

## ANTIPASTI

<b>GARLIC FOCACCIA V</b>	\$16
Fior di latte, garlic, herbs	
<b>ARANCINI AL TARTUFO V</b>	\$19
Homemade arancini balls with black truffle, mixed mushrooms, parmesan, garlic aioli	
<b>CALAMARI FRITTI GFO</b>	\$23
Flour dusted calamari strips with rocket and side of garlic aioli	
<b>POLPETTE AL SUÇO</b>	\$21
Pork and veal meatballs cooked with Neapolitan sauce and house-made bread	
<b>VEGETARIANA ANTIPASTO V</b>	\$21
Selection of grilled vegetables, Italian soft cheese	
<b>AFFETTATI MISTI</b>	\$25
Selection of Italian cured meat, Italian soft cheese and house-made bread	
<b>PROSCIUTTO E BUFALA</b>	\$23
Buffalo mozzarella, prosciutto, house-made bread, rocket	
<b>BURRATA E FRIGGITELLI V</b>	\$23
Fresh Burrata with grilled sweet chilli, Confit tomatoes and almond pesto	
<b>ZUPPA DI COZZE</b>	\$27
Black mussels in Neapolitan sauce with garlic, chilli, and white wine, served with wood-fired bread	
<b>GAMBERI PICCANTI</b>	\$24
Panfried prawns with cherry tomatoes, nduja, garlic and white wine sauce, served with warm homemade bread	

## THE SIDES

<b>PANE DI CASA VG</b>	\$6
Homemade wood-fire baked bread and side of EVOO	
<b>MARINATED OLIVES VG</b>	\$8
Unpitted black and green olives in herbs and olive oil	
<b>PROSCIUTTO</b>	\$13
Prosciutto and house-made bread	
<b>BROCCOLINI V</b>	\$13
Grilled broccolini with garlic, olive oil, walnuts, cheese and chilli	
<b>PATATE FRITTE V</b>	\$12
Classic chips, aioli/tomato Sauce	
<b>ROSEMARY FOCACCIA VG</b>	\$10

## PASTA AND PANS

<b>WOODFIRED SORRENTINA V VGO</b>	\$27
House-made gnocchi with melted buffalo mozzarella in a Neapolitan sauce	
<b>BOLOGNESE</b>	\$31
House-made gnocchi, slow cooked pork and beef bolognese, pecorino	
<b>LAMB RAGÙ</b>	\$33
House-made fettuccine pasta with slow cooked lamb, rich tomato sauce, olives, king mushroom and shaved parmesan	
<b>BOSCAIOLA</b>	\$33
Rigatone pasta with Italian sausage, mushroom, creamy sauce, and touch of Neapolitan sauce	
<b>AMATRICIANA</b>	\$33
House-made fettuccine pasta served in a fiery tomato sauce, with smoked pancetta, onions, garlic and chilli flakes	
<b>ORTOLANA V VGO</b>	\$29
Spaghetti pasta with grilled eggplant, zucchini and capsicum, touch of Neapolitan sauce, parmesan	
<b>GAMBERI E 'NDUJA</b>	\$35
Spaghetti pasta with king prawns, 'nduja, cherry tomato and Neapolitan sauce	
<b>SPAGHETTI E PESCATORE</b>	\$39
Spaghetti pasta tossed with mussels, scallops, king prawns, clams, squid, cherry tomato, touch of Neapolitan sauce, garlic, chilli	
<b>SALMON RIGATONE ALLA VODKA</b>	\$37
Rigatone pasta with smoked salmon, avocado, onion, and garlic in a creamy vodka sauce	
<b>WOOD-FIRED LASAGNA</b>	\$31
Layers of fresh pasta with bolognese ragù, mozzarella, Parmesan & béchamel	
<b>RISOTTO CON POLLO</b>	\$33
Carnaroli rice, chicken fillet, mushroom, spinach, touch of cream, parmesan cheese	

Due to the large amount of flour used in our kitchen cross contamination can't be avoided. Please let our staff know if you have any intolerances or allergies. 15% Surcharge on public holidays.

NOTES: All pizzas are available on our homemade gluten-free base, extra \$5 | Gluten free rigatone \$5 | Vegan Cheese available \$3 | Buffalo Mozzarella \$5 | Prosciutto \$5 | GF - Gluten free | GFO - Gluten free option | V - Vegetarian | VG - Vegan | VGO - Vegan option | W - White base

