

Soup Specials

Pint \$5.25 or Quart \$9.75

ZUPPA di Pollo e VEGETALI

Chicken Vegetable

LENTICCHIE

Lentil

PASTA con FAGIOLI

(optional GF with no pasta)

SPLIT PEA

ESCAROLE & BEAN

Pint: \$6.75 with sausage, \$5.25 without
Quart: \$10.50 with sausage, \$9.75 without

ZUCCA

Butternut Squash

MINISTRONE

(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: \$7.50; Quart: \$13.50

Pint: \$7.50, Quart: \$13.50
SEASONAL SOUP LOBSTER BISQUE

Bruschette

\$7 Choice of Three \$13 Choice of Six

CLASSICA

Fresh tomato, garlic, fresh basil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella & basil pesto

POMODORINI

Roasted cherry tomatoes & fresh mozzarella

PARMA

Prociutto di parma, parmigiano reggiano, baby arugula & spicy oil

CAPRINO con NOCI

Goat cheese, raisins & walnut

PERA

Roasted squash, fresh ricotta & pears

Panini Per I Bambini

(Kids Only)

MATTIA

Mozzarella, tomato, basil on rustic hero

ERIKA

Chicken cutlet, mozzarella on rustic hero

FORMAGGINO

Double mozzarella melted between flattened round bread

POLLO con PATATINE

Chicken strips with a side of Tuscan fries

PENNE

Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka

GIUSEPPE JR.

Hamburger, mozzarella, ketchup and tomato on round bread

Pizza

MARGHERITA

\$12.00 Half \$17.00 Full
Homemade tomato sauce topped with fresh mozzarella and fresh basil

CAULIFLOWER CRUSTED MARGHERITA

\$15.50
Homemade tomato sauce topped with fresh mozzarella and fresh basil

BIANCA

\$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, with tomato sauce and fresh mozzarella

ALA VODKA

\$12.50 Half \$18.00 Full
Fresh mozzarella with ala vodka sauce

CHICKEN BACON RANCH

\$15.50 Half \$22.50 Full
Chicken cutlet, bacon, fresh mozzarella, topped w/ ranch dressing

BUFFALO CHICKEN

\$15.50 Half \$22.50 Full
Buffalo chicken, fresh mozzarella, blue cheese & buffalo sauce

VEGETARIAN PRIMAVERA

\$14.50 Half \$21.50 Full
Grilled zucchini, grilled eggplant, sauteed bell peppers, onion and black olives topped with fresh mozzarella

Antipasti

FRIED ZUCCHINI

\$11.50
Lightly breaded and served with a marinara dipping sauce

SPAGHETTI PATTIE

\$11.50
Homemade Spaghetti patties w/ Ricotta, pecorino cheese pan fried with vodka sauce

CALAMARI FRITTI

\$14.50
Crispy golden fried calamari served with a fresh tomato sauce

MEATBALL

\$8.50
5 meatballs in marinara sauce with a scoop of ricotta

MINI ARANCINI

3 for \$5; 5 for \$7; 10 for \$13.50; \$1.75 each
Famous cheese rice balls served with a tomato dipping sauce

MOZZARELLA CAPRESE

\$11.50
Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil topped with balsamic glaze

STUFFED AVOCADO

\$14.00
Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

EGGPLANT BRUSCHETTE

\$14.00
Two grilled or fried eggplant topped with tomato, onion, basil & avocado

MOZZARELLA CARROZA OR (MOZZARELLA STICKS)

\$12.50
Homemade mozzarella breaded & pan fried, served with marinara sauce

Secondi

Served with choice of potato & vegetable, or pasta

POLLO MOZZARELLA

\$21.50
Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce

POLLO FUNGHI

\$20.50
Chicken breast with mixed mushrooms, onions in a marsala wine sauce

BRUSCHETTE di POLLO

\$19.50
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing

POLLO al VINO BIANCO

\$20.50
Breast of chicken with white wine, lemon, fresh parsley

POLLO alla SORRENTINO

\$21.50
Breast of chicken with eggplant, prosciutto and fresh mozzarella in a brown sauce

SALMONE con VINO BIANCO

\$23.00
Grilled salmon with sundried tomato in a lemon white wine sauce

SALMONE POMODORINI

\$24.00
Pan seared Atlantic salmon with white wine & cherry tomato light sauce

Sides

Broccoli \$7.50

Cauliflower \$7.50

Potatoes, Peppers \$7.50

Mushrooms \$7.50

Chicken \$5.00

Shrimp \$7.00

Mixed Vegetables \$7.50

Spinach \$7.50

Broccoli Rabe \$9.50

Escarole & Beans \$8.50

Tuscan Fries \$6.00

Sweet Potato Fries \$7.00

Pasta

Gluten free brown rice penne and whole wheat pasta also available \$2.00 extra
Substitute with zucchini linguine for a healthier option for \$3.00 extra

