

LA BOTTEGA

EST.2003

MENU
DINING ROOM

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

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 🌱

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.	

TURKEY \$17.50

Tacchino e Avocado

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



vegetarian



gluten free



spicy

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, quinoa, romaine hearts, 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

SALADS

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

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

Romaine hearts, boiled egg, Italian tuna, cherry tomatoes, fava beans, lime dressing

Insalata di Irma

Baby arugula, scallions, sun-dried tomatoes, avocados, tuna, gorgonzola cheese
and capers, 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



vegetarian



gluten free



spicy

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, 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 and tomato, mustard sauce ciabatta 🔥

TURKEY

\$16.50

Frosinone | In-house roasted turkey bacon, smoked mozzarella, sautéed onion, herb mayo Krispina Bread 🌾

The Gobbler | Turkey, honey mustard sauce, hot peppers, provolone cheese, sautéed onions, baby arugula, fresh tomatoes and saba dressing Ciabatta 🌾🔥

PORK

Trentino | In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic 🌾 **\$16.50**

Ascoli | In-house roasted porchetta, fresh mozzarella broccoli rabe, hot pepper, round rustic 🌾🔥 **\$16.50**

Il Massiccio | Homemade porchetta, artichokes hearts, fontina cheese, fig spread, sautéed onions hot peppers, ciabatta 🌾🔥 **\$17.00**

BEEF

Bistecca | Roasted Angus steak, sautéed onion, smoked mozzarella, ciabatta 🌾 **\$17.50**

Alexandro | Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta 🌾 **\$17.50**

Bistecca e Mozzarella | Roasted Angus steak, fresh mozzarella, roasted red peppers, ciabatta 🌾 **\$17.50**

IL PASTRAMI | Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta 🌾 **\$21.00**



vegetarian



gluten free



spicy

PANINI

CURED MEATS

Prosciutto Crudo

Crudo | Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta **\$14.25**

Pippo | Prosciutto Crudo, fresh mozzarella sun-dried tomato, spicy salsa aioli, red onion, gaeta olives, hot peppers, ciabatta  **\$15.50**

Dolce e Salato | Prosciutto Crudo, brie cheese, fig spread, kripina **\$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, ciabatta **\$16.50**

Mortadella

Firenze | Italian mortadella, fresh mozzarella, tomato, mix 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**

TUNA **\$16.50**

Tonno | Italian tuna, baby arugula, tomato, spicy salsa, aioli, kripina   

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, Kripina   

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, kripina   **\$13.00**

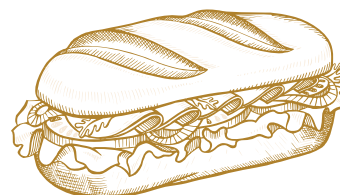
Sicilia | Fried eggplant, fresh mozzarella, roasted red peppers, kripina  **\$15.00**

Potenza | Fried eggplant, fresh mozzarella, tomato, basil, kripina  **\$15.00**

Foggia | Fried eggplant, smoked mozzarella black olive paste, sun-dried tomato kripina  **\$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**



vegetarian



gluten free



spicy

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 of 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	

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 \$17.00 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.



PER I BAMBINI

Mattia \$ 8.50

Mozarella, tomato, basil on rustic hero 

Erika \$12.00

Chicken cutlet, mozzarella on rustic hero

Formaggino \$ 8.50

Double mozzarella melted between flattened round bread 

Pollo con Patatine \$11.75

Chicken strips with a side of tuscan fries

Penne \$11.50

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

Ravioloni \$11.50

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

BURGERS

Hamburger Classica \$15.00

Ground Angus beef, fresh mozzarella red onion, tomato, baby arugula, spicy salsa aioli, 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



vegetarian



gluten free



spicy



CONTORNI

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

LOCAL FAVORITES

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



vegetarian



gluten free



spicy

