PANINI

GRILLED CHICKEN $14.50

Trieste | Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta

Anthony | Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina

Pollo | Grilled chicken, broccoli rabe, smoked mozzarella ciabatta

NYCOM | Grilled chicken, parma ham, fresh mozzarella, baby arugula, krispina

Nuoro | Grilled chicken, hot pepper, basil pesto, fresh mozzarella, chopped iceberg, tomato, ciabatta

Cuneo | Grilled chicken, fresh mozzarella, grilled zucchini, roasted red pepper, ciabatta

Savona |Grilled chicken, tomato, fresh mozzarella, garlic aioli, ciabatta

Udine | Grilled chicken, sautéed onion, fresh mozzarella, tomato, ciabatta

Perugia | Grilled chicken, guacamole, chopped iceberg, fresh mozzarella, rustic hero

Latina | Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia

Hogans | Grilled chicken, marinated artichoke, sun-dried tomato, fresh mozzarella, basil pesto, ciabatta

TURKEY

Frosinone | In-house roasted turkey bacon, smoked mozzarella, sautéed onion, herb mayo Krispina Bread $14.25

The Gobbler | Turkey, honey mustard sauce, hot peppers, provolone cheese, sautéed onions, baby arugula, fresh tomatoes and saba dressing Ciabatta $15.50

PORK

Trentino | In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic $14.50

Ascoli | In-house roasted porchetta, fresh mozzarella broccoli rabe, hot pepper, round rustic $14.50

Il Massiccio | Homemade porchetta, artichokes hearts, fontina cheese, fig spread, sautéed onions hot peppers, ciabatta $15.50

CHICKEN CUTLET

Pietro | Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta $15.00

Cotoletta | Chicken cutlet, fresh mozzarella, tomato, red onion, herb mayo, ciabatta $15.00

Peperoni | Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta $15.00

Piccante | Chicken cutlet, fresh mozzarella, mixed greens, spicy salsa aioli, ciabatta $15.00

Ancona | Chicken cutlet, mixed greens, fresh mozzarella, hot peppers, tomato, ciabatta $15.00

Prato | Chicken cutlet, fontina, sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta $15.00

Pollo e Pomodoro | Chicken cutlet, tomato sauce, fresh mozzarella, ciabatta $15.00

THE JORDAN | Chicken cutlet, bacon, smoked mozzarella, marinated fingerling potatoes, hot peppers, iceberg and tomato, mustard sauce ciabatta $15.50

BEEF

Bistecca | Roasted Angus steak, sautéed onion, smoked mozzarella, ciabatta $15.50

Alexandro | Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta $15.50

Bistecca e Mozzarella | Roasted Angus steak , fresh mozzarella, roasted red peppers, ciabatta $15.50

IL PASTRAMI | Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta $21.00

vegetarian gluten free spicy

ANTIPASTI

Fried Zucchini $11.50
Lightly breaded and served with marinara dipping sauce

Spaghetti Pattie $12.50
Homemade Spaghetti patties w/ Ricotta, pecorino cheese, pan fried with vodka sauce

Calamari Fritti 15.50
Crispy golden fried calamari served with a fresh tomato sauce

Meatball $9.50
5 meatballs in marinara sauce with a scoop of ricotta

Mini Arancini
3 for **$7**; **5** for **$10**; **10** for **$17**
Famous cheese rice balls served with a tomato dipping sauce

Stuffed Avocado $15.00
Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

Eggplant Bruschette $16.50
Two grilled or fried eggplant topped with tomato, onion, basil & avocado

Mozzarella Carroza or Mozzarella Sticks $13.00
Home made mozzarella breaded & pan fried served with marinara sauce

Antipasto Italiano di Buffalo: $16.50
Prosciutto di parma, roasted pepper, burrata cheese, fresh basil, gaeta olives, toasted pine nuts, toasted ciabatta drizzled with truffle balsamic glaze

SOUPS

Pint $7.50

Zuppa di Pollo e Vegetali Chicken vegetable

Lenticchie Lentils

Pasta e Fagioli [Optional GF with no pasta]

