

## MY FAMILY HISTORY...

It's now over 40 years since Giuseppe, my dear late Papa, came to England and realised the opportunity to open his first traditional Italian Restaurant in the heart of Bristol.

He introduced the very best in home-cooked traditional Italian recipes, all simply bursting with flavours and colour that had been passed down through our family to my dear Mama who cooks them at home today.

As Managing Director, I have carried through the old recipes using the best quality, locally sourced meat and fish – all prepared using the finest ingredients. Our Pasta dishes are made in the traditional way, all of which can be complemented by our fine wines

## MY SINCERE PROMISE...

At Bottelino's Ristorante Italiano, both myself, my children and dedicated staff promise to give you a warm family welcome, whether it be an important business lunch, dinner, birthday celebration or just a simple snack.

No matter what the occasion, we always look forward to seeing you again!





Sincerely,



Mike Botta,  
Managing Director,  
Bottelino's Ristorante Italiano

## ∞ PANE ∞

(Bread)

<b>Bread &amp; Olives</b> 	<b>£2.95</b>
<i>Selection of Italian bread with olives and balsamic.</i>	
<b>Classic Bruschetta</b> 	<b>£3.95</b>
<i>Italian bread topped with basil, tomato, garlic, olive oil and shallots.</i>	
<b>Garlic Bread</b> 	<b>£2.50</b>
<b>Pizza Base</b> 	<b>£3.50</b>
<i>With caramelised onions, rosemary and goat's cheese</i>	<b>2 to share £6.00</b>

## ∞ FOCACCIA ∞

(Flat bread)

<b>Parma Ham, Mortadella, Salami</b>	<b>£4.95</b>
<i>Italian cured meats with roasted vegetables and olives.</i>	
<b>Mozzarella, Tomatoes, Olives and Basil</b>	<b>£3.95</b>
<b>Smoked Salmon</b>	<b>£4.95</b>
<i>Crème fraîche, roasted vegetables, olives and lemon.</i>	


## ∞ ANTIPASTI ∞

(Starter)

 <b>Zuppa</b> 	<b>£4.75</b>
<i>Traditional Italian minestrone soup with Tuscan beans and parmesan.</i>	
 <b>Funghi Tartara</b> 	<b>£4.95</b>
<i>Mushrooms in breadcrumbs, deep fried with a garlic and parsley mayonnaise.</i>	
 <b>Polpette della Casa</b>	<b>£4.95</b>
<i>Home-made meatballs served in a rich white wine and tomato ragu.</i>	
 <b>Caprese</b> 	<b>£5.50</b>
<i>Buffalo mozzarella, tomatoes, basil and garlic dressing.</i>	
 <b>Cocktail di Gamberetti</b>	<b>£5.95</b>
<i>Prawns, mixed leaves, pepper, cucumber, Bottelino's chilli sauce, tomato mayonnaise.</i>	
<b>Gamberoni Diavolo</b>	<b>£6.95</b>
<i>King prawns &amp; mushrooms cooked in a tomato, garlic and chilli sauce.</i>	
<b>Gamberoni</b>	<b>£6.95</b>
<i>King prawns served in a garlic, parsley, white wine &amp; butter sauce.</i>	
 <b>Calamari Fritti</b>	<b>£5.95</b>
<i>Deep fried squid with lemon, garlic mayonnaise.</i>	
<b>Antipasto Fish</b>	<b>£5.95</b>
<i>Smoked salmon and mackerel, anchovies, prawns, olives, marinated vegetables, flat bread.</i>	<b>2 to share £9.95</b>
<b>Mussels with White Wine, Garlic, Cream and Shallots</b>	<b>£6.50</b>
<b>Arancini</b>	<b>£4.95</b>
<i>Deep fried risotto balls with spicy sausage and chilli sauce.</i>	
<b>Ravioli</b> 	<b>£5.50</b>
<i>Filled with butternut squash, cherry tomatoes and garlic butter.</i>	

## SPECIAL OFFER **£6.95\***


\* Lunchtime and Early Evenings Special Offer  
Mon-Fri 12.00-6.30pm & Sat 12.00-5.00pm

Choose any dish denoted with a  symbol and pay only £6.95. Add a Starter (2 courses) and pay only £10.00!


