SALADS

STAGIONE $10.50
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

TRICOLORE $12.50
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

ISALATA Di PERE $12.50
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

BIETOLE $12.50
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

INSALATA con FUNGHI $12.50
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR $10.50
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

MEDITERRANEAN CHICKPEA $13.50
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD

Chicken	$6.00
Cajun Chicken	$6.50
Turkey	$6.00
Calamari	$6.00
Shrimp	$8.00
Cajun Shrimp	$8.50
Salmon	$8.00
Hanger Steak	$9.00
Any Salad Chopped	$1.00
Extra 3.5oz Dressing	$1.00

Steak

BISTECCA e ZOLA $18.50
Hanger steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions and gorgonzola with balsamic dressing

Grilled Chicken

AVOCADO SALAD $16.50
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO $16.50
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO $16.50
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di Pollo $16.50
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

MINT SALAD $16.50
Grilled chicken, romaine hearts, walnuts, raisins, fresh mint, & quinoa✦ with mango dressing

INSALATA di POMODORO $16.50
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

INSALATA di CARCIOFI $16.50
Artichoke hearts, baby arugula, grilled chicken, quinoa✦ fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

INSALATA di QUINOA✦ $16.50
Quinoa✦ ,grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

INSALATA di CAVOLO $16.50
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

INSALATA di MANGO $16.50
Chopped organic baby kale, fresh mango, grilled chicken, quinoa✦ cherry tomatoes, almonds & shredded mozzarella with mango dressing

POLLO e GUACAMOLE $16.50
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

Chicken Cutlet

PARMA SALAD $16.50
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

SAL SALAD $16.50
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD $16.50
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

SUSAN SALAD $16.50
Chicken cutlet, mixed greens, red onion, tomato, gorgonzola, roasted corn, roasted hot pepper with balsamic dressing

Roasted Turkey

TURKEY BACON $16.50
Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes & baslsamic vinaigrette

TACCHINO e AVOCADO $16.50
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood

Calamari

INSALATA di CALAMARI $18.25
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

Tuna

INSALATA di TONNO $18.25
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Shrimp

INSALATA di Mango e GAMBERI $18.25
Grilled shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

ROMANA con GAMBERONI $18.25
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e GUACAMOLE $18.25
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Salmon

SALMONE e GUACAMOLE $18.25
Grilled salmon , mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing

SALMONE e QUINOA $18.25
Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

SALMONE e PERE $18.25
Grilled salmon , baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

✦ Gluten Free Quinoa

PANINI

GLUTEN FREE BREAD $2.50
Side spreads available at an additional charge

Chicken

ISPICA $12.75
Grilled chicken breast with sautéed onions & fontina cheese on focaccia

POLLO e POMODORO $13.00
Chicken cutlet with tomato sauce & mozzarella on ciabatta

POLLO e SPINACI $12.75
Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic

LATINA $12.75
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

TRIESTE $12.75
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta

ANTHONY $12.75
Grilled chicken, mozzarella, baby arugula, balsamic on krispina

POLLO $12.75
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

NYCOM $12.75
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

UDINE $12.75
Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta

CUNEO $12.75
Grilled chicken, mozzarella, grilled zucchini, roasted peppers on ciabatta

SAVONA $12.75
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

HOGANS $12.75
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

NUORO $12.75
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

PERUGIA $12.75
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

PRATO $13.00
Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta

PIETRO $13.00
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

PEPERONI $13.00
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

COTOLETTA $13.00
Chicken cutlet, mozzarella, red onion, tomato & herb mayo on ciabatta

PICCANTE $13.00
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

ANCONA $13.00
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Vegetarian

SICILIA $12.00
Fried eggplant, mozarella, roasted peppers on krispina

POTENZA $12.00
Fried eggplant, mozzarella, tomato, basil on krispina

FOGGIA $12.00
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

TRAPANI $12.00
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

PORTOBELLO $12.00
Roasted portobello, tomato, mozzarella on whole wheat

TERRA $12.50
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

GUBBIO $12.00
Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

SIENNA $9.25
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

VITTORIA $12.00
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia

VEGETARIANO $12.00
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero

GOAT CHEESE $12.00
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini & red onion on focaccia

Cured Meats

THE AMERICANA $13.50
Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on focaccia

CRUDO $13.50
Prosciutto, mozzarella, baby arugula on ciabatta

PROSCIUTTO $13.50
Prosciutto, mozzarella, tomato on ciabatta

PIPPO $13.50
Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

LECCE $13.50
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

MATT $13.50
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Roasted Turkey

TURKEY BLT $12.75
Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia

FROSINONE $12.75
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

SAN REMO $13.00
Roasted turkey, mozzarella, roasted hot peppers, guacamole on ciabatta

