

BRUNCH & BISTRO

# Botanico

BAKERY - AFTERNOON TEA

Welcome to Botanico,

Woolton Village's beautiful all day eatery. Inspired by botanics, you'll be welcomed with stunning interior and surroundings when dining with us.

Created by the team behind Liverpool's popular Italian Quarter located in Liverpool city centre, Botanico is open everyday serving its freshly made dishes and desserts.

From 5pm Monday to Saturday and 2pm on a Sunday, Botanico's evening Bistro menu is available ensuring there's something for everyone with beautifully created meat, fish and vegetarian dishes, as well as our authentic Italian wood fired pizza and pasta dishes. Botanico also has a dedicated children's menu for mini diners.

With a selection of starters to begin your dining experience, you'll find light options as well as rich dishes that are packed full of flavour, or why not try a combination of starters that are perfect for sharing as you await your main course.

Our Bistro menu is home to a variety of larger plates including fresh fish dishes, succulent steaks and British classics. Or opt for a true taste of Italy with our authentic pizza and pasta.

Complete your evening with one of our homemade desserts that are freshly baked by our talented pastry team each day. You'll find a wide range of cheesecakes, traditional tiramisu, cannoli, and other cakes that are changed on rotation. We also have many flavours of our artisan, award winning gelato.

Accompanying our selection of dishes is freshly made juices, hot drinks, cocktails, wines, beers and spirits.

**Enjoy**

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## Aperitifs

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<b>Vegetarian Wrap (V)</b>	<b>£10</b>
Mozzerella, mixed veg and goats cheese	
<b>Homemade Focaccia and Olives (V)</b>	<b>£7</b>
Served with chive butter	
<b>Beetroot Hummus (VV)</b>	<b>£8</b>
Served with homemade warm focaccia	
<b>Homemade Selection Of Sourdough (V)</b>	<b>£6</b>
Served with chive butter and truffle aioli	
<b>Potato croquettes with mushroom (V)</b>	<b>£8</b>
Delicate mushroom and truffle potatoes, fried until golden and served with truffle aioli	
<b>Arancini Amatriciana with Pecorino</b>	<b>£8</b>
Italian rice ball filled with pancetta and pecorino and finished with a rich Italian tomato sauce.	

## Starters

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<b>Parmigiana</b>	<b>£10</b>
Sliced aubergine coated in breadcrumbs, served with tomato, mozzarella and parmesan cheese.	
<b>Soup Of The Day (VV) (GFO)</b>	<b>£7</b>
Served with homemade sourdough bread	
<b>Chicken Wings (GFO)</b>	<b>£8</b>
Glazed in sweet chilli and honey	
<b>Beef Carpaccio (GFO)</b>	<b>£15</b>
Thinly sliced fillet of beef served with anchovy mayo and capers	
<b>Brandy Chicken Liver Pate'</b>	<b>£10</b>
Served with homemade toasted sourdough and beetroot ketchup	
<b>Calamari</b>	<b>£11</b>
Fried calamari with courgette and peppers served with garlic mayo	
<b>Pan Seared Scallops (GFO)</b>	<b>£15</b>
Served with saffron risotto and pancetta	
<b>Gamberoni</b>	<b>£12</b>
Pan-fried tiger prawns, served with cherry tomato, garlic, chilli, and toasted bread	

## Bruschette

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<b>Classica (VV)</b>	<b>£6.5</b>
With beef tomato slices, extra virgin olive oil and basil	
<b>Caprese (V)</b>	<b>£8</b>
With beef tomato slices and buffalo mozzarella	
<b>Nduja</b>	<b>£8.5</b>
With creamy nduja sausage, roasted peppers and burrata	
<b>Pizzetta (V)</b>	
Garlic butter and mozzarella	<b>£8</b>
Garlic butter	<b>£7</b>
Tomato	<b>£7</b>

## Salads

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<b>Burrata Salad (V)</b>	<b>£12</b>
Fresh whole burrata on a bed of rocket and tomatoes dressed with herbs, oil and balsamic	
<b>Grilled Salmon Salad</b>	<b>£17</b>
Grilled Salmon, baby gem, rocket, cucumber, capers, dill, roasted cherry tomatoes and honey mustard dressing	
<b>Caesar Salad</b>	<b>£11</b>
Gem lettuce, streaky bacon, sourdough croutons, parmesan shavings and caesar dressing. <b>Add grilled chicken £3</b>	
<b>Botanico Salad (V)</b>	<b>£12</b>
Pomegranate, green apple, toasted coconut, gem lettuce, coriander with lemon yoghurt dressing	
<b>Mediterranean Salad (V)</b>	<b>£11</b>
Lettuce, red onion, cucumber, roasted red peppers, feta cheese, chickpeas and mediterranean dressing	

**GFO...Gluten Free Option, V...Vegetarian, VV...Vegan**

While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.

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## Mains

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<b>Ox Cheek Risotto</b>	<b>£18</b>
Slow cooked Ox cheek served on a bed of mixed herb risotto and veal jus	
<b>Pork Belly (GFO)</b>	<b>£16</b>
Braised leek and tenderstem broccoli served with apple sauce and red wine jus	
<b>8oz Fillet Steak</b>	<b>£34</b>
Served with asparagus, carrots, roasted cherry tomatoes, pont neuf potatoes and peppercorn sauce	
<b>10oz Ribeye Steak</b>	<b>£34</b>
Served with asparagus, carrots, roasted cherry tomatoes, pont neuf potatoes and peppercorn sauce	
<b>Pollo Milanese</b>	<b>£16</b>
Pan fried chicken breast, coated in panko breadcrumbs served with spaghetti in pomodoro sauce	
<b>Hake Loin</b>	<b>£18</b>
Served on a bed of carrot puree, with broccoli and a smoked golden beetroot crust	
<b>Seabass Fillet</b>	<b>£19</b>
Grilled seabass fillet, served with roasted vegetables and apricot beurre blanc	
<b>Swordfish Supreme</b>	<b>£21</b>
Grilled swordfish, served with pan fried fennel in sambuca, and orange	
<b>Fish And Chips</b>	<b>£16</b>
Beer battered haddock fillet served with tartare sauce and mushy peas	
<b>Salmon Fillet</b>	<b>£17</b>
Grilled salmon fillet, served with buttery fondant potato, grilled asparagus, and lemon and dill white sauce	
<b>Chicken Ballotine</b>	<b>£18</b>
Filled with mushroom, spinach and smoked cheese. Served on a bed of truffle and parmesan mash, topped with a rich red wine sauce	

## Pasta

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<b>King Prawns and Pesto Linguine</b>	<b>£15</b>
Served in a creamy pesto sauce with king prawns.	
<b>Ravioli Lobster</b>	<b>£18</b>
Filled with lobster, served in a creamy sauce	
<b>Spaghetti Carbonara</b>	<b>£13</b>
Guanciale, pecorino, parmesan, black pepper and egg yolk	
<b>Tagliatelle Bolognese</b>	<b>£13</b>
Slow cooked beef Bolognese ragu'	
<b>Penne Salmone</b>	<b>£14</b>
Penne with smoked salmon and petit pois with tomato and cream sauce	
<b>Penne Arrabbiata (VV)</b>	<b>£12</b>
Penne in a spicy tomato sauce with chilli and garlic	
<b>Tagliatelle ai Funghi e Tartufo</b>	<b>£15</b>
Tagliatelle served wild mushrooms and truffles	
<b>Mezze Maniche 'Nduja e Burrata</b>	<b>£15</b>
Red peppers sauce blended with nduja salami and topped with burrata and herbal bread crumbs	
<b>Mezze Maniche Amatriciana</b>	<b>£15</b>
Crispy guanciale, rich tomato sauce, Pecorino cheese and black pepper	
<b>Lasagna</b>	<b>£15</b>
Classic beef lasagna	

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## Pizza

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<b>Marinara (V)</b>	<b>£10</b>
Tomato sauce, garlic, oregano and extra virgin olive oil	
<b>Margherita (V)</b>	<b>£11</b>
Tomato sauce, mozzarella, and basil	
<b>Diavola</b>	<b>£12</b>
Tomato sauce, mozzarella, and spicy salami	
<b>Zingara</b>	<b>£13</b>
Tomato sauce, mozzarella, ham and mushrooms	
<b>Pollo</b>	<b>£14</b>
Tomato sauce, mozzarella, spicy chicken, jalapeno, and sweetcorn	
<b>Meat Feast</b>	<b>£15</b>
Tomato sauce, mozzarella, cooked ham, Italian sausage and spicy salami	
<b>Italiana</b>	<b>£15</b>
Mozzarella, parma ham, rocket, cherry tomatoes, and parmesan shavings. please note the toppings on this pizza are served cold	
<b>Nduja</b>	<b>£15</b>
Tomato sauce, mozzarella, Italian sausage and nduja topped with burrata	
<b>Rustica (V)</b>	<b>£14</b>
Tomato sauce, mozzarella, mixed peppers, aubergines, mushrooms, courgette. Vegan cheese swap available	
<b>Quattro Formaggi</b>	<b>£14</b>
Mozzarella, gorgonzola, smoked provola and goats cheese	
<b>Calzone Classico</b>	<b>£14</b>
Tomato base, mozzarella and cooked ham	
<b>Meat Calzone</b>	<b>£15</b>
Tomato base, mozzarella, bolognese, ham, Italian sausage, spicy salami and parmesan	

## Side Plates

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GARLIC WILTED SPINACH (GFO)(V)	<b>£6</b>
ROASTED ROOT VEGETABLES (GFO)(VV)	<b>£6</b>
TRIPLE COOKED HAND CUT CHIPS (GFO)(VV)	<b>£5</b>
SKINNY FRIES (GFO)(VV)	<b>£5</b>
SWEET POTATO FRIES (GFO)(VV)	<b>£5</b>
TRUFFLE PARMESAN FRIES	<b>£6</b>
ROCKET PARMESAN SALAD AND BALSAMIC GLAZE (V)	<b>£5</b>