

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

- FRUTTA SECCA** Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing
- MINT SALAD** Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & 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, quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing
- INSALATA di QUINOA*** 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, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing
- 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

* Gluten Free Quinoa

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, red pears, gorgonzola & toasted pecans with lime dressing
- INSALATA con FUNGHI** Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing
- CAESAR** Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing. add: Grilled Chicken \$11.00 / Cutlet \$11.50 / Turkey \$12.00 / Shrimp \$13.00 / Steak \$14.00 / Salmon \$14.00

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

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



Panini

- GLUTEN FREE**
- VEGETARIAN**
- VEGAN**

Panini

- Chicken**
- Ispica** \$9.50 Grilled chicken breast with sautéed onions & fontina cheese on focaccia
- Pollo e Pomodoro** \$9.50 Chicken cutlet with tomato sauce & mozzarella on ciabatta
- Pollo e Spinaci** \$9.00 Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
- Latina** \$9.50 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia
- Seafood**
- Tonno** \$10.50 Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina
- Panarea** \$10.50 Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina
- Lb Goat Cheese** \$9.00 Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia
- Lb Halloumi** \$10.50 Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia
- Halloumi & Avocado** \$10.50 Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia
- Vegetarian**
- Vittoria** \$8.50 Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia
- Vegetariano** \$9.00 Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero
- Cagliari** \$8.50 Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia
- Trapani** \$8.50 Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia
- Lb Eggplant** \$8.50 Oven roasted eggplant with sautéed onions & black olives on focaccia
- Cured Meats**
- Lodi** \$10.50 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
- Lecce** \$9.50 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
- Calabria** \$10.00 Sopressata, brie cheese, & fresh tomatoes on focaccia

Chicken

- Savona** \$9.75 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta
- Hogans** \$10.50 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta
- Nuoro** \$9.00 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta
- Perugia** \$9.25 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

Steak

- Bistecca** \$11.50 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta
- Bistecca e Mozzarella** \$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
- Portobello** \$8.00 Roasted portobello, tomato, mozzarella on whole wheat
- Terra** \$9.00 Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat
- Potenza** \$8.25 Fried eggplant, mozzarella, tomato, basil on krispina
- Foggia** \$8.25 Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina
- Sicilia** \$8.25 Fried eggplant, mozzarella, roasted peppers on krispina
- Quattro Formaggi** \$8.50 Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic
- Gubbio** \$8.25 Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

Shrimp

- Napoli** \$11.50 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** \$11.25 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Roasted Turkey

- Sanremo** \$10.75 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$9.50 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** \$9.75 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** \$10.75 Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- Pietro** \$9.75 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
- Peperoni** \$9.50 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
- Cotoletta** \$9.50 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta
- Piccante** \$9.50 Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
- Ancona** \$9.75 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Cured Meats

- Matt** \$9.75 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
- Crudo** \$10.00 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** \$11.00 Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
- Bolzano** \$11.00 Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina
- Caltanissetta** \$10.25 Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta

Park

- 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

Soups

- ZUPPA di POLLO e VEGETALI** Chicken Vegetable \$4.75
- LENTICCHIE** Lentil
- PASTA con FAGIOLI** (optional GF with no pasta)
- SPLIT PEA**
- ZUCCA** Butternut Squash
- MINISTRONE** (optional GF with no pasta)
- TORTELLINI in BRODO** cheese tortellini, tomatoes & scallions in broth
- \$7.50 pint \$13.50 quart**
- SEAFOOD SOUP** **LOBSTER BISQUE**

Antipasti



STUFFED AVOCADO \$14 Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze



EGGPLANT BRUCHETTE \$14 Two grilled or fried eggplant topped with tomato, onion, basil, & avocado



GRILLED CALAMARI \$11 Over mixed greens, cherry tomatoes with lemon wedges

- FRIED ZUCCHINI** Lightly breaded and served with a marinara dipping sauce \$8.50
- MOZZARELLA CAPRESE** Fresh mozzarella, tomato and fresh basil topped with balsamic glaze \$9.00
- MOZZARELLA CARROZA** Homemade mozzarella breaded & pan fried, served with marinara sauce \$8.00
- SALUMERIA** Assorted Italian cured meats, mixed cheese and roasted peppers \$14.50
- CALAMARI FRITTI** Crispy golden fried calamari served with a fresh tomato sauce \$9.50
- MINI ARANCINI** Famous cheese rice balls served with a tomato dipping sauce 3 for \$5 5 for \$7 10 for \$13.50 or \$1.75 each
- HALLOUMI alla GRIGLIA** grilled halloumi with fresh lemon & avocado \$12.00

Pizza

- MARGHERITA** Homemade tomato sauce topped with fresh mozzarella Half \$11.50 Full \$17.00
- Gluten Free MARGHERITA** \$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 \$14.50 \$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 grilled 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

One free refill on all fountain beverages only

East Meadow

Pasta

Gluten free and whole wheat pasta also available add \$1*

- LINGUINE con GAMBERI** Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara \$17.50
- EAST MEADOW alla VODKA** Penne with fresh mozzarella, spinach & chicken cutlet \$17.50
- PENNE INTEGRALI con POLLO** Whole Wheat penne, grilled chicken, spinach, cannellini beans with garlic & oil \$17.50
- RIGATONI BOLOGNESE** \$16.50
- RAVIOLI con GAMBERI** Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream \$18.50
- TORTELLINI TRICOLORE** Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce \$18.00
- ZUCCHINE PRIMAVERA** Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo \$20.50
- ZUCCHINE BOLOGNESE** Zucchini style spaghetti mixed with our delicious bolognese meat sauce \$18.50
- SEAFOOD PASTA** Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce \$23.00

Limited Time Only Seasonal Special



LOBSTER ROLL \$18 Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

Secondi

*Served with vegetable of the day

- POLLO MOZZARELLA*** Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce \$18.00
- POLLO FUNGHI*** Chicken breast with mixed mushrooms, onions and marsala wine \$17.00
- POLLO POMODORINI*** Breast of chicken with white wine and cherry tomatoes \$17.00
- POLLO al VINO BIANCO*** Breast of chicken with white wine, lemon, fresh parsley \$17.00
- POLLO alla SORRENTINO*** Breast of chicken with eggplant, prosciutto and fresh mozzarella in a marsala sauce \$18.00
- PETTO di POLLO alla "La Bottega East Meadow"*** Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce \$18.00
- POLLO alla GRIGLIA con CIME di RABE*** Grilled chicken, broccoli rabe and roasted peppers, with melted fresh mozzarella, in a light wine sauce \$18.00
- BRUSCHETTE di POLLO** Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato & mozzarella bruschette \$17.00
- SALMONE con NOCI*** Pan seared salmon encrusted in pecans and walnuts in an almond cream sauce \$21.50
- SALMONE con CREMA di SENAPE*** Pan seared salmon in a creamy dijon mustard sauce \$20.50
- SALMONE con VINO BIANCO*** Grilled salmon with sundried tomato in a lemon white wine sauce \$20.50

Vegetali

- BROCCOLI CAULIFLOWER MUSHROOMS** \$7.50
- STRING BEANS** \$7.50
- POTATOES, PEPPERS & ONIONS** \$7.50
- SAutéed SPINACH** \$7.50
- SAutéed BROCCOLI RABE** \$8.50
- ESCAROLE & BEANS** \$8.50