

Soup Specials

Pint \$4.75 or Quart \$9

ZUPPA di POLLO e VEGETALI
Chicken Vegetable

LENTICCHIE
Lentil

PASTA con FAGIOLI
(optional GF with no pasta)

SPLIT PEA

ZUCCA
Butternut Squash

MINISTRONE
(optional GF with no pasta)


TORTELLINI in BRODO
cheese tortellini, spinach, tomatoes & scallions in broth

\$7.50 pint \$13.50 quart
SEAFOOD SOUP LOBSTER BISQUE

Bruschette

\$6 Choice of Three \$10 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
Prosciutto di Parma, Parmigiano Reggiano, baby arugula, & spicy oil

CAPRINO con NOCI 
Goat cheese, raisins & walnuts

PORTOBELLO
Roasted portobello & walnut with goat cheese

The New 32 RICOTTA 
Sautéed mushrooms and kale with fresh ricotta

The New 32 ZUCCHINI 
Grilled zucchini, smashed avocado and hot pepper

The New 32 BACON
Artichoke puree, bacon & parmigiano

The New 32 PEPERONCINO 
Avocado, red onion, tomato with hot pepper

The New 32 PERA 
Roasted squash, fresh ricotta & pears

The New 32 POLPETTE
Mini meat ball with fresh tomato sauce & mozzarella

Panini Per I Bambini

(Kids Only)

MATTIA 5.00
Mozzarella, tomato, basil on rustic hero

ERIKA 6.00
Chicken cutlet, mozzarella on rustic hero

FORMAGGINO 4.00
Double mozzarella melted between flattened round bread

GIUSEPPE JR. 6.00
Hamburger, mozzarella, ketchup and tomato on round bread

POLLO con PATATINE 7.00
Chicken strips with a side of Tuscan fries

PENNE 7.00
RAVIOLINI 7.50
Penne with choice of marinara, garlic and oil or butter sauce add \$1.50 for Ala vodka or Bolgnese sauce

PATATINE FRITTE 5.00
Side of Tuscan fries

Antipasti

FRIED ZUCCHINI \$8.50
Lightly breaded and served with a marinara dipping sauce

MOZZARELLA CAPRESE \$9.00
Fresh mozzarella, tomato and fresh basil topped with balsamic glaze

MOZZARELLA CARROZA \$8.00
Homemade mozzarella breaded & pan fried, served with marinara sauce

SALUMERIA \$14.50
Assorted Italian cured meats, mixed cheese and roasted peppers

CALAMARI FRITTI \$9.50
Crispy golden fried calamari served with a fresh tomato sauce

MINI ARANCINI
Famous cheese rice balls served with a tomato dipping sauce
3 for \$5 5 for \$7 10 for 13⁵⁰ or 17⁷⁵ ea

STUFFED AVOCADO \$14
Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze

EGGPLANT BRUCHETTE \$14
Two grilled or fried eggplant topped with tomato, onion, basil, & avocado

GRILLED CALAMARI  \$11
Over mixed greens, cherry tomatoes with lemon wedges

HALLOUMI alla GRIGLIA  \$12.00
grilled halloumi with fresh lemon and avocado

Secondi

*Served with vegetable of the day

POLLO MOZZARELLA* \$18.00
Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce

POLLO FUNGHI* \$17.00
Chicken breast with mixed mushrooms, onions and marsala wine

POLLO POMODORINI* \$17.00
Breast of chicken with white wine and cherry tomatoes

POLLO al VINO BIANCO* \$17.00
Breast of chicken with white wine, lemon, fresh parsley

POLLO alla SORRENTINO* \$18.00
Breast of chicken with eggplant, prosciutto and fresh mozzarella in a marsala sauce

PETTO di POLLO alla "La Bottega Syosset"* \$18.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

SEAFOOD PAELLA \$26.00
Clams, mussels, shrimp, scallops, chicken and rice

POLLO alla GRIGLIA con CIME di RABE* \$18.00
Grilled chicken, broccoli rabe and roasted peppers, with melted fresh mozzarella, in a light wine sauce

BRUSCHETTE di POLLO \$17.00
Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato & mozzarella bruschette

SALMONE con NOCI* \$21.50
Pan seared salmon encrusted in pecans and walnuts in an almond cream sauce

