

ANTIPASTI		
Fried Zucchini 		\$13.50
Lightly breaded and served with marinara dipping sauce		
Spaghetti Pattie		\$13.50
Homemade Spaghetti patties w/ ricotta, pecorino cheese pan fried with vodka sauce		
Calamari Fritti		16.50
Crispy golden fried calamari served with a fresh tomato sauce		
Meatball		\$11.50
5 meatballs in marinara sauce with a scoop of ricotta		
Mini Arancini 		
3 for \$7; 5 for \$10; 10 for \$17		
Famous cheese rice balls served with a tomato dipping sauce		
Stuffed Avocado 		\$16.50
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 		\$14.00
Home made mozzarella breaded & pan fried served with marinara sauce		

SOUPS	
Pint \$7.50	
Zuppa di Pollo e Vegetali 	Chicken vegetable
Lenticchie  	Lentils
Pasta e Fagioli 	
[Optional GF with no pasta]	
Split Pea  	
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
Lobster Bisque	Seasonal Soup MP

SIDES			
Broccoli	\$10.50	Steak	\$12.00
Potatoes, Peppers & Onions	\$10.50	Salmon	\$12.00
Mushrooms	\$10.50	Mixed Vegetables	\$10.50
Chicken	\$9.00	Spinach	\$10.50
Shrimp	\$11.00	Broccoli Rabe	\$13.25
Turkey	\$8.00	Tuscan Fries	\$10.00
		Sweet Potato Fries	\$11.50

PASTA	
Gluten free brown rice penne also available \$2.00 extra. Substitute with zucchini linguine for a healthier option for \$3.00 extra	
Penne Integrali con Pollo	\$23.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
Zucchini Primavera	\$25.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
Syosset alla Vodka	\$24.00
Penne with fresh mozzarella, spinach & chicken cutlet	
Rigatoni Bolognese	\$23.00
Rigatoni pasta mixed with our delicious bolognese meat sauce	
Ravioli con Gamberi	\$25.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream	
Orecchiette Con Cime di Rabe	\$23.00
Sweet Italian sausage & broccoli rabe	
Gnocchi con Tartufo	\$23.00
In a butter & sage with black truffle shavings	
Gnocchi al Pesto	\$24.00
Potato Gnocchi, cherry tomatoes, toasted pine nuts topped with burrata cheese in a pesto cream sauce	

SECONDI	
Served with choice of potato & vegetable or pasta	
Pollo Funghi	\$27.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce	
Bruschette di Pollo	\$25.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing	
Pollo al Vino Bianco  	\$27.00
Breast chicken with white wine, lemon and fresh parsley	
Petto di Pollo 	\$27.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
Pollo alla Griglia	\$25.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce	
Salmone con Vino Bianco  	\$29.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce	
Grilled Salmon	\$29.00
Fresh grilled Atlantic salmon filet	
Shrimp Francese	\$28.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley	
Grilled Skirt Steak	\$29.00
8oz skirt steak grilled to perfection	
Eggplant Rollatini	\$24.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce	

LOCAL FAVORITES	1) Mediterranean chick pea salad	\$16.50
	2) Salmon Quinoa	\$19.00
	3) The Americana	\$15.50
	4) Turkey BLT	\$16.50
	5) Turkey Avocado	\$16.50
	6) The New Yorker	\$16.50

BRUSCHETTE	
Choice of three \$9.00 Choice of six \$16.00	
Classica tomato, garlic & basil 	
Mozzarella e basilico , roasted peppers, mozzarella, pesto 	
Caprino con noci goat cheese, raisins & toasted walnuts 	
Mortadella robiola cheese, walnuts, italian mortadella	
Pomodorini roasted cherry tomato & fresh mozzarella 	
Parma prosciutto, parmigiano, baby arugula & spicy oil 	
Zenzero parma ham, fresh mozzarella, fresh ginger	
Tartufo robiola cheese, black truffles 	
Robiola cheese, crumbled sweet italian sausage	
Cherry tomato & chili flakes	
Polpette mini meatballs, tomato sauce & mozzarella	
Portobello portobello, walnuts, goat cheese & honey 	
Mango grilled mango, goat cheese, honey & walnuts 	

