











**LA**  
**BOTTEGA**

ITALIAN RISTORANTE

## ANTIPASTI FREDDI

<b>Caprese</b>  	35
Roma tomato, Boconcini, basil	
<b>Cured herbs olives</b> 	20
Vermouth, orange, herbs	
<b>Roasted sweet peppers</b>   	35
Sourdough, Stracciatella	
<b>Appelation oysters</b> 	55
Melon granita, extra virgin olive oil	
<b>Wagyu Carpaccio</b>  	40
Parmaggiano, arugula and basil	
<b>Bruschetta</b> 	29
Sweet tomato, cold pressed olive oil, mozzarella	




## ANTIPASTI CALDI

<b>Foccacia</b>  	36
Beetroot romesco, cold pressed virgin olive oil	
<b>Semolina dusted Prawns</b>  	45
School prawns, aioli	
<b>Calamari Fritti</b>   	38
Fijian squid, spicy tartar	








- Please see our wait staff for assistance with any dietary requirements.
- Some dishes may contain traces of nuts.
- Prices are inclusive of 15% Fiji government taxes. All prices will be charged in Fiji dollars.
- Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX.
- A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.

## ZUPPE



**Minestrone**     
Classic Minestrone, pancetta, kemangi pesto 38



## PRIMI


**Oyster al forno**     
Artichoke hearts, aged parmigiano, lemon zest 58



**Risotto al funghi**    
Carnaroli, Italian truffle essence 58

**Gnocchi ai Quattro Formaggi**     
Housemade gnocchi, smoked salmon, local artisan cheeses 55

**Wagyu Pappardelle**    
San marzano tomatoes, wagyu shortribs 60

**Linguine alla Vongole**    
Clams, heirloom tomato cherry, basilico 60

**Rigatoni ala bolognese**   
Veal, san marzano tomatoes, Parmigiano regiano 55

**Carbonara**    
Linguine, Guanciale, pecorino romano, fresh cracked blackpepper 55




**La Bottega Lasagne**    
Oven baked homemade pasta, beef ragout, béchamel 55

**Pistachio Crusted Lamb Rack**     
Creamy polenta, sage lamb jus 100



- Please see our wait staff for assistance with any dietary requirements.
- Some dishes may contain traces of nuts.
- Prices are inclusive of 15% Fiji government taxes. All prices will be charged in Fiji dollars.
- Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX.
- A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.

## AL FORNO

<b>Catch of the day</b>  	80
Brown butter, pinenuts salsa verde	
<b>Astice Gratinato</b> 	190
Baked Lobster, asparagus, funghi	
<b>Wagyu Sirloin MB 5-6 300gr</b>	140
<b>Wagyu Rib eye MB 5-6 300gr</b>	160
<b>Black Angus Tenderloin -300gr</b>	150
<b>Tomahawk 1,2kg ... to share... with a bottle of Vasse Felix Estate Shiraz, Margaret River, AU</b>	450

**Choice of fries or mashed potatoes**  
**Choice of Sauce: Bianco butter or beef au jus**

## PIZZA



<b>Margherita</b>   	50
Buffalo mozzarella, tomatoes, basil, cold pressed olive oils	
<b>Filetti di Manzo</b>  	55
Wagyu, basil, arugula, garlic formaggio	
<b>Pollo con Pesto</b>   	55
Sousvide chicken, pesto, pine nuts	
<b>Sottobosco</b>  	50
Field mushrooms, buffalo mozzarella	



- Please see our wait staff for assistance with any dietary requirements.
- Some dishes may contain traces of nuts.
- Prices are inclusive of 15% Fiji government taxes. All prices will be charged in Fiji dollars.
- Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX.
- A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.

<b>Smoked ham &amp; Artichokes</b>	 	55
Green olives, artisan ham, porcini mushroom		
<b>Prosciutto di Parma</b>	 	55
Arugula, caramelized onion, garlic heirloom tomato confit		
<b>Lobster</b>	   	190
Lardo, citrus oil, crushed herbs		
<b>Pepperoni</b>	 	55
Aged Pepperoni, Grana padano, cold pressed olive oils		
<b>Frutta di mare</b>	  	55
San marzano tomatoes, calamari, scampi, marinated olives		

## CONTORNI

<b>Mixed organic leaves, citrus vinaigrettes</b>		20
<b>Green beans, white anchovies</b>		20
<b>Broccoli, garlic confit, pangrattato</b>	 	20
<b>Mashed potato, cultured butter</b>		20

## DOLCE

<b>Tiramisu</b>		25
Callebaut 32.6% Java, coffee Liqueur, dark chocolate		
<b>Rosemary Panna Cota</b>		25
House made mixed berry jam		
<b>Seasonal Tropical Fruit</b>		25
<b>Molten Lava Cake</b>		25
Pistachio crumble, Vanilla Ice cream		
<b>Formaggi Platter</b>	  	90
Italian and Local artisan cheese platter		



- Please see our wait staff for assistance with any dietary requirements.
- Some dishes may contain traces of nuts.
- Prices are inclusive of 15% Fiji government taxes. All prices will be charged in Fiji dollars.
- Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX.
- A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.

**LA**  
**BOTTEGA**  
ITALIAN RISTORANTE