



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 Melanzana

Baked, battered eggplant layered with mozzarella, Napolitano sauce and basil served
with bread

\$22

Polpette

Meatballs (Nonna Teresa's secret recipe) served with bread

\$22

Orecchiette Calabrese

Handmade pasta, Italian sausage, broccoli, pancetta, cream and hint of chilli

\$27

Ravioli Italiani

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

\$27

Cotoletta

Italian schnitzel served with herb roasted potatoes

\$28

Risotto Fungi

Creamy mushroom risotto

\$27

Risotto Mare

Fresh tomato based risotto with prawns, calamari, mussels, and cockles

\$35

Calamari e Gamberi

Pan fried calamari and prawns served on the bed of mixed green

\$35

Sides

Mixed green leaf, pear and parmesan salad

\$10

Seasonal vegetables with roasted almonds

\$12

Home style roasted potatoes

\$10

Dietary options available upon request



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	Glass	Bottle
Selmo's Prosecco DOC	\$12	\$32
Vermentino	\$11	\$29
Fiano	\$11	\$29
Rosato	\$11	\$29
Sangiovese	\$12	\$35
Nero d'Avola	\$15	\$44
Barbera	\$15	\$44
Compare's Shiraz	\$11	\$29
Shiraz Riserva Reserve	\$15	\$45
Aperol Spritz	\$15	
Limoncello Spritz	\$15	
Non-Alcoholic Spritz	\$11	
Peroni Red		\$11
Goodieson mid-strength		\$13
Sparkling Water		\$8
Chinotto, Aranciata, Limonata		\$5
Mountain Fresh Apple or OJ		\$6

NO SPLIT BILLS \\\ GRAZIE