TURKEY AVOCADO $13.00
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

Seafood

TONNO $13.00
Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina

NAPOLI $14.00
Grilled Shrimp, salsa aioli, baby arugula on a round rustic

ASTI $14.00
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

AGRIGENTO $14.00
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Steak

BISTECCA $15.50
Hanger steak, sautéed onion, smoked mozzarella on ciabatta

BISTECCA e MOZZARELLA $15.50
Hanger steak, mozzarella, roasted pepper on ciabatta

BISTECCA e FUNGHI $15.50
Hanger steak, fontina, sautéed mushrooms on ciabatta

ALEXANDRO $15.50
Hanger steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

THE NEW YORKER $13.50
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Pork

BARI $13.50
Sweet sausage, broccoli rabe, olive paste on round rustic

SARDEGNA $13.50
Sweet sausage, mozzarella, roasted hot pepper on round rustic

Piadina Classica

Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potatoes fries

PROSCIUTTO DI PARMA $13.50
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

GRILLED CHICKEN $13.50
with stracchino cheese & baby spinach

HANGER STEAK $16.50
Hanger steak with fontina cheese, peppers and onions

GRILLED SHRIMP $15.50
with stracchino cheese & mixed vegetables

Panini Basket

Your choice of panini cut in quarters

10 PANINI *$115.00*

5 PANINI *$60.00*

Soup Specials

Pint $7.50

ZUPPA di Pollo e VEGETALI
Chicken Vegetable

LENTICCHIE
Lentil

PASTA con 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

SEASONAL SOUP

LOBSTER BISQUE M/P

Bruschette

$9.00 Choice of Three $15.00 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
Prociutto di parma, parmigiano reggiano, baby arugula & spicy oil

CAPRINO con NOCI
Goat cheese, raisins & walnut

PERA
Roasted squash, fresh ricotta & pears

RICCOTA
Sautéed mushrooms and kale with fresh ricotta

ZUCCHINI
Grilled zucchini, smashed avocado and hot pepper

Bacon
Artichoke puree, bacon & parmigiano

PEPERONCINO
Avocado, red onion, tomato with hot pepper

POLPETTE
Mini meatball with fresh tomato sauce & mozzarella

PORTOBELLO
Roasted portobello & walnut with goat cheese

Panini Per I Bambini

(Kids Only)

MATTIA $7.50
Mozzarella, tomato, basil on rustic hero

ERIKA $10.00
Chicken cutlet, mozzarella on rustic hero

FORMAGGINO $7.50
Double mozzarella melted between flattened round bread

POLLO con PATATINE $10.00
Chicken strips with a side of Tuscan fries

PENNE $8.50

RAVIOLINI $9.00
Penne with choice of marinara, garlic and oil, or butter sauce, add $1.50 for alla vodka

GIUSEPPE JR. $10.00
Hamburger, mozzarella, ketchup and tomato on round bread

Pizza

MARGHERITA
$12.00 Half $17.00 Full
Homemade tomato sauce topped with fresh mozzarella and fresh basil

CAULIFLOWER CRUSTED MARGHERITA
$15.50
Homemade tomato sauce topped with fresh mozzarella and fresh basil

BIANCA
$14.50 Half $21.50 Full
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

SALSICCIA $15.50 Half $20.50 Full
Crumbled italian sweet sausage, with tomato sauce and fresh mozzarella

ALA VODKA
$12.50 Half $18.00 Full
Fresh mozzarella with ala vodka sauce

CHICKEN BACON RANCH
$15.50 Half $22.50 Full
Chicken cutlet, bacon, fresh mozzarella, topped w/ ranch dressing

BUFFALO CHICKEN
$15.50 Half $22.50 Full
Buffalo chicken, fresh mozzarella, blue cheese & buffalo sauce

VEGETARIAN PRIMAVERA
$14.50 Half $21.50 Full
Grilled zucchini, grilled eggplant, sauteed bell peppers, onion and black olives topped with fresh mozzarella

Antipasti

FRIED ZUCCHINI $11.50
Lightly breaded and served with a marinara dipping sauce

SPAGHETTI PATTIE $12.50
Homemade Spaghetti patties w/ Ricotta, pecorino cheese pan fried with vodka sauce

CALAMARI FRITTI $15.50
Crispy golden fried calamari served with a fresh tomato sauce

MEATBALL $9.50
5 meatballs in marinara sauce with a scoop of ricotta

MINI ARANCINI
3 for $5; 5 for $7; 10 for $13.50; $1.75 each
Famous cheese rice balls served with a tomato dipping sauce

MOZZARELLA CAPRESE $11.50
Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil topped with balsamic glaze

STUFFED AVOCADO $15.00
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) $13.00
Homemade mozzarella breaded & pan fried served with marinara sauce

