## REFER TO

LABOTTEGAGOURMET.COM


## IA BOTTEGA EST. 2003



Catering
Menus
Rockville Centre
234c Merrick Road
Tel. 516.593.4930

## WWW@LABOTTEGAGOURMET.COM

Gluten Free options available, additional charges may apply

## Panini Faskets

Perfect...For All Occasions
Ghoose any variety of Panini from our regular menu. Panini are gut into fours and served on a platter.

5 Panini for \$65
10 Panini for $\$ 120$


Thin, airy, handmade focaccia.
A rosemary-baked panino gustomizable for your event

Filled with your choice of:
Greens: Mixed greens -or- Baby arugula Cheese: Fresh mozzarella -or- Fontina

Tomato: Sun-dried -or- Fresh AND
choice of: Grilled zucchini/Grilled Portobello -or-
Prosciutto/ Sopressata
-OR-
PARMA HAM/ Speck


## 3FT FOR \$90 <br> 6 FT FOR $\$ 180$

MUST ORDER 2 DAYS IN ADVANCE
Priges are before tax. $\$ 10$ deposit for wood board. Panino size is aprox. 6'x8" PANINO cut into 90pcs. 3'x8" PANINO cut into 45pcs
Dressing or spreads are additional and served separately.

STAGIONE
35 Half $\mid 50$ Full
Mixed Greens, tomatoes, carrots, AND GUGUMBERS WITH BALSAMIG DRESSING

## BIETOLE

45 Half \| 70 Full
Mixed greens, roasted red beets,
TOMATOES, ROASTED GORN, GOAT GHEESE,
TOASTED WALNUTS, ROASTED GORN \& tomatoes with honey dijon dressing

## TRICOLORE

45 Half 70 Full
Radicqhio, baby arugula, endive, Kalamata olives and shaved Parmigiano with balsamic dressing

## DI PERE

45 Half $\mid 65$ Full
Mixed greens, Sliced pears, GORGONZOLA, AND TOASTED PEGANS WITH LIME DRESSING


## SPIEDINI DI CARNE

60 Half \| 110 Full
Skewers of steak, peppers and onions WITH BALSAMIC GLAZE

## SPIEDINI DI POLLO MILANESE

50 Half $\mid 85$ Full
Skewers of gubed breaded chigken tenders, Arugula, fresh mozzarella \& GHERRY TOMATO

## SPIEDINI DI GAMBERI

E PROSCIUTTO
75 Half | 140 Full
SKEWERED SHRIMP WRAPPED WITH prosciutto di Parma, drizzled with a balsamic glaze

## AVOCADO

60 Half 190 Full
Grilled Ghicken, iGeberg lettuge, AVOGADO, GHERRY TOMATOES, TOASTED ALMONDS AND SHREDDED MOZZARELLA WITH BALSAMIC DRESSING

## DI MANGO

60 Half 190 Full
Organic baby kale, fresh mango, Grilled Ghicken, gluten free quinoa GHERRY TOMATOES, ALMONDS AND SHREDDED MOZZARELLA WITH MANGO DRESSING

## DI QUINOA

60 Half 190 Full
Gluten free Quinoa, grilled chicken ROMAINE HEARTS, FRESH TOMATOES,
avocado, black olives, almonds and GUGUMBER WITH MANGO DRESSING

## SAL SALAD

45 Half 170 Full
Ghigken Gutlet, mixed greens, red ONIONS AND TOMATOES WITH ROASTED GARLIC VINAIGRETTE

## CAESAR

## 35 Half | 55 Full

Romaine hearts, ciabatta groutons, and Shaved Parmigiano with Caesar dressing

ADD PROTEIN TO ANY SALAD Ghicken: 15 half | 25 full Turkey: 20 half $\mid 30$ full Steak: 25 Half 40 FULL Shrimp 25 half | 40 full


## Catering ackeages

PANINLPOWER PACIKAGE \#I
INSALATA DI STAGIONE
Mixed greens, tomatoes, CARrots, AND GUCUMBERS WITH balsamic dressing
PANINI BASKET
An assortment of panini of your choosing
\$15 PER PERSON
15 person minimum. Inaludes Serving Utensils

PANINI POWER PACKAGE \# 2

## CAESAR

Romaine hearts, Ciabatta groutons, shaved Parmigiano and Caesar dressing
FARFALLE CON VEGETALI
Bow tie pasta salad served with sautéed mixed vegetables and gherry tomatoes, in garlic and oil

PANINI BASKET
AN ASSORTMENT OF YOUR GHOICE

## \$20 PER PERSON

15 person minimum. Ingludes Serving Utensils

## SIGNATURE PARTY PLEASERS

Mixed greens, red pears, GORGONZOLA, AND tossed pegans with lime DRESSING
MOZZARELLA CAPRESE
Homemade mozzarella, fresh tomatoes, Kalamata olives \& basil PANINI BASKET
An assortment of your choige
Serves 10-12: \$190| Serves 20-22: \$320
No Substitutions on any package

## PREMIER

## CAESAR

Romaine hearts, ciabatta groutons, Shaved Parmigiano and Caesar dressing
ANTIPASTO ALL'ITALIANA
Selegtion of Italian gold cuts, cheeses with olives, and roasted peppers FARFALLE CON VEGETALI
Bow tie pasta with sauteed mixed vegetables and gherry tomatoes in a garlic and oil sauge

> *PETTO DI POLLO

Chicken in your Ghoice of preparation:
Pomodorini • Ai Funghi • Vino Bianco E Limone

* Can only be substituted with Parmigiano alla Siciliana or Eggplant

Serves 10-12: \$210| Serves 20-22: \$340

## CRUDITÉS

## 50 ONE SIZE

Seasonal sliced fresh vegetables served WITH YOUR GHOIGE OF HONEY DIJON, balsamic dressing or herb aioli dip

## FUNGHI RIPIENI

50 Half | 85 Full
ROASTED MUSHROOMS FILLED WITH breadarumbs, GArlic, Parsley and mixed VEGETABLES

## MINI ARANGINI

60 Half $\mid 100$ Full Bite size rice balls filled with
FONTINA GHEESE \& PEAS, LIGHTLY breaded \& Deep fried to perfection SERVED WITH HOMEMADE TOMATO SAUGE

## ANTIPASTO ALL'ITALIANA

60 Half 100 Full
Selegtion of Italian cold guts and cheeses with olives, and ROASTED PEPPERS

## BAKED CLAMS

20/DOZ
BAKED GLAMS TOPPED WITH BREAD GRUMBS MARINATED WITH FRESH GARLIC, parsley, fresh lemon \& White wine

CALAMARI AL PESTO
65 Half | 120 Full
Calamari salad with celery, red onion, kalamata olives and potatoes in a light Gitrus pesto sauge

## ZUGGHINE FRITTE

50 Half 180 Full
Fried zuachini sticks served WITH HOMEMADE TOMATO SAUGE

## ANTIPASTO DI VEGETALI

45 Half 175 Full
Grilled and marinated zugGhini, eggrlant, bell peppers, ARTIGHOKES, MUSHROOMS, ONIONS AND OLIVES

## MOZZARELLA CAPRESE

 45 Half 75 FullHomemade mozzarella, fresh tomatoes and basil, SERVED With balsamic Vinaigrette

## FORMAGGI MISTI

domestic $47^{50}$ Half \| 85 Full
imported 55 Half | 100 Full Gheese selegtion served with fresh PEARS, ALMONDS, FIG GOMPOTE HONEY and balsamic reduation

## FRIED SHRIMP

## 95 ONE SIZE

Fried Shrimp Served with a spicy MANGO DIPPING SAUGE

## CROQUETTE

50 Half 190 Full
TRADITIONAL POTATO AND PEAS WITH homemade tomato sauce

50 Half $\mid 90$ Full
POTATO AND HAM WITH HOMEMADE TOMATO SAUGE

50 Half 190 Fuld
bacala and potato SERVED WITH HERB AIOLI DIP


## Vegetariano

EGGPLANT ROLLATINI
50 Half $\mid 85$ Full
Roasted squash, Fresh ricotta \& pears

PARMIGIANA ALLA SICILIANA
50 Half | 85 Full
Sicilian style baked egGplant Parmigiano with sliged boiled eggs

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## BROCCOLI

45 Half | 80 Full SAUTÉed in garlic AND OIL

## GARROTS

45 Half 170 Full Sautéed in garlic AND OIL

STRING BEANS 45 Half | 70 Full Sautéed in garlic AND OIL

CAULIFLOWER
MP
When in season

## Desserts \& Extras

## DRESSING \& SPREADS

PLEASE INQUIRE AbOUT THE PRIGES WHEN ORDERING
Assorted Italian Cookie Tray
20/LB
Assorted Dessert Platter
4.50 PP

Seasonal Fruit Platter
SERVES 12-15: 50 SERVES 18-20:90
Beverage Package
3.00 PP

Soda, Water, cups, straws \& ige

## 2 Liters



Our Delicious Soups Are available For Gatering!

SEE OUR TO-GO MENU WITH THE
UP TO DATE SOUP LIST
128 OUNGES OF THE SOUP OF YOUR GHOIGE FROM OUR MENU. SERVED IN A RUSTIC BUGKET IN A boX, WITH 15 SOUP GUPS.

## Bruschette

25 PIECE MINIMUM
2.25 EACH

## CLASSICA

Fresh tomato, garlic, fresh basil

## POMODORINI

Roasted Gherry tomatoes \& Fresh MOZZARELLA

## PORTOBELLO

Roasted portobello \& walnut with GOAT GHEESE

## CAPRINO CON NOCI

Goat cheese, raisins \& walnuts

## PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula \& spicy oil

GAMBERI
Roasted jumbo shrimp, TOMATO HOT PEPPERS

## MOZZARELLA E BASILICO

Roasted red peppers, mozzarella \& BASIL PESTO

## RICOTTA

SAUTÉED MUSHROOMS AND KALE WITH FRESH RIGOTTA

## SALMONE new

Guagamole, hot fresh peppers \& SALMON TARTAR W/ SPIGY MANGO SAUGE

## ZUCCHINI

Grilled zugGhini, Smashed avocado AND HOT PEPPER

## BACON

Artichoke puree, bacon \& parmigiano

PEPERONCINO
Avogado, RED ONION, TOMATO WITH HOT PEPPER

## POLPETTE

Mini meat ball with fresh tomato SAUGE \& MOZZARELLA

PERA
Roasted squash, fresh ricotta \& pears

## RIGATONI ALLA SICILIANA

55 Half $\mid 85$ Full
Rigatoni baked with fresh tomato EGGPLANT AND RICOTTA

## FARFALLE CON VEGETALI 55 Half 185 Full

Bow tie pasta with sautéed mixed VEGETABLES, GHERRY TOMATOES IN A Garlic and oil sauge

PENNE ALLA VODKA
55 Half 85 Full
Penne in a homemade vodka sauge

## ZITI AL FORNO

55 Half $\mid 85$ Full
Ziti mixed with a fresh tomato sauge and ricotta, TOPPED WITH MOZZARELLA AND BAKED

## ORECCHIETTE CON

 CIME DI RABE55 Half | 100 FUll
EAR SHAPED PASTA WITH BROGGOLI RABE AND Parmigiano in a garlic and oil sauge.

Add sweet Italian sausage +20 Half $\mid 20$ Full


## RAVIOLINI

55 Half 190 Full
Small Gheese ravioli tossed in your GHOIGE OF A MILD MARINARA, GARLIC AND OIL, OR BUTTER SAUGE

## TUSCAN FRIES

40 Half $\mid 70$ Full
La Bottega's glassic French fries SERVED WITH KETGHUP

## CHICKEN FINGERS

40 Half $\mid 70$ Full
Fresh chicken breast, cut into strips, breaded \& fried served with ketchup

RIGATONI CON SALSICGIA
55 Half $\mid 85$ Full
Rigatoni with grumbles of sweet pork SAUSAGE, PEAS, FRESH TOMATOES AND A TOUGH OF GREAM

## RIGATONI BOLOGNESE

60 Half $\mid 95$ Full
Rigatoni in a classic Bolognese sauge

## LASAGNA

60 Half | 95 Full
Lasagna with besciamella, meat sauge and GHEESE

## FUSILLI CON GAMBERI

70 Half 125 Full
FUSILLI WITH SHRIMP, PROSGIUTTO ONION, TOMATO AND GREAM

## TORTELLINI D' BROCCOLI

50 Half $\mid 90$ Full
Brogaoli Gheese tortellini and Alfredo SAUGE

## LINGUINE ALLE VONGOLE

80 Half 130 Full
Linguine with baby New Zealand GLAMS IN A GARLIC, OIL AND WHITE WINE sAUGE
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Penne tossed in your choice of fresh MILD MARINARA, GARLIC AND OIL, OR


POLLO GON VINO BIANCO E LIMONE

60 Half $\mid 100$ Full
Ghicken breast battered and SAUTÉED WITH WHITE WINE, LEMON AND FRESH PARSLEY

POLLO GON POMODORINI 60 Half $\mid 100$ Full
Ghigken breast battered and SAUTEED WITH WHITE WINE AND GHERRY TOMATOES N BREAST BATTERED AND


POLPETTINE DI MANZO
50 Half $\mid 85$ Full
GROUND BEEF MINI MEATBALLS IN A FRESH TOMATO SAUGE

POLLO E MOZZARELLA
70 Half 125 Full
Ghicken breast topped with FRESH TOMATO, BROGGOLI RABE \& fresh mozzarella in a lemon \& whi ine sauge
Pesce

Fish Entréé

SALMONE CON GREMA DI SENAPE 90 Half | 170 Full
Pan seared salmon in a creamy Dijon mustard sauce with white wine and GHERRY TOMATOES

## SALMONE AL VINO BIANCO

 90 Half 1170 Full Battered salmon with white wine, LEMON AND PARSLEYSALMONE E CARCIOFI
90 Half \| 170 Full
Roasted salmon, artichoke hearts tomato and a light gream sauge

## GAMBERI IMPANATE

90 Half 170 FULL Shrimp topped with garlia, breadgrumbs, parsley and extra Virgin olive oil in a lemon white WINE SAUGE

TILAPIA AL LIMONE
70 Half | 135 Full
Pan Seared tilapia in a roasted
Lemon Sauge


