

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. FETTUCCHINE BOLOGNESE** € 12.95
Popular egg pasta with a traditional Minced Meat and Tomato Bolognese Sauce
- * **20. FETTUCCHINE 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

- * 29. MELANZANE PARMIGIANA € 14.50
Oven baked layers of Grilled Aubergines, Tomato Sauce and Basil, topped with Parmesan Cheese
30. COTOLETTA ALLA MILANESE € 17.95
Bread crumbed and deep fried Beef Escalope of 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 Rocket Salad and White Wine Sauce
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 € 22.50
Grilled Irish Beef Fillet Steak in a traditional Brandy and whole Green Pepper Sauce
40. FILETTO ALLA ZINGARA € 22.50
Grilled Irish Beef Fillet Steak in a creamy Wild Porcini and Mushroom Sauce
41. BISTECCA (Striploin Steak) € 20.95
Premium Irish Beef Striploin Steak with sauce of your choice – Zingara/Pepe Verde
42. SPIGOLA ALLA GRIGLIA € 19.95
Fillets of Sea Bass seasoned and grilled, served with house Extra Virgin Olive Oil “Dressing” and 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

* = Vegetarian

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 with 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



*Dear Customer,
Welcome to Botticelli !*

*We hope you will enjoy this eating experience.
We would like to assure you that our restaurant serves
food prepared daily with the best and freshest ingredients
according to the Italian tradition. Our kitchen uses
only extra virgin olive oil, premium Irish beef
and the best of parmesan cheese.*

Buon Appetito