



Vigna | Bottin

Osteria Menu

Our dishes are designed to share

Antipasto Della Casa

4 arancini, peperonata, eggplant parmigiana and other seasonal produce

\$80

Arancini

Trio of Bolognese and vegetarian arancini

\$27

Parmigiana di Melanzana (Vegetarian)

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

\$25

Insalata di Caprese (Vegetarian)

Classic Italian fresh mozzarella, tomato and basil salad served with bread

\$28

Polpette

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

\$27

Orecchiette Calabrese

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

\$35

Ravioli Italiani (Vegetarian)

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

\$32

Cotoletta

Italian veal schnitzel served with side of Napolitana sauce and herb roasted potatoes

\$35

Risotto Funghi (Vegetarian and Gluten Free)

Creamy mushroom risotto with truffle paste

\$32

Grigliata di Pesce Misto (Gluten Free)

Grilled prawns, calamari and the fish of the day served with salad and roasted potatoes

\$55

Scaloppini Funghi

Pan-fried tender veal fillets served with roasted potatoes and mushroom sauce

\$42

*NO SPLIT BILLS \ \ GRAZIE FOR YOUR UNDERSTANDING
FOR THEIR SAFETY, CHILDREN ARE TO BE SEATED & SUPERVISED AT ALL TIMES
SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS*



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SIDES

Mixed green leaf, pear and parmesan salad	\$15
Broccoli with roasted almonds	\$15
Home style roasted potatoes	\$12

COFFEE & DESSERT

Café Italiano \ Italian Coffee

Espresso / Macchiato (Espresso with a small splash of milk)

\$4 / \$4.50

Dessert

Please ask our friendly staff for the daily dessert options

Dietary options available upon request

Our dishes are subject to seasonal availability

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