

ANTIPASTI

Calamari fritti (V)	\$15.50
Fried calamari	
Straccetti di Manzo con Rucola e Gran Moravia (GF)	\$16.50
Grilled Steak, rucola, shavings of Gran Moravia DOP Cheese	
Tostones e guacamole (V)	\$15.00
Fried plantains served with homemade guacamole	
Mini arancini (5) (V)	\$15.00
Bite-size rice balls, filled fontina, peas	
Burrata e Prosciutto Crudo (GF)	\$15.50
Burrata cheese and Prosciutto Crudo	
Mozzarella fresca frita (V)	\$15.50
Homemade mozzarella breaded & fried. Served with marinara sauce	

SOUPS

Serving for one \$7.00 Serving for two \$13.00

Crema di Broccoli (GF, V)	
Broccoli soup Blended	
Lenticchie (GF, V)	
Lentils, onions & plum tomatoes Broth	
Tortellini in Brodo (GF, V)	
Cheese tortellini, spinach, tomatoes & scallions Broth	
Zuppa di Mais (GF, V)	
Corn soup Blended	
Zuppa di Pollo (GF)	
Chicken, carrots, celery & zucchini Broth	
Minestrone (GF, V)	
Mixed vegetables Broth [Optional GF with no pasta]	
Pasta e Fagioli (GF, V)	
Pasta and beans Broth [Optional GF with no pasta]	
Zuppa di Zucca (GF, V)	
Butternut Squash Blended	
Seafood (GF, V)	
Shrimp, calamari, clams & mussels Broth	

Servings: for one \$9.00 | for two \$15.00

TACOS

Tacos [3 of your choice] (GF)	\$26.00
Pico de gallo, guacamole on soft corn tortilla with a choice of: chicken, steak, salmon, vegetables or a selected mix	

PASTA

Gluten free available, please advise

Cavatelli alla Norma con Ricotta (V)	\$17.00
Tomato sauce, eggplant, ricotta	
Gnocchi al Tartufo (V)	\$19.00
Butter & sage, black truffle shavings	
Rigatoni con Salsiccia	\$17.00
Sausage, peas, tomato sauce, touch of cream	
Orecchiette con Cime di Rabe	\$17.50
Sausage, broccoli rabe	
Rigatoni Bolognese	\$17.50
Classic Ragù	
Paccheri al Salmone (V)	\$19.00
Tomato sauce, salmon, touch of cream	
Gnocchi e Gamberi (V)	\$19.00
Shrimp, cherry tomatoes, white wine	
Fregola con Vongole (V)	\$19.00
Sardinian pasta, New Zealand clams tomato broth	

SECONDI

Petto di Pollo con Funghi	\$25.00
Chicken breast, mushroom, scallion sauce	
Petto di Pollo al Limone	\$25.00
Chicken breast, lemon & orange zest sauce served with rice	
Costoletta di Maiale con Castagne	\$28.50
Pork chop, spinach, chestnut sauce	
Salmone con Gamberetti (GF, V)	\$29.50
Salmon, shrimp, light cream sauce	
Salmone al Limone (GF, V)	\$27.50
Salmon, lemon & orange zest, avocado, peppers & red onion	
Quinoa e Salmone (GF, V)	\$22.50
Steamed quinoa, mixed vegetables cilantro, avocado & grilled salmon mango sauce. No side dish	

Main course served with potatoes & vegetables unless stated otherwise

CONTORNI

Tuscan Fries (V)	\$8.00
Spinaci sautéés (GF, V)	\$10.50
Broccoli di Rabe sautéés (GF, V)	\$12.25
Fried Zucchini (V)	\$11.25
Broccoli sautéés (GF, V)	\$10.00
Cauliflower sautéés (GF, V)	\$10.00
Purée di Patate Mashed potatoes (GF)	\$9.50
Roasted Corn Corn, honey, mint & chili flakes (GF, V)	\$9.50