Secondi

Served with choice of potato & vegetable, or pasta

POLLO MOZZARELLA $24.00
Chicken breast topped with fresh tomato, brocoli rabe and fresh mozzarella in a lemon and white wine sauce

POLLO FUNGHI $23.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce

BRUSCHETTE di POLLO $23.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella brushette over mix greens in a light citrus dressing

POLLO al VINO BIANCO $23.00
Breast of chicken with white wine, lemon, fresh parsley

POLLO alla SORRENTINO $24.00
Breast of chicken with eggplant, prosciutto and fresh mozzarella in a brown sauce

SALMONE con VINO BIANCO $27.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

SALMONE POMODORINI $27.00
Pan seared Atlantic salmon & cherry tomato light sauce

PETTO di POLLO $24.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

POLLO alla GRIGLIA $24.00
Grilled chicken, broccoli rabe, and roasted peppers with melted fresh mozzarella,in a light wine sauce

GRILLED SALMON $27.00
Fresh grilled Atlantic salmon filet

SHRIMP FRANCESE $26.00
Fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with parsley

SHRIMP PARMIGIANA $26.00
Breaded and fried shrimp topped with melted mozzarella and marinara

GRILLED SKIRT STEAK
8oz skirt steak grilled to perfection $27.00

EGGPLANT ROLLATINI $21.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce

Sides

Broccoli	$9.50
Cauliflower	$9.50
Potatoes, Peppers & Onions	$9.50
Mushrooms	$9.50
Chicken	$6.00
Shrimp	$8.00
Mixed Vegetables	$9.50
Spinach	$9.50
Broccoli Rabe	$10.50
Escarole & Beans	$9.50
Tuscan Fries	$6.50
Sweet Potato Fries	$7.50

Pasta

Gluten free brown rice penne also available $2.00 extra
Substitute with zucchini linguine for a healthier option for $3.00 extra

LINGUINE con Gamberi $22.00
Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara

PENNE INTEGRALI con POLLO $21.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil

ZUCCHINI PRIMAVERA $23.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo

PENNE with ITALIAN SWEET SAUSAGE $22.00
Fresh broccoli rabe, wild mushrooms, cherry tomato,in a garlic & virgin olive oil brodo

BROWN RICE PESTO PASTA 21.00
Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano

VEGETARIAN BOLOGNESE $24.00
(Impossible Chop Meat: meat free & cholesterol free, made with all natural ingredients like coconut oil and potatoes)
Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella

EAST MEADOW alla VODKA $21.00
Penne with fresh mozzarella, spinach & chicken cutlet

RIGATONI BOLOGNESE $21.00
Rigatoni Pasta mixed with our delicious Bolognese Meat sauce

RAVIOLI con GAMBERI $22.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

ZUCCHINI BOLOGNESE $23.00
Zucchini style spaghetti mixed with our delicious bolognese meat sauce

TORTELLINI TRICOLORE $22.00
Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce

SEAFOOD PASTA $28.00
Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce

SPAGHETTI CHICKEN BOLOGNESE $23.00
Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce

Burgers

Served with a side order of Stagione or Caesar salad,
Tuscan fries or sweet potato fries
Substitute Gluten free roll $2.50

HAMBURGER CLASSICA $13.50
Ground angus beef, mozzarella, red onion tomato baby arugula, spicy salsa aioli, on round rustic

HAMBURGER MODERNA $14.00
Ground angus beef, mozzarella, sauteed onion, sauteed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

BISON BURGER $15.50
Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic

SALMON BURGER $16.50
Herb mayo, avocado, arugula, tomato on round rustic

VEGGIE BURGER $14.00
(BEYOND BURGER - MEAT FREE)
Topped with provolone, tomato, avocado, sautéed spinach & roasted pepper spread on round rustic

VEGGIE SAUSAGE PANINI $16.00
Beyond meat veggie sausage topped with fresi mozzarella, broccoli rabe, roasted pepper spread on ciabatta

Limited Time Only

LOBSTER ROLL MP
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper

ASK ABOUT OUR DRINK OPTIONS

Full Array of **Bottles & Fountain Sodas** as well as our **Specialty Homemade Drinks**

Homemade Unsweetened Iced Tea	$3.00
Homemade Mango Unsweetened Iced tea	$5.25
Homemade Raspberry Unsweetened Iced Tea	$5.25

7/ 12/ 23

EST. 2003

LA BOTTEGA ITALIAN GOURMET®

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PLEASE NOTE ALL PRICES ARE CASH PRICES AND ARE SUBJECT TO CHANGE WITHOUT NOTICE

Please advise us when ordering Gluten Free or Vegetarian

GLUTEN FREE

VEGETARIAN

VEGAN