

EST. 2003



MERRICK SYOSSET EAST MEADOW 516-874-2807 www.LaBottegaGourmet.com

Gluten Free options available, additional charges may apply. All catering orders over \$150 are subject to a minimum gratuity of 5%. Additional delivery 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 \$55 • 10 PANINI \$105

Perfect...For All Occasions







Salad

INSALATA Di STAGIONE 30 half 55 full

Seasonal mixed greens, fresh tomatoes, shredded carrotscucumbers, with our balsamic vinaigrette

CAESAR 30 half \$55 full

Romaine Hearts, shaved parmigiano reggiano, ciabottacrutons with our homemade caesar dressing

Di PERE 35 half 65 full

Mixed greens, pears, gorgonzola and toasted pecans with lime dressing

RUCCOLA e CAPRINO 35 half 65 full

Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic vinaigrette

TRICOLORE \$35 half 65 full full

Radicchio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic vinaigrette

Caesar Salad

RUCHETTA e GORGONZOLA 35 half 65 full

Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic vinaigrette

RUCOLA e FARRO 35 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 35 half 65 full

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

PARMA

35 half 65 full Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano

AVOCADO 35 half 65 full

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

BIETOLE 35 half 65 full

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

Di QUINOA

Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

DiMANGO

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

Add to any salad:

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



40 half 70 full

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

32.50 half 55 full Homemade mozzarella, fresh tomatoes & basil, served with balsamic glaze or vinaigrette

ANTIPASTO di VEGETALI

35 half 60 full Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.

FUNGHI RIPIENI

45 half 85 full

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

MINI ARANCINE

40 half 70 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

50 half 90 full Clams or mussels sautéed in tomato white wine sauce

POLPETTINE di MANZO

40 half 70 full 100% ground beef meatballs in a fresh marinara sauce

ZUCCHINI FRITTI 35 half 65 full Fried zucchini served with fresh marinara sauce

Spiedini

Meat Skewer

peppers

SPIEDINI di POLLO MILANESE

37⁵⁰ half 65 full Breaded chicken strips, arugula, cherry tomato on a skewer

GAMBERI e PROSCIUTTO

65 half 120 full Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction

SPIEDINI di CARNE

55 half 105 full Hanger steak skewers over a bed of sautéed onion &

SPIEDINI di SALSICCIA

40 half 70 full Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto

Spiedini di Carne





Bruschette \$1.50 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

52⁵⁰ half 95 full Chicken breast with a white wine & cherry tomatoes

POLLO al VINO

BIANCO e LIMONE

52⁵⁰ half 95 full Chicken breast with a white wine lemon, fresh parsley

POLLO al FUNGHI

525° 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

50 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 asparagus, 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 sweet red peppers & sautéed onions, potatoes

HANGER STEAK

110 half 215 full Grassfed & all natural. Simply seasoned & grilled to perfection or marinated in our special balsamic sauce

Pollo Pomodorini





Pesce

SALMONE al VINO BIANCO

80 half 150 full Salmon with a white wine sauce, lemon & parsley

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

Salmone al Vino Bianco

Vegeteriano EGGPLANT ROLLATINI

45 half 85 full Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

EGGPLANT PARMIGIANA

45 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 50 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 & Recommedations

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

50 half 90 full Lasagna stuffed with meat & cheese in marinara sauce

RIGATONI alla SICILIANA

50 half 90 full Rigatoni baked with fresh tomato, eggplant & ricotta

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

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 Whole wheat penne, 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



Rigatoni Bolognese



Bottega alla Vodka

Vegetali

Spinach sautéed in garlic and oil	40 half	65 full
Broccoli sautéed in garlic and oil	40 half	65 full
Cauliflower sautéed in garlic and oil	40 half	65 full
Mushrooms sautéed in garlic and oil	40 half	65 full
Roasted Rosemary Carrots	40 half	65 full
Mashed Potatoes	40 half	65 full
Potatoes, Peppers & Onions	40 half	65 full
Roasted Corn on the cob with a side of butter	45 half	70 full
Broccoli Rabe sautéed in garlic and oil	45 half	70 full
Portobello Mushrooms marinated in balsamic	45 half	75 full





POLLO FRITTE 40 half 75 full Chicken cutlet strips with a side of ketchup & honey dijon

PATATINE FRITTE 30 half 55 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 37⁵⁰ half 65 full Tossed in a fresh Marinara, garlic & oil or butter sauce

RAVIOLI 40 half 70 full Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil

Desserts and Extras 🧼

DRESSINGS & SPREADS ASSORTED ITALIAN COOKIE TRAY ASSORTED DESERT PLATTER SEASONAL FRUIT PLATTER SERVES \$5 - \$10 ea. \$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb \$3.50 pp 18 to 20 \$70 | 12 to 15 \$40

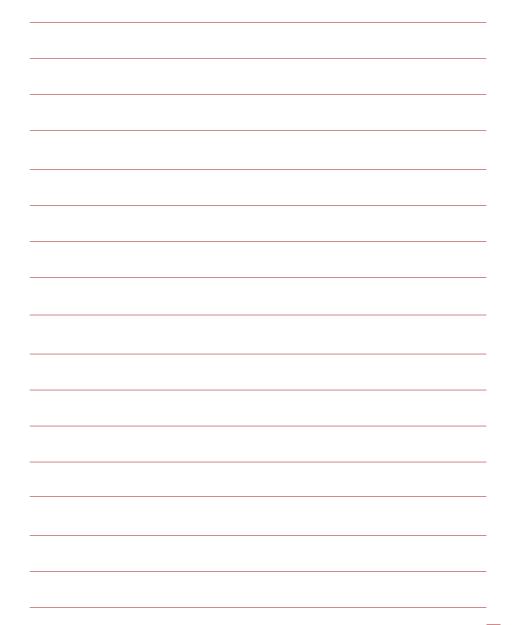
We also offer a full off premise staff for any type of party. All catering orders come with bread and serving utensils if needed. Racks & Sternos available upon request with refundable deposit.

> Merrick 2010 Merrick Road

Syosset 11 Berry Hill Road

East Meadow 376 Merrick Ave

Memo "jot down your order here"



Catering Packages

(No substitutions)



SALAD: STAGIONE or CAESAR

APPETIZER:

1/2 TRAY MINI ARANCINE or MOZZARELLA CAPRESE

PASTA:

PENNE ala VODKA or PENNE VEGETALI

ENTREE:

POLLO POMODORO, POLLO FUNGHI or POLLO al VINO BIANCO e' LIMONE

\$220 (\$55 savings) | Feeds 20-22 people

SALAD: STAGIONE, CAESAR, INSALATA DI PERE or RUCOLA CAPRINO POLLO

APPETIZER:

MINI ARANCINE, ANTIPASTO All'ITALIANA or FRIED ZUCCHINI

PASTA: (choose 2)

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 \$515 (\$130 savings) | Feeds 40-45 people

Vegetarian Package

SALAD: STAGIONE OR CAESAR

APPETIZER:

MOZZARELLA CAPRESE, FRIED ZUCCHINI, MINI ARANCINE or Choice of 12 BRUSCHETTE

PASTA:

PENNE VEGETALI, VEGGIE BOLOGNESE (Impossible Chop Meat), BROWN RICE PASTA & BEYOND MEAT SAUSAGE or PENNE ala VODKA

BASKET OF 5 PANINI: Assortment of your choice

Upgrade to Gluten Free Panini for \$10 \$155 (\$30 savings) | Feeds 10-12 people