BRUSCHETTE

Choice of three \$8.50 | Choice of six \$15.50

Classica Tomato, Garlic & Basil (V)	
Mozzarella e Basilico, Roasted Peppers, Mozzarella, Pesto (V)	
Caprino Goat Cheese, Raisins & Toasted Walnuts (V)	
Mortadella Robiola Cheese, Walnuts, Italian Mortadella	
Pomodorini Roasted Cherry Tomato & Fresh Mozzarella (V)	
Parma Prosciutto, Parmigiano, Baby Arugula & Spicy Oil (GF)	
Zenzero Parma Ham, Fresh Mozzarella, Fresh Ginger	
Tartufo Robiola Cheese, Black Truffles (V)	
Robiola Cheese, Crumbled Sweet Italian Sausage Cherry Tomato & Chili Flakes	
Polpette Mini Meatballs, Tomato Sauce & Mozzarella	
Portobello Portobello, Walnuts, Goat Cheese & Honey (V)	
Mango Grilled Mango, Goat Cheese, Honey & Walnuts (V)	

BAMBINI

Erika	\$11.00
Chicken cutlet, fresh mozzarella Rustic Hero	
Mozzarella Sticks	\$12.50
Homemade mozzarella sticks. Served with tomato sauce	
Pollo con Patatine	\$10.25
Chicken strips & Tuscan fries	
Penne or Ravioli	\$10.00
Pasta with a choice of: marinara, garlic & oil or butter	\$10.50
Jr. Caesar	\$7.25
Romaine hearts, ciabatta croutons, shaved parmigiano & Caesar Dressing	

BURGERS

Burger Classica (GF, GF)	\$13.50
Ground Angus beef, fresh mozzarella, red onion tomato, baby arugula, spicy salsa aioli, round rustic	
Burger Moderna (GF, GF)	\$15.50
Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, bacon, tomato mixed greens, spicy artichoke sauce, round rustic	
Barocco Burger	\$19.50
8oz Angus burger with sautéed onions sautéed mushrooms & bacon with your selection of: fresh mozzarella or fontina on a brioche bun Fries or plantains as a side	

LA BOTTEGA

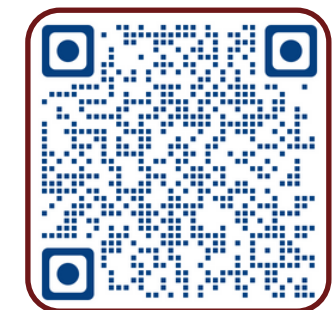
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TAKE OUT & DELIVERY MENU

Garden City South
147 Nassau Blvd.

516.486.0935



SCAN TO ORDER ONLINE

www.LBORDER.com

For catering information
Call or Email:

516.506.7300

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www.labottegagourmet.com

All extra sauces and dressings are additional charges



SALADS

VEGETARIAN

Stagione 🌱🌿	\$11.00
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing	
Insalata di Pere 🌱🌿	\$14.50
Mixed greens, pears, gorgonzola, toasted pecans, lime dressing	
Bietole 🌱🌿	\$13.75
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes honey dijon dressing	
Insalata Fagioli e Avocado 🌱🌿	\$16.00
Romaine hearts, sautéed black beans, roasted corn quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing	
The Farmers Salad 🌱🌿	\$16.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds goat cheese and honey dressing	
Caesar	\$12.50
Romaine hearts, ciabatta croutons, shaved parmigiano caesar dressing.	

CHICKEN CUTLET \$16.50

Sal	Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette, balsamic dressing
Di Rosa	Chicken cutlet, mixed greens, tomatoes, goat cheese balsamic dressing
Susan 🌶️	Chicken cutlet, mixed greens, red onions, hot peppers roasted corn, gorgonzola, tomatoes, balsamic dressing
Parma	Chicken cutlet, romaine hearts, tomatoes, Gaeta olives red onions, roasted red peppers, shaved parmigiano, balsamic dressing
Arcobaleno	Chicken cutlet, mixed greens, goji berries, artichokes hearts black olives, sun dried tomatoes, shaved parmigiano with red beets dressing

TURKEY \$16.50

Tacchino e Avocado 🌱🌶️	Roasted turkey, mixed greens, shredded mozzarella, tomatoes avocado, sautéed mushrooms, hot peppers, balsamic dressing
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STEAK \$18.50

Mela 🌱	Roasted Angus steak, baby arugula, pico de gallo shaved parmigiano, avocado, roasted corn, lime dressing
Bistecca e Zola 🌱	Roasted Angus steak, mixed greens, cherry tomatoes, gaeta olives, sautéed onions, gorgonzola, balsamic dressing

