

# 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
- TORTELLINI in BRODO**   
cheese tortellini, spinach, tomatoes & scallions in broth
- PASTA e FAGIOLI**  
(optional GF with no pasta)

- SEAFOOD**   
shrimp, calamari, clams & mussels in broth
- LENTICCHIE**   
Lentil with onion and plum tomatoes
- CREMA di BROCCOLI**
- 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 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 plum tomato sauce on the side
- MINI ARANCINI** (5)   
\$11.00  
riceballs with fontina and peas served with tomato sauce
- MOZZARELLA FRESCA**   
\$12.00  
daily homemade mozzarella with fresh basil
- CALAMARI FRITTI**   
\$11.00  
served with a plum tomato sauce
- AVOCADO con ARAGOSTA**   
\$15.50  
lobster meat with mixed green salad & avocado
- LANGOSTINE al FORNO**   
\$20.00  
oven roasted Langoustines topped with gluten free breadcrumbs in a butter lemon sauce
- HALLOUMI alla GRIGLIA** \$12.00  
grilled halloumi with fresh lemon & avocado
- 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

# 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
- SPIEDINI di CARNE MISTA** \$22.00  
steak, chicken and sausage skewers with home fries
- BISTECCA alla GRIGLIA**   
\$25.00  
grilled sirloin steak

*Limited Time Only Seasonal Special*

**LOBSTER ROLL \$19.00**

LOBSTER AVOCADO CHIVES SPROUTS  
Light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

# 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

# CONTORNI

- Tuscan Fries \$5.50
- Zucchine Fritte \$7.50
- Puré di Patate   
mashed potatoes \$6.00
- Broccoli   
 \$6.00
- Roasted Corn   
 \$5.00
- Broccoli di Rabe   
 \$8.50
- Spinaci   
 \$6.00
- Cavolfiore   
cauliflower \$6.00
- Cavolo Verde kale   
 \$7.00

# PASTA

Gluten Free options available, please advise when ordering

- RISOTTO con ARAGOSTA** \$16.50  
with fresh lobster meat
- GNOCCHI e MOZZARELLA** \$14.50  
in a fresh cherry tomato sauce and topped with melted mozzarella
- 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** \$14.50  
with basil pesto and cherry tomatoes
- RIGATONI BOLOGNESE** \$14.50
- RAVIOLI di RICOTTA con GAMBERONI in SALSA BIANCA** \$15.50  
Cheese Ravioli in a white sauce with shrimp
- LINGUINE alle VONGOLE** \$15.50  
with New Zealand baby clams in garlic and oil

# PIZZA

Whole Wheat Pizza is Now Available! ~ Gluten Free Small Personal Pie add \$2

- MARGHERITA** \$2<sup>75</sup> / \$11 / \$17  
Homemade tomato sauce topped with fresh mozzarella
- BIANCA** \$3<sup>75</sup> / \$14<sup>50</sup> / \$21<sup>50</sup>  
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil
- SPINACI E RICOTTA** \$3<sup>75</sup> / \$14<sup>50</sup> / \$21<sup>50</sup>  
Sautéed spinach, fresh mozzarella and ricotta
- SPECIALE LA BOTTEGA** \$4 / \$16 / \$22<sup>50</sup>  
Parma cotto, artichoke hearts, black olives & sundried tomato on a margherita pizza
- POMODORINI** \$3<sup>75</sup> / \$14<sup>50</sup> / \$19<sup>50</sup>  
A fresh sweet cherry tomato sauce topped with fresh mozzarella
- POLLO E BROCCOLI** \$3<sup>75</sup> / \$15<sup>0</sup> / \$21<sup>50</sup>  
Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce
- PROSCIUTTO** \$4 / \$16 / \$22<sup>50</sup>  
Our traditional margherita pizza topped with thinly sliced prosciutto, arugula and shaved parmigiano
- SALSICCIA** \$3<sup>75</sup> / \$15<sup>50</sup> / \$19<sup>50</sup>  
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella
- SMOKED PROSCIUTTO** \$4 / \$15<sup>50</sup> / \$21<sup>50</sup>  
Italian smoked prosciutto (Speck), sautéed spinach, mushrooms & brie cheese
- GAMBERI** \$4 / \$16<sup>50</sup> / \$22<sup>50</sup>  
Grilled shrimp, sautéed broccoli, artichoke hearts, roasted peppers & fresh mozzarella

# DOLCI

- Tiramisu 6.50
- Italian Cheesecake 6.50
- Mini Cannoli 5.50
- Nutella Panino 5.50
- Carrot Cake 5.50
- Chocolate Mousse Cake 6.50
- Fourless Chocolate Cake 5.00

# COFFEE BAR

- Espresso Macchiato Cappuccino Caffè Latte
- Coffee Iced Coffee Hot Tea Herbal Tea Hot Cocoa



**Roslyn**  
**1424 Old Northern Blvd.**  
**516-621-2685**

# TAKE OUT & DELIVERY MENU



Please advise us when ordering  
Gluten Free or Vegetarian



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**LA BOTTEGA**  
Loyalty Program



**Eat...Earn...Enjoy**  
*As if eating our panini isn't reward enough!*

For catering information  
**516 506-7300 Ext. 110**

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