

Soup Specials

Pint \$7.50

ZUPPA di Pollo e VEGETALI Chicken Vegetable

LENTICCHIE Lentil

PASTA con FAGIOLI (optional GF with no pasta)

SPLIT PEA with sausage

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

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 \$8.50 Raviolini \$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, 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 \$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 Hom made 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 brushette 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

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

GRILLED SALMON \$27.00 Fresh grilled Atlantic salmon filet

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

SHRIMP PARMIGIANA \$26.00 Breaded and fried shrimp topped with melted mozzarella and marinara

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

Sides

Broccoli \$9.50

Cauliflower \$9.50

Potatoes, Peppers & Onions \$9.50

Mushrooms \$9.50

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 \$24.00 (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 \$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, sauteed onion, sauteed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

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

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

Limited Time Only

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



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Please advise us when ordering
Gluten Free or Vegetarian

