

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 crudo, Parmigiano Reggiano, baby arugula & spicy oil	✓
CAPRINO con NOCI Goat cheese, raisins & walnuts	✓
PORTOBELLO Roasted portobello & walnut with goat cheese	✓
RICOTTA Sautéed mushrooms & kale with fresh ricotta	✓
ZUCCHINI Grilled zucchini, smashed avocado & 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	✓



Salads

FRUTTA SECCA Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing	✓	11.00
<i>La Bottega</i> MINT SALAD Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa* with mango dressing	●	11.50
INSALATA di POMODORO Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing	●	10.50
INSALATA di CARCIOFI Artichoke hearts, baby arugula, grilled chicken, quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing	● ✓	12.00
INSALATA di QUINOA* Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing	●	13.00
INSALATA di CAVOLO Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing	●	12.00
INSALATA di MANGO Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing	●	12.50
INSALATA di CALAMARI Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing	● ✓	11.50
INSALATA di MANGO e GAMBERI Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette	● ✓	13.00
INSALATA di TONNO Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing	● ✓	12.50

* Gluten Free Quinoa

Salads

STAGIONE Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing	● ✓	\$7.50
BIETOLE Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing	● ✓	\$9.50
TRICOLORE Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing	✓	\$9.50
INSALATA Di PERE Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing	● ✓	\$9.50
INSALATA con FUNGHI Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing	● ✓	\$9.75
CAESAR Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing choice of: Chicken \$10.50 Roasted Turkey \$11.75 Shrimp \$12.50 Steak \$13.75	✓	\$8.50

Grilled Chicken

AVOCADO SALAD Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing	●	\$10.75
RUCOLA CAPRINO e POLLO Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing	●	\$11.75
RUCOLA e FARRO Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing	●	\$10.75
INSALATINA di POLLO Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing	●	\$10.25
POLLO e GUACAMOLE Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing	●	\$12.50

Steak

BISTECCA e ZOLA Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing	●	\$12.75
PARMA SALAD Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing	●	\$10.50
SAL SALAD Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette	●	\$10.25
DI ROSA SALAD Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing	●	\$10.50
SUSAN SALAD Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing	●	\$10.75

Grilled Shrimp

ROMANA con GAMBERONI Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing	●	\$13.00
GAMBERONI e GUACAMOLE Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing	●	\$13.25

Salmon

SALMONE e GUACAMOLE Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing	●	\$13.00
SALMONE e PERE Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette	●	\$13.75

Roasted Turkey

RUCHETTA con ZOLA e TACCHINO Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette	●	\$12.00
SPINACI e TACCHINO Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette	●	\$12.00
TACCHINO e AVOCADO Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing	●	\$11.00



Panini

Wheat GLUTEN FREE

Vegetarian

Vegan VEGAN

Chicken ● Ispica \$10.00 Grilled chicken breast with sautéed onions & fontina cheese on focaccia	Vegetarian ● ✓ Vittoria \$9.00 Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia	● ✓ Lb Goat Cheese \$9.50 Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia
● Pollo e Pomodoro \$10.00 Chicken cutlet with tomato sauce & mozzarella on ciabatta	● ✓ Vegetariano \$9.50 Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero	● ✓ Halloumi & Avocado \$11.00 Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia
● Pollo e Spinaci \$9.50 Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic	● ✓ Latina \$10.00 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia	Cured Meats ● Lodi \$11.00 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
● Seafood ● ✓ Tonno \$11.00 Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina	● ✓ Trapani \$9.00 Portobello mushroom, mozzarella, baby arugula, & sautéed onions on focaccia	● Lecce \$10.00 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
● ✓ Panarea \$11.00 Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina	● ✓ La Eggplant \$9.00 Oven roasted eggplant with sautéed onions & black olives on focaccia	● Calabria \$10.50 Sopressata, brie cheese, & fresh tomatoes on focaccia

Chicken

● Savona \$10.25 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta	● Hogans \$11.00 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta	● Pietro \$10.25 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
● Anthony \$10.00 Grilled chicken, mozzarella, baby arugula, balsamic on krispina	● Nuoro \$9.50 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta	● Peperoni \$10.00 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
● Pollo \$10.75 Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta	● Perugia \$9.75 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero	● Cotoletta \$10.00 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta
● NYCOM \$10.00 Grilled chicken, Parma ham, mozzarella, baby arugula on krispina	● Prato \$10.50 Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta	● Piccante \$10.00 Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
● Udine \$10.25 Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta	● Ancona \$10.25 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta	● ARRABIATA STYLE \$13.50 cherry peppers, caramelized onion, light marinara
● Cuneo \$10.25 Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta		● BAKED CLAMS \$12.00 fresh seasoned little necks, garlic & oil, lemon

Steak

● Bistecca \$12.00 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta	● Sienna \$7.00 Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina	● Matt \$10.25 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
● Bistecca e Mozzarella \$12.00 Roasted angus steak, mozzarella, roasted pepper on ciabatta	● Portobello \$8.50 Roasted portobello, tomato, mozzarella on whole wheat	● Crudo \$10.50 Prosciutto crudo, mozzarella, baby arugula on ciabatta
● Bistecca e Funghi \$12.00 Roasted angus steak, fontina, sautéed mushrooms on ciabatta	● Terra \$9.50 Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat	● Prosciutto \$10.75 Prosciutto crudo, mozzarella, tomato on ciabatta
● Alexandro \$12.50 Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta	● Potenza \$8.75 Fried eggplant, mozzarella, tomato, basil on krispina	● Pippo \$12.25 Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

Shrimp Napoli

● Asti \$13.00 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta	● Foggia \$8.75 Fried shrimp, smoked mozzarella, black olive paste, sundried tomato on krispina	● Bolzano \$11.50 Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
● Spoletto \$12.50 Grilled shrimp, baby arugula, guacamole on rustic hero	● Sicilia \$8.75 Fried eggplant, mozzarella, roasted peppers on krispina	● Quattro Formaggi \$9.00 Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic
● Agrirento \$11.75 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic	● Gubbio \$8.75 Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat	● Como \$11.50 Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta

Roasted Turkey

● Sanremo \$11.25 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta	● Ascoli \$11.00 Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic	● Bari \$11.00 Sweet sausage, broccoli rabe, black olive paste on round rustic
● Frosinone \$10.00 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina	● Gela \$11.00 Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic	● Sardegna \$11.00 Sweet sausage, mozzarella, roasted hot pepper on round rustic
● Salerno \$11.75 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero	● Trentino \$11.00 Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic	
● Crotone \$10.25 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero	● Moderna \$11.25 Ground angus beef, mozzarella, sundried tomato, mixed greens, spicy artichoke sauce on round rustic	

Burgers

● Hamburger Classica \$10.75 Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic	● Hamburger Moderna \$11.25 Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
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Soups

HOMEMADE SOUPS MADE FRESH DAILY ASK SERVER

Cup \$3.50

Bowl \$4.75

Antipasti

ZUCCHINE \$10.00
grilled zucchini, homemade ricotta, pecorino romano, shaved parm, balsamic glaze

STUFFED AVOCADO \$10.00
ripe avocado, red onion, shrimp, chopped tomato, olive oil, lemon, balsamic

MOZZARELLA CAPRESE \$10.00
house-made fresh mozzarella, tomato, roasted peppers, fresh basil, balsamic drizzle

MOZZARELLA in CARROZA \$9.00
golden crusted bread and fresh mozzarella served with marinara

RICE BALLS \$8.00
fresh mozzarella, chopped beef and peas served with marinara

MEAT BALLS \$8.00
mini meatballs served with a scoop of ricotta cheese

FRIED CALAMARI \$12.00

ARRABIATA STYLE \$13.50
cherry peppers, caramelized onion, light marinara

BAKED CLAMS \$12.00
fresh seasoned little necks, garlic & oil, lemon

MUSSELS \$12.00
fresh steamed, choice of: white wine, garlic & oil or marinara

Vegetarian Delight

● ✓ **ESCAROLE & BEAN** \$14.00
white beans, escarole, mushrooms, chopped tomato, cherry peppers in garlic & oil

✓ **EGGPLANT** \$14.00
sautéed fresh tomatoes over a layered bed of fried eggplant

✓ **VEGETABLE SPAGHETTI** \$14.00
fresh vegetables sautéed and thinly sliced in a marinara sauce

Pizzette

Gluten Free Pie ~ add \$2

MARGHERITA \$9.00 Fresh tomato sauce, mozzarella & basil	SALSICCIA E POLPETTE \$13.00 Sweet sausage & ground beef meatballs over marinara and a three cheese blend
MELANZANE E PEPERONI \$11.00 Fried eggplant, roasted red peppers, three cheese blend over marinara	VEGETALI MISTI \$11.00 Fresh mozzarella over zucchini, roasted red peppers, mushrooms & marinara

Add on Ingredients
Vegetables
mushrooms ~ roasted red peppers ~ onions ~ zucchini
broccoli ~ fried eggplant ~ portobello
Meats/Seafood
meatballs ~ sausage ~ pepperoni ~ prosciutto ~ shrimp

Pasta

HOMEMADE CHEESE RAVIOLI \$13.00
melted fresh mozzarella

RIGATONI VODKA \$15.00

CAPELLINI SICILIANA \$15.00
light marinara, eggplant, fresh mozzarella

PENNE PRIMAVERA \$15.00
garden veggies, sautéed in garlic & oil or marinara

PAPPADELLE BOLOGNESE \$15.00
traditional meat sauce, touch of cream

LINGUINE VONGOLE \$16.00
white or red

ORECCHIETTE \$17.00
broccoli rabe, sausage, cherry peppers and tomatoes in garlic & oil

PENNE AL FORNO \$14.00
pomodoro, fresh ricotta, melted mozzarella

● *Gluten Free penne, whole wheat penne, fresh zucchini noodles \$2 extra*

Secondi

Served with roasted potatoes and vegetables

CHICKEN PARMIGIANA \$16.00

VEAL PARMIGIANA \$20.00

EGGPLANT PARMIGIANA \$16.00

EGGPLANT ROLLATINI \$16.00
The above dishes come with a choice of pasta or salad

CHICKEN FRANCESE \$16.00

VEAL FRANCESE \$20.00

CHICKEN MARSALA \$16.00

VEAL MARSALA \$20.00

POLLO TOSCANO \$17.00

sautéed chicken and sausage with crispy potatoes and broccoli in a lemon white wine sauce

POLLO TRE COLORI \$16.00

seared medallions of chicken, broccoli, fresh mozzarella, roasted peppers, lemon, garlic & oil

CRUSTED SALMON \$23.00

seared salmon, flattened potatoes and zucchini, garlic & oil and roasted potatoes

GRILLED SALMON \$23.00

grilled vegetables, balsamic glaze

SHRIMP OREGANATA \$22.00

topped with crispy breadcrumbs, served over a lemon white wine sauce

RIB EYE \$26.00

grilled rib eye steak topped with a red wine demi-glace

Contorni

SAUTÉED SPINACH \$8.00	FRENCH FRIES \$8.00
SAUTÉED BROCCOLI \$8.00	FRIED ZUCCHINI \$8.00
BROCCOLI RABE \$8.00	BRUSSEL SPROUTS \$8.00
MUSHROOM & PEPPERS \$8.00	SWEET POTATO FRIES \$8.00
TUSCAN FRIES \$8.00	