Split Pea

Escarole & Bean with sausage

Zucca Butternut Squash

Minestrone [Optional GF with no pasta]

Tortellini in Brodo
Cheese tortellini, tomatoes & scallions in broth

Vegetariano
Mixed vegetables with egg whites in broth

Seafood Soup pint $8.50

Lobster Bisque Seasonal Soup MP

BRUSCHETTE

Choice of three $8.50 | Choice of six $15.50

Classica tomato, garlic & basil
Mozzarella e Basilico, roasted peppers, mozzarella, pesto
Caprino con Noci goat cheese, raisins & toasted walnuts
Mortadella robiola cheese, walnuts, italian mortadella
Pomodorini roasted cherry tomato & fresh mozzarella
Parma prosciutto, parmigiano, baby arugula & spicy oil
Zenzero parma ham, fresh mozzarella, fresh ginger
Tartufo robiola cheese, black truffles
Robiola cheese, crumbled sweet italian sausage cherry tomato & chili flakes
Polpette mini meatballs, tomato sauce & mozzarella
Portobello portobello, walnuts, goat cheese & honey
Mango grilled mango, goat cheese, honey & walnuts

PASTA

Gluten free brown rice penne also available $2.00 extra.
Substitute with zucchini linguine for a healthier option for $3.00 extra

Penne Integrali con Pollo $21.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil

Zucchini Primavera $23.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo

Vegetarian Bolognese $24.00
Brown rice penne with veggie chop meat, a touch of marinara, topped with fresh mozzarella

Syosset alla Vodka $21.00
Penne with fresh mozzarella, spinach & chicken cutlet

Rigatoni Bolognese $21.00
Rigatoni pasta mixed with our delicious bolognese meat sauce

Ravioli con Gamberi $22.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

Orecchiette Con Cime di Rabe $22.00
Sweet Italian Sausage & Broccoli Rabe

Gnocchi con Tartufo $21.00
In a butter & sage with black truffle shavings

Gnocchi al Pesto $22.00
Potato gnocchi, cherry tomatoes, toasted pine nuts, topped with burrata cheese in a pesto cream sauce

SECONDI

Served with choice of potato & vegetable or pasta

Pollo Funghi $23.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce

Bruschette di Pollo $23.00
Grilled chicklen breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing

Pollo al Vino Bianco $23.00
Breast of chicken with white wine, lemon and fresh parsley

Petto di Pollo $24.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

Pollo alla Griglia $24.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce

Salmone con Vino Bianco $27.00
Pan seared atlantic salmon with sundried tomato in a lemon white wine sauce

Grilled Salmon $27.00
Fresh grilled atlantic salmon filet

Shrimp Francese $26.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley

Grilled Skirt Steak $27.00
8oz skirt steak grilled to perfection

Eggplant Rollatini $21.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce

PANINI

CURED MEATS

Prosciutto Crudo

Crudo | Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta $13.25

Pippo | Prosciutto Crudo, fresh mozzarella sun-dried tomato, spicy salsa aioli, red onion, gaeta olives, hot peppers, ciabatta $14.50

Dolce e Salato | Prosciutto Crudo, brie cheese, fig spread, krispina $14.50

Prosciutto Cotto

Matt | Italian ham, fresh mozzarella, tomato, herb mayo, mixed greens, roasted red peppers, balsamic vinegar, ciabatta $14.50

Delizia alla Ciliegia | Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger, ciabatta $15.50

Mortadella

Firenze | Italian mortadella, fresh mozzarella, tomato, mix greens, herb mayo, ciabatta $15.50

Italian Summer | Imported Mortadella, basil pesto, burrata cheese, sun-dried tomatoes, mustard sauce, ciabatta $15.50

Una Serata Bolognese | Imported Mortadella, fontina cheese, marinated artichokes, sun-dried tomatoes, mustard sauce, baby arugula, fresh hot chili peppers, ciabatta $15.50

