

ANTIPASTI – STARTERS

1. **CROSTINO AL PROSCIUTTO** € 5.50
Oven baked slice of home-made bread topped with Mozzarella Cheese and Parma Ham
2. **CROSTINO ALLE ACCIUGHE** € 5.50
Oven baked slice of home-made bread topped with Mozzarella Cheese and Anchovies
3. **CROSTINI AL SALMONE** € 6.00
Toasted bread topped with Mayonnaise and Irish Smoked Salmon
4. **ANTIPASTO ALL'ITALIANA** € 8.75
Selection of Traditional Italian Cold Meats
5. **BRESAOLA CON RUCOLA** € 8.95
Traditional Cured Beef on a bed of Rocket Salad dressed with Olive Oil and Lemon Juice
6. **SALMONE AFFUMICATO** € 8.95
Irish Smoked Salmon on a bed of Rocket Salad
7. **GAMBERI CON RUCOLA** €10.25
Tiger Prawns in Lemon Juice and Olive Oil, on a bed of Rocket Salad
8. **CARPACCIO DI FILETTO** € 9.45
Wafer thin sliced raw Fillet of Irish Beef with Olive Oil and Lemon Juice and topped with Rocket Salad and shredded Parmesan Cheese
- * 9. **CAPRESE** € 7.95
Buffalo Mozzarella, Fresh Tomato, Basil and Olive Oil
- * 10. **SUPPLI** € 5.95
Deep fried and bread crumbed Risotto Croquettes with Mozzarella filling
- * 11. **BRUSCHETTA** € 4.45
Toasted home-made bread topped with Olive Paté, Tomato, Garlic, Basil and Olive Oil
- * 12. **MINISTRONE** € 4.95
Traditional Italian chunky Vegetable Soup

* = Vegetarian

PASTA

- * 13. PENNE ARRABBIATA € 11.95
Penne in a hot Chilli, Tomato and Garlic Sauce
- * 14. SPAGHETTI AGLIO, OLIO & PEPERONCINO € 11.50
Spaghetti with Olive Oil, Garlic and Chilli
- 15. PENNE AL SALMONE € 12.95
Penne in a creamy Irish Smoked Salmon and Tomato Sauce
- 16. RIGATONI AMATRICIANA € 12.95
Rigatoni in a spicy Tomato Sauce with Onion and Smoked Bacon
- * 17. RIGATONI PUTTANESCA € 12.95
Rigatoni in a Tomato Sauce with Garlic, Olives, Anchovies and Capers
- 18. SPAGHETTI CARBONARA € 12.95
Spaghetti with crispy peppered Smoked Bacon in a creamy Egg and Parmesan Sauce
- 19. FETTUCCINE BOLOGNESE € 12.95
Popular egg pasta with a traditional Minced Meat and Tomato Bolognese Sauce
- * 20. FETTUCCINE AI FUNGHI PORCINI € 14.50
Fettuccine in a tasty Wild Porcini, Mushroom and Rosemary Sauce
- * 21. GNOCCHI AI FUNGHI PORCINI € 14.95
Homemade Potato dumplings with Wild Porcini and Mushroom Sauce
- * 22. GNOCCHI SORRENTINA € 14.95
Homemade Potato dumplings in a Tomato, Basil, Mozzarella and Parmesan Sauce
- 23. AGNOLOTTI PIEMONTESI € 14.95
Traditional dish from North of Italy; Pasta with Meat filling served with White Braised Meat Sauce – “Brasato”
- * 24. RAVIOLI DI MAGRO € 14.95
Fresh Egg Pasta with Ricotta Cheese and Spinach filling in a Tomato and Basil Sauce
- 25. RAVIOLI DI CARNE € 14.95
Fresh Egg Pasta with Meat filling in a Bolognese Sauce
- * 26. SPAGHETTI POMODORO € 11.00
Spaghetti with classic Tomato and Basil Sauce
- * 27. PENNE GORGONZOLA € 12.95
Penne pasta in a creamy Gorgonzola Cheese Sauce
- 28. LASAGNE AL FORNO € 14.95
Classic; Oven-baked layers of Pasta, Besciamella, Bolognese Meat Sauce, topped with Mozzarella Cheese