PANINI PER I BAMBINI	
Mattia Mozzarella, tomato, basil on rustic hero 	\$8.50
Erika Chicken cutlet, mozzarella on rustic hero	\$12.00
Formaggino Double mozzarella melted between flattened round bread 	\$8.50
Pollo con Patatine Chicken strips with a side of tuscan fries	\$11.75
Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka 	\$11.50
Ravioloni with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka 	\$11.50

PIZZA	
Margherita  \$16.00 half \$21.50 full	
Homemade tomato sauce, fresh mozzarella & basil	
Cauliflower Crusted Margherita   \$15.50	
Homemade tomato sauce, fresh mozzarella & basil	
Bianca  \$17.50 half \$26.50 full	
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil	
Salsiccia \$17.50 half \$25.50 full	
Crumbled italian sweet sausage, tomato sauce and fresh mozzarella	
Ala Vodka  \$16.00 half \$21.50 full	
Fresh mozzarella with ala vodka sauce	
Vegetarian Primavera  \$15.50 half \$24.50 full	
Grilled zucchini, grilled eggplant, sautéed bell peppers, onion and black olives topped with fresh mozzarella	
Prosciutto Half \$17.50/ Full \$26.50	
Brie & mozzarella base, prosciutto parma, baby arugula, shaved parmigiana, drizzled with honey & truffle balsamic glaze.	

BURGERS	
Hamburger Classica  	\$15.00
Ground Angus beef, fresh mozzarella, red onion tomato, baby arugula, spicy salsa aioli, on round rustic	
Hamburger Moderna  	\$16.50
Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic	
Veggie Burger (beyond burger - meat-free)	\$15.00
Topped with provolone, tomato, avocado, sautéed spinach & roasted pepper spread on round rustic	
Served with a side order of stagione or caesar salad, tuscan fries or sweet potato fries. Substitute gluten free roll \$2.50	

LA BOTTEGA

EST.2003



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SALADS

VEGETARIAN

Stagione  	\$12.00
Mixed greens, tomatoes, carrots & cucumbers balsamic dressing	
Insalata di Pere  	\$15.50
Mixed greens, pears, gorgonzola, toasted pecans lime dressing	
Bietole  	\$14.75
Mixed greens, red beets, goat cheese toasted walnuts, roasted corn, tomatoes honey dijon dressing	
Insalata Fagioli e Avocado   	\$17.00
Romaine hearts, sautéed black beans, roasted corn quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing	
The Farmers Salad  	\$17.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds goat cheese and honey dressing	
Caesar	\$13.50
Romaine hearts, ciabatta croutons shaved parmigiano, caesar dressing	

GRILLED CHICKEN \$17.50

Avocado 	
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado toasted almonds & cherry tomatoes, balsamic dressing	
Pollo e Guacamole  	
Grilled chicken, iceberg lettuce, guacamole, hot peppers shredded mozzarella, cherry tomatoes, lime dressing	
Insalata di Carciofi  	
Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes hot peppers, red onions, mozzarella, balsamic dressing	
Insalata di Quinoa 	
Grilled chicken, romaine hearts, quinoa, tomatoes, avocado olives, almonds, cucumbers, mango dressing	
Insalatina di Pollo 	
Grilled chicken, mixed greens, Gaeta olives, red onions carrots, toasted almonds, balsamic dressing	
Rucola Caprino e Pollo 	
Grilled chicken, baby arugula, goat cheese sun-dried tomatoes, toasted walnuts, balsamic dressing	
Insalata di Mango 	
Grilled chicken, baby kale, fresh mango, quinoa cherry tomatoes, toasted almonds, shredded mozzarella mango dressing	
Insalata di Pomodoro 	
Grilled chicken, iceberg lettuce, tomatoes, Gaeta olives, basil red onions, fresh mozzarella, balsamic dressing	
Hot Berry Salad  	
Grilled chicken, mixed greens, cherry tomatoes, goat cheese goji berries, hot peppers, red beets dressing	