Salame

Calabria | Hot Sopressata, brie cheese, fresh tomato, focaccia $14.00

The Elegante | Salame Toscano, brie cheese, summer black truffle, arugula and truffle oil ciabatta $16.00

L'orfano | Hot Sopressata, grilled eggplant, provolone, sun-dried tomato and herb mayo, ciabatta $15.50

TUNA $15.50

Tonno | Italian tuna, baby arugula, tomato, spicy salsa, aioli, krispina

Catania | Italian tuna, gaeta olives, fontina, red onions, mixed greens, whole wheat

Il Marinaio | Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper, Krispina

VEGETARIAN $14.00

Vegetariano 2020 | Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella, herb mayo, balsamic vinegar, rustic hero

Sienna | Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, krispina $12.00

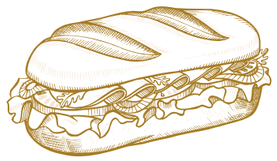
Sicilia | Fried eggplant, fresh mozzarella, roasted red peppers, krispina

Potenza | Fried eggplant, fresh mozzarella, tomato, basil, krispina

Foggia | Fried eggplant, smoked mozzarella, black olive paste, sun-dried tomato, krispina

LB Eggplant | Grilled eggplant, sautéed onions, gaeta olives, focaccia $13.00

Il Giardino | Marinated fingerling potatoes, grilled eggplant, marinated artichokes, shaved parmigiano, sun-dried-tomatoes, arugula and saba dressing, ciabatta



vegetarian gluten free spicy

SALADS

VEGETARIAN

Stagione $11.00
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing

Insalata di Pere $14.50
Mixed greens, pears, gorgonzola, toasted pecans, lime dressing

Bietole $13.75
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes, honey dijon dressing

Insalata Fagioli e Avocado $16.00
Romaine hearts, sautéed black beans, roasted corn, quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing

The Farmers Salad $16.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds, goat cheese and honey dressing

Caesar $12.50
Romaine hearts, ciabatta croutons, shaved parmigiano, caesar dressing.

TURKEY $16.50

Tacchino e Avocado
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms, hot peppers, balsamic dressing

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GRILLED CHICKEN $16.50

Avocado
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes, balsamic dressing

Pollo e Guacamole
Grilled chicken, iceberg lettuce, guacamole, hot peppers shredded mozzarella, cherry tomatoes, lime dressing

Insalata di Carciofi
Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes, hot peppers, red onions, mozzarella, balsamic dressing

Insalata di Quinoa
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado, olives, almonds, cucumbers, mango dressing

Insalatina di Pollo
Grilled chicken, mixed greens, gaeta olives, red onions, carrots, toasted almonds, balsamic dressing

Rucola Caprino e Pollo
Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes, toasted walnuts, balsamic dressing

Insalata di Mango
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes, toasted almonds, shredded mozzarella, mango dressing

Insalata di Pomodoro
Grilled chicken, iceberg lettuce, tomatoes, gaeta olives, basil, red onions, fresh mozzarella, balsamic dressing

Hot Berry Salad
Grilled chicken, mixed greens, cherry tomatoes, goat cheese, goji berries, hot peppers, red beets dressing

SALADS

CHICKEN CUTLET $16.50

Sal
Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette & balsamic dressing

Di Rosa
Chicken cutlet, mixed greens, tomatoes, goat cheese, balsamic dressing

Susan
Chicken cutlet, mixed greens, red onions, hot peppers, roasted corn, gorgonzola, tomatoes balsamic dressing

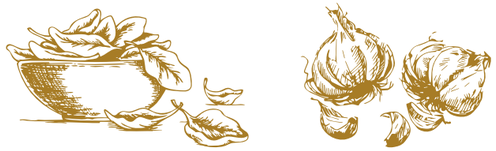
Parma
Chicken cutlet, romaine hearts, tomatoes, gaeta olives, red onions, roasted red peppers, shaved parmigiano, balsamic dressing

Arcobaleno
Chicken cutlet, mixed greens, goji berries, artichokes hearts, black olives, sun-dried tomatoes shaved parmigiano with red beets dressing