LINGUINE con Gamberi

\$20.50
Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara

PENNE INTEGRALI con POLLO

\$19.00
Whole Wheat penne, grilled chicken, spinach, cannellini beans with garlic & oil

ZUCCHINI PRIMAVERA

\$21.50
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo

PENNE with ITALIAN SWEET SAUSAGE

\$19.50
Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic & virgin olive oil brodo

BROWN RICE PESTO PASTA

\$19.50
Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano

VEGETARIAN BOLOGNESE

\$22.00
(Impossible Chop Meat: meat free & cholesterol free, made with all natural ingredients like coconut oil and potatoes)
Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella

Burgers

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

HAMBURGER CLASSICA

\$12.75
Ground angus beef, mozzarella, red onion tomato baby arugula, spicy salsa aioli, on round rustic

HAMBURGER MODERNA

\$13.50
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon tomato, mixed greens, spicy artichoke sauce on round rustic

BISON BURGER

\$14.50
Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic

CHICKEN BURGER

\$14.00
Avocado, mixed greens, tomato, provolone, & pesto on round rustic

SYOSSET alla VODKA

\$19.50
Penne with fresh mozzarella, spinach & chicken cutlet

RIGATONI BOLOGNESE

\$18.50
Rigatoni Pasta mixed with our delicious Bolognese Meat sauce

RAVIOLI con GAMBERI

\$20.50
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

ZUCCHINI BOLOGNESE

\$20.50
Zucchini style spaghetti mixed with our delicious bolognese meat sauce

TORTELLINI TRICOLORE

\$19.50
Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce

SEAFOOD PASTA

\$26.00
Linguini with claims, mussels, shrimp, calamari in a light pomodoro sauce

SPAGHETTI CHICKEN BOLOGNESE

\$20.50
Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce

TAKE OUT & DELIVERY

MENU

Let Us Cater
YOUR NEXT EVENT

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labottegaofsosset

Limited Time Only

LOBSTER ROLL

\$24.00
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper

ASK ABOUT OUR DRINK OPTIONS

Full Array of Bottles & Fountain Sodas as well as our Specialty Homemade Drinks

Homemade Unsweetened Iced Tea \$2.50

Homemade Mango Unsweetened Iced tea \$4.00

Homemade Raspberry Unsweetened Iced Tea \$4.00



Syosset

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Catering (516) 874-2807

11 Berry Hill Road

www.labottegasyosset.com

SALADS

STAGIONE   **\$9.00**
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

TRICOLORE   **\$11.75**
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

ISALATA Di PERE   **\$11.75**
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

BIETOLE   **\$11.25**
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

INSALATA con FUNGHI   **\$11.75**
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR  **\$9.75**
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing
Choice of:
Chicken **\$12.50** Roasted Turkey **\$13.50**
Shrimp **\$14.00** Steak **\$15.50**

MEDITERRANEAN CHICKPEA **\$11.75**
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD	
Chicken	\$5.00
Cajun Chicken	\$5.50
Turkey	\$5.50
Calamari	\$5.00
Shrimp	\$7.00
Cajun Shrimp	\$7.50
Salmon	\$7.00
Skirt Steak	\$8.00
Any Salad Chopped	\$1.00
Extra 3-5oz Dressing	\$1.00

Steak
BISTECCA e ZOLA  **\$15.50**
Certified angus skirt steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions and gorgonzola with balsamic dressing

Grilled Chicken

AVOCADO SALAD  **\$13.25**
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO  **\$12.75**
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO **\$12.75**
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di Pollo  **\$12.50**
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

MINT SALAD  **\$12.75**
Grilled chicken, romaine hearts, walnuts, raisins, fresh mint, & quinoa with mango dressing


INSALATA di POMODORO  **\$12.50**
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

INSALATA di CARCIOFI  **\$13.00**
Artichoke hearts, baby arugula, grilled chicken, quinoa with fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing


INSALATA di QUINOA  **\$13.50**
Quinoa with grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing


INSALATA di CAVOLO  **\$13.00**
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing


INSALATA di MANGO  **\$13.25**
Chopped organic baby kale, fresh mango, grilled chicken, quinoa with cherry tomatoes, almonds & shredded mozzarella with mango dressing

POLLO e GUACAMOLE  **\$13.50**
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing


Chicken Cutlet
PARMA SALAD **\$12.75**
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

PIPPO  **\$12.75**
Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

LECCE  **\$11.25**
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

MATT  **\$12.00**
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Roasted Turkey
TURKEY BLT **\$12.00**
Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia

FROSINONE  **\$12.00**
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

SAN REMO **\$12.75**
Roasted turkey, mozzarella, roasted hot peppers, guacamole on ciabatta