MEAT – FISH – CHICKEN

30. COTOLETTA ALLA MILANESE € 17.95
*Bread crumbed and deep fried
Escalope of Irish Beef Striploin*
31. COTOLETTA DI POLLO € 15.50
ALLA MILANESE
Bread crumbed and deep fried Chicken Fillet
32. POLLO ALLA CACCIATORA € 15.50
*Grilled Chicken Fillet with a Peppers,
Olives, Mushrooms and Tomato Sauce*
33. POLLO AI FUNGHI € 15.95
*Grilled Chicken Fillet in a creamy
Mushroom and White Wine Sauce*
34. STRACCETTI CON RUCOLA € 18.90
*Pan fried strips of Veal in a light
White Wine Sauce on bed of Rocket Salad*
35. VITELLO AI FUNGHI € 18.90
*Escalope of Veal in a creamy
Wild Porcini and Mushroom Sauce*
36. SALTIMBOCCA ALLA ROMANA € 18.90
*Rolled Escalope of Veal with a Parma Ham,
Sage and Mozzarella filling in a White Wine
Sauce*
37. SCALOPPINE AL VINO BIANCO € 18.90
Escalope of Veal in a light White Wine Sauce
38. PICCATA AL LIMONE € 18.90
*Escalope of Veal in a light Butter Lemon
Sauce*
39. FILETTO AL PEPE VERDE € 23.95
*Grilled Irish Beef Fillet (8oz) in a traditional
Brandy and whole Green Pepper Sauce*
40. FILETTO ALLA ZINGARA € 23.95
*Grilled Irish Beef Fillet (8oz) in a creamy
Wild Porcini and Mushroom Sauce*
41. BISTECCA (Striploin Steak) € 21.95
*Premium Irish Beef Striploin (10oz) with
sauce of your choice – Zingara/Pepe Verde*
42. SPIGOLA ALLA GRIGLIA € 19.95
*Fillets of Sea Bass seasoned and grilled,
dressed with Extra Virgin Olive Oil
and served with Mixed Salad*

BOTTICELLI USES ONLY 100% IRISH BEEF

ALL MEAT DISHES ARE SERVED WITH CHIPS & SALAD

PIZZA 12"

- * 44. PIZZA MARGHERITA € 10.50
Tomato Sauce and Mozzarella Cheese
- * 45. PIZZA AI FUNGHI € 12.50
Tomato Sauce, Cheese and Mushrooms
- * 46. PIZZA PEPERONI (PEPPERS) € 12.50
Tomato Sauce, Cheese and Peppers
- * 47. PIZZA 4 FORMAGGIO (4 CHEESE) € 12.95
Blend of four Italian Cheeses
- 48. PIZZA NAPOLETANA € 12.50
Tomato Sauce, Cheese, Olives, Capers and Anchovies
- 49. PIZZA PROSCIUTTO € 12.50
Tomato Sauce, Cheese and Ham
- 50. PIZZA ISABELLA € 12.95
Tomato Sauce, Cheese, Ham and Mushrooms
- 51. PIZZA CAPRICCIOSA € 12.95
A little of everything
- 52. PIZZA ROMANA € 12.95
Tomato Sauce, Cheese, Salami and Ham
- 53. PIZZA 4 STAGIONI € 12.95
Tomato Sauce, Cheese, Pepper, Artichoke, Ham and Mushrooms
- 54. PIZZA CALZONE € 13.95
Folded Pizza with Tomato Sauce, Cheese, Peppers, Ham and Mushrooms
- 55. PIZZA BOTTICELLI € 14.95
Tomato Sauce, Cheese, Rocket Salad and Parma Ham
- GARLIC BREAD € 2.95
- PORTION OF HOME-MADE BREAD € 0.90
- PIZZA TOPPINGS From € 1.50

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SIDE ORDERS

	STARTER	MAIN COURSE
GREEN SALAD	€ 3.75	€ 4.95
MIXED SALAD	€ 4.20	€ 5.75
FUNGHI TRIFOLATI <i>Traditional Italian Garlic Mushrooms</i>	€ 4.95	€ 6.75
INSALATA BOTTICELLI <i>Lettuce, Black Olives, Pepper, Tomatoes and Anchovies</i>	€ 4.50	€ 6.50

BOTTICELLI'S ICE-CREAMS

Our Home-made Italian Gelato

CREMA BOTTICELLI <i>(Amaretti biscuits, Chocolate and Egg Ice-Cream)</i>	
VANIGLIA <i>(The perfect Vanilla flavour)</i>	
CIOCCOLATO <i>(Chocolate)</i>	
NOCCIOLA <i>(Hazelnut)</i>	
CAFFE` <i>(Coffee)</i>	
LIMONE <i>(Lemon)</i>	
FRAGOLA <i>(Strawberry)</i>	
PISTACCHIO <i>(Pistachio Nuts)</i>	
GIANDUIA <i>(Supreme Milk Cream and Nutella)</i>	
STRACCIATELLA <i>(Supreme Milk Cream and Chocolate Chip)</i>	
	1 Cup of up to 3 flavours of your choice € 6.00
	Up to 12 flavours available

BOTTICELLI'S CAKES

TIRAMISU <i>(Botticelli's home-made Italian classic; Layers of Mascarpone cream and Savoiardi biscuits soaked in coffee)</i>	
CHOCOLATE CAKE	
PEAR TART	€ 4.95
TORTA DELLA NONNA	
PANNA COTTA	

LARGE SELECTION OF COFFEE AND DRINKS

SERVICE CHARGE OF 10% ON PARTIES OF 5 OR MORE
GIFT VOUCHERS AVAILABLE