



EST. 2003

LA
BOTTEGA

ITALIAN GOURMET[®]

Catering

MERRICK SYOSSET EAST MEADOW

516-874-2807

Gluten Free options available, additional charges may apply.



Panini Basket

Choose any variety of Panini from our regular menu.

Panini are cut into fours and served in our new Panini box.

5 PANINI \$60 • 10 PANINI \$115

Perfect...For All Occasions





Insalate

Salad

INSALATA Di STAGIONE

35 half 55 full
Seasonal mixed greens, fresh tomatoes, shredded carrots/cucumbers, with our balsamic vinaigrette

CAESAR

35 half \$55 full
Romaine Hearts, shaved parmigiano reggiano, ciabottacrutons with our homemade caesar dressing

Di PERE

45 half 65 full
Mixed greens, pears, gorgonzola and toasted pecans with lime dressing

RUCCOLA e CAPRINO

45 half 65 full
Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic vinaigrette

TRICOLORE

\$45 half 65 full full
Radicchio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic vinaigrette

RUCHETTA e GORGONZOLA

45 half 65 full
Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic vinaigrette

RUCOLA e FARRO

50 half 65 full
Baby arugula, tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm and gorgonzola cheese with our honey dressing

INSALATA con FUNGHI

45 half 65 full
Seasonal mixed greens, roasted portobello mushrooms, roasted sweet peppers, sunflower seeds, and our homemade fresh mozzarella with our balsamic vinaigrette

PARMA

40 half 60 full
Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano

AVOCADO

40 half 60 full
Chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with our balsamic vinaigrette

BIETOLE

45 half 65 full
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn, and tomatoes with our honey dijon

Di QUINOA

50 half 70 full
Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

Di MANGO

50 half 70 full
Chopped organic baby kale, fresh mango, quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

Add to any salad:

Chicken +\$15/25 Turkey +\$18/25 Steak +\$30/50 Shrimp +\$20/35
Additional charges apply for chopped salads

Caesar Salad



Antipasti

Appetizers

ANTIPASTO ALL'ITALIANA

60 half 110 full

Selection of Italian cold cuts and cheeses with Gaeta olives, roasted peppers and our fresh homemade mozzarella

MOZZARELLA CAPRESE

40 half 65 full

Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil, topped with balsamic glaze

ANTIPASTO di VEGETALI

40 half 65 full

Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.

FUNGHI RIPIENI

50 half 85 full

Roasted mushrooms stuffed with breadcrumbs, onion carrots, celery & shrimp with a brown sauce

MINI ARANCINE

55 half 90 full

Bite size rice balls filled with a mixture of cheeses, lightly breaded and deep fried with a side of marinara

CALAMARI FRITTI

60 half 110 full

Fried calamari served with fresh marinara sauce

OGOLE/COZZE POSILLIPO

55 half 90 full

Clams or mussels sautéed in tomato white wine sauce

POLPETTINE di MANZO

45 half 75 full

100% ground beef meatballs in a fresh marinara sauce

ZUCCHINI FRITTI

45 half 75 full

Fried zucchini served with fresh marinara sauce

Spiedini

Skewer

SPIEDINI di POLLO MILANESE

45 half 75 full

Breaded chicken strips, arugula, cherry tomato on a skewer

GAMBERI e PROSCIUTTO

65 half 125 full

Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction

SPIEDINI di CARNE

55 half 105 full

Steak skewers over a bed of sautéed onion & peppers

SPIEDINI di SALSICCIA

45 half 75 full

Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto



Spiedini di Carne





Bruschette

\$1.75 each

CLASSICA

Fresh tomato, garlic, fresh basil

POMODORINI

Roasted cherry tomatoes and fresh mozzarella

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

PORTOBELLO

Roasted Portobello, honey, roasted walnuts and goat cheese

CAPRINO con NOCI

Goat cheese, golden raisins and walnuts

PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula & spicy oil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

RICOTTA

Sautéed mushrooms and kale with fresh ricotta

ZUCCHINI

Grilled zucchini, smashed avocado and hot pepper

PEPERONCINO

Avocado, red onion and tomato with hot pepper

PERA

Roasted squash, fresh ricotta and pears

BACON

Artichoke puree, bacon and Parmigiano

POLPETTE

Mini meatballs with fresh tomato sauce and mozzarella

25 piece minimum
(mix any variety)



