

Bruschette

\$6 Choice of Three \$10 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** Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil
- CAPRINO con NOCI** Goat cheese, raisins & walnuts
- PORTOBELLO** Roasted portobello & walnut with goat cheese
- RICOTTA** Sautéed mushrooms & kale with fresh ricotta
- ZUCCHINI** Grilled zucchini, smashed avocado & hot pepper
- BACON** Artichoke puree, bacon & parmigiano
- PEPERONCINO** Avocado, red onion, tomato with hot pepper
- PERA** Roasted squash, fresh ricotta & pears
- POLPETTE** Mini meat ball with fresh tomato sauce & mozzarella

Salads

- STAGIONE** Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing
- BIETOLE** Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing
- TRICOLORE** Radicchio, baby arugula, endive, Gaeta olives & shaved parmigiano with balsamic dressing
- INSALATA Di PERE** Mixed greens, pears, gorgonzola & toasted pecans with lime dressing
- INSALATA con FUNGHI** Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing
- FRUTTA SECCA** Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing
- CAESAR** Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing choice of: Chicken \$10.50 Roasted Turkey \$11.25 Shrimp \$12.50 Steak \$13.25

- Roasted Turkey**
- RUCHETTA con ZOLA e TACCHINO** Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette
- SPINACI e TACCHINO** Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette
- TACCHINO e AVOCADO** Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

- Steak**
- BISTECCA e ZOLA** Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

GLUTEN FREE VEGETARIAN VEGAN

Salads

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

- Chicken Cutlet**
- PARMA SALAD** Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing
- SAL SALAD** Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette
- DI ROSA SALAD** Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing
- SUSAN SALAD** Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

- Grilled Shrimp**
- ROMANA con GAMBERONI** Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing
- GAMBERONI e GUACAMOLE** Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

- Salmon**
- SALMONE e GUACAMOLE** Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing
- SALMONE e PERE** Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

- Seafood**
- INSALATA di CALAMARI** Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing
- INSALATA di MANGO e GAMBERI** Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette
- INSALATA di TONNO** Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Soups

Serving for One \$4.75 or for Two \$9

- ZUPPA di POLLO** chicken with carrots, celery and zucchini
- MINISTRONE** (optional GF with no pasta)
- ZUCCA** butternut squash
- TORTELLINI in BRODO** cheese tortellini, spinach, tomatoes & scallions in broth
- SEAFOOD** shrimp, calamari, clams & mussels in broth
- PASTA e FAGIOLI** (optional GF with no pasta)
- LENTICCHIE** lentil with onion & plum tomatoes
- CREMA di BROCCOLI**
- ZUPPA di MAIS** corn
- CIPOLLA con SALSICCIA** onion with crumbled sausage
- CECI** chickpea



Antipasti

- PASTA FRITTA & RICOTTA** with a plum tomato sauce on the side
- MINI ARANCINI** (5) riceballs with fontina and peas served with tomato sauce
- MOZZARELLA FRESCA** daily homemade mozzarella with fresh basil
- CALAMARI FRITTI** served with a plum tomato sauce
- LANGOSTINE AL FORNO** oven roasted Langoustines topped with gluten free breadcrumbs in a butter lemon sauce
- AVOCADO con ARAGOSTA** lobster meat with mixed green salad & avocado
- HALLOUMI alla GRIGLIA** grilled halloumi with fresh lemon & avocado
- POLIPO alla GRIGLIA** grilled octopus over sautéed endive and radicchio
- VONGOLE al VINO BIANCO** sautéed New Zealand clams in white wine and garlic

Formaggi Misti



3 Cheese Platter \$13
5 Cheese Platter \$18
Imported & domestic cheese board of your choice, with fig compote, almonds, fresh red pears, honey and balsamic reduction

Pasta

Gluten Free options available, please advise when ordering

- RISOTTO CON ARAGOSTA** with fresh lobster meat
- GNOCCHI e MOZZARELLA** in a fresh cherry tomato sauce and topped with melted mozzarella
- LINGUINE con GAMBERONI in SALSA ROSSA PICCANTE E SPINACI** with shrimp and spinach in spicy cherry tomato sauce
- SPAGHETTI AGLIO E OLIO** with garlic and oil topped with fried garlic
- SPAGHETTI POLPETTINE** with baby meatballs in tomato sauce
- ORECCHIETTE con CIME di RABE** with sausage and broccoli rabe
- RIGATONI con SALSICCIA** with sausage & peas, in a fresh tomato sauce with a touch of cream
- PENNE alla VODKA** with basil pesto and cherry tomatoes
- LINGUINE al PESTO** with basil pesto and cherry tomatoes
- RIGATONI BOLOGNESE**
- RAVIOLI di RICOTTA con GAMBERONI in SALSA BIANCA** Cheese Ravioli in a white sauce with shrimp
- LINGUINE alle VONGOLE** with New Zealand baby clams in garlic and oil