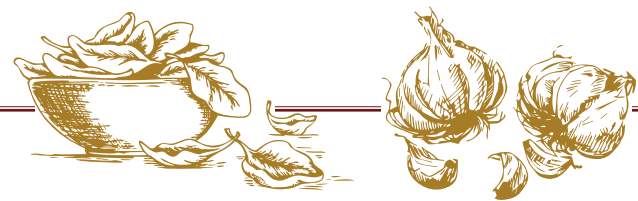
SEAFOOD

Insalata di Calamari 🌱🌿	\$17.50
Grilled calamari, mixed greens, gaeta olives, capers, sun-dried tomatoes, scallions, lime dressing	
Romana e Tonno 🌱	\$17.50
Romaine hearts, boiled egg, italian tuna, cherry tomatoes, fava beans, lime dressing	
Insalata di Irma 🌱	\$17.50
Baby arugula, scallions, sun-dried tomatoes avocados, tuna, gorgonzola cheese and Capers with Raspberry dressing	
Salmone Guacamole 🌱🌿	\$18.00
Grilled salmon, mixed greens, guacamole, hearts of palm, toasted sunflower seeds, honey dijon dressing	
Salmone e Pere 🌱🌿	\$18.00
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets, cherry tomatoes, raspberry dressing	
Romana Gamberoni 🌱🌿	\$17.50
Grilled shrimp, romaine hearts, fresh mozzarella, raisins toasted walnuts, tomatoes, balsamic dressing	

GRILLED CHICKEN \$16.50

Avocado 🌱	Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes balsamic dressing
Pollo e Guacamole 🌱🌶️	Grilled chicken, iceberg lettuce, guacamole, hot peppers, shredded mozzarella, cherry tomatoes, lime dressing
Insalata di Carciofi 🌱🌶️	Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes hot peppers, red onions, mozzarella, balsamic dressing
Insalata di Quinoa 🌱	Grilled chicken, quinoa, romaine hearts, tomatoes, avocado, olives, almonds, cucumbers, mango dressing
Insalatina di Pollo 🌱	Grilled chicken, mixed greens, gaeta olives, red onions carrots, toasted almonds, balsamic dressing
Rucola Caprino e Pollo 🌱	Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes, toasted walnuts, balsamic dressing
Insalata di Mango 🌱	Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes, toasted almonds, shredded mozzarella mango dressing
Insalata di Pomodoro 🌱	Grilled chicken, iceberg lettuce, tomatoes, gaeta olives, basil red onions, fresh mozzarella, balsamic dressing
Hot Berry Salad 🌱🌶️	Grilled chicken, mixed greens, Cherry tomatoes, goat cheese goji berries, hot peppers, red beets dressing

🌱 vegetarian 🌱 gluten free 🌶️ spicy



PANINI

GRILLED CHICKEN \$14.50

Trieste	Grilled chicken, black olive paste, grilled zucchini fresh mozzarella, ciabatta 🌱
Anthony	Grilled chicken, fresh mozzarella, baby arugula balsamic vinegar, krispina 🌱
Pollo	Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta 🌱
NYCOM	Grilled chicken, parma ham, fresh mozzarella, baby arugula, krispina 🌱
Nuoro	Grilled chicken, hot pepper, basil, pesto, fresh mozzarella chopped iceberg, tomato, ciabatta 🌱
Cuneo	Grilled chicken, fresh mozzarella, grilled zucchini, roasted red pepper, ciabatta 🌱
Savona	Grilled chicken, tomato, fresh mozzarella, roasted garlic aioli, ciabatta 🌱
Udine	Grilled chicken, sautéed onion, fresh mozzarella, tomato, ciabatta 🌱
Perugia	Grilled chicken, guacamole, chopped iceberg, fresh mozzarella, rustic hero 🌱
Latina	Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia 🌱
Hogans	Grilled chicken, marinated artichoke, sun-dried tomato, fresh mozzarella, basil pesto, ciabatta 🌱

CHICKEN CUTLET

Pietro	Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta	\$15.00
Cotoletta	Chicken cutlet, fresh mozzarella, tomato red onion, herb mayo, ciabatta	\$15.00
Peperoni	Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta	\$15.00
Piccante	Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli, ciabatta 🌶️	\$15.00
Ancona	Chicken cutlet, mixed greens, fresh mozzarella hot peppers, tomato, ciabatta 🌶️	\$15.00
Prato	Chicken cutlet, fontina, sautéed onion roasted red pepper, spicy artichoke sauce, ciabatta	\$15.00
Pollo e Pomodoro	Chicken cutlet, tomato sauce, fresh mozzarella, ciabatta	\$15.00
THE JORDAN	Chicken cutlet, bacon, smoked mozzarella marinated fingerling potatoes, hot peppers, iceberg and tomato, mustard sauce, ciabatta 🌶️	\$15.50

