

## Soup Specials

Homemade Soups Made Fresh Daily  
Ask Server  
Pint \$4.75 or Quart \$9

## 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 di Parma, Parmigiano Reggiano, baby arugula, & spicy oil

### CAPRINO con NOCI

Goat cheese, raisins & walnuts

### PORTOBELLO

Roasted portobello & walnut with goat cheese

### RICOTTA

Sautéed mushrooms and kale with fresh ricotta

### ZUCCHINI

Grilled zucchini, smashed avocado and 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

## 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

## Panini Per I Bambini

(Kids Only)

### MATTIA 5.00

Mozzarella, tomato, basil on rustic hero

### ERIKA 8.00

Chicken cutlet, mozzarella on rustic hero

### FORMAGGINO 5.00

Double mozzarella melted between flattened round bread

### GIUSEPPE JR. 7.00

Hamburger, mozzarella, ketchup and tomato on round bread

### POLLO con PATATINE 8.50

Chicken strips with a side of Tuscan fries

### RAVIOLINI 9.00

Penne with your choice of marinara, garlic and oil or butter sauce

### FRIED MOZZARELLA 7.50

Fried mozzarella with a fresh tomato sauce

### MAC & CHEESE 8.00

(Optional GF) 9.00  
Elbow pasta in a three cheese sauce

## 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

## Secondi

Served with roasted potatoes and vegetables

### CHICKEN \$16.00

PARMIGIANA with pasta or salad

### VEAL PARMIGIANA \$20.00

with pasta or salad

### EGGPLANT \$16.00

PARMIGIANA with pasta or salad

### EGGPLANT \$16.00

ROLLATINI with 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, frazzled 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 demiglaze

## Pasta

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

### HOMEMADE \$13.00 CHEESE RAVIOLI

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

### PAPPARDELLE \$15.00 BOLOGNESE

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

## Contorni

### Sautéed Spinach \$8.00

### Sautéed Broccoli \$8.00

### Broccoli Rabe \$8.00

### Mushroom & Peppers \$8.00

### Tuscan Fries \$8.00

### French Fries \$8.00

### Fried Zucchini \$8.00

### Brussel Sprouts \$8.00

### Sweet Potato Fries \$8.00

## Burgers

### HAMBURGER CLASSICA \$10.25

Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic

### HAMBURGER MODERNA \$10.75

Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

## Pizzette

Gluten Free Pie ~ add \$2

### MARGHERITA 9.00

Fresh tomato sauce, mozzarella & basil

### MELANZANE E PEPERONI 11.00

Fried eggplant, roasted red peppers, three cheese blend over marinara

### SALSICCIA E POLPETTE 13.00

Sweet sausage & ground beef meatballs over marinara and a three cheese blend

### 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

## Dolci

### FRESH FRUIT 6.00

### CHOCOLATE FUDGE CAKE 6.00

### TRES LECHE 6.50

### AMERICAN CHEESECAKE 6.75

### CHOCOLATE & VANILLA TARTUFO 7.00

### COCONUT TARTUFO 7.00

### CHOCOLATE GELATO 6.00

### VANILLA GELATO 6.00

Sorbet Available

Ask about our special dessert of the week

## Soft Beverages

Assortment of

SODA WATER ICED TEA  
(Sparkling & Flat)

MOST AVAILABLE IN 20 OZ. & 2 LITER BOTTLES



EST. 2003



## Plainview

397A South Oyster Bay Road

Plainview, NY 11803

(LOCATED IN THE PLAINVIEW CENTRE)

Tel. 516-605-1280

Fax. 516-605-1278

## TAKE OUT & DELIVERY

\$15 min. on deliveries



## 32 New Delicious Panini & Salads & Bruschette

A year long culinary journey to bring to you the very best of healthy choices and incomparable flavors



Please advise us when ordering  
Gluten Free or Vegetarian

Franchise Opportunities Available  
Please Visit Our Corporate Website  
For Information

www.LaBottegaGourmet.com



# SALADS

**The Menu 32 FRUTTA SECCA**  **11.00**  
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

**The Menu 32 La Bottega MINT SALAD**  **11.50**  
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa+ with mango dressing

**The Menu 32 INSALATA di POMODORO**  **10.50**  
Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

**The Menu 32 INSALATA di CARCIOFI**  **12.00**  
Artichoke hearts, baby arugula, grilled chicken, quinoa+, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**The Menu 32 INSALATA di QUINOA+**  **13.00**  
Quinoa+, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing

**The Menu 32 INSALATA di CAVOLO**  **12.00**  
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**The Menu 32 INSALATA di MANGO**  **12.50**  
Chopped organic baby kale, fresh mango, grilled chicken, quinoa+, cherry tomatoes, almonds & shredded mozzarella with mango dressing

