

# Bruschette



*\$6 Choice of Three \$10 Choice of Six*

<b>CLASSICA</b> Fresh tomato, garlic & fresh basil	✓
<b>GAMBERI</b> Roasted jumbo shrimp, tomato & hot peppers	✓
<b>MOZZARELLA-BASILICO</b> Roasted red peppers, mozzarella & basil pesto	✓
<b>POMODORINI</b> Roasted cherry tomatoes & fresh mozzarella	✓
<b>PARMA</b> Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil	
<b>CAPRINO con NOCI</b> Goat cheese, raisins & walnuts	✓
<b>PORTOBELLO</b> Roasted portobello & walnut with goat cheese	✓
<b>RICOTTA</b> Sautéed mushrooms & kale with fresh ricotta	✓
<b>ZUCCHINI</b> Grilled zucchini, smashed avocado & hot pepper	✓
<b>BACON</b> Artichoke puree, bacon & parmigiano	
<b>PEPERONCINO</b> Avocado, red onion, tomato with hot pepper	✓
<b>PERA</b> Roasted squash, fresh ricotta & pears	✓
<b>POLPETTE</b> Mini meat ball with fresh tomato sauce & mozzarella	



# Salads

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

<b>STAGIONE</b> Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing	✓	\$7.50
<b>BIETOLE</b> Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing	✓	\$9.50
<b>TRICOLORE</b> Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing	✓	\$9.50
<b>INSALATA Di PERE</b> Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing	✓	\$9.50
<b>INSALATA con FUNGHI</b> Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing	✓	\$9.75
<b>CAESAR</b> 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

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

## Steak

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

## Grilled Shrimp

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

## Salmon

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

## Roasted Turkey

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



# Panini

**GLUTEN FREE**

**VEGETARIAN**

**VEGAN**

<b>Chicken</b>	<b>Lb Goat Cheese</b>
<ul style="list-style-type: none"> <li><b>Ispica</b> \$10.00 Grilled chicken breast with sautéed onions &amp; fontina cheese on focaccia</li> <li><b>Pollo e Pomodoro</b> \$10.00 Chicken cutlet with tomato sauce &amp; mozzarella on ciabatta</li> <li><b>Pollo e Spinaci</b> \$9.50 Chicken tenders sautéed with spinach, fontina, white wine, &amp; garlic on round rustic</li> <li><b>Latina</b> \$10.00 Grilled chicken, mozzarella, roasted peppers &amp; baby arugula on focaccia</li> <li><b>Seafood</b></li> <li><b>Tonno</b> \$11.00 Italian tuna in olive oil with fresh tomato, baby arugula, &amp; spicy aioli on krispina</li> <li><b>Panarea</b> \$11.00 Italian tuna in olive oil with black olives, roasted peppers, &amp; artichoke hearts on krispina</li> </ul>	<ul style="list-style-type: none"> <li><b>Lb Halloumi</b> \$11.00 Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, &amp; fresh lemon juice on focaccia</li> <li><b>Halloumi &amp; Avocado</b> \$11.00 Grilled Halloumi cheese, avocado, sundried tomatoes, &amp; lemon juice on focaccia</li> <li><b>Cured Meats</b></li> <li><b>Lodi</b> \$11.00 Prosciutto, artichoke hearts, smoked mozzarella, &amp; red onion on focaccia</li> <li><b>Lecce</b> \$10.00 Parma ham, mozzarella, tomatoes, &amp; spicy aioli on focaccia</li> <li><b>Calabria</b> \$10.50 Sopressata, brie cheese, &amp; fresh tomatoes on focaccia</li> </ul>

<b>Chicken</b>	<b>Trieste</b>
<ul style="list-style-type: none"> <li><b>Savona</b> \$10.25 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta</li> <li><b>Hogans</b> \$11.00 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta</li> <li><b>Nuoro</b> \$9.50 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta</li> <li><b>Perugia</b> \$9.75 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero</li> <li><b>Prato</b> \$10.50 Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta</li> </ul>	<ul style="list-style-type: none"> <li><b>Pietro</b> \$10.25 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta</li> <li><b>Peperoni</b> \$10.00 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta</li> <li><b>Cotoletta</b> \$10.00 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta</li> <li><b>Piccante</b> \$10.00 Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta</li> <li><b>Ancona</b> \$10.25 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta</li> </ul>

<b>Steak</b>	<b>Vegetarian</b>
<ul style="list-style-type: none"> <li><b>Bistecca</b> \$12.00 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta</li> <li><b>Bistecca e Mozzarella</b> \$12.00 Roasted angus steak, mozzarella, roasted pepper on ciabatta</li> <li><b>Bistecca e Funghi</b> \$12.00 Roasted angus steak, fontina, sautéed mushrooms on ciabatta</li> <li><b>Alexandro</b> \$12.50 Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta</li> </ul>	<ul style="list-style-type: none"> <li><b>Sienna</b> \$7.00 Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina</li> <li><b>Portobello</b> \$8.50 Roasted portobello, tomato, mozzarella on whole wheat</li> <li><b>Terra</b> \$9.50 Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat</li> <li><b>Potenza</b> \$8.75 Fried eggplant, mozzarella, tomato, basil on krispina</li> <li><b>Foggia</b> \$8.75 Fried shrimp, smoked mozzarella, black olive paste, sundried tomato on krispina</li> <li><b>Sicilia</b> \$8.75 Fried eggplant, mozzarella, roasted peppers on krispina</li> <li><b>Quattro Formaggi</b> \$9.00 Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic</li> <li><b>Gubbio</b> \$8.75 Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat</li> </ul>

<b>Shrimp Napoli</b> \$12.00 Grilled shrimp, salsa aioli, baby arugula on round rustic	<b>Parma</b>
<ul style="list-style-type: none"> <li><b>Asti</b> \$13.00 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta</li> <li><b>Spoletto</b> \$12.50 Grilled shrimp, baby arugula, guacamole on rustic hero</li> <li><b>Agrigento</b> \$11.75 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic</li> </ul>	<ul style="list-style-type: none"> <li><b>Ascoli</b> \$11.00 Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic</li> <li><b>Gela</b> \$11.00 Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic</li> <li><b>Trentino</b> \$11.00 Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic</li> <li><b>Bari</b> \$11.00 Sweet sausage, broccoli rabe, black olive paste on round rustic</li> <li><b>Sardegna</b> \$11.00 Sweet sausage, mozzarella, roasted hot pepper on round rustic</li> </ul>

**Roasted Turkey**

- Sanremo** \$11.25 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$10.00 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina
- Salerno** \$11.75 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$10.25 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

# 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 grilled eggplant

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

# Pizzette

*Gluten Free Pie ~ add \$2*

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

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

<b>SAUTÉED SPINACH</b> \$8.00	<b>FRENCH FRIES</b> \$8.00
<b>SAUTÉED BROCCOLI</b> \$8.00	<b>FRIED ZUCCHINI</b> \$8.00
<b>BROCCOLI RABE</b> \$8.00	<b>BRUSSEL SPROUTS</b> \$8.00
<b>MUSHROOM &amp; PEPPERS</b> \$8.00	<b>SWEET POTATO FRIES</b> \$8.00
<b>TUSCAN FRIES</b> \$8.00	