Secondi

Carne

POLLO e POMODORINI

55 half 95 full

Chicken breast with a white wine & cherry tomatoes

POLLO al VINO

BIANCO e LIMONE

55 half 95 full

Chicken breast with a white wine lemon, fresh parsley

POLLO al FUNGHI

55 half 95 full

Chicken breast with mixed mushrooms, onions & marsala wine

POLLO e MOZZARELLA

65 half 115 full

Chicken breast topped with fresh tomato, broccoli rabe, & fresh mozzarell in a lemon & white wine sauce

POLLO POMODORO

55 half 90 full

Fried chicken cutlets with melted fresh mozzarella & marinara

POLLO alla SORRENTINO

70 half 125 full

Chicken breast with eggplant, prosciutto, & mozzarella, in a brown sauce

INVOLTINO di POLLO

70 half 125 full

Chicken breast rolled & filled with spinach, prosciutto, & provolone cheese in a marsala wine sauce

PETTO di POLLO

70 half 125 full

Chicken breast with spinach, roasted peppers & mozzarella, in a brown sauce

VITELLO con FUNGHI

90 half 165 full

Veal medallions sautéed with fresh mushrooms & marsala wine

VITELLO con PROSCIUTTO

95 half 185 full

Veal medallions pan seared, topped with prosciutto & fresh mozzarella in a white wine sauce

SALSICCIA con

PEPERONI e CIPOLLA

55 half 105 full

Roasted Italian sausage with red peppers, sautéed onions & potatoes

SKIRT STEAK

MP half / full

Simply seasoned & grilled to perfection or marinated in our special balsamic sauce

Pollo Pomodorini





Pesce

SALMONE al VINO BIANCO

80 half 150 full

Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

SALMONE e CARCIOFI

90 half 160 full

Roasted salmon, artichoke hearts, tomato in a light cream sauce

GAMBERI e POMODORO

90 half 165 full

Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella, finished in the oven

GAMBERI SCAMPI

90 half 165 full

Jumbo shrimp in a white wine, garlic, butter sauce topped with light breadcrumbs, finished in the oven to perfection

FILET of SOLE con CAPPERI e

POMODORINI

90 half 165 full

Pan seared sole with capers, cherry tomatoes, garlic & oil, touch of marinara

FILET of SOLE LIMONE

90 half 165 full

Filet of sole with a white wine sauce, lemon & fresh parsley

Vegeteriano

EGGPLANT ROLLATINI

50 half 85 full

Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

EGGPLANT PARMIGIANA

50 half 85 full

Fried eggplant with melted fresh mozzarella & marinara

VEGETARIAN PASTA BOLOGNESE

60 half 110 full

Brown rice pasta mixed with vegetable chop meat, a touch of marinara and topped with fresh mozzarella
(**Impossible Chop Meat:** meat free, made with all natural ingredients like coconut oil and potatoes & cholesterol free)

PENNE con VEGETALI

55 half 90 full

Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic & oil sauce

ZUCCHINI PRIMAVERA

55 half 100 full

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

BROWN RICE PASTA & SAUSAGE

60 half 110 full

Brown rice pasta, veggie sausage broccoli rabe & sundried tomato in a garlic & oil brodo
(**Beyond Meat:** Meat free, cholesterol free, gluten free)

Guides & Recommendations

All parties and guests will differ, however our recommendation is half trays serve 10-12 people, and full trays serve 22-24 people.



Rigatoni con Sasiccia

Pasta

RIGATONI con SALSICCIA

55 half 95 full

Rigatoni, sweet pork sausage and broccoli rabe in a garlic and oil brodo.

LASAGNA

55 half 90 full

Lasagna stuffed with meat & cheese in marinara sauce

FUSILLI con GAMBERI

65 half 120 full

Fusilli with shrimp, prosciutto, onion & tomato in a light cream sauce

BOTTEGA alla VODKA SPECIAL

55 half 100 full

Penne pasta with chicken cutlet, fresh mozzarella & baby spinach in an alla vodka cream sauce

