEER

Peroni $9 ***Corona $9***

Heineken $9

Draught ***Small/ Large***
$7 $9

BIBITE/ NON- ALCOHOLIC

Standard ***$3***
-Coke, Diet Coke, Ginger Ale, Iced tea, Orange Juice, Apple Juice.

Acqua ***$7***
Still, Sparkling

COCKTAILS

Aperol Spritz ***$14***
Aperol, Prosecco, Soda Water

Negroni ***$14***
Gin, Martini Rosso, Campari

Espresso Martini ***$14***
Vodka, Kahlua, Espresso

Bellini ***$12***
Prosecco, Fruit Puree

Rail $9 ***Double $13***
Vodka, Gin, Rye, Bourbon, Tequila, Rum

Premium $14 ***Double $20***
Crown Royal, Jack Daniels, Spiced Rum, Jameson, Bulleit Bourbon, Tequila, Vodka, Gin

Botticelli Restaurant Bar