\$12.50

Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

BIETOLE \$12.50 Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**INSALATA** con 

Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR (V)

\$10.50 Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

\$10.50 MEDITERRANEAN \$13.50 **CHICKPEA** 

Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD

Caiun Chicken

Cajun Shrimp

Hanger Steak

Any Salad Chopped

Extra 3·5oz Dressing

Steak

Hanger steak, mixed greens, cherry

tomatoes, Gaeta olives, marinated red

onions and gorgonzola with balsamic

Grilled chicken, mozzarella, grilled zucchini,

Grilled chicken, mozzarella, roasted garlic aioli,

Grilled chicken, marinated artichoke, sundried

Grilled chicken, roasted hot pepper, basil pesto,

mozzarella, chopped iceberg, tomato on ciabatta

tomato, mozzarella, basil pesto on ciabatta

dressing

CUNEO @

SAVONA @

tomato on ciabatta

HOGANS 🐵

NUORO 💮

PERUGIA 🐵

**PIETRO** 

onion on ciabatta

roasted peppers on ciabatta

BISTECCA e ZOLA 9 \$18.50

Turkey

Calamari

Shrimp

Salmon

\$6.00

\$6.50

\$6.00

\$6.00

\$8.00

\$8.50

\$8.00

\$9.00

\$1.00

\$1.00

\$12.75

\$12.75

\$12.75

\$12.75

**RUCOLA CAPRINO** e POLLO 🐽

\$16.50 Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** \$16.50

Grilled Chicken

**AVOCADO SALAD \$16.50** 

Grilled chicken, iceberg lettuce, shredded

mozzarella, avocado, toasted almonds &

cherry tomatoes with balsamic dressing

Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di Pollo 🛞 \$16.50 Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with

MINT SALAD \$16.50 Grilled chicken, romaine hearts, walnuts raisins, fresh mint, & quinoa♦ with mango dressing

**INSALATA** di POMODORO @ \$16.50

Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

**INSALATA** di CARCIOFI 🐵 \$16.50

Artichoke hearts, baby arugula, grilled chicken, quinoa + fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**INSALATA** di QUINOA+

\$16.50 Quinoa , grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

**INSALATA** di CAVOLO @

\$16.50

Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**INSALATA** di MANGO 🐽

Chopped organic baby kale, fresh mango, grilled Chicken cutlet, mixed greens, red onion, tomato, chicken, quinoa♦ cherry tomatoes, almonds & shredded mozzarella with mango dressing

POLLO e GUACAMOLE @

Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

Chicken Cutlet PARMA SALAD

Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

**SAL SALAD** 

Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD \$16.50

Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

\$16.50

\$16.50

**\$16.50 SUSAN SALAD** \$16.50

gorgonzola, roasted corn, roasted hot pepper with halsamic dressing

Roasted Turkey TURKEY BACON 916.50

Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes & baslsamic vinaigrette

**TACCHINO** e AVOCADO 🌚

Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood

Grilled calamari, mixed greens, Gaeta olives,

Italian tuna in olive oil, baby arugula, roasted

corn, cherry tomatoes, roasted peppers, fried

**INSALATA** di Mango

e GAMBERI

raspberry vinaigrette

**ROMANA** con

balsamic dressing

GAMBERONI @

capers & shredded mozzarella with lime dressing

Grilled shrimp, fresh mango, iceberg lettuce,

cherry tomatoes & fresh mozzarella with

raisins, toasted walnuts & tomatoes with

capers, sundried tomatoes & scallions

CALAMARI @

with lime dressing

**INSALATA** di

TONNO 🐵

Shrimb

7una

**INSALATA** di

**GUACAMOLE** Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

**GAMBERONI** e

Salmon

**SALMONE** e **GUACAMOLE** 

\$18.25 \$18.25 Grilled salmon , mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing

\$18.25

**SALMONE** e

\$18.25 Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

SALMONE e

PERE 💮

Grilled salmon, baby spinach, endive, red pears, \$18.25 toasted pecans, roasted beets & cherry tomatoes Grilled shrimp, romaine hearts, fresh mozzarella, with raspberry vinaigrette

+ Gluten Free Quinoa

\$18.25

# **PANINI**

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

Chicken

ISPICA \$12.75 Grilled chicken breast with sautéed onions & fontina cheese on focaccia

POLLO e **POMODORO** \$13.00

Chicken cutlet with tomato sauce & mozzarella on ciahatta

**POLLO e SPINACI** \$12.75 Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic

LATINA 🐵 \$12.75 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

TRIESTE 🐵 \$12.75 Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta

**ANTHONY** \$12.75 Grilled chicken, mozzarella, baby arugula,

balsamic on krispina POLLO 💮 \$12.75

Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta **PEPERONI** NYCOM 💮 \$12.75 Chicken cutlet, mozzarella, roasted pepper, red

Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

tomato on ciabatta

UDINE 😡 \$12.75 Grilled chicken, sautéed onion, mozzarella,

COTOLETTA

Chicken cutlet, mozzarella, red onion, tomato & herb mayo on ciabatta

Chicken cutlet, mixed greens, roasted pepper,

mozzarella, herb mayo on ciabatta

**PICCANTE** 

balsamic dressing

Chicken cutlet, mozzarella, mixed greens,

**ANCONA** \$13.00 Chicken cutlet, mixed greens, mozzarella

roasted hot pepper, tomato on ciabatta

Vegetarian

**SICILIA** Fried eggplant, mozarella, roasted peppers on krispina

POTENZA (7) Fried eggplant, mozzarella, tomato,

basil on krispina \$12.75 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

PRATO \$13.00 Chicken cutlet, fontina, sautéed onion, roasted

\$13.00

\$13.00

pepper, spicy artichoke sauce on ciabatta Portobello mushroom, mozzarella, roasted \$13.00

peppers & sautéed onions on focaccia

Roasted portobello, tomato, mozzarella on whole wheat

Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

spicy salsa aioli on ciabatta

\$12.00

**FOGGIA** Fried eggplant, smoked mozzarella, olive paste,

sundried tomato on krispina

**PORTOBELLO (\*)** \$12.00

TERRA

\$13.00 GUBBIO (\*\*) \$12.00 Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

> \$9.25 Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

VITTORIA ( ) \$12.00 Artichoke hearts, sundried tomatoes, roasted

peppers & baby arugula on focaccia VEGETARIANO (\*\*) \$12.00

Grilled mixed vegetables with fresh tomatoes \$12.00 & mozzarella on rustic hero

**GOAT CHEESE (9)** \$12.00 Goat cheese, sundried tomatoes, Gaeta olives, \$12.00 grilled zucchini & red onion on focaccia

Cured Meats

\$12.00 THE AMERICANA Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on foccia

> CRUDO 🐵 \$13.50 Prosciutto, mozzarella, baby arugula on ciabatta

\$12.50 PROSCIUTTO \$13.50 Prosciutto, mozzarella, tomato on ciabatta

PIPPO \$13.50

Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

LECCE 🐽 \$13.50

Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

MATT \$13.50 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic

Roasted Turkey **TURKEY BLT** \$12.75

Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia

FROSINONE

guacamole on ciabatta

on ciabatta

\$12.75 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

**SAN REMO** Roasted turkey, mozzarella, roasted hot peppers, MOZZARELLA @

TURKEY AVOCADO \$13.00 Roasted turkey, provolone, avocado, roasted

peppers, herb mayo, spinach on foccia

Seafood

TONNO 💮 \$13.00 Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina

NAPOLI 🐵 \$14.00 Grilled Shrimp, salsa aioli, baby arugula on a

ASTI 🌚 \$14.00 Grilled shrimp, broccoli rabe, mozzarella, roasted

round rustic

hot pepper on ciabatta

AGRIGENTO 🐵 \$14.00 Grilled shrimp, marinated artichoke, tomato,

roasted garlic aioli on round rustic

Steak

**BISTECCA** \$15.50 Hanger steak, sautéed onion, smoked mozzarella on ciabatta

\$13.00 BISTECCA e

mushrooms on ciabatta

\$15.50 Hanger steak, mozzarella, roasted pepper on ciabatta

**BISTECCA** e **FUNGHI** Hanger steak, fontina, sautéed

\$15.50

**ALEXANDRO** 

\$15.50 THE NEW YORKER \$13.50 Hanger steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Pork

BARI 🍥

round rustic

\$13.50 **SARDEGNA** Sweet sausage, broccoli rabe, olive paste on

\$13.50 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

\$13.50 with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

**GRILLED CHICKEN** 

\$13.50 with stracchino cheese & baby spinach

\$15.50 with stracchino cheese & mixed vegetables

\$16.50

**HANGER STEAK** 

peppers and onions

**GRILLED SHRIMP** 

Hanger steak with fontina cheese,

#### Panini Basket

Your choice of panini cut in quarters

**10 PANINI \$115.00 5 PANINI** \$60.00

PASTA con FAGIOLI

(optional GF with no pasta)

**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

**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 (V)

Roasted squash, fresh ricotta & pears

RICCOTA (7) Sautéed mushrooms and kale

with fresh ricotta **ZUCCHINI** (V)

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)

\$7.50

MATTIA (?) Mozzarella, tomato, basil on rustic hero

**ERIKA** Chicken cutlet, mozzarella on rustic hero

FORMAGGINO \$7.50 Double mozzarella melted between flattened **POLLO con PATATINE** \$10.00 Chicken strips with a side of Tuscan fries

PENNE RAVIOLINI W \$9.00 Penne with choice of marinara, garlic and oil, or

butter sauce, add \$1.50 for alla vodka GIUSEPPE JR. Hamburger, mozzarella, ketchup and tomato