TURKEY

Frosinone	In-house roasted turkey bacon, smoked mozzarella, sautéed onion, herb mayo, Krispina Bread 🌱	\$14.25
The Gobbler	Turkey, mustard honey sauce, hot peppers provolone cheese, sautéed onions, baby arugula fresh tomatoes and saba dressing, Ciabatta 🌱🌶️	\$15.50

BEEF

Bistecca	Roasted Angus steak, sautéed onion smoked mozzarella, ciabatta 🌱	\$15.50
Alexandro	Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta 🌱🌶️	\$15.50
Bistecca e Mozzarella	Roasted Angus steak fresh mozzarella, roasted red peppers, ciabatta 🌱	\$15.50
IL PASTRAMI	Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, Ciabatta 🌱	\$21.00

PORK

Trentino	In-house roasted porchetta, smoked mozzarella sautéed mushroom, round rustic 🌱	\$14.50
Ascoli	In-house roasted porchetta, fresh mozzarella broccoli rabe, hot pepper, round rustic 🌱🌶️	\$14.50
Il Massiccio	Homemade porchetta, artichokes hearts fontina cheese, fig spread sautéed onions, hot peppers ciabatta 🌱🌶️	\$15.50

TUNA \$15.50

Tonno	Italian tuna, baby arugula, tomato, spicy salsa aioli, krispina 🌱🌿🌶️	
Catania	Italian tuna, Gaeta olives fontina, red onions, mixed greens whole wheat 🌱🌿	
Il Marinaio	Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper Krispina 🌱🌿🌶️	

CURED MEATS

Prosciutto Crudo 🌱		
Crudo	Prosciutto Crudo, fresh mozzarella, baby arugula, ciabatta	\$13.25
Pippo	Prosciutto Crudo, fresh mozzarella, sun-dried tomato, spicy aioli, red onion, gaeta olives, hot peppers, ciabatta 🌶️	\$14.50
Dolce e Salato	Prosciutto Crudo, brie cheese, fig spread, krispina	\$14.50
Prosciutto Cotto 🌱		
Matt	Italian Ham, fresh mozzarella, tomato, herb mayo mixed greens, roasted red peppers, balsamic vinegar, ciabatta	\$14.50
Delizia alla Ciliegia	Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger, on ciabatta	\$15.50
Mortadella 🌱		
Firenze	Italian mortadella, fresh mozzarella, tomato mix greens, herb mayo, ciabatta	\$15.50
Italian Summer	Imported Mortadella, basil pesto, burrata cheese sun-dried tomatoes, mustard sauce, ciabatta	\$15.50
Una Serata Bolognese	Imported Mortadella, fontina cheese marinated artichokes, sun-dried tomatoes, mustard sauce baby arugula, fresh hot chili peppers, ciabatta 🌶️	\$15.50
Salame 🌱		
Calabria	Hot Sopressata, brie cheese, fresh tomato, focaccia	\$14.00
The Elegante	Salame Toscano, Brie cheese, Summer black truffle arugula and truffle oil ciabatta	\$16.00
L'orfano	Hot Sopressata, grilled eggplant, Provolone, sun-dried tomato and herb mayo, ciabatta	\$15.50

VEGETARIAN

Vegetariano 2020	Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella herb mayo, balsamic vinegar, rustic hero 🌱🌿	\$14.00
Sienna	Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, krispina 🌱🌿	\$12.00
Sicilia	Fried eggplant, fresh mozzarella, roasted red peppers, krispina	\$14.00
Potenza	Fried eggplant, fresh mozzarella, tomato, basil, krispina	\$14.00
Foggia	Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, krispina	\$14.00
LB Eggplant	Grilled eggplant, sautéed onions gaeta olives, focaccia 🌱🌿	\$13.00
Il Giardino	Marinated fingerling potatoes, grilled eggplant, marinated artichokes, shaved parmigiano, sun-dried-tomatoes, arugula and saba dressing, ciabatta 🌱🌿	\$14.00