## WOOD-FIRED PIZZA

<b>MARINARA VG</b>	\$19
Double tomato sauce, garlic, oregano, basil Add anchovies: \$4	
<b>MARGHERITA V</b>	\$23
Fior di latte, tomato sauce, basil, E.V.O.O.	
<b>BUFALINA V</b>	\$27
125 grams Italian buffalo mozzarella, cherry tomatoes, tomato sauce, basil and oregano	
<b>DIAVOLA</b>	\$29
Fior di latte, tomato sauce, hot salami (mild salami available), olives, basil Add 'nduja: \$4	
<b>VEGETARIANA V VGO</b>	\$28
Roasted peppers, grilled zucchini and eggplant, tomato sauce, fior di latte, pecorino Romano	
<b>CAPRICCIOSA</b>	\$29
Smoked ham, mushroom, artichokes, olives, fior di latte, tomato sauce	
<b>LA BOTTEGA W</b>	\$32
Smoked salmon, roasted potatoes, fior di latte, broccolini friarielli, fresh burrata cheese, lemon	
<b>IL BIRRIFICIO</b>	\$30
Italian sausage, 'nduja (soft spicy salami), gorgonzola, fior di latte, tomato sauce, basil	
<b>SAN DANIELE</b>	\$31
Prosciutto 20 months aged, fior di latte, tomato sauce, fresh buffalo mozzarella, rocket, parmesan	
<b>TARTUFATA W V</b>	\$28
Truffle paste, mixed mushrooms, fior di latte, garlic, pecorino and truffle oil Add 'nduja: \$4	
<b>MEATLOVERS</b>	\$30
Mild salami, smoked ham, Italian sausage, fior di latte, tomato sauce	
<b>RUSTICA W</b>	\$29
Rolled pancetta, roasted potatoes, fior di latte, homemade pesto, parmesan	
<b>POLPETTE E PECORINO</b>	\$28
Beef and pork meatballs, cherry tomatoes, fior di latte, tomato sauce, pecorino, basil	
<b>SALSICCIA E FRIARIELLI W</b>	\$29
Mozzarella, Italian sausage, Italian broccolini (friarielli), confit cherry tomatoes, chilli flakes	
<b>MORTAZZA W</b>	\$31
Mortadella, fresh burrata cheese, fior di latte, crushed pistachios	
<b>GORGONZOLA AND PEAR W</b>	\$28
Gorgonzola, sliced pear, fior di latte, rocket, parmesan Add prosciutto: \$5	
<b>GAMBERI</b>	\$31
Marinated king prawns, tomato sauce, roasted zucchini, cherry tomatoes, fior di latte, garlic	
<b>CALZONE</b>	\$28
Folded pizza with smoked ham, mushrooms, tomato sauce, fior di latte, basil	

## SECONDI

<b>VEAL COTOLETTA</b>	\$36
Golden-crust veal fillet, lightly breaded and pan-fried, served with chips, salad and mushroom sauce	
<b>SCALOPPINE</b>	\$34
Grilled chicken thigh fillet served with a medley of sautéed mushrooms, touch of cream, seasonal vegetables Veal: \$5	
<b>TAGLIATA DI PORTERHOUSE GF</b>	\$44
300g porterhouse steak served with herb-roasted chat potatoes, salad, mushroom sauce	
<b>SALMONE ALLA GRIGLIA</b>	\$38
Pan seared salmon fillet served with sautéed greens, confit tomatoes and chimichurri sauce	

## SALADS

<b>INSALATA RUCOLA V</b>	\$16
Rocket, sliced pear, parmesan, honey glaze and walnuts	
<b>ZUCCA E CAPRINO V</b>	\$18
Roasted butternut pumpkin and shallots with grilled goat's cheese, spinach and pesto	
<b>INSALATA CAPRESE V</b>	\$20
Cherry tomatoes, buffalo mozzarella, basil, oregano and extra virgin olive oil	
<b>BRESAOLA E RUCOLA</b>	\$25
Thinly sliced cured beef, rocket, shaved parmesan, cherry tomato, drizzled with fresh lemon juice and extra virgin olive oil	

## KIDS

<b>BABY MARGHERITA V VGO</b>	\$12
<b>SPAGHETTI BOLOGNESE</b>	\$14
<b>POMODORO V VGO</b>	\$12
Rigatone pasta in a Neapolitan sauce	



BUON APPETITO!!



## 72 Hours of Love

We proof our dough for 72 hours before it is ready to serve, enhancing the flavour and producing the optimal texture to be paired with our fresh, Italian-sourced artisan produce.

## The Hotter, The Better

We cook our pizza at 400 degrees in only 90 seconds. This authentic method creates a crust that is crispy and lightly charred, with a soft, airy interior.

Get social:

Facebook and instagram  
[@labottegacarnegie](#)

Email: [ciao@labottegacarnegie.com.au](mailto:ciao@labottegacarnegie.com.au)

[www.labottegacarnegie.com.au](http://www.labottegacarnegie.com.au)

Sister Venue: [www.ilbirrificio.com.au](http://www.ilbirrificio.com.au)

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### MASCARPONE

An Italian cheese made from cream, which we use in our tiramisu (Lombardia)

### PROSCIUTTO SAN DANIELE

A dry cured ham is usually thinly sliced and served uncooked (Friuli-Venezia Giulia)

### FLOUR

Our flours come all the way from Veneto region (Veneto)

### GORGONZOLA

A Veined Italian blue cheese made from unskimmed cow's milk (Milan)

### BIRRA DEL BORGO

A craft brewery in Borgonese where some of our favourite beers are brewed (Borgorose)

### PANCETTA

Italian bacon made of pork belly meat, salt cured and spiced with black pepper (Piacenza)

### PARMIGIANO

(or Parmesan cheese) a hard granular cheese also known as the king of cheeses (Emilia Romagna)

### BURRATA

Basically consisting of a shell of mozzarella, filled in with a mix of strands of mozzarella and cream.

### FIOR DI LATTE MOZZARELLA

Made from fresh pasteurized (usually) cow's milk (Lazio)

### SAN MARZANO TOMATOES

A variety of plum tomatoes DOP. (Protected Designation of Origin) first grown in volcanic soil (Naples)

### OLIVES AND ARTICHOKE

Our green olives are harvested by hand at the opportune time when they are ripe with a naturally vivid green hue. (Sicily)

### PANE CARASAU

Flat bread with a crisp, cracker-like texture that is seasoned with aromatic rosemary and coarse sea salt. (Sardinia)

### NDUJA

A spreadable type of air-cured soft spicy salami (Calabria)

Most of the  ingredients comes from here. **BUON APPETITO!!**