TURKEY AVOCADO **\$12.75**
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

SAL SALAD **\$12.50**
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette


DI ROSA SALAD **\$12.50**
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing


SUSAN SALAD **\$12.75**
Chicken cutlet, mixed greens, red onion, tomato, gorgonzola, roasted corn, roasted hot pepper with balsamic dressing


Roasted Turkey
TURKEY BACON  **\$13.50**
Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes & balsamic vinaigrette

TACCHINO e AVOCADO  **\$13.75**
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood

TONNO  **\$11.75**
Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina

NAPOLI  **\$12.00**
Grilled Shrimp, salsa aioli, baby arugula on a round rustic

ASTI  **\$13.00**
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

AGRIGENTO  **\$12.50**
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Steak

BISTECCA  **\$13.00**
Certified angus steak, sautéed onion, smoked mozzarella on ciabatta


BISTECCA e MOZZARELLA  **\$13.00**
Certified angus steak, mozzarella, roasted pepper on ciabatta

BISTECCA e FUNGHI  **\$13.00**
Certified angus steak, fontina, sautéed mushrooms on ciabatta

Seafood

Calamari
INSALATA di CALAMARI  **\$14.00**
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

Tuna
INSALATA di TONNO  **\$14.00**
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Shrimp
INSALATA di Mango e GAMBERI  **\$14.50**
Grilled shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

ROMANA con GAMBERONI  **\$14.50**
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e GUACAMOLE  **\$14.50**
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Salmon
SALMONE e GUACAMOLE  **\$14.75**
Grilled salmon, mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing

SALMONE e QUINOA **\$15.75**
Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette


SALMONE e PERE  **\$14.75**
Grilled salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

Gluten Free Quinoa

ALEXANDRO  **\$13.50**
Certified angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

THE NEW YORKER **\$12.25**
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Pork

BARI  **\$12.00**
Sweet sausage, broccoli rabe, olive paste on round rustic

SARDEGNA  **\$12.25**
Sweet sausage, mozzarella, roasted hot pepper on round rustic

Piadina Classica

Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potatoes fries

PROSCIUTTO DI PARMA **\$12.00**
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

SKIRT STEAK **\$15.50**
Certified angus skirt steak with fontina cheese, peppers and onions

GRILLED CHICKEN **\$11.00**
with stracchino cheese & baby spinach

GRILLED SHRIMP **\$14.50**
with stracchino cheese & mixed vegetables

Panini Basket

Your choice of panini cut in quarters

10 PANINI \$105.00
5 PANINI \$55.00

PANINI


GLUTEN FREE BREAD  **\$2.50**
Side spreads available at an additional charge

Chicken

ISPICA  **\$11.25**
Grilled chicken breast with sautéed onions & fontina cheese on focaccia


POLLO e POMODORO **\$12.50**
Chicken cutlet with tomato sauce & mozzarella on ciabatta


POLLO e SPINACI **\$11.25**
Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic


LATINA  **\$11.75**
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia


TRIESTE  **\$11.50**
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta

ANTHONY  **\$11.50**
Grilled chicken, mozzarella, baby arugula, balsamic on krispina


POLLO  **\$12.00**
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta


NYCOM  **\$11.75**
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina


UDINE  **\$11.75**
Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta

CUNEO  **\$11.75**
Grilled chicken, mozzarella, grilled zucchini, roasted peppers on ciabatta

SAVONA  **\$11.50**
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

HOGANS  **\$11.75**
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

NUORO  **\$11.75**
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

PERUGIA  **\$12.00**
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

PRATO **\$12.00**
Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta

PIETRO **\$12.00**
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta


PEPERONI **\$12.00**
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

COTOLETTA **\$12.00**
Chicken cutlet, mozzarella, red onion, tomato & herb mayo on ciabatta


PICCANTE **\$11.75**
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

ANCONA **\$12.00**
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Vegetarian

SICILIA  **\$11.25**
Fried eggplant, mozzarella, roasted peppers on krispina

POTENZA  **\$11.00**
Fried eggplant, mozzarella, tomato, basil on krispina

FOGGIA  **\$11.00**
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

TRAPANI   **\$11.00**
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

PORTOBELLO   **\$10.75**
Roasted portobello, tomato, mozzarella on whole wheat

TERRA   **\$12.25**
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

GUBBIO   **\$11.25**
Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

SIENNA   **\$8.25**
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

VITTORIA   **\$11.00**
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia

VEGETARIANO   **\$11.00**
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero

GOAT CHEESE   **\$11.00**
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini & red onion on focaccia

Cured Meats

THE AMERICANA **\$12.25**
Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on foccia

CRUDO  **\$12.00**
Prosciutto, mozzarella, baby arugula on ciabatta

PROSCIUTTO  **\$12.00**
Prosciutto, mozzarella, tomato on ciabatta