

La Botte D'Oro

AUTHENTIC ITALIAN

137 MARION ST LEICHHARDT

Since 1977, La Botte D'Oro has brought together the heart of traditional Italian flavours with a touch of modern inspiration. Enjoy Nonna's handmade pasta, our signature wood-fired pizzas, and an unforgettable dining experience crafted with passion. Buon appetito.



BREAKFAST & BRUNCH MON TO FRI 6AM ~ 12PM | SAT & SUN 7AM ~ 12PM

LUNCH FRI & SAT 12PM ~ 3PM

DINNER TUE, WED, THURS 5:30PM ~ 9PM

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ANTIPASTO

FOCACCIA homemade focaccia, extra virgin olive oil & balsamic	\$9
WOOD-FIRED GARLIC PIZZA wood-fired garlic pizza	\$12
SELECTION OF CURED MEATS & CHEESES  serves 2 guests	
· selection of cheeses with condiments	\$30
· provolone, buffalo mozzarella & pecorino with marmalade & olives	
· mortadella	\$12
· salame piccante	\$12
· prosciutto cotto	\$12
· prosciutto crudo	\$15
OLIVE SICILIANE green sicilian olives	\$12
ARANCINI DI CARNE sicilian arancini filled with bolognese ragu & fiordilatte mozzarella	\$24
COZZE AL POMODORO black mussels, garlic, chilli, tomato & white wine, served with warm bread	\$26 \$32 MAIN SIZE
GAMBERI ALL'AGLIO 6 garlic prawns	\$28
CALAMARI FRITTI lightly floured calamari fried, served with lemon & aioli	\$28
FREMANTLE POLPO fremantle grilled octopus, garlic, chilli, oregano & extra virgin olive oil	\$38 \$46 MAIN SIZE
GAMBERONI 4 butterflied grilled king prawns with garlic chilli & parsley	\$42

INSALATA

BURRATA E POMODORINI 	\$25
classic pugliese burrata, extra virgin olive oil & marinated cherry tomato	
PERE E RUCOLA INSALATA 	\$22
rocket & pear salad, shredded cheese, walnuts, dressed with extra virgin olive oil & balsamic	
INSALATA ALL'ITALIANA 	\$16
classic garden salad, tomato, onion, cucumber & extra virgin olive oil	
INSALATA GRECA 	\$25
classic greek salad served with tomato, premium feta cheese, oregano & extra virgin olive oil	

Discover the Chef's handpicked seasonal creations
PLEASE SEE OUR SPECIAL MENU FOR TODAY'S CREATIONS



PASTA

VONGOLE spaghetti, vongole, garlic, chilli, parsley & white wine	\$38
NORMA ① penne, slow cooked tomato sugo, fried eggplant & ricotta salata	\$28
NORCINA paccheri, italian sausages, mixed mushrooms, white wine & truffle	\$36
MARINARA linguine, freshly caught seafood, garlic, chilli, white wine & tomato sugo	\$38
ASSASSINA linguine, prawns, garlic, chilli, parsley, white wine & cherry tomato	\$38
CARBONARA spaghetti, guanciale, cured egg yolk, black pepper & pecorino	\$34
LAMB RAGU pappardelle, slow cooked lamb leg, rosemary, garlic & herbs in a rich tomato sugo	\$36

RISOTTO

MARINARA carnaroli, freshly caught seafood, garlic, chilli, parsley, white wine & tomato sugo	\$38
PORCINI ① carnaroli, italian porcini mushroom & cream	\$35

SECONDI one side included

SALTIMBOCCA ALLA ROMANA (VEAL OR CHICKEN) panfried veal or chicken in white wine sugo with prosciutto & sage	\$39
FILETTO DI BARRAMUNDI panfried baby barramundi fillet, lemon & salad	\$36
TAGLIATA DI MANZO 300gr scotch fillet, rocket, shaved parmesan cheese & balsamic	\$38
PARMIGIANA DI MELANZANE ① fried eggplant, fiordilatte mozzarella, tomato sugo, parmigiano reggiano & basil	\$34

SIDES POTATO CHIPS \$10 | SALAD \$10 | BAKED POTATO \$10

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WOOD-FIRED PIZZA

MARGHERITA 🍷	\$23
tomato, fiordilatte mozzarella, extra virgin olive oil, basil	
MARINARA	\$25
tomato, anchovies, olives, oregano	
4 STAGIONI	\$31
tomato, fiordilatte mozzarella, prosciutto cotto, mushrooms, olives, artichokes	
CALABRESE	\$31
tomato, fiordilatte mozzarella, spicy salame, 'nduja	
SICILIANA 🍷	\$33
tomato, fiordilatte mozzarella, fried eggplant, stracciatella, ricotta salata, confit cherry tomato	
MORTAZZA	\$34
fiordilatte mozzarella, mortadella, pistachio e burrata	
PETRINI	\$31
tomato, fiordilatte mozzarella, italian sausages, mushroom truffle oil	
ROMANA	\$34
porchetta, fiordilatte mozzarella, roasted potatoes, provola	
PROSCIUTTO E BURRATA	\$35
tomato, prosciutto e burrata	

CALZONI E PANOZZI

CALZONE CLASSICO	\$28
prosciutto cotto, fiordilatte mozzarella & tomato	
CALZONE ROMANO	\$34
porchetta, fiordilatte mozzarella, tomato, parmigiano, provola, chilli	
CALZONE AL CRUDO	\$35
fiordilatte mozzarella, prosciutto crudo	
PANOZZO PROSCIUTTO	\$35
prosciutto, burrata, rocket	
PANOZZO SALAME	\$32
fiordilatte mozzarella, salame, rocket	
PANOZZO MORTADELLA	\$35
mortadella, burrata	

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DOLCE

NONNA'S HOMEMADE TIRAMISU classic tiramisu, egg white, mascarpone, italian coffee	\$16
SORBETTO lemon sorbet served with limoncello	\$16
NUTELLA PIZZA sweet pizza topped with nutella	\$22
CANNOLI RICOTTA 3 ricotta cannoli	\$18
SEMIFREDDO chocolate semifreddo, hazelnut crumb	\$18
AFFOGATO classic affogato, vanilla ice cream, italian coffee, frangelico	\$20
GELATO 1 SCOOP 2 SCOOP pick your favourite, vanilla, strawberry, chocolate, hazelnut	\$7 \$12

KIDS MENU

PENNE NAPOLETANA 🌱	\$12
PENNE BOLOGNESE	\$12
CHICKEN SCHNITZEL WITH CHIPS	\$14
KIDS MARGHERITA PIZZA 🍕	\$14

KIDS EAT FREE Tuesday's & Wednesday's

FREE ICE-CREAM WITH EVERY KIDS MEAL TUESDAY & WEDNESDAY ONLY

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