



Vigna | Bottin

## Menu

*We recommend sharing*

### **Antipasto Romana (for 4)**

4 arancini, prosciutto, salami, mixed olives, fior di latte, aged cheese, eggplant  
parmigiana and other seasonal produce \$60

### **Arancini**

Trio of Bolognese and Vegetarian arancini \$21

### **Parmigiana di Melanzane**

Baked, battered eggplant layered with mozzarella, napoletana sauce and basil served  
with bread \$22

### **Meatballs**

(Nonna Teresa's secret recipe) Meatballs in rich tomato sauce, served with bread \$22

### **Orecchiette Calabrese**

Handmade pasta, Italian sausage, broccoli, pancetta, cream and chilli \$27

### **Ravioli Italiani**

Handmade pumpkin filled ravioli with creamy Italian feta, spinach and roasted pumpkin 27

### **Cotoletta**

Italian schnitzel served with herb roasted potatoes \$28

### **Risotto Mare**

Tomato based risotto with prawns, calamari, mussels, and cockles \$35

## Sides

**Mixed green leaf, pear and parmesan salad** \$10

**Green beans with roasted almonds** \$12

**Home style roasted potatoes** \$10

Dietary options available upon request



Vigna | Bottin

	<b>Glass</b>	<b>Bottle</b>
Selmo's Prosecco DOC	\$9	\$32
Vermentino	\$9	\$29
Fiano	\$9	\$29
Rosato	\$9	\$29
Compare's Shiraz	\$9	\$29
Sangiovese	\$10	\$35
Shiraz Riserva   Reserve	\$14	\$45
Nero d'Avola	\$14	\$44
Barbera	\$14	\$44
Shiraz Museo   Museum	\$15	\$55
Aperol Spritz	\$15	
Limoncello Spritz	\$15	
Non-Alcoholic Spritz	\$10	
Peroni Red		\$9
Goodieson mid-strength		\$11
Sparkling Water		\$7
Chinotto, Aranciata, Limonata		\$4
Mountain Fresh Apple or OJ		\$5

NO SPLIT BILLS \\\ GRAZIE