**2 Courses for only**  
 **£10.00\***

## ∞ PASTA ∞

 <b>Spaghetti Bolognese</b>	<b>£8.95</b>
<i>Spaghetti with a garlic, tomato and traditional bolognese sauce.</i>	
 <b>Spaghetti Carbonara</b>	<b>£10.50</b>
<i>Spaghetti with a black pepper, bacon, parmesan and cream sauce.</i>	
 <b>Penne Arrabbiata</b>	<b>£10.95</b>
<i>Penne pasta with ham, onion and chilli in a red wine and bolognese sauce.</i>	
 <b>Penne alla Matriciana</b>	<b>£10.95</b>
<i>Penne pasta with bacon, mushroom and onion, in a tomato sauce.</i>	
 <b>Orecchiette al Pollo</b>	<b>£10.95</b>
<i>Orecchiette pasta with chicken, mushroom, garlic, chilli and cream sauce.</i>	
 <b>Tortellone Bottelino's</b> 	<b>£10.95</b>
<i>Tortellone pasta with a cheese and spinach filling, parmesan, tomato and cream sauce.</i>	
<b>Linguine Marinara</b>	<b>£11.95</b>
<i>Linguine pasta with clams, prawns, mussels, garlic and tomato sauce.</i>	
<b>Linguine al Salmone</b>	<b>£11.50</b>
<i>Linguine pasta, smoked salmon, fresh herbs with a tomato and cream sauce.</i>	
 <b>Orecchiette della Casa</b>	<b>£10.50</b>
<i>Orecchiette pasta with Italian meatballs in a red wine and tomato sauce.</i>	
 <b>Lasagne</b>	<b>£10.50</b>
<i>Pasta layers baked with traditional bolognese, béchamel, tomato and mozzarella.</i>	
 <b>Lasagne Vegetariana</b> 	<b>£10.50</b>
<i>Pasta layers baked with roasted vegetables in a béchamel and Napoletana sauce, topped with mozzarella.</i>	
<b>Cannelloni</b>	<b>£10.50</b>
<i>White pasta tubes baked with meat filling in a béchamel and Napoletana sauce, topped with mozzarella.</i>	
 <b>Rigatoni al Forno</b>	<b>£10.50</b>
<i>Rigatoni pasta baked with traditional bolognese, spicy sausage, chilli and mozzarella.</i>	
 <b>Maximus</b>	<b>£10.50</b>
<i>Penne pasta baked with traditional bolognese and a meatball.</i>	
<b>Spaghetti alle Vongole</b>	<b>£11.50</b>
<i>Clams, garlic, white wine, parsley and olive oil.</i>	
<b>Paccheri al Sugo di Carne</b>	<b>£10.95</b>
<i>Traditional Neapolitan pasta tubes with a slow cooked beef tomato and garlic ragout.</i>	

\* **Gluten free pasta available on request**  **Denotes vegetarian dish**

## ∞ RISOTTO ∞

<b>Risotto Bottelino</b>	<b>£12.95</b>
<i>Clams, calamari, prawns, tomato and parmesan.</i>	
<b>Risotto con Funghi</b> 	<b>£10.95</b>
<i>Porcini mushrooms, cream and parmesan.</i>	




## ∞ PESCE ∞

(Fish)

<b>Sea Bass</b>	<b>£14.95</b>
<i>Pan fried sea bass fillets with garlic, lemon, parsley and butter.</i>	
<b>Salmon with Spinach</b>	<b>£12.95</b>
<i>Salmon fillet with white wine, cream and parsley with spinach.</i>	
<i>Please ask your server to show you our fresh fish specials.</i>	
<b>* All fish served with double cooked chips or sautéed potatoes and salad.</b>	

## ∞ INSALATA ∞

(Salad)

