



EST. 2003

LA  
BOTTEGA

ITALIAN GOURMET<sup>®</sup>

*Catering*

MERRICK SYOSSET EAST MEADOW

**516-874-2807**

All menu pricing reflects a 3.99% cash discount

Gluten Free options available, additional charges may apply.



## *Panini Basket*

Choose any variety of Panini from our regular menu.

Panini are cut into fours and served in our new Panini box.

**5 PANINI \$60 • 10 PANINI \$115**

*Perfect...For All Occasions*





# Insalate

## Salad

### INSALATA Di STAGIONE

35 half 55 full

Seasonal mixed greens, fresh tomatoes, shredded carrots/cucumbers, with our balsamic vinaigrette

### CAESAR

35 half \$55 full

Romaine Hearts, shaved parmigiano reggiano, ciabottacrutons with our homemade caesar dressing

### Di PERE

45 half 65 full

Mixed greens, pears, gorgonzola and toasted pecans with lime dressing

### RUCCOLA e CAPRINO

45 half 65 full

Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic vinaigrette

### TRICOLORE

\$45 half 65 full full

Radichio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic vinaigrette

Caesar Salad

### RUCHETTA e GORGONZOLA

45 half 65 full

Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic vinaigrette

### RUCOLA e FARRO

50 half 70 full

Baby arugula, tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm and gorgonzola cheese with our honey dressing

### INSALATA con FUNGHI

45 half 65 full

Seasonal mixed greens, roasted portobello mushrooms, roasted sweet peppers, sunflower seeds, and our homemade fresh mozzarella with our balsamic vinaigrette

### PARMA

40 half 60 full

Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano

### AVOCADO

40 half 60 full

Chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with our balsamic vinaigrette

### BIETOLE

45 half 65 full

Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn, and tomatoes with our honey dijon

### Di QUINOA

50 half 70 full

Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

### Di MANGO

50 half 70 full

Chopped organic baby kale, fresh mango, quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

### Add to any salad:

Chicken +\$15/25 Turkey +\$18/25 Steak +\$30/50 Shrimp +\$20/35

Additional charges apply for chopped salads



# Antipasti

## Appetizers

### ANTIPASTO ALL'ITALIANA

60 half 110 full

Selection of Italian cold cuts and cheeses with Gaeta olives, roasted peppers and our fresh homemade mozzarella

### MOZZARELLA CAPRESE

40 half 65 full

Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil, topped with balsamic glaze

### ANTIPASTO di VEGETALI

40 half 65 full

Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.

### FUNGHI RIPIENI

50 half 85 full

Roasted mushrooms stuffed with breadcrumbs, onion carrots, celery & shrimp with a brown sauce

### MINI ARANCINE

55 half 90 full

Bite size rice balls filled with a mixture of cheeses, lightly breaded and deep fried with a side of marinara

### CALAMARI FRITTI

60 half 110 full

Fried calamari served with fresh marinara sauce

### OGOLE/COZZE POSILLIPO

55 half 90 full

Clams or mussels sautéed in tomato white wine sauce

### POLPETTINE di MANZO

45 half 75 full

100% ground beef meatballs in a fresh marinara sauce

### ZUCCHINI FRITTI

45 half 75 full

Fried zucchini served with fresh marinara sauce

# Spiedini

## Skewer

### SPIEDINI di POLLO MILANESE

45 half 75 full

Breaded chicken strips, arugula, cherry tomato on a skewer

### GAMBERI e PROSCIUTTO

65 half 125 full

Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction

### SPIEDINI di CARNE

55 half 105 full

Steak skewers over a bed of sautéed onion & peppers

### SPIEDINI di SALSICCIA

45 half 75 full

Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto



Spiedini di Carne





## *Bruschette*

**\$1.75 each**

### **CLASSICA**

Fresh tomato, garlic, fresh basil

### **POMODORINI**

Roasted cherry tomatoes and fresh mozzarella

### **MOZZARELLA-BASILICO**

Roasted red peppers, mozzarella and basil pesto

### **PORTOBELLO**

Roasted Portobello, honey, roasted walnuts and goat cheese

### **CAPRINO con NOCI**

Goat cheese, golden raisins and walnuts

### **PARMA**

Prosciutto di Parma, Parmigiano Reggiano, baby arugula & spicy oil

### **GAMBERI**

Roasted jumbo shrimp, tomato, hot peppers

### **RICOTTA**

Sautéed mushrooms and kale with fresh ricotta

### **ZUCCHINI**

Grilled zucchini, smashed avocado and hot pepper

### **PEPERONCINO**

Avocado, red onion and tomato with hot pepper

### **PERA**

Roasted squash, fresh ricotta and pears

### **BACON**

Artichoke puree, bacon and Parmigiano

### **POLPETTE**

Mini meatballs with fresh tomato sauce and mozzarella

**25 piece minimum**  
*(mix any variety)*



# Secondi

## Carne

### POLLO e POMODORINI

55 half 95 full

Chicken breast with a white wine & cherry tomatoes

### POLLO al VINO

#### BIANCO e LIMONE

55 half 95 full

Chicken breast with a white wine lemon, fresh parsley

### POLLO al FUNGHI

55 half 95 full

Chicken breast with mixed mushrooms, onions & marsala wine

### POLLO e MOZZARELLA

65 half 115 full

Chicken breast topped with fresh tomato, broccoli rabe, & fresh mozzarell in a lemon & white wine sauce

### POLLO POMODORO

55 half 90 full

Fried chicken cutlets with melted fresh mozzarella & marinara

### POLLO alla SORRENTINO

70 half 125 full

Chicken breast with eggplant, prosciutto, & mozzarella, in a brown sauce

### INVOLTINO di POLLO

70 half 125 full

Chicken breast rolled & filled with spinach, prosciutto, & provolone cheese in a marsala wine sauce

### PETTO di POLLO

70 half 125 full

Chicken breast with spinach, roasted peppers & mozzarella, in a brown sauce

### VITELLO con FUNGHI

90 half 165 full

Veal medallions sautéed with fresh mushrooms & marsala wine

### VITELLO con PROSCIUTTO

95 half 185 full

Veal medallions pan seared, topped with prosciutto & fresh mozzarella in a white wine sauce

### SALSICCIA con

#### PEPERONI e CIPOLLA

55 half 105 full

Roasted Italian sausage with red peppers, sautéed onions & potatoes

### SKIRT STEAK

MP half / full

Simply seasoned & grilled to perfection or marinated in our special balsamic sauce

Pollo Pomodorini





## Pesce

### SALMONE al VINO BIANCO

80 half 150 full

Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

### SALMONE e CARCIOFI

90 half 160 full

Roasted salmon, artichoke hearts, tomato in a light cream sauce

### GAMBERI e POMODORO

90 half 165 full

Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella, finished in the oven

### GAMBERI SCAMPI

90 half 165 full

Jumbo shrimp in a white wine, garlic, butter sauce topped with light breadcrumbs, finished in the oven to perfection

### FILET of SOLE con CAPPERI e

### POMODORINI

90 half 165 full

Pan seared sole with capers, cherry tomatoes, garlic & oil, touch of marinara

### FILET of SOLE LIMONE

90 half 165 full

Filet of sole with a white wine sauce, lemon & fresh parsley

## Vegeteriano

### EGGPLANT ROLLATINI

50 half 85 full

Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

### EGGPLANT PARMIGIANA

50 half 85 full

Fried eggplant with melted fresh mozzarella & marinara

### VEGETARIAN PASTA BOLOGNESE

60 half 110 full

Brown rice pasta mixed with vegetable chop meat, a touch of marinara and topped with fresh mozzarella (**Impossible Chop Meat:** meat free, made with all natural ingredients like coconut oil and potatoes & cholesterol free)

### PENNE con VEGETALI

55 half 90 full

Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic & oil sauce

### ZUCCHINI PRIMAVERA

55 half 100 full

Zucchini style spaghetti with mixed vegetables in a garlic & oil brodo

### BROWN RICE PASTA & SAUSAGE

60 half 110 full

Brown rice pasta, veggie sausage broccoli rabe & sundried tomato in a garlic & oil brodo (**Beyond Meat:** Meat free, cholesterol free, gluten free)

### Guides & Recommendations

All parties and guests will differ, however our recommendation is half trays serve 10-12 people, and full trays serve 22-24 people.



Rigatoni con Sasiccia

## Pasta

### RIGATONI con SALSICCIA

55 half 95 full

Rigatoni, sweet pork sausage and broccoli rabe in a garlic and oil brodo.

### LASAGNA

55 half 95 full

Lasagna stuffed with meat & cheese in marinara sauce

### FUSILLI con GAMBERI

65 half 120 full

Fusilli with shrimp, prosciutto, onion & tomato in a light cream sauce

### BOTTEGA alla VODKA SPECIAL

55 half 100 full

Penne pasta with chicken cutlet, fresh mozzarella & baby spinach in an alla vodka cream sauce

### RIGATONI BOLOGNESE

55 half 95 full

Rigatoni in a classic bolognese sauce

### NO CHARGE PASTA SUBSTITUTIONS

Rigatoni, Penne, Linguine, Spaghetti

Rigatoni Bolognese

### LINGUINE alle VONGOLE

65 half 120 full

Linguine with clams, baby shrimp, white wine, garlic & oil

### LOBSTER RAVIOLI

65 half 120 full

Lobster stuffed ravioli in a pink cream sauce

### PENNE INTEGRALI con POLLO

60 half 110 full

Rigatoni, grilled chicken, baby spinach, cannellini beans with a garlic & oil sauce

### PENNE with CAJUN CHICKEN

55 half 100 full

Penne with Cajun grilled chicken, cherry tomatoes and almonds in a pesto sauce

### LINGUINE con GAMERI

65 half 120 full

Linguine with jumbo shrimp, white wine, garlic, cherry tomato and a touch of marinara

### UP-CHARGE PASTA SUBSTITUTIONS

Gluten Free Brown Rice Penne, Whole Wheat Penne, Zucchini Linguine





Bottega alla Vodka

## Vegetali

<b>Spinach</b> sautéed in garlic and oil	45 half	70 full
<b>Broccoli</b> sautéed in garlic and oil	45 half	70 full
<b>Cauliflower</b> sautéed in garlic and oil	45 half	70 full
<b>Mushrooms</b> sautéed in garlic and oil	45 half	70 full
<b>Roasted Rosemary Carrots</b>	45 half	70 full
<b>Mashed Potatoes</b>	45 half	70 full
<b>Potatoes, Peppers &amp; Onions</b>	45 half	70 full
<b>Roasted Corn</b> on the cob with a side of butter	45 half	70 full
<b>Broccoli Rabe</b> sautéed in garlic and oil	50 half	90 full
<b>Portobello Mushrooms</b> marinated in balsamic	45 half	75 full
<b>Escarole and Beans</b> sautéed in garlic and oil	50 half	90 full
<b>Sweet Potato Fries</b>	40 half	70 full
<b>Mixed Vegetables</b> sautéed in garlic and oil	50 half	90 full



## Children's Favs

### POLLO FRITTE

40 half 75 full

Chicken cutlet strips with a side of ketchup & honey dijon

### PATATINE FRITTE

35 half 60 full

Idaho Potato, cut in strips with our special seasoning, fried to perfection

### MACARONI & CHEESE

35 half 65 full

Spiral pasta with a mixture of cheeses topped off in the oven

### MOZZARELLA FRITTE

35 half 65 full

Our Fresh mozzarella, cut in sticks, breaded, fried to perfection

### PENNE

40 half 65 full

Tossed in a fresh Marinara, garlic & oil or butter sauce

### RAVIOLI

50 half 75 full

Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil

## Desserts and Extras



### DRESSINGS & SPREADS

\$5 - \$10 ea.

### ASSORTED ITALIAN COOKIE TRAY

\$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb

### ASSORTED DESERT PLATTER

\$3.50 pp

### SEASONAL FRUIT PLATTER SERVES

12 to 15 \$40 | 18 to 20 \$70

We also offer a full off premise staff for any type of party.  
All catering orders come with bread and serving utensils if needed.  
Racks & Sternos available upon request with refundable deposit.

### Merrick

2010 Merrick Road

### Syosset

57 Ira Road

### East Meadow

376 Merrick Ave





# Catering Packages

(No substitutions)

#1

**SALAD:** choose one  
STAGIONE or CAESAR

**APPETIZER:** choose one  
MOZZARELLA CAPRESE  
FRIED ZUCCHINI  
MINI ARANCINE  
choice of 12 BRUSCHETTE

**BASKET OF 5 PANINI:**  
Assortment of your choice

**ASSORTED DESSERT PLATTER**

Upgrade to Gluten Free Panini  
\$140 (\$40 savings) | Feeds 10-12 people

#2

**SALAD:** choose one  
STAGIONE or CAESAR

**APPETIZER:** choose one  
MINI ARANCINE  
MOZZARELLA CAPRESE

**PASTA:** choose one  
BOTTEGA ala VODKA  
PENNE VEGETALI,

**ENTREE:** choose one  
POLLO POMODORO,  
POLLO FUNGHI,  
POLLO al VINO BIANCO e' LIMONE  
\$280 (\$45 savings) | Feeds 20-22 people

#3

**SALAD:** choose one  
STAGIONE, CAESAR, or  
INSALATA DI PERE

**APPETIZER:** choose one  
MINI ARANCINE, ANTIPASTO ALL'ITALIANA or FRIED ZUCCHINI

**PASTA:** choose two  
PENNE VEGETALI, BOTTEGA ala VODKA or  
RIGATONI BOLOGNESE

**ENTREE:**  
(choose two)  
POLLO POMODORO, POLLO FUNGHI,  
POLLO al VINO BIANCO e' LIMONE, EGGPLANT PARM, or SAUSAGE & PEPPERS

Also includes a  
**BASKET OF 10 PANINI:** Assortment of your choice

\$610 (\$65 savings) | Feeds 40-45 people