\$12.50 Half \$18.00 Full

\$15.50 Half \$22.50 Full

\$15.50 Half \$22.50 Full

(V)\$14.50 Half \$21.50 Full

Pizza

on round bread

ALA VODKA 🕜

topped w/ ranch dressing

fresh mozzarella

Fresh mozzarella with ala vodka sauce

CHICKEN BACON RANCH

Buffalo chicken, fresh mozzarella, blue cheese

**VEGETARIAN PRIMAVERA** 

Grilled zucchini, grilled eggplant, sauteed bell peppers, onion and black olives topped with

Chicken cutlet, bacon, fresh mozzarella,

**BUFFALO CHICKEN** 

**MARGHERITA \$12.00** Half **\$17.00** Full

Homemade tomato sauce topped with fresh mozzarella and fresh basil **CAULIFLOWER CRUSTED** 

MARGHERITA 🍩 🕜 Homemade tomato sauce topped with fresh mozzarella and fresh basil

BIANCA (7)

\$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

## **Antipasti**

FRIED ZUCCHINI

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

\$13.00

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)

Hom made mozzarella breaded & pan fried served with marinara sauce

## Secondi

Served with choice of potato & vegetable, or pasta

#### **POLLO MOZZARELLA**

Chicken breast topped with fresh tomato, brocoli 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**

**9** \$23.00

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

#### **POLLO al VINO BIANCO**

Breast of chicken with white wine, lemon,

fresh parsley

**POLLO alla SORRENTINO** 

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**

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

Broccoli

**Cauliflower** 

& Onions

Chicken

Shrimp

Mushrooms

**Potatoes, Peppers** 

#### PETTO di POLLO

\$24.00

Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

#### **POLLO** alla GRIGLIA

Grilled chicken, broccoli rabe, and roasted peppers with melted fresh mozzarella, in a light wine sauce

#### **GRILLED SALMON**

Fresh grilled Atlantic salmon filet

SHRIMP FRANCESE \$26.00 Fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with

## SHRIMP PARMIGIANA

Breaded and fried shrimp topped with melted mozzarella and marinara

# **GRILLED SKIRT STEAK**

80z skirt steak grilled to perfection

#### **EGGPLANT ROLLATINI**

Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce

## Sides

\$9.50 \$9.50 \$9.50 \$9.50 \$6.00 \$8.00

Mixed Vegetables \$9.50 Spinach \$9.50 **Broccoli Rabe** \$10.50 Escarole & Beans \$9.50 Tuscan Fries \$6.50 **Sweet Potato Fries** 

#### **Pasta**

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

SYOSSET alla VODKA

chicken cutlet

Bolognese Meat sauce

Penne with fresh mozzarella, spinach &

**RIGATONI BOLOGNESE** 

Rigatoni Pasta mixed with our delicious

**RAVIOLI** con **GAMBERI** 

Cheese ravioli & sautéed shrimp in a

**ZUCCHINI BOLOGNESE** 

Zucchini style spaghetti mixed with our

TORTELLINI TRICOLORE

Linguini with clams, mussels, \$28.00

shrimp, calamari in a light pomodoro sauce

Tricolor cheese tortellini with chicken

**SPAGHETTI CHICKEN** 

Spaghetti with fresh crumbled chicken

chop meat in a bolognese sauce

delicious bolognese meat sauce

cutlet in a creamy alfredo sauce

**SEAFOOD PASTA** 

**BOLOGNESE** 

tomato sauce with a touch of cream

\$21.00

**\$23.00** 

#### LINGUINE con Gamberi

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**

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

# PENNE with ITALIAN SWEET SAUSAGE

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

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

## **HAMBURGER MODERNA**

Ground angus beef, mozzarella, sauteed onion, sauteed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

# BISON BURGER \_

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

#### CHICKEN BURGER \$15.00 Avocado, mixed greens, tomato, provolone, & pesto on round rustic

(BEYOND BURGER - MEAT FREE) Topped with provolone, tomato, avocado, sautéed spinach & roasted pepper

#### **VEGGIE SAUSAGE** \$16.00 PANINI

**SALMON BURGER (a)** \$16.50

**VEGGIE BURGER \$14.00** 

Herb mayo, avocado, arugula, tomato on

round rustic

spread on round rustic

Beyond meat veggie sausage topped with fresl mozzarella, broccoli rabe, roasted pepper spread on ciabatta

#### Limited Time Only LOBSTER ROLL MP

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

#### ASK ABOUT OUR DRINK OPTIONS

Full Array of **Bottles** as well as our Specialty Homemade Drinks Homemade Unsweetened Iced Tea Homemade Mango Unsweetened Iced tea \$4.00 Homemade Raspberry Unsweetened Iced Tea

# EST. 2003 Where QUALITY Meets TRADIT!

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Please advise us when ordering Gluten Free or Vegetarian