 <b>Chicken Caesar salad</b>	<b>£10.95</b>
<i>Chargrilled chicken breast, Caesar dressing, croutons. Plus anchovies on request.</i>	
 <b>Bosco</b> 	<b>£10.95</b>
<i>Mixed baby leaf with sautéed butter and garlic mushrooms, roasted vegetables, buffalo mozzarella and balsamic glaze, served with olive oil flat bread.</i>	
<b>Seafood salad</b>	<b>£12.95</b>
<i>Mussels, squid, prawns, octopus, lemon, olive oil and mixed leaves.</i>	















## ∞ CONTORNI ∞

(Side dishes)

<b>Selection of vegetables</b>	<b>£2.50</b>
<b>Double cooked Chips</b>	<b>£2.50</b>
<b>Misto (mixed salad)</b>	<b>£2.50</b>
<b>Sautéed Mushrooms</b>	<b>£2.50</b>
<b>Bowl of Olives</b>	<b>£2.50</b>
<b>Sautéed new Potatoes</b>	<b>£2.50</b>
<b>Rocket and Parmesan salad with balsamic</b>	<b>£2.50</b>
<b>Tomato and Onion salad</b>	<b>£2.50</b>

## ∞ PIZZA ∞

(Hand stretched stone baked pizzas)


 <b>Napoletana</b> 	<b>£8.95</b>
<i>Mozzarella and tomato.</i>	
 <b>Margherita</b> 	<b>£10.50</b>
<i>Mushroom, mozzarella and tomato.</i>	
 <b>Giardino</b>	<b>£11.95</b>
<i>Anchovies, olives, mushroom, artichokes and mozzarella.</i>	
<b>San Michele</b>	<b>£12.50</b>
<i>Prawns, mozzarella, tomato, garlic and oregano.</i>	
 <b>Romana</b>	<b>£11.50</b>
<i>Mozzarella cheese, tomato and anchovies.</i>	
 <b>Fiorentina</b>	<b>£10.95</b>
<i>Ham, mushroom and mozzarella.</i>	
<b>Marinara</b>	<b>£13.50</b>
<i>Prawns, clams, anchovies, tuna, mozzarella and garlic.</i>	
<b>Quattro Stagioni</b>	<b>£13.50</b>
<i>Ham, olives, mushroom, artichoke, pepper, onion, sweetcorn, mozzarella and anchovies</i>	
 <b>San Lino</b>	<b>£11.50</b>
<i>Ham, pineapple and mozzarella.</i>	
<b>Raffaella</b>	<b>£12.95</b>
<i>Prawns, spicy sausage, mozzarella, topped with an egg.</i>	
 <b>Piccante</b>	<b>£13.50</b>
<i>Spicy sausage, bacon, mushroom, chilli and mozzarella.</i>	
 <b>Vegetariana</b> 	<b>£11.95</b>
<i>Sweetcorn, peppers, mushroom, onion and mozzarella.</i>	
 <b>Calzone</b>	<b>£11.95</b>
<i>Bolognese meat sauce and mozzarella (folded pizza).</i>	
<b>Sofia</b>	<b>£12.95</b>
<i>Mozzarella, Parma ham, rocket and parmesan shavings.</i>	
 <b>Laviano</b>	<b>£11.50</b>
<i>Chicken, red onion, garlic and mozzarella.</i>	
 <b>Olivia</b>	<b>£10.95</b>
<i>Mozzarella, tomato and ham.</i>	
<b>Vitale</b>	<b>£12.95</b>
<i>Ham, chicken, spicy sausage, bacon and chilli.</i>	
<b>Bianca</b>	<b>£10.95</b>
<i>White pizza, mozzarella, parmesan, ham, crème fraîche, sweetcorn with rocket and balsamic reduction.</i>	

*Create your own Pizza...*

<b>Napoletana (cheese &amp; tomato pizza)</b>	<b>from</b>	<b>£8.95</b>
<i>Add your own toppings!</i>		
<b>Extra toppings £1.00 each. Extra toppings of fish or meat £1.95.</b>		

## ∞ CARNE ∞

(Grills and Meat)

<b>GRIGLIATO</b> (Grilled)	
<b>Sirloin Steak</b>	<b>£18.95</b>
<i>Locally sourced chargrilled 10oz sirloin.</i>	
<b>Fillet Steak</b>	<b>£21.95</b>
<i>Locally sourced chargrilled 8oz fillet.</i>	
<b>T-bone Steak</b>	<b>£24.95</b>
<i>Locally sourced, English chargrilled 16oz t-bone.</i>	
<b>Veal</b>	<b>£15.50</b>
<i>With cream, mushroom and Marsala sauce</i>	
<b>Bottelino's Burger</b>	<b>£10.95</b>
<i>6oz chargrilled burger, mozzarella, arrabiatta sauce. Served with double cooked chips.</i>	
<b>* All steaks served with double cooked chips, tomato and spring onion salad</b>	
<b>Sauces</b>	<b>£2.75</b>
<i>Poivre – Brandy, peppercorn and cream sauce.</i>	
<i>Blue Cheese – Blue cheese, white wine and cream.</i>	
<i>Pizzaiola – Garlic, oregano, white wine and tomato sauce.</i>	
<i>Cacciatore – Mushroom, onion and red wine.</i>	
<b>POLLO</b> (Chicken)	
<b>Pollo Crema</b>	<b>£13.95</b>
<i>Chicken breast served in a mushroom, white wine and cream sauce.</i>	
 <b>Pollo Pizzaiola</b>	<b>£13.50</b>
<i>Chicken breast cooked in a garlic, oregano, white wine and tomato sauce.</i>	
<b>Pollo Parma ham</b>	<b>£14.95</b>
<i>Chicken breast marinated in lemon, rosemary and garlic, topped with mozzarella and Parma ham.</i>	
<b>Pollo Bottelino's</b>	<b>£13.95</b>
<i>Chicken chargrilled in our own Bottelino's special chilli sauce.</i>	
<b>* All Pollo dishes served with sautéed new potatoes or chips.</b>	

## ∞ LUNCHTIME TREAT ∞ **£10**

2 COURSES

— STARTER —

### Funghi Tartara

*Mushrooms in breadcrumbs, deep fried with a garlic and parsley mayonnaise.*

### Calamari

*Deep fried squid with lemon, garlic mayonnaise.*

— MAIN —

### 5oz Sirloin Steak

*Locally sourced chargrilled 5oz sirloin served with double cooked chips.*

### Sea Bass

*Sea bass fillet on a bed of roasted vegetables.*

(Please allow 15-20 minutes cooking time)

## ∞ SET MEAL ∞ **£20**

3 COURSES

— STARTER —

### Ravioli

*Filled with butternut squash, cherry tomatoes and garlic butter.*

### Gamberoni

*King prawns served in a garlic, parsley, white wine & butter sauce.*

### Caprese

*Buffalo mozzarella, olives, fresh basil, tomato and mixed leaves.*

— MAIN —

### Pollo Parma ham

*Chicken breast marinated in lemon, rosemary and garlic, topped with mozzarella and Parma ham.*

### Sirloin Steak (+£5 supplement)

*Locally sourced chargrilled 10oz sirloin served with double cooked chips.*

### Salmon with Spinach

*Salmon fillet with white wine, cream and parsley with spinach.*

— DESSERT —

### Chocolate Brownie Sundae

### Tiramisu

### Cheesecake

Take advantage of our **discounted house wine** when purchasing a **Set Meal**

1/2L **£7.50** | 1L **£15.00**

## ∞ KIDS EAT FOR FREE! \* ∞

Sundays between 3.00-6.00pm.  
When accompanied by a full paying adult.

\* Child must be 10 years old or under. Maximum of 1 child per adult. This offer is not to be used in conjunction with any other offer. Not valid Mother's Day and Father's Day.

## ∞ DOLCI ∞

(Desserts)

<b>Chocolate Brownie, served warm*</b>	<b>£4.50</b>
<b>Banoffee pie*</b>	<b>£4.50</b>
<i>* Served with vanilla ice cream or cream</i>	
<b>Tiramisu</b>	<b>£4.50</b>
<b>Chocolate Brownie Sundae</b>	<b>£4.95</b>
<b>Affogato</b>	<b>£4.50</b>
<i>Vanilla ice cream with espresso</i>	
<b>Vanilla and Lemon Panna Cotta with Mixed Berries</b>	<b>£4.50</b>
<b>Cheese Board</b>	<b>£6.95</b>
<i>Selection of Italian cheeses with chutney and grapes</i>	
<b>Crushed Meringue, Cream and Mixed Berries</b>	<b>£4.50</b>
<b>Bottelino's Cheese Cake</b>	<b>£4.50</b>
<b>Selection of Local Ice cream</b>	<b>£3.95</b>

# MENU

# Bottelino's



RISTORANTE ITALIANO

## ∞ BEVERAGES ∞

### WINES & CHAMPAGNES

#### Vino Bianco (White Wine)

##### Vino della Casa (House Wine)

Small Glass (125ml)	£3.25
Medium Glass	£3.95
Large Glass	£5.50
Half litre	£9.50
1 Litre	£17.95

##### Chardonnay

100% unoaked Chardonnay, dry fruity aromas.

Glass: 175ml	£5.25;	250ml	£6.50;	Bottle	£18.95
--------------	--------	-------	--------	--------	--------

##### Pinot Grigio

Straw yellow colour with green glints. An intense bouquet of fresh apples and pears, some wild flowers and acacia. Supple and fresh on the palate, medium bodied with excellent balance.

Glass: 175ml	£5.55;	250ml	£6.95;	Bottle	£19.50
--------------	--------	-------	--------	--------	--------

##### Frascati Superiore

Bright, pale yellow colour; delicate and fragrant bouquet of wild flower and fruit. Dry flavour, soft and fruity. Elegant bitter after taste of almonds.

Glass: 175ml	£5.55;	250ml	£6.95;	Bottle	£19.50
--------------	--------	-------	--------	--------	--------

##### Piesporter (from Germany)

A balance of fruit, with a perfumed bouquet.

Glass: 175ml	£4.50;	250ml	£5.50;	Bottle	£14.50
--------------	--------	-------	--------	--------	--------

##### Sauvignon Blanc (South African)

A combination of grape and gooseberry aromas.

Glass: 175ml	£5.95;	250ml	£6.95;	Bottle	£21.50
--------------	--------	-------	--------	--------	--------

##### Macon Blanc (from France)

Dry, fruity on the palate with a crisp pleasing finish.

Glass: 175ml	£5.95;	250ml	£6.95;	Bottle	£21.50
--------------	--------	-------	--------	--------	--------

#### Vino Rosato (Rosé Wine)

##### Rosato (House)

Glass: 175ml	£5.25;	250ml	£6.50;	Bottle	£16.95
--------------	--------	-------	--------	--------	--------

##### Mateus Rosé

Portugese Rose Light, medium and semi sparkling.

Glass: 175ml	£5.25;	250ml	£6.50;	Bottle	£18.50
--------------	--------	-------	--------	--------	--------

##### Pinot Grigio Rosé

Italian rose, easy drinking with good fruit.

Glass: 175ml	£5.55;	250ml	£6.95	Bottle	£19.95
--------------	--------	-------	-------	--------	--------

#### Vino Rosso (Red Wine)

##### Vino della Casa (House Wine)

Small Glass (125ml)	£3.25
Medium Glass	£3.95
Large Glass	£5.50
Half litre	£9.50
1 Litre	£17.95

##### Montepulciano

Well structured with a pleasant long lasting finish.

Glass: 175ml	£5.25;	250ml	£6.50;	Bottle	£17.95
--------------	--------	-------	--------	--------	--------

##### Valpolicella

A light drinking Italian red wine, medium palate.

