

ANTIPASTI

Fried Zucchini 	\$11.50
Lightly breaded and served with marinara dipping sauce	
Spaghetti Pattie	\$12.50
Homemade Spaghetti patties w/ ricotta, pecorino cheese pan fried with vodka sauce	
Calamari Fritti	15.50
Crispy golden fried calamari served with a fresh tomato sauce	
Meatball	\$9.50
5 meatballs in marinara sauce with a scoop of ricotta	
Mini Arancini 	
3 for \$7; 5 for \$10; 10 for \$17	
Famous cheese rice balls served with a tomato dipping sauce	
Stuffed Avocado 	\$15.00
Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze	
Eggplant Bruschette 	\$16.50
Two grilled or fried eggplant topped with tomato, onion, basil & avocado	
Mozzarella Carroza or Mozzarella Sticks 	\$13.00
Home made mozzarella breaded & pan fried served with marinara sauce	
Antipasto Italiano di Buffalo:	\$16.50
Prosciutto di parma, roasted pepper, burrata cheese, fresh basil, gaeta olives, toasted pine nuts, toasted ciabatta drizzled with truffle balsamic glaze	

SOUPS

Pint \$7.50

Zuppa di Pollo e Vegetali  	Chicken vegetable
Lenticchie  	Lentils
Pasta e Fagioli  	[Optional GF with no pasta]
Split Pea  	
Escarole & Bean 	with sausage
Zucca  	Butternut Squash
Minestrone 	[Optional GF with no pasta]
Tortellini in Brodo	Cheese tortellini, tomatoes & scallions in broth
Vegetariano  	Mixed vegetables with egg whites in broth
Seafood Soup	pint \$8.50
Lobster Bisque	Seasonal Soup MP

SIDES

Broccoli	\$9.50	Steak	\$9.00
Cauliflower	\$9.50	Salmon	\$8.00
Potatoes, Peppers & Onions	\$9.50	Mixed Vegetables	\$9.50
Mushrooms	\$9.50	Spinach	\$9.50
Chicken	\$6.00	Broccoli Rabe	\$10.50
Shrimp	\$8.00	Escarole & Beans	\$9.50
Turkey	\$6.00	Tuscan Fries	\$6.50
		Sweet Potato Fries	\$7.50

PASTA

Gluten free brown rice penne also available \$2.00 extra.
Substitute with zucchini linguine for a healthier option for \$3.00 extra

Penne Integrali con Pollo	\$21.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
Zucchini Primavera	\$23.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
Vegetarian Bolognese	\$24.00
Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella	
Syosset alla Vodka	\$21.00
Penne with fresh mozzarella, spinach & chicken cutlet	
Rigatoni Bolognese	\$21.00
Rigatoni pasta mixed with our delicious bolognese meat sauce	
Ravioli con Gamberi	\$22.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream	
Orecchiette Con Cime di Rabe	\$22.00
Sweet Italian sausage & broccoli rabe	
Gnocchi con Tartufo	\$21.00
In a butter & sage with black truffle shavings	
Gnocchi al Pesto	\$22.00
Potato Gnocchi, cherry tomatoes, toasted pine nuts, topped with burrata cheese in a pesto cream sauce	

SECONDI

Served with choice of potato & vegetable or pasta

Pollo Funghi	\$23.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce	
Bruschette di Pollo	\$23.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing	
Pollo al Vino Bianco  	\$23.00
Breast chicken with white wine, lemon and fresh parsley	
Petto di Pollo 	\$24.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
Pollo alla Griglia	\$24.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce	
Salmone con Vino Bianco  	\$27.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce	
Grilled Salmon	\$27.00
Fresh grilled Atlantic salmon filet	
Shrimp Francese	\$26.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley	
Grilled Skirt Steak	\$27.00
8oz skirt steak grilled to perfection	
Eggplant Rollatini	\$21.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce	

LOCAL FAVORITES





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|----------------------------------|-------------------|
| 1) Mediterranean chick pea salad | 4) Turkey BLT |
| 2) Salmon Quinoa | 5) Turkey Avocado |
| 3) The Americana | 6) The New Yorker |

BRUSCHETTE

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

Classica tomato, garlic & basil 	
Mozzarella e basilico , roasted peppers, mozzarella, pesto 	
Caprino con noci goat cheese, raisins & toasted walnuts 	
Mortadella robiola cheese, walnuts, italian mortadella	
Pomodorini roasted cherry tomato & fresh mozzarella 	
parma prosciutto, parmigiano, baby arugula & spicy oil 	
Zenzero parma ham, fresh mozzarella, fresh ginger	
Tartufo robiola cheese, black truffles 	
Robiola cheese, crumbled sweet italian sausage	
Cherry tomato & chili flakes	
Polpette mini meatballs, tomato sauce & mozzarella	
Portobello portobello, walnuts, goat cheese & honey 	
Mango grilled mango, goat cheese, honey & walnuts 	

PANINI PER I BAMBINI

Mattia Mozzarella, tomato, basil on rustic hero 	\$7.50
Erika Chicken cutlet, mozzarella on rustic hero	\$10.00
Formaggio Double mozzarella melted between flattened round bread 	\$7.50
Pollo con Patatine Chicken strips with a side of tuscan fries	\$10.00
Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka 	\$8.50
Ravioloni with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka 	\$9.00

PIZZA

Margherita  \$12.00 half \$17.00 full	
Homemade tomato sauce, fresh mozzarella & basil	
Cauliflower Crusted Margherita   \$15.50	
Homemade tomato sauce, fresh mozzarella & basil	
Bianca  \$14.50 half \$21.50 full	
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil	
Salsiccia \$15.50 half \$20.50 full	
Crumbled italian sweet sausage, tomato sauce and fresh mozzarella	
Ala Vodka  \$12.50 half \$18.00 full	
Fresh mozzarella with ala vodka sauce	
Vegetarian Primavera  \$14.50 half \$21.50 full	
Grilled zucchini, grilled eggplant, sautéed bell peppers, onion and black olives topped with fresh mozzarella	
Prosciutto Half \$16.50/ Full \$26.50	
Brie & mozzarella base, prosciutto parma, baby arugula, shaved parmigiana, drizzled with honey & truffle balsamic glaze.	

BURGERS

Hamburger Classica  	\$13.50
Ground Angus beef, fresh mozzarella, red onion tomato, baby arugula, spicy salsa aioli, on round rustic	
Hamburger Moderna  	\$14.00
Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic	
Lobster Roll	MP
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper	
Veggie Burger (beyond burger - meat-free)	\$14.00
Topped with provolone, tomato, avocado, sautéed spinach & roasted pepper spread on round rustic	
Served with a side order of stagione or caesar salad, tuscan fries or sweet potato fries. Substitute gluten free roll \$2.50	

LA BOTTEGA

EST.2003



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SALADS

VEGETARIAN

Stagione 🌱🌿	\$11.00
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing	
Insalata di Pere 🌱🌿	\$14.50
Mixed greens, pears, gorgonzola, toasted pecans, lime dressing	
Bietole 🌱🌿	\$13.75
Mixed greens, red beets, goat cheese, toasted walnuts, roasted corn, tomatoes honey dijon dressing	
Insalata Fagioli e Avocado 🌱🌿	\$16.00
Romaine hearts, sautéed black beans, roasted corn quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing	
The Farmers Salad 🌱🌿	\$16.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds goat cheese and honey dressing	
Caesar	\$12.50
Romaine hearts, ciabatta croutons, shaved parmigiano caesar dressing.	

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 🌱🌶️	
Grilled chicken, mixed greens, Cherry tomatoes, goat cheese goji berries, hot peppers, red beets dressing	

🌱 vegetarian 🌱 gluten free 🌶️ spicy

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	
Chicken cutlet, mixed greens, goji berries, artichokes hearts black olives, sun dried tomatoes, shaved parmigiano with red beets dressing	

TURKEY \$16.50

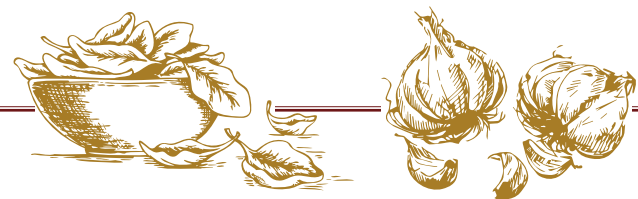
Tacchino e Avocado 🌱🌶️	
Roasted turkey, mixed greens, shredded mozzarella, tomatoes avocado, sautéed mushrooms, hot peppers, balsamic dressing	

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 \$18.25

Insalata di Calamari 🌱🌿	
Grilled calamari, mixed greens, gaeta olives, capers, sun-dried tomatoes, scallions, lime dressing	
Romana e Tonno 🌱	
Romaine hearts, boiled egg, italian tuna, cherry tomatoes, fava beans, lime dressing	
Insalata di Irma 🌱	
Baby arugula, scallions, sun-dried tomatoes avocados, tuna, gorgonzola cheese and Capers with Raspberry dressing	
Salmone Guacamole 🌱🌿	
Grilled salmon, mixed greens, guacamole, hearts of palm, toasted sunflower seeds, honey dijon dressing	
Salmone e Pere 🌱🌿	
Grilled salmon, baby spinach, endive, pears, toasted pecans, red beets, cherry tomatoes, raspberry dressing	
Romana Gamberoni 🌱🌿	
Grilled shrimp, romaine hearts, fresh mozzarella, raisins toasted walnuts, tomatoes, balsamic dressing	



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, kripina 🌱	
Pollo Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta 🌱	
NYCOM Grilled chicken, parma ham, fresh mozzarella, baby arugula, kripina 🌱	
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, Kripina 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, kripina 🌱🌿🌶️	
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 Kripina 🌱🌿🌶️	

CURED MEATS

Prosciutto Crudo 🌱	
Crudo Prosciutto Crudo, fresh mozzarella, baby arugula, ciabatta	\$13.25
Pippo Prosciutto Crudo, fresh mozzarella, sun-dried tomato, spicy aioli, red onion, gaeta olives, hot peppers, ciabatta 🌶️	\$14.50
Dolce e Salato Prosciutto Crudo, brie cheese, fig spread, kripina	\$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, on ciabatta	\$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

Vegetariano 2020 Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach, fresh mozzarella herb mayo, balsamic vinegar, rustic hero 🌱🌿	\$14.00
Sienna Fresh mozzarella, tomato, basil, olive oil, balsamic vinegar, kripina 🌱🌿	\$12.00
Sicilia Fried eggplant, fresh mozzarella, roasted red peppers, kripina 🌱	\$14.00
Potenza Fried eggplant, fresh mozzarella, tomato, basil, kripina 🌱	\$14.00
Foggia Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, kripina 🌱	\$14.00
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 🌱🌿	\$14.00