

Panini

Gluten Free Bread \$2.50
Side Spreads Available at an additional charge

Vegetarian

LB Goat Cheese \$12.00
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini, & red onion on focaccia

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

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

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

Potenza \$12.00
Fried eggplant, mozzarella, tomato, basil on krispina

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

Sicilia \$12.00
Fried eggplant, mozzarella, roasted peppers on krispina

Vegetariano \$12.00
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

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

Veggie Sausage \$16.00
Beyond Meat veggie sausage topped with fresh mozzarella, broccoli rabe, roasted pepper spread on ciabatta

Chicken

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

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

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

Latina \$13.00
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

Cuneo \$12.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

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, tomato, red onion, 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

Pollo e Spinaci \$12.75
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

Pollo e Pomodoro \$13.00
Chicken cutlet with tomato sauce & mozzarella on ciabatta

Steak

Bistecca \$15.50
Grilled steak, sautéed onion, smoked mozzarella on ciabatta

Bistecca e Mozzarella \$15.50
Grilled steak, mozzarella, roasted pepper on ciabatta

Bistecca e Funghi \$15.50
Grilled steak, fontina, sautéed mushrooms on ciabatta

Alexandro \$15.50
Grilled steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Roasted Turkey

Sanremo \$13.00
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta

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

Turkey Avocado \$13.00
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

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



Cured Meats

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

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

Crudo \$13.50
Prosciutto crudo, mozzarella, baby arugula on ciabatta

Prosciutto \$13.50
Prosciutto crudo, mozzarella, tomato on ciabatta

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

The Americana \$13.50
Prosciutto, mozzarella, roasted peppers balsamic vinaigrette, on foccia

Pork

The New Yorker \$13.50
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

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

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

Seafood

Napoli \$14.00
Grilled shrimp, salsa aioli, baby arugula on 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

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

EST. 2003



Where QUALITY Meets TRADITION

MENU

Bruschette

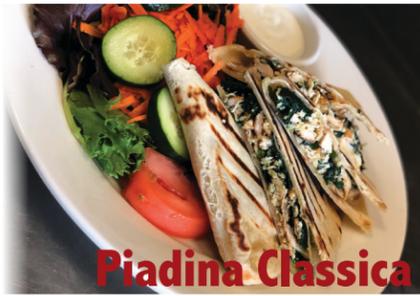
\$9 Choice of Three \$15 Choice of Six

- CLASSICA** Fresh tomato, garlic & fresh basil V
- GAMBERI** Roasted jumbo shrimp, tomato & hot peppers V
- MOZZARELLA-BASILICO** Roasted red peppers, mozzarella & basil pesto V
- POMODORINI** Roasted cherry tomatoes & fresh mozzarella V
- PARMA** Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil V
- CAPRINO con NOCI** Goat cheese, raisins & walnuts V
- PORTOBELLO** Roasted portobello & walnut with goat cheese V
- RICOTTA** Sautéed mushrooms & kale with fresh ricotta V
- ZUCCHINI** Grilled zucchini, smashed avocado & hot pepper V
- BACON** Artichoke puree, bacon & parmigiano V
- PEPERONCINO** Avocado, red onion, tomato with hot pepper V
- PERA** Roasted squash, fresh ricotta & pears V
- POLPETTE** Mini meat ball with fresh tomato sauce & mozzarella V

Piadina Classica

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato 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
- GRILLED STEAK** \$16.50
with fontina cheese, peppers and onions
- GRILLED SHRIMP** \$15.50
with stracchino cheese & mixed vegetables



Salads

Piadina Classica

Salads

Grilled Chicken

- MINT SALAD** GF \$16.50
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa* with mango dressing
- INSALATA di POMODORO** GF \$16.50
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella, with balsamic dressing
- INSALATA di CARCIOFI** GF \$16.50
Artichoke hearts, baby arugula, grilled chicken, quinoa*, fresh tomatoes, hot peppers, red onions & fresh mozzarella with balsamic dressing
- INSALATA di QUINOA*** GF \$16.50
Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds, & cucumber with mango dressing
- INSALATA di CAVOLO** GF \$16.50
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing
- INSALATA di MANGO** GF \$16.50
Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing
- AVOCADO SALAD** GF \$16.50
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing
- RUCOLA CAPRINO e POLLO** GF \$16.50
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing
- RUCOLA e FARRO** GF \$16.50
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing
- INSALATINA di POLLO** GF \$16.50
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing
- POLLO e GUACAMOLE** GF \$16.50
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing
- Steak**
- BISTECCA e ZOLA** GF \$18.50
Grilled steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

* Gluten Free Quinoa

Salads

- STAGIONE** GF V \$10.50
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing
- BIETOLE** GF V \$12.50
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing
- TRICOLORE** GF V \$12.50
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing
- INSALATA Di PERE** GF V \$12.50
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing
- INSALATA con FUNGHI** GF V \$12.50
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing
- CAESAR** V \$10.50
Romane hearts, ciabatta croutons, shaved parmigiano and Caesar dressing mixed in
- MEDITERRANEAN CHICKPEA** GF V \$13.50
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette (no greens)

CAN BE ADDED TO ANY SALAD				
Chicken	\$6.00	Shrimp	\$8.00	
Cajun Chicken	\$6.50	Cajun Shrimp	\$8.50	Any Salad Chopped \$1.00
Turkey	\$6.00	Salmon	\$8.00	
Calamari	\$6.00	Hanger Steak	\$9.00	

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 onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