Glass: 175ml	£5.25;	250ml	£6.50;	Bottle	£18.95
--------------	--------	-------	--------	--------	--------

##### Primitivo

Lively, full and warming with an excellent structure.

Glass: 175ml	£5.95;	250ml	£6.95;	Bottle	£19.50
--------------	--------	-------	--------	--------	--------

##### Chianti

Full flavour with a striking bouquet, fruity.

Glass: 175ml	£5.95;	250ml	£7.50;	Bottle	£21.50
--------------	--------	-------	--------	--------	--------

##### Merlot (from Chile)

Balanced red, soft fruity with hints of berries.

Glass: 175ml	£5.25;	250ml	£6.50	Bottle	£17.95
--------------	--------	-------	-------	--------	--------

##### Shiraz (from Australia)

A full bodied, flavoursome Australian wine.

Glass: 175ml	£6.95;	250ml	£7.95	Bottle	£21.95
--------------	--------	-------	-------	--------	--------

##### Rioja (from Spain)

Delicious fruit flavours and hints of oak.

Glass: 175ml	£5.95;	250ml	£7.50;	Bottle	£21.50
--------------	--------	-------	--------	--------	--------

##### Malbec Reserva (from Argentina)

Delicious, smooth and full of fruit.

Glass: 175ml	£5.95;	250ml	£7.50;	Bottle	£25.00
--------------	--------	-------	--------	--------	--------

##### Barolo

A Full Bodied wine that speaks for itself

#### Frizzante (Sparkling) & Champagne

##### Prosecco

Glass: 125ml £5.95; Bottle £19.95  
Italian sparkler, with fine persistent taste with an aromatic, fruity bouquet.

##### House Champagne

A superior quality dry champagne, powerful and elegant.

##### Thienot

A fresh yet full-flavoured and opulent champagne, with a fine, long, toasty finish.

##### Thienot Rosé

Easy drinking and full of fruity flavour.

##### Moët et Chandon

A classic, light, graceful champagne with a floral bouquet.

#### DRAUGHT LAGER

Half pint of draught lager	£1.95
Pint of draught lager	£3.90
Selection of bottled beers	from £3.50
Italian lager	Half pint £2.25    Pint £4.50

#### SPIRITS

Whisky	£3.75
Gin	£3.75
Vodka	£3.75
Campari	£3.75
Amaretto	£3.75
Tia Maria	£3.75
Baileys	£3.75
Brandy	£3.95
Grappa	£3.95
Sambuca	£3.95
Jack Daniels	£3.95
Bottled Mixers	£1.65

#### BEVERAGES

Water (Still or Sparkling) Half Litre Bottle	£2.95
Juice	£2.25
Espresso	Single £1.95; Double £2.50
Caffè Latte	£2.75
Cappuccino	£2.75
Caffè con Panna (with cream)	£3.60
Tea	£1.75

## ∞ CAFFÈ E CREMA ∞

(Coffee & Cream) **£5.70 Each**

#### Irlandese (Irish)

Whiskey.

#### Caribbean

Dark Rum.

#### Francese (French)

Brandy.

#### Russe (Russian)

Vodka.

#### Italiano (Italian)

Strega.

#### Portoghese (Portuguese)

Port.

**Bottelino's only use quality sourced ingredients – local where possible – providing outstanding value for money.**

Bottelino's has a policy of not knowingly introducing any Genetically Modified food. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu items. Please ask about any other special dietary requirements.

*Bottelino's* supports **BSAS Charity** (Charity No. 1136521)

'Housing and Supporting Vulnerable people in the South West'

# “GRAZIE”

**Thank you for dining with us.  
We look forward to your next visit.**

We also cater for:

**Wedding Receptions**

**Special Event Parties**

**Birthday Parties**

**Business/New Product Launches**

**Gift Cards & Bottelino's Bottled Sauces** available

– ask a member of staff for more details.

**A full Take-Away service is also available**

An optional 10% service on parties of 6 or more. All Prices inclusive of VAT.

# Buon Appetito!

# Bottelino's

RISTORANTE ITALIANO