STEAK $18.50

Mela
Roasted Angus steak, baby arugula, pico de gallo, shaved parmigiano, avocado, roasted corn, lime dressing

Bistecca e Zola
Roasted Angus steak, mixed greens, cherry tomatoes, gaeta olives, sautéed onions, gorgonzola, balsamic dressing



SEAFOOD

Insalata di Calamari $18.25
Grilled calamari, mixed greens, gaeta olives, capers, sun-dried tomatoes scallions, lime dressing

Romana e Tonno $18.25
Romaine hearts, boiled egg, Italian tuna, cherry tomatoes, fava beans, lime dressing

Insalata di Irma $18.25
Baby arugula, scallions, sun-dried tomatoes, avocados, tuna, gorgonzola cheese and capers, raspberry dressing

Salmone Guacamole $18.25
Grilled salmon, mixed greens, guacamole, hearts of palm, toasted sunflower seeds, honey dijon dressing

Salmone e Pere $18.25
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets, cherry tomatoes, raspberry dressing

Romana Gamberoni $18.25
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts, tomatoes, balsamic dressing

vegetarian gluten free spicy

PIZZA

Margherita (V) **$12.00 half | $17.00 full**
Homemade tomato sauce, fresh mozzarella & basil

Cauliflower Crusted Margherita (GF) (V) **$15.50**
Homemade tomato sauce, fresh mozzarella & basil

Bianca (V) **$14.50 half | $21.50 full**
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

Salsiccia $15.50 half | $20.50 full
Crumbled italian sweet sausage, tomato sauce and fresh mozzarella

Ala Vodka (V) **$12.50 half | $18.00 full**
Fresh mozzarella with ala vodka sauce

Vegetarian Primavera (V) **$14.50 half | $21.50 full**
Grilled zucchini, grilled eggplant, sautéed bell peppers, onion and black olives topped with fresh mozzarella

Prosciutto Half $16.50/ Full $26.50
Brie & mozzarella base prosciutto parma, baby arugula, shaved parmigiana, drizzled with honey & truffle balsamic glaze.

PER I BAMBINI

Mattia $7.50
Mozarella, tomato, basil on rustic hero (V)

Erika $10.00
Chicken cutlet, mozzarella on rustic hero

Formaggino $7.50
Double mozzarella melted between flattened round bread (V)

Pollo con Patatine $10.00
Chicken strips with a side of tuscan fries

Penne (V) $8.50
Choice of marinara, garlic and oil, or butter sauce, add $1.50 for alla vodka

Ravioloni (V) $9.00
Choice of marinara, garlic and oil, or butter sauce, add $1.50 for alla vodka

BURGERS

Hamburger Classica (GF) (🌶) $13.50
Ground Angus beef, fresh mozzarella, red onion, tomato, baby arugula, spicy salsa, aioli, round rustic

Hamburger Moderna (GF) (🌶) $14.00
Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

Lobster Roll ..... MP
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper

Veggie Burger (beyond burger - meat-free) $14.00
Topped with provolone, tomato, avocado, sauteéd spinach & roasted pepper spread on round rustic

Served with a side order of Stagione or Caesar salad, Tuscan fries or Sweet potato fries. Substitute Gluten free roll $2.50

(V) vegetarian (GF) gluten free (🌶) spicy

LA BOTTEGA ITALIAN GOURMET®

CONTORNI

Broccoli	$9.50
Cauliflower	$9.50
Potatoes, Peppers & Onions	$9.50
Mushrooms	$9.50
Chicken	$6.00
Shrimp	$8.00
Turkey	$6.00
Steak	$9.00
Salmon	$8.00
Mixed Vegetables	$9.50
Spinach	$9.50
Broccoli Rabe	$10.50
Escarole & Beans	$9.50
Tuscan Fries	$6.50
Sweet Potato Fries	$7.50

LOCAL FAVORITES

1) Mediterranean chick pea salad
2) Salmon Quinoa
3) The Americana
4) Turkey BLT
5) Turkey Avocado
6) The New Yorker

(V) vegetarian (GF) gluten free (🌶) spicy