Secondi

Served with potatoes & vegetables of the day

- PETTO di POLLO con FUNGHI** pan seared chicken breast with mushroom and scallion sauce
- PETTO di POLLO al LIMONE** roasted chicken breast in a lemon sauce and orange zest, served with white rice
- SALMONE al LIMONE** with lemon and orange zest, chopped avocado, peppers & red onion
- SALMONE alla PIASTRA con SALSA di MANGO** pan seared Salmon with mango sauce
- BRANZINO al FORNO** whole roasted Branzino with black olives, fresh tomatoes and white wine
- SPIEDINI di CARNE MISTA** steak, chicken and sausage skewers with home fries
- BISTECCA alla GRIGLIA** grilled sirloin steak

Contorni

- TUSCAN FRIES** \$5.50
- ZUCCHINE FRITTE** \$7.50
- PURÉ di PATATE** mashed potatoes \$6.00
- BROCCOLI** \$6.00
- ROASTED CORN** with honey, mint and chili flakes \$5.00
- BROCCOLI di RABE** \$8.50
- SPINACI** \$6.00
- CAVOLFIORE** cauliflower \$6.00
- CAVOLO VERDE** sautéed kale \$7.00

Panini

Chicken

- Savona** \$9.75 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta
- Nuoro** \$9.50 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, baby arugula, balsamic on krispina
- Pollo** \$10.50 Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta
- NYCOM** \$9.50 Grilled chicken, Parma ham, mozzarella, baby arugula on krispina
- Udine** \$10.25 Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta
- Cuneo** \$10.00 Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta
- Hogans** \$10.50 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

- Trieste** \$10.00 Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta
- Perugia** \$10.00 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero
- Prato** \$10.00 Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta
- Pietro** \$10.00 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
- Peperoni** \$10.00 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
- Cotoletta** \$10.00 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta

- Piccante** \$10.00 Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
- Ancona** \$10.00 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta
- Ispica** \$9.50 Grilled chicken breast with sautéed onions & fontina cheese on focaccia
- Pollo e Pomodoro** \$10.00 Chicken cutlet with tomato sauce & mozzarella on ciabatta
- Pollo e Spinaci** \$9.25 Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
- Latina** \$9.50 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

Steak

- Bistecca** \$11.50 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta
- Bistecca E Mozzarella** \$11.50 Roasted angus steak, mozzarella, roasted pepper on ciabatta
- Bistecca E Funghi** \$11.50 Roasted angus steak, fontina, sautéed mushrooms on ciabatta
- Alexandro** \$12.00 Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Shrimp

- Napoli** \$11.75 Grilled shrimp, salsa aioli, baby arugula on round rustic
- Asti** \$12.50 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta
- Spoletto** \$12.00 Grilled shrimp, baby arugula, guacamole on rustic hero
- Agrigento** \$11.50 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Seafood

- Tonno** \$10.50 Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina
- Panarea** \$10.75 Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina

Pork

- Ascoli** \$10.50 Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic
- Gela** \$10.50 Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic
- Trentino** \$10.50 Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic
- Bari** \$10.50 Sweet sausage, broccoli rabe, black olive paste on round rustic
- Sardegna** \$10.50 Sweet sausage, mozzarella, roasted hot pepper on round rustic
- Halloumi e Avocado** \$10.50 Grilled Halloumi cheese, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

Cured Meats

- Matt** \$10.25 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
- Crudo** \$10.25 Prosciutto crudo, mozzarella, baby arugula on ciabatta
- Prosciutto** \$10.25 Prosciutto crudo, mozzarella, tomato on ciabatta
- Pippo** \$11.75 Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta
- Como** \$11.25 Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
- Bolzano** \$11.25 Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina
- Caltanissetta** \$10.75 Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta
- Lodi** \$11.00 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
- Lecce** \$10.00 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
- Calabria** \$10.00 Sopressata, brie cheese, & fresh tomatoes on focaccia

Roasted Turkey

- Sanremo** \$11.00 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$10.25 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina
- Salerno** \$11.25 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$10.50 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

Burgers

- Hamburger Classica** \$10.25 Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- Hamburger Moderna** \$11.50 Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic