

ANTIPASTI

Calamari fritti Fried calamari served with tomato sauce	\$15.50
Calamari alla griglia 🌱 Grilled calamari with a lime dressing	\$14.50
Halloumi alla Griglia 🌱 Grilled halloumi with fresh lemon & avocado	\$14.50
Polpette al Forno Meatballs oven roasted with sautéed onions & mushrooms Served with toasted bread	\$15.00
Cozze con Salsa Pomodoro 🌱 Mussels sautéed in a marinated tomato sauce	\$14.00
Fresh Homemade Mozzarella 🌱 Mozzarella	\$13.50
Pollo alla "New Yorkese" Chicken wings with celery, carrots, & bleu cheese dip	\$12.00
Ravioli Fritti Fried cheese ravioli. Served with tomato sauce	\$13.00
Riceball Reggiano Beef ragù, fresh mozzarella, & peas	\$5.00
Stuffed Avocado 🌱 Avocado halves filled with a chopped blend of mixed vegetables, light mayo, & Parmigiano Reggiano	\$14.00
Mozzarella Fresca Fritta Homemade mozzarella breaded & fried. Served with marinara sauce	\$15.00

SOUPS

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

Crema di Broccoli 🌱 Broccoli soup Blended
Lenticchie 🌱 Lentils, Onions & Carrots Broth
Tortellini in Brodo Cheese tortellini, spinach, tomatoes & scallions Broth
Cauliflower Chestnut Cream Blended 🌱
Zuppa di Pollo 🌱 Chicken & Mixed Vegetables Broth
Minestrone Mixed vegetables Broth [Optional GF with no pasta]
Pasta e Fagioli Pasta & Beans Blended Broth [Optional GF with no pasta]
Zuppa di Zucca 🌱 Butternut Squash Blended
Crema di Funghi 🌱 Cream of mushroom Blended
Seafood 🌱 Shrimp, Calamari & Mussel Broth
Servings: for one \$8.25 for two \$13.75

CONTORNI

Tuscan Fries	\$8.00
Sweet Potato Fries	\$8.00
Spinaci sautéed	\$10.50
Broccoli di Rabe sautéed	\$12.25
Fried Zucchini	\$11.25
Broccoli sautéed	\$10.00
Onion Rings	\$8.50

PASTA

Gluten free available, please advise

Orecchiette con Cime di Rabe Sweet Italian sausage & broccoli rabe	\$17.50
Ziti al Forno	\$14.50
Rigatoni con Salsiccia Sausage & peas in a light cream tomato sauce	\$17.00
Ravioli con Salsiccia With sausage & bacon in a spicy plum tomato sauce	\$16.00
Farfalle con Vegetali With sautéed kale, cherry tomatoes, zucchini mushroom & shaved parmigiano in garlic & oil	\$14.50
Risotto con Capesante e Crimini Creamy risotto with scallops, crimini mushrooms parsley, asparagus & Parmigiano Reggiano	\$18.00
Penne con Gamberi e Funghi Penne with shrimp & mushrooms in an alfredo sauce	\$17.50
Spaghetti con Polpette Baby meatballs in a tomato sauce	\$15.00
Penne alla Vodka	\$16.50
Farfalle con Pollo in Salsa Rosa Bow-tie pasta with sautéed chicken & zucchini in a pink sauce	\$15.50
Lasagna With besciamella, meat ragù & cheese	\$13.50
Fusilli al Pesto Fusilli, basil pesto & spinaci	\$14.50
Tortellini alla Bolognese Tortellini in a meat ragù	\$16.00

SECONDI

Petto di Pollo con Funghi Pan-seared chicken breast with a mushroom & scallion sauce	\$24.00
Petto di Pollo con Carciofini Chicken breast in an artichoke heart & cherry tomato sauce	\$24.00
Salmone alla Griglia Grilled salmon with a chunky tomato & garlic sauce	\$26.50
Vitello con Prosciutto e Salvia Veal medallions sautéed with prosciutto & sage	\$27.50
Tilapia al Vino Bianco Tilapia pan seared in a white wine sauce	\$23.50
Veal Piccata With parsley & capers	\$26.50
Bistecca con Funghi Grilled Angus steak, mushrooms, & roasted scallions in a brown sauce	\$23.50

Main course served with potatoes & vegetables unless stated otherwise

Cauliflower sautéed	\$10.00
Purée di Patate Mashed potatoes	\$9.50
Patate Lesse Steamed and marinated fingerling potatoes tossed with herbs and Extra Virgin Olive Oil	\$9.50
Roasted Corn Corn, honey, mint, & chili flake	\$8.50

BRUSCHETTE

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

Classica Tomato, Garlic & Basil 🌱
Gamberi Grilled shrimp, tomato & hot peppers
Salmone , guacamole, hot peppers & spicy mango sauce
Mozzarella e Basilico , Roasted Peppers, Mozzarella, Pesto 🌱
Pomodorini Roasted Cherry Tomato & Fresh Mozzarella 🌱
Parma Prosciutto, Parmigiano, Baby Arugula & Spicy Oil
Caprino con Noci Goat Cheese, Raisins & Toasted Walnuts 🌱
Portobello Roasted portobello, toasted walnuts, goat cheese & honey
Zucchini Grilled zucchini, smashed avocado & hot peppers
Bacon , artichoke purée & parmigiano reggiano
Peperoncino Hot peppers, avocado, red onion & tomato
Pera Pears, roasted squash & fresh ricotta
Polpette Mini meatball, tomato sauce & fresh mozzarella
Mango Grilled mango, goat cheese, honey & toasted walnuts
Melanzana , eggplant, roasted cherry tomato, basil & pecorino cheese
Ricotta Fresh ricotta, sautéed mushrooms & baby kale

BAMBINI

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

BURGERS

Burger Classica 🌱 Ground Angus beef, fresh mozzarella, red onion tomato, baby arugula, spicy salsa, aioli round rustic	\$13.50
Burger Moderna 🌱 Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, bacon, tomato mixed greens, spicy artichoke sauce, round rustic	\$15.50



vegetarian



gluten free

LA BOTTEGA

EST.2003



TAKE OUT & DELIVERY MENU

OCEANSIDE
3216 Long Beach Road

516.543.4540

\$20 Minimum on deliveries

PANINI BASKET

Any choice of panini cut into quarters

5 panini - \$65
10 panini - \$120
(Before tax)

Please advise us when ordering Gluten Free

www.labottegagourmet.com

All extra sauces and dressings are additional charges

SALADS

VEGETARIAN

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

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 🌱 Mix greens, grilled chicken, cherry tomatoes, Goat cheese Goji Berries, hot peppers red beets dressing

CAESAR \$12.50

Romaine hearts, ciabatta croutons, shaved parmigiano caesar dressing.

Choose:

Chicken \$16.50 Turkey \$16.50 Shrimp \$17.50 Steak \$18.50

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 Mixed greens, chicken cutlet, Goji berries, artichokes hearts black olives, sun dried tomatoes, shaved parmigiano with red beets dressing

TURKEY \$16.50

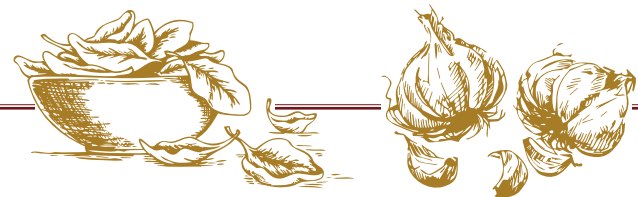
Tacchino e Avocado 🌱 Roasted turkey, mixed greens, shredded mozzarella, tomatoes avocado, sautéed mushrooms, hot peppers, balsamic dressing

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



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 salsa 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	\$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 \$14.00

Vegetariano 2020 Broccoli, sautéed onion, red & green peppers portobello & button mushroom, baby spinach, fresh mozzarella herb mayo, balsamic vinegar, rustic hero 🌱 🌿	\$12.00
Sienna Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, krispina 🌱 🌿	\$12.00
Sicilia Fried eggplant, fresh mozzarella, roasted red peppers, krispina 🌱	\$13.00
Potenza Fried eggplant, fresh mozzarella, tomato, basil, krispina 🌱	\$13.00
Foggia Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, krispina 🌱	\$13.00
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 🌱 🌿	\$13.00