 vegetarian  gluten free  spicy

CHICKEN CUTLET \$17.50

Sal
Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette, balsamic dressing
Di Rosa
Chicken cutlet, mixed greens, tomatoes, goat cheese balsamic dressing
Susan 
Chicken cutlet, mixed greens, red onions, hot peppers roasted corn, gorgonzola, tomatoes, balsamic dressing
Parma
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives red onions, roasted red peppers, shaved parmigiano balsamic dressing
Arcobaleno
Chicken cutlet, mixed greens, goji berries, artichokes hearts black olives, sun dried tomatoes, shaved parmigiano with red beets dressing

TURKEY \$17.50

Tacchino e Avocado  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes avocado, sautéed mushrooms, hot peppers, balsamic dressing

STEAK \$19.50

Mela 
Roasted Angus steak, baby arugula, pico de gallo shaved parmigiano, avocado, roasted corn, lime dressing
Bistecca e Zola 
Roasted Angus steak, mixed greens, cherry tomatoes Gaeta olives, marinated onions, gorgonzola, balsamic dressing

SEAFOOD \$18.50

Insalata di Calamari 
Grilled calamari, mixed greens, Gaeta olives Capers, sun-dried tomatoes, scallions, lime dressing
Romana e Tonno 
Italian tuna, romaine hearts, boiled egg cherry tomatoes, fava beans, lime dressing
Insalata di Irma 
Tuna, baby arugula, scallions, sun-dried tomatoes, avocado gorgonzola cheese and Capers with Raspberry dressing
Salmone Guacamole 
Grilled salmon, mixed greens, guacamole, hearts of palm toasted sunflower seeds, honey dijon dressing
Salmone e Pere 
Grilled salmon, baby spinach, endive, pears, toasted pecans red beets, cherry tomatoes, Raspberry dressing
Romana Gamberoni 
Grilled shrimp, romaine hearts, fresh mozzarella, raisins toasted walnuts, tomatoes, balsamic dressing



PANINI

GRILLED CHICKEN \$16.00

Trieste Grilled chicken, black olive paste, grilled zucchini fresh mozzarella, ciabatta 
Anthony Grilled chicken, fresh mozzarella, baby arugula balsamic vinegar, krispina 
Pollo Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta 
NYCOM Grilled chicken, parma ham, fresh mozzarella baby arugula, krispina 
Nuoro Grilled chicken, hot pepper, basil pesto, fresh mozzarella chopped iceberg, tomato, ciabatta 
Cuneo Grilled chicken, fresh mozzarella, grilled zucchini roasted red pepper, ciabatta 
Savona Grilled chicken, tomato, fresh mozzarella roasted garlic aioli, ciabatta 
Udine Grilled chicken, sautéed onion, fresh mozzarella, tomato ciabatta 
Perugia Grilled chicken, guacamole, chopped iceberg fresh mozzarella, rustic hero 
Latina Grilled chicken, fresh mozzarella, roasted red pepper baby arugula, focaccia 
Hogans Grilled chicken, marinated artichoke, sun-dried tomato fresh mozzarella, basil pesto, ciabatta 

CHICKEN CUTLET \$16.50

Pietro Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta
Cotoletta Chicken cutlet, fresh mozzarella, tomato red onion, herb mayo, ciabatta
Peperoni Chicken cutlet, fresh mozzarella roasted red pepper, red onion, ciabatta
Piccante Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli, ciabatta 
Ancona Chicken cutlet, mixed greens, fresh mozzarella hot peppers, tomato, ciabatta 
Prato Chicken cutlet, fontina, sautéed onion roasted red pepper, spicy artichoke sauce, ciabatta 
Pollo e Pomodoro Chicken cutlet, tomato sauce fresh mozzarella, ciabatta
The Jordan Chicken cutlet, bacon, smoked mozzarella marinated fingerling potatoes, hot peppers, iceberg tomato, mustard sauce, ciabatta 