SALMONE con CREMA di SENAPE* \$20.50
Pan seared salmon in a creamy dijon mustard sauce

SALMONE con VINO BIANCO* \$20.50
Grilled salmon with sundried tomato in a lemon white wine sauce

Vegetali

Broccoli	\$7.50	String Beans	\$7.50
Cauliflower	\$7.50	Sautéed Spinach	\$7.50
Potatoes, Peppers & Onions	\$7.50	Sautéed Broccoli Rabe	\$8.50
Mushrooms	\$7.50	Escarole & Beans	\$8.50

Pasta

Gluten free and whole wheat pasta also available \$1.50 extra

LINGUINE con GAMBERI \$17.50
Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara

SYOSSET alla VODKA \$17.50
Penne with fresh mozzarella, spinach & chicken cutlet

PENNE INTEGRALI con POLLO \$17.50
Whole Wheat penne, grilled chicken, spinach, cannellini beans with garlic & oil

RAVIOLI con GAMBERI \$18.50
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

RIGATONI BOLOGNESE \$16.50

TORTELLINI TRICOLORE \$18.00
Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce

ZUCCHINE PRIMAVERA \$20.50
Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo

ZUCCHINE BOLOGNESE \$18.50
Zucchini style spaghetti mixed with our delicious bolognese meat sauce

SEAFOOD PASTA \$23.00
Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce

Limited Time Only Seasonal Special



LOBSTER ROLL \$18
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

CHICKEN BURGER \$14
Avocado, mixed greens, tomato, provolone, & pesto on round rustic. Comes with Tuscan fries

SALMON BURGER \$15
Herb mayo, avocado, arugula, tomato on round rustic. Comes with side portion stagione salad.

SAUSAGE BURGER \$14
Smoked mozzarella, sautéed peppers & onions on round rustic. Comes with Tuscan fries



Burgers

HAMBURGER CLASSICA \$10.25
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic

HAMBURGER MODERNA \$10.75
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

Dolci

TIRAMISU \$6.50
Marscapone, espresso, lady fingers, and chocolate ganache

NY CHEESECAKE \$6.50
Traditional NY cheesecake baked to perfection

NUTELLA PANINO \$5.50
Flattened round rustic, filled with extra nutella & powdered sugar

APPLE TART A treat for 2 \$8.00
Sliced sweet & tangy apples, baked with spices, in a flaky crust, topped with a dash of cinnamon, a light sugar glaze and a scoop of gelato

CHOCOLATE MOUSSE CAKE \$6.50
Layers of chocolate cake and creamy chocolate mousse filling

Drinks

Assortment of Soda • Water (sparkling or flat) • Ice Tea
Dine-In Only
Imported & Domestic Wine & Beer

EST. 2003



Syosset

Tel. 516-364-1980

Fax 516-740-3876

11 Berry Hill Road

www.LaBottegaOfSyosset.com

TAKE OUT & DELIVERY MENU

The New
32

32 New Delicious Panini & Salads & Bruschette

A year long culinary journey to bring to you the very best of healthy choices and incomparable flavors



Please advise us when ordering Gluten Free or Vegetarian



SALADS

32 FRUTTA SECCA 10.50
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

32 La Bottega MINT SALAD 11.00
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa+ with mango dressing

32 INSALATA di POMODORO 10.00
Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

32 INSALATA di CARCIOFI 11.50
Artichoke hearts, baby arugula, grilled chicken, quinoa+, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

32 INSALATA di QUINOA+ 12.50
Quinoa+, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing

32 INSALATA di CAVOLO 11.50
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

32 INSALATA di MANGO 12.00
Chopped organic baby kale, fresh mango, grilled chicken, quinoa+, cherry tomatoes, almonds & shredded mozzarella with mango dressing

32 INSALATA di CALAMARI 11.00
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

32 INSALATA di MANGO e GAMBERI 12.50
Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

32 INSALATA di TONNO 12.00
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

STAGIONE 7.00
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

BIETOLE 9.00
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

TRICOLORE 9.00
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

INSALATA Di PERE 9.00
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

INSALATA con FUNGHI 9.25
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR 8.00
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing add:

Grilled Chicken \$11.00
Cutlet \$11.50 Turkey \$12.00
Shrimp \$12.75 Steak \$14.00
Salmon \$14.00

Steak BISTECCA e ZOLA 12.25
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

Grilled Chicken AVOCADO SALAD 10.25
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO 11.25
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO 10.25
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di POLLO 9.75
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

POLLO e GUACAMOLE 12.00
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

Chicken Cutlet PARMA SALAD 10.00
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

SAL SALAD 9.75
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD 10.00
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

SUSAN SALAD 10.25
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

Grilled Shrimp ROMANA con GAMBERONI 12.50
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e GUACAMOLE 12.75
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Salmon SALMONE e GUACAMOLE 12.50
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

SALMONE e PERE 13.25
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

Roasted Turkey RUCHETTA con ZOLA e TACCHINO 11.50
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

SPINACI e TACCHINO 11.50
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

TACCHINO e AVOCADO 10.50
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

+ Gluten Free Quinoa

PANINI

Chicken Ispica 9.50
Grilled chicken breast with sautéed onions & fontina cheese on focaccia

32 Pollo e Pomodoro 9.50
Chicken cutlet with tomato sauce & mozzarella on ciabatta

32 Pollo e Spinaci 9.00
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

32 Latina 9.50
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

Trieste 10.00
Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta

Anthony 9.50
Grilled chicken, mozzarella, baby arugula, balsamic on krispina

Pollo 10.25
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

NYCOM 9.50
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

Udine 9.75
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta

Cuneo 9.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

Savona 9.75
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

Hogans 10.50
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

Nuoro 9.00
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

Perugia 9.25
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

Prato 10.00
Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta

Pietro 9.75
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

Peperoni 9.50
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

Cotoletta 9.50
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta

Piccante 9.50
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

Ancona 9.75
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Vegetarian

32 Vittoria 8.50
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia

32 Vegetariano 9.00
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

32 Cagliari 8.50
Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia

32 Trapani 8.50
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

32 La Bottega Eggplant 8.50
Oven roasted eggplant with sautéed onions & black olives on focaccia

32 La Bottega Goat Cheese 9.00
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

32 La Bottega Halloumi 10.50
Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia

32 Halloumi e Avocado 10.50
Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia

Sienna 6.50
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

Portobello 8.00
Roasted portobello, tomato, mozzarella on whole wheat

Terra 9.00
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat

Potenza 8.25
Fried eggplant, mozzarella, tomato, basil on krispina

Foggia 8.25
Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina

Sicilia 8.25
Fried eggplant, mozzarella, roasted peppers on krispina

Quattro Formaggi 8.50
Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic

Gubbio 8.25
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

Cured Meats

32 Lodi 10.50
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia

32 Lecce 9.50
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia

32 Calabria 10.00
Sopressata, brie cheese, & fresh tomatoes on focaccia

Matt 9.75
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Crudo 10.00
Prosciutto crudo, mozzarella, baby arugula on ciabatta

Prosciutto 10.25
Prosciutto crudo, mozzarella, tomato on ciabatta

Pippo 11.75
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

Como 11.00
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta

Bolzano 11.00
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina

Caltanissetta 10.25
Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta

Seafood

32 Tonno 10.50
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina

32 Panarea 10.50
Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina

Napoli 11.50
Grilled shrimp, salsa aioli, baby arugula on round rustic

Asti 12.50
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

Spoletto 12.00
Grilled shrimp, baby arugula, guacamole on rustic hero

Agrigento 11.25
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Roasted Turkey

Sanremo 10.75
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta

Frosinone 9.50
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

Salerno 11.25
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero

Crotone 9.75
Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

Steak

Bistecca 11.50
Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta

Bistecca e Mozzarella 11.50
Roasted angus steak, mozzarella, roasted pepper on ciabatta

Bistecca e Funghi 11.50
Roasted angus steak, fontina, sautéed mushrooms on ciabatta

Alexandro 12.00
Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Pork

Ascoli 10.50
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic

Gela 10.50
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic

Trentino 10.50
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic

Bari 10.50
Sweet sausage, broccoli rabe, black olive paste on round rustic

Sardegna 10.50
Sweet sausage, mozzarella, roasted hot pepper on round rustic

Panini Basket
Your choice of panini cut in quarters
10 PANINI \$90
5 PANINI \$50