

Soup Specials

Pint \$7.50

ZUPPA di Pollo e VEGETALI
Chicken Vegetable

LENTICCHIE
Lentil

PASTA con FAGIOLI
(optional GF with no pasta)

SPLIT PEA

ESCAROLE & BEAN
with sausage

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 \$8.50

SEASONAL SOUP
LOBSTER BISQUE M/P

Bruschette

\$9.00 Choice of Three \$15.00 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

RICCOTA
Sautéed mushrooms and kale
with fresh ricotta

ZUCCHINI
Grilled zucchini, smashed avocado
and hot pepper

Bacon
Artichoke puree, bacon & parmigiano

PEPERONCINO
Avocado, red onion, tomato with hot pepper

POLPETTE
Mini meatball with fresh tomato sauce
& mozzarella

PORTOBELLO
Roasted portobello & walnut with goat cheese

Panini Per I Bambini (Kids Only)

MATTIA \$7.50
Mozzarella, tomato, basil on rustic hero

ERIKA \$10.00
Chicken cutlet, mozzarella on rustic hero

FORMAGGINO \$7.50
Double mozzarella melted between flattened
round bread

POLLO con PATATINE \$10.00
Chicken strips with a side of Tuscan fries

PENNE RAVIOLINI \$8.50 \$9.00
Penne with choice of marinara, garlic and oil, or
butter sauce, add \$1.50 for alla vodka

GIUSEPPE JR. \$10.00
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, sautéed 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
\$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 \$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
\$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
Homemade mozzarella breaded & pan
fried served with marinara sauce

Secondi

Served with choice of potato & vegetable, or pasta

POLLO MOZZARELLA
\$24.00
Chicken breast topped with fresh tomato,
broccoli rabe and fresh mozzarella in a lemon
and white wine sauce

POLLO FUNGHI \$23.00
Chicken breast with mixed mushrooms,
onions in a marsala wine sauce

BRUSCHETTE di POLLO
\$23.00
Grilled chicken 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,
fresh parsley

POLLO alla SORRENTINO
\$24.00
Breast of chicken with eggplant, prosciutto
and fresh mozzarella in a brown sauce

SALMONE con VINO
BIANCO \$27.00
Pan seared Atlantic salmon with sundried
tomatos in a lemon white wine sauce

SALMONE POMODORINI
\$27.00
Pan seared Atlantic salmon
& cherry tomato light sauce

Sides

Broccoli \$9.50
Cauliflower \$9.50
Potatoes, Peppers \$9.50
& Onions \$9.50
Mushrooms \$6.00
Chicken \$6.00
Shrimp \$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

Pasta

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

LINGUINE con Gamberi
\$22.00
Linguine with jumbo shrimp, white wine,
garlic, cherry tomato & a touch of marinara

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

PENNE with ITALIAN
SWEET SAUSAGE \$22.00
Fresh broccoli rabe, wild mushrooms, cherry
tomato, in a garlic & virgin olive oil brodo

BROWN RICE PESTO
PASTA \$21.00
Cajun grilled chicken, sun dried tomatoes in
a basil pesto sauce with shaved parmigiano
reggiano

VEGETARIAN BOLOGNESE
(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
\$13.50
Ground angus beef, mozzarella, red onion
tomato baby arugula, spicy salsa aioli, on
round rustic

HAMBURGER MODERNA
\$14.00
Ground angus beef, mozzarella, sautéed
onion, sautéed mushroom, crispy bacon,
tomato, mixed greens, spicy artichoke
sauce on round rustic

BISON BURGER
\$15.50
Topped with gorgonzola, bacon, sautéed
onion and herb mayo on round rustic

Avocado, mixed greens, tomato, provolone, &
pesto on round rustic

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

ZUCCHINI BOLOGNESE
\$23.00
Zucchini style spaghetti mixed with our
delicious bolognese meat sauce

TORTELLINI TRICOLORE
\$22.00
Tricolor cheese tortellini with chicken
cutlet in a creamy alfredo sauce

SEAFOOD PASTA
\$28.00
Linguine with clams, mussels,
shrimp, calamari in a light pomodoro sauce

SPAGHETTI CHICKEN
BOLOGNESE \$23.00
Spaghetti with fresh crumbled chicken
chop meat in a bolognese sauce

SALMON BURGER \$16.50
Herb mayo, avocado, arugula, tomato on
round rustic

VEGGIE BURGER (BEYOND BURGER - MEAT FREE) \$14.00
Topped with provolone, tomato, avocado,
sauteed spinach & roasted pepper
spread on round rustic

VEGGIE SAUSAGE PANINI \$16.00
Beyond meat veggie sausage topped with fresh
mozzarella, broccoli rabe, roasted pepper
spread on ciabatta

LOBSTER ROLL MP
Lobster, avocado, chives, sprouts, light
mayo and a touch of crushed red pepper

Limited Time Only

Homemade Unsweetened Iced Tea \$3.00

Homemade Mango Unsweetened Iced tea \$4.00

Homemade Raspberry Unsweetened Iced Tea \$4.00

ASK ABOUT OUR DRINK OPTIONS

Full Array of Bottles
as well as our Specialty Homemade Drinks

Homemade Unsweetened Iced Tea \$3.00

Homemade Mango Unsweetened Iced tea \$4.00

Homemade Raspberry Unsweetened Iced Tea \$4.00



Syosset
Tel (516) 364-1980
Fax. (516) 740-3876
Catering (516) 874-2807
57 Ira Road
www.labottegaofsyosset.com

WE'VE MOVED TAKE OUT & DELIVERY MENU

Let Us Cater
YOUR NEXT EVENT

Follow us on Social Media



Please advise us when ordering
Gluten Free or Vegetarian