TURKEY \$16.50

Frosinone In-house roasted turkey, bacon, smoked mozzarella, sautéed onion, herb mayo, krispina bread 
The Gobbler Turkey, mustard honey sauce, hot peppers provolone cheese, sautéed onions, baby arugula fresh tomatoes and saba dressing, ciabatta  

BEEF \$17.50

Bistecca Roasted Angus steak, sautéed onion smoked mozzarella, ciabatta 
Alexandro Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta  
Bistecca e Mozzarella Roasted Angus steak fresh mozzarella, roasted red peppers, ciabatta 

Il Pastrami Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta 	\$21.00
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PORK

Trentino In-house roasted porchetta, smoked mozzarella sautéed mushroom, round rustic 	\$16.50
Ascoli In-house roasted porchetta, fresh mozzarella broccoli rabe, hot peppers, round rustic  	\$16.50
Il Massiccio In-house rosated porchetta, artichokes hearts fontina cheese, fig spread, sautéed onions, hot peppers ciabatta  	\$17.00

TUNA \$16.50

Tonno Italian tuna, baby arugula, tomato, spicy salsa aioli, krispina  
Catania Italian tuna, Gaeta olives, fontina, red onions, mixed greens whole wheat 
Il Marinaio Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper krispina  

CURED MEATS

Prosciutto Crudo 	
Crudo Prosciutto Crudo, fresh mozzarella, baby arugula, ciabatta	\$14.25
Pippo Prosciutto Crudo, fresh mozzarella, sun-dried tomato spicy aioli, red onion, Gaeta olives, hot peppers, ciabatta 	\$15.50
Dolce e Salato Prosciutto Crudo, brie cheese, fig spread, krispina	\$15.50

Prosciutto Cotto 	
Matt Italian Ham, fresh mozzarella, tomato, herb mayo mixed greens, roasted red peppers, balsamic vinegar, ciabatta	\$14.50
Delizia alla Ciliegia Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger on ciabatta	\$16.50

Mortadella 	
Firenze Imported Mortadella, fresh mozzarella, tomato mixed greens, herb mayo, ciabatta	\$16.50
Italian Summer Imported Mortadella, basil pesto, burrata cheese sun-dried tomatoes, mustard sauce, ciabatta	\$16.50
Una Serata Bolognese Imported Mortadella, fontina cheese marinated artichokes, sun-dried tomatoes, mustard sauce baby arugula, fresh hot chili peppers, ciabatta 	\$16.50

Salame 	
Calabria Hot Sopressata, brie cheese, fresh tomato, focaccia 	\$15.00
The Elegante Salame Toscano, brie cheese, summer Black truffle arugula and truffle oil, ciabatta	\$17.00
L'orfano Hot Sopressata, grilled eggplant, provolone sun-dried tomato and herb mayo, ciabatta 	\$16.50

VEGETARIAN

Vegetariano 2020 Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach fresh mozzarella, herb mayo, balsamic vinegar, rustic hero  	\$15.00
Sienna Fresh mozzarella, tomato, basil, olive oil balsamic vinegar, krispina  	\$13.00
Sicilia Fried eggplant, fresh mozzarella, roasted red peppers krispina 	\$15.00
Potenza Fried eggplant, fresh mozzarella, tomato, basil, krispina 	\$15.00
Foggia Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, krispina 	\$15.00
LB Eggplant Grilled eggplant, sautéed onions Gaeta olives, focaccia  	\$14.00
Il Giardino Marinated fingerling potatoes, grilled eggplant marinated artichokes, shaved parmigiano, sun-dried-tomatoes arugula and saba dressing, ciabatta  	\$15.00