RIGATONI BOLOGNESE

55 half 95 full

Rigatoni in a classic bolognese sauce

NO CHARGE PASTA SUBSTITUTIONS

Rigatoni, Penne, Linguine, Spaghetti

LINGUINE alle VONGOLE

65 half 120 full

Linguine with clams, baby shrimp, white wine, garlic & oil

LOBSTER RAVIOLI

65 half 120 full

Lobster stuffed ravioli in a pink cream sauce

PENNE INTEGRALI con POLLO

60 half 110 full

Rigatoni, grilled chicken, baby spinach, cannellini beans with a garlic & oil sauce

PENNE with CAJUN CHICKEN

55 half 100 full

Penne with Cajun grilled chicken, cherry tomatoes and almonds in a pesto sauce

LINGUINE con GAMERI

65 half 120 full

Linguine with jumbo shrimp, white wine, garlic, cherry tomato and a touch of marinara

UP-CHARGE PASTA SUBSTITUTIONS

Gluten Free Brown Rice Penne, Whole Wheat Penne, Zucchini Linguine

Rigatoni Bolognese





Bottega alla Vodka

Vegetali

Spinach sautéed in garlic and oil	45 half	70 full
Broccoli sautéed in garlic and oil	45 half	70 full
Cauliflower sautéed in garlic and oil	45 half	70 full
Mushrooms sautéed in garlic and oil	45 half	70 full
Roasted Rosemary Carrots	45 half	70 full
Mashed Potatoes	45 half	70 full
Potatoes, Peppers & Onions	45 half	70 full
Roasted Corn on the cob with a side of butter	45 half	70 full
Broccoli Rabe sautéed in garlic and oil	50 half	90 full
Portobello Mushrooms marinated in balsamic	45 half	75 full



Children's Fav's

POLLO FRITTE

40 half 75 full

Chicken cutlet strips with a side of ketchup & honey dijon

PATATINE FRITTE

35 half 60 full

Idaho Potato, cut in strips with our special seasoning, fried to perfection

MACARONI & CHEESE

35 half 65 full

Spiral pasta with a mixture of cheeses topped off in the oven

MOZZARELLA FRITTE

35 half 65 full

Our Fresh mozzarella, cut in sticks, breaded, fried to perfection

PENNE

40 half 65 full

Tossed in a fresh Marinara, garlic & oil or butter sauce

RAVIOLI

50 half 75 full

Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil

Desserts and Extras



DRESSINGS & SPREADS

\$5 - \$10 ea.

ASSORTED ITALIAN COOKIE TRAY

\$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb

ASSORTED DESERT PLATTER

\$3.50 pp

SEASONAL FRUIT PLATTER SERVES

12 to 15 \$40 | 18 to 20 \$70

We also offer a full off premise staff for any type of party.
All catering orders come with bread and serving utensils if needed.
Racks & Sternos available upon request with refundable deposit.

Merrick

2010 Merrick Road

Syosset

57 Ira Road

East Meadow

376 Merrick Ave



Catering Packages

(No substitutions)

#1

SALAD: choose one
STAGIONE or CAESAR

APPETIZER: choose one
MOZZARELLA CAPRESE
FRIED ZUCCHINI
MINI ARANCINE
choice of 12 BRUSCHETTE

BASKET OF 5 PANINI:
Assortment of your choice

ASSORTED DESERT PLATTER

Upgrade to Gluten Free Panini
\$140 (\$40 savings) | Feeds 10-12 people

#2

SALAD: choose one
STAGIONE or CAESAR

APPETIZER: choose one
MINI ARANCINE
MOZZARELLA CAPRESE

PASTA: choose one
BOTTEGA ala VODKA
PENNE VEGETALI,

ENTREE: choose one
POLLO POMODORO,
POLLO FUNGHI,
POLLO al VINO BIANCO e' LIMONE
\$280 (\$45 savings) | Feeds 20-22 people

#3

SALAD: choose one
STAGIONE, CAESAR, or
INSALATA DI PERE

APPETIZER: choose one
MINI ARANCINE, ANTIPASTO All'ITALIANA or FRIED ZUCCHINI

PASTA: choose two
PENNE VEGETALI, BOTTEGA ala VODKA or
RIGATONI BOLOGNESE

ENTREE:
(choose two)
POLLO POMODORO, POLLO FUNGHI,
POLLO al VINO BIANCO e' LIMONE, EGGPLANT PARM, or SAUSAGE & PEPPERS

Also Includes a
BASKET OF 10 PANINI: Assortment of your choice

\$610 (\$65 savings) | Feeds 40-45 people