Roasted Turkey

- TURKEY BACON** GF \$16.50
Romaine hearts, turkey bacon, avocado, gorgonzola, cherry tomatoes & balsamic vinaigrette
- TACCHINO e AVOCADO** GF \$16.50
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood

- ROMANA con GAMBERONI** GF \$18.25
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing
- GAMBERONI e GUACAMOLE** GF \$18.25
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing
- INSALATA di MANGO e GAMBERI** GF \$18.25
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette
- SALMONE e GUACAMOLE** GF \$18.25
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing
- SALMONE e PERE** GF \$18.25
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette
- SALMONE e QUINOA** GF \$18.25
Grilled salmon, romaine lettuce, chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette
- INSALATA di TONNO** GF \$18.25
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing
- INSALATA di CALAMARI** GF \$18.25
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

Burgers

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato fries

- HAMBURGER CLASSICA** GF \$13.50
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- HAMBURGER MODERNA** GF \$14.00
Ground angus beef, mozzarella, sautéed onion and mushroom crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- SALMON BURGER** \$16.50
Herb mayo, avocado, arugula, tomato on round rustic
- BISON BURGER** \$15.50
Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic
- VEGGIE BURGER (BEYOND BURGER- MEAT FREE)** GF V \$14.00
Topped with provolone, tomato, avocado, sautéed spinach, roasted pepper spread on round rustic
- CHICKEN BURGER** \$15.00
Avocado, mixed greens, tomato, provolone & pesto on round rustic

Soups

\$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

MINISTRONE 
(optional GF with no pasta)

TORTELLINI in BRODO
cheese tortellini, tomatoes & scallions in broth

VEGETARIANO 
Mixed vegetables with egg whites in broth

SEAFOOD SOUP  **\$8.50**

SEASONAL SOUP LOBSTER BISQUE \$MP

Antipasti



EGGPLANT BRUSCHETTE  **\$16.50**

Two grilled or fried eggplant topped with tomato, onion, basil & avocado

STUFFED AVOCADO  **\$15**
Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze



FRITTI CALAMARI / GRILLED **\$15.50**
Crispy golden fried calamari or grilled to perfection served with marinara sauce

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

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

MOZZARELLA CARROZA / MOZZARELLA STICKS  **\$13.00**
Homemade mozzarella breaded & fried, served with marinara 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 marinara sauce

SPAGHETTI PATTIE **\$12.50**
Homemade spaghetti patties w/ ricotta, pecorino cheese, pan fried with vodka sauce

Limited Time Only Seasonal Special



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

Pizza

	Half	Full
MARGHERITA  Homemade tomato sauce topped with fresh mozzarella and fresh basil	\$12.00	\$17.00
CAULIFLOWER CRUSTED MARGHERITA  Homemade tomato sauce topped with fresh mozzarella and fresh basil	\$15.50	
BIANCA  A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil	\$14.50	\$21.50
SALSICCIA Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella	\$15.50	\$20.50
ALA VODKA PIZZA  Fresh mozzarella with ala vodka sauce	\$12.50	\$18.00
CHICKEN BACON RANCH Chicken cutlet, bacon, fresh mozzarella, topped with ranch dressing	\$15.50	\$22.50
BUFFALO CHICKEN PIZZA Buffalo chicken, fresh mozzarella, blue cheese, and buffalo sauce	\$15.50	\$22.50
VEGETARIAN PRIMAVERA  Grilled zucchini, grilled eggplant, sautéed bell peppers and onions, black olives topped with fresh mozzarella	\$14.50	\$21.50

Pasta

*Gluten free brown rice penne pasta 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	
EAST MEADOW alla VODKA	\$21.00
Penne with fresh mozzarella, spinach & chicken cutlet	
PENNE INTEGRALI con POLLO	\$21.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
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	
TORTELLINI TRICOLORE	\$22.00
Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce	
ZUCCHINE PRIMAVERA 🌱	\$23.00
Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
ZUCCHINE BOLOGNESE	\$23.00
Zucchini style spaghetti mixed with our delicious bolognese meat sauce	
PENNE WITH ITALIAN SWEET SAUSAGE	\$23.00
Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic & virgin olive oil brodo	
SEAFOOD PASTA	\$28.00
Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce	
BROWN RICE PESTO PASTA 🌱	\$21.00
Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano	
SPAGHETTI CHICKEN BOLOGNESE	\$23.00
Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce	
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	

Secondi

**Served with choice of potato & vegetable or pasta*

POLLO MOZZARELLA*	\$24.00
Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce	
POLLO FUNGHI*	\$23.00
Chicken breast with mixed mushrooms, onions and marsala wine	
POLLO POMODORINI*	\$23.00
Breast of chicken with white wine and cherry tomatoes	
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 marsala sauce	
PETTO di POLLO alla “La Bottega East Meadow” *	\$24.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
POLLO alla GRIGLIA con CIME di RABE*	\$24.00
Grilled chicken, broccoli rabe and roasted peppers, with melted, fresh mozzarella, in a light wine sauce	
BRUSCHETTE di POLLO 🌱	\$23.00
Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato & mozzarella bruschette	
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 SALMON*	\$27.00
Fresh grilled Atlantic salmon filet	
SALMON POMODORINI*	\$27.00
Pan seared Atlantic salmon in a cherry tomato light sauce	
SALMONE con VINO BIANCO*	\$27.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce	
8oz SKIRT STEAK*	\$27.00
Grilled to perfection	
EGGPLANT ROLLATINI	\$21.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and marinara sauce	

Sides

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