

## SOUP SPECIALS

Pint \$4.75 or Quart \$9

### ZUPPA di POLLO

Chicken with carrots, celery & zucchini

### MINISTRONE

(optional GF with no pasta)

### ZUPPA di MAIS

Corn

### ZUCCA

Butternut Squash

### CREMA di BROCCOLI

### PASTA e FAGIOLI

(optional GF with no pasta)

### TORTELLINI in BRODO

cheese tortellini, spinach, tomatoes & scallions in broth

### SEAFOOD

shrimp, calamari, clams & mussels in broth

### LENTICCHIE

Lentil with onion and plum tomatoes

### CIPOLLA con SALSICCIA

onion with crumbled sausage

### CECI

chickpea

## 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 di Parma, Parmigiano Reggiano, baby arugula, & spicy oil

### CAPRINO con NOCI

Goat cheese, raisins & walnuts

### PORTOBELLO

Roasted portobello & walnut with goat cheese

### RICOTTA

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

### PERA

Roasted squash, fresh ricotta & pears

### POLPETTE

Mini meat ball with fresh tomato sauce & mozzarella

## FORMAGGI MISTI

3 cheese platter \$13 5 cheese platter \$18

Imported & domestic cheese board, your choice, with fig compote, almonds, fresh red pears, honey & balsamic reduction

## PANINI PER I BAMBINI

healthy choices THAT taste great

### MATTIA 5.00

Mozzarella, tomato, basil on rustic hero

### ERIKA 8.00

Chicken cutlet, mozzarella on rustic hero

### FORMAGGINO 5.00

Double mozzarella melted between flattened round bread

### GIUSEPPE JR. 7.00

Hamburger, mozzarella, ketchup and tomato on round bread

### POLLO con PATATINE 8.50

Chicken strips w/side of Tuscan fries

### PENNE 8.00

Raviolini 9.00  
Penne with choice of marinara, garlic and oil or butter sauce

### PATATINE FRITTE 5.50

Side of Tuscan fries

### PAN SEARED

MOZZARELLA \$6.50  
Fresh Homemade Mozzarella with tomatoes dressing and basil drizzled with balsamic

### JR. CAESAR \$4.50

Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

w/Chicken (grilled or cutlet) \$6.00

## ANTIPASTI

### PASTA FRITTA & RICOTTA

\$10.00  
with a side of plum tomato sauce

### MINI ARANCINI \$11.00

(5) riceballs with fontina & peas served with tomato sauce

### FUNGHI \$11.00

sautéed mushrooms with baby arugula & goat cheese served with a ciabatta bread crostini & drizzled with extra virgin olive oil & balsamic

### MOZZARELLA FRESCA

\$12.00  
daily homemade mozzarella with fresh basil

### CALAMARI FRITTI

\$11.00  
served with a plum tomato sauce

### HALLOUMI alla GRIGLIA

\$12.00  
grilled halloumi with fresh lemon & avocado

### BIETOLE E ZUCCA

\$11.50  
roasted red beets & butternut squash with toasted walnuts and goat cheese

### INSALATA di CAVOLO E PANCETTA di MAIALE

\$11.00  
organic baby kale salad with pork belly, roasted cherry tomatoes & almonds

### POLIPO alla GRIGLIA

\$12.00  
grilled octopus over sautéed endive and radicchio

### VONGOLE al VINO BIANCO

\$12.00  
sautéed New Zealand clams in white wine and garlic

### SAUTÉ di FUNGHI FRESCHI

\$12.00  
oyster mushroom sautéed with garlic and oil topped with fried garlic

## SECONDI

\* Served with potatoes and vegetables of the day

### PETTO di POLLO con FUNGHI\*

\$21.00  
pan seared chicken breast with mushroom & scallion sauce

### PETTO di POLLO al LIMONE

\$21.00  
roasted chicken breast in a lemon sauce & orange zest, served with white rice

### SALMONE al LIMONE

\$22.00  
with lemon and orange zest, chopped avocado, peppers & red onion

### SALMONE alla PIASTRA con SALSA di MANGO

\$22.50  
pan seared Salmon with mango sauce

### BRANZINO al FORNO

\$25.00  
whole roasted Branzino with black olives, fresh tomatoes and white wine

### ROTOLO di CARNE E SPINACI con FUNGHI

\$21.00  
meatloaf with spinach, fontina in mushroom sauce

### STUFATO di MANZO con PISELLI E PATATE

\$24.00  
beef stew with potatoes and peas

### BISTECCA alla GRIGLIA

\$25.00  
grilled sirloin steak

## 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

## CONTORNI

Tuscan Fries \$5.50

Zucchini Fritte \$7.50

Puré di Patate \$6.00

Broccoli \$6.00

Roasted Corn \$5.00

with honey, mint and chili flakes

Broccoli di Rabe \$8.50

Spinaci \$6.00

Cavolfiore \$6.00

cauliflower

Cavolo Verde \$7.00

kale

Cicoria \$6.00

sautéed chicory

## PASTA

Gluten Free options available, please advise when ordering

### RISOTTO al PARMIGIANO

\$14.00

### GNOCCHI al BURRO E SALVIA

\$14.50  
in a butter and sage sauce

### LINGUINE con GAMBERONI in SALSA ROSSA PICCANTE E SPINACI

\$16.00  
with shrimp and spinach in spicy cherry tomato sauce

### SPAGHETTI AGLIO E OLIO

\$13.00  
with garlic and oil topped with fried garlic

### SPAGHETTI POLPETTINE

\$14.00  
with baby meatballs in tomato sauce

### PENNE alla VODKA

\$14.50

### ORECCHIETTE con CIME di RABE

\$15.00  
with sausage and broccoli rabe

### RIGATONI con SALSICCIA

\$15.00  
with sausage & peas, in a fresh tomato sauce with a touch of cream

### LINGUINE al PESTO di CAVOLO

\$14.50  
with baby kale pesto and pecans

### RIGATONI BOLOGNESE

\$14.50

### RAVIOLI DI ZUCCA con SPINACI in SALSA BIANCA

\$14.50  
butternut squash ravioli with spinach in a cream sauce

### LINGUINE alle VONGOLE

\$15.50  
with New Zealand baby clams in garlic and oil

## DOLCI

TIRAMISU	6.50	CARROT CAKE	5.50
ITALIAN CHEESECAKE	6.50	CHOCOLATE MOUSSE CAKE	6.50
MINI CANNOLI	5.50	FLOURLESS CHOCOLATE CAKE	5.00
NUTELLA PANINO	5.50		

## COFFEE BAR

ESPRESSO MACCHIATO CAPPUCCINO CAFFE LATTE  
COFFEE ICED COFFEE HOT TEA HERBAL TEA HOT COCOA

## BEVERAGES

To accompany your lunch or dinner, La Bottega has a great selection of beverages to choose from.

SODA • WATER (Sparkling & Flat) • ICED TEA

Most Available in 20 oz. - 2 liter Bottles - Imported

For catering information

**516 506-7300**

Ext. 110

Franchise Opportunities Available

Please Visit Our Corporate Website For Information

www.LaBottegaGourmet.com

EST. 2003



Franklin Square

700A Franklin Ave.

516-837-3060

## TAKE OUT & DELIVERY MENU



Please advise us when ordering  
Gluten Free or Vegetarian



www.LaBottegaGourmet.com

# SALADS

**FRUTTA SECCA** 10.50  
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

**La Bottega MINT SALAD** 11.00  
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & gluten free quinoa with mango dressing

**INSALATA di POMODORO** 10.00  
Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

**INSALATA di CARCIOFI** 11.50  
Artichoke hearts, baby arugula, grilled chicken, gluten free quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**INSALATA di QUINOA+** 12.50  
Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing

**INSALATA di CAVOLO** 11.50  
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**INSALATA di MANGO** 12.00  
Chopped organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

**INSALATA di CALAMARI** 11.00  
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

**INSALATA di MANGO e GAMBERI** 12.50  
Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

**INSALATA di TONNO** 12.00  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

**STAGIONE** \$7.00  
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

**BIETOLE** \$9.00  
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**TRICOLORE** \$9.00  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

**INSALATA Di PERE** \$9.00  
Mixed greens, pears, gorgonzola & toasted pecans with lime dressing

**INSALATA con FUNGHI** \$9.25  
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

**CAESAR** \$8.00  
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing, choice of:  
Chicken \$10.00  
Roasted Turkey \$11.25  
Shrimp \$12.00 Steak \$13.25

## Steak

**BISTECCA e ZOLA** \$12.25  
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

# 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

**Trieste** \$10.00  
Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta

**Anthony** \$9.50  
Grilled chicken, mozzarella, baby arugula, balsamic on krispina

**Pollo** \$10.25  
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

**NYCOM** \$9.50  
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

**Udine** \$9.75  
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta

**Cuneo** \$9.75  
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

**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

**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

## 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

**La Bottega Eggplant** \$8.50  
Oven roasted eggplant with sautéed onions & black olives on focaccia

**La Bottega Goat Cheese** \$9.00  
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

**La Bottega 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

**Sienna** \$6.50  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

**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

## Grilled Chicken

**AVOCADO SALAD** \$10.25  
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

**RUCOLA CAPRINO e POLLO** \$11.25  
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** \$10.25  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

**INSALATINA di POLLO** \$9.75  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

**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

## 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

**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

**POLLO e GUACAMOLE** \$12.00  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

## Chicken Cutlet

**PARMA SALAD** \$10.00  
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

**SAL SALAD** \$9.75  
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

**DI ROSA SALAD** \$10.00  
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

**SUSAN SALAD** \$10.25  
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

**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

## 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

**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

## Grilled Shrimp

**ROMANA con GAMBERONI** \$12.50  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

**GAMBERONI e GUACAMOLE** \$12.75  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

## Salmon

**SALMONE e GUACAMOLE** \$12.50  
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

**SALMONE e PERE** \$13.25  
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

## Roasted Turkey

**RUCHETTA con ZOLA e TACCHINO** \$11.50  
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

**SPINACI e TACCHINO** \$11.50  
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

**TACCHINO e AVOCADO** \$10.50  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

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

**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

## 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

## 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

**Panini Basket**  
Your choice of panini cut in quarters  
**10 PANINI \$90**  
**5 PANINI \$50**