**The Menu 32 INSALATA di CALAMARI**  **11.50**  
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

**The Menu 32 INSALATA di MANGO e GAMBERI**  **13.00**  
Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

**The Menu 32 INSALATA di TONNO**  **12.50**  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing


**STAGIONE**  **\$7.50**  
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

**BIETOLE**  **\$9.50**  
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**TRICOLORE**  **\$9.50**  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

**INSALATA Di PERE**  **\$9.50**  
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

**INSALATA con FUNGHI**  **\$9.75**  
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

**CAESAR**  **\$8.50**  
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing, choice of:  
Chicken **\$10.50**  
Roasted Turkey **\$11.75**  
Shrimp **\$12.50** Steak **\$13.75**

**Steak BISTECCA e ZOLA**  **\$12.75**  
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

**POLLO e GUACAMOLE**  **\$12.50**  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

**Chicken Cutlet PARMA SALAD** **\$10.50**  
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

**SAL SALAD** **\$10.25**  
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

**DI ROSA SALAD** **\$10.50**  
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

**SUSAN SALAD** **\$10.75**  
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

**Grilled Chicken AVOCADO SALAD**  **\$10.75**  
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing


**RUCOLA CAPRINO e POLLO**  **\$11.75**  
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** **\$10.75**  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

**INSALATINA di POLLO**  **\$10.25**  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

**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


**Gubbio**  **\$8.75**  
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

**The Menu 32 Lodi**  **\$11.00**  
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia

**The Menu 32 Lecce**  **\$10.00**  
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia


**The Menu 32 Calabria**  **\$10.50**  
Sopressata, brie cheese, & fresh tomatoes on focaccia

**Matt** **\$10.25**  
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta


**Crudo**  **\$10.50**  
Prosciutto crudo, mozzarella, baby arugula on ciabatta

**Prosciutto**  **\$10.75**  
Prosciutto crudo, mozzarella, tomato on ciabatta

**Pippo** **\$12.25**  
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

**Como**  **\$11.50**  
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta


**Bolzano** **\$11.50**  
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina

**Caltanissetta**  **\$10.75**  
Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta

**The Menu 32 Tonno**  **\$11.00**  
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina

**The Menu 32 Panarea**  **\$11.00**  
Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina


**Napoli** **\$12.00**  
Grilled shrimp, salsa aioli, baby arugula on round rustic

**Asti**  **\$13.00**  
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

**Grilled Shrimp ROMANA con GAMBERONI**  **\$13.00**  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

**GAMBERONI e GUACAMOLE**  **\$13.25**  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

**Salmon SALMONE e GUACAMOLE**  **\$13.00**  
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

**SALMONE e PERE**  **\$13.75**  
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

**Roasted Turkey RUCHETTA con ZOLA e TACCHINO**  **\$12.00**  
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

**SPINACI e TACCHINO**  **\$12.00**  
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

**TACCHINO e AVOCADO**  **\$11.00**  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

+ Gluten Free Quinoa

# PANINI

**Chicken Ispica**  **\$10.00**  
Grilled chicken breast with sautéed onions & fontina cheese on focaccia


**The Menu 32 Pollo e Pomodoro** **\$10.00**  
Chicken cutlet with tomato sauce & mozzarella on ciabatta

**The Menu 32 Pollo e Spinaci** **\$9.50**  
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic


**The Menu 32 Latina**  **\$10.00**  
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

**Trieste** **\$10.50**  
Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta


**Anthony**  **\$10.00**  
Grilled chicken, mozzarella, baby arugula, balsamic on krispina


**Pollo**  **\$10.75**  
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta


**NYCOM**  **\$10.00**  
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina


**Udine**  **\$10.25**  
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta

**Cuneo**  **\$10.25**  
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

**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

**Nuoro**  **\$9.50**  
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

**Perugia**  **\$9.75**  
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

**Prato** **\$10.50**  
Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta

**Pietro** **\$10.25**  
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

**Peperoni** **\$10.00**  
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

**Cotoletta** **\$10.00**  
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta

**Piccante** **\$10.00**  
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

**Ancona** **\$10.25**  
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

**Vegetarian Vittoria**  **\$9.00**  
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia

**The Menu 32 Vegetariano**  **\$9.50**  
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

**The Menu 32 Cagliari**  **\$9.00**  
Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia

**The Menu 32 Trapani**  **\$9.00**  
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

**The Menu 32 La Bottega Eggplant**  **\$9.00**  
Oven roasted eggplant with sautéed onions & black olives on focaccia

**The Menu 32 La Bottega Goat Cheese**  **\$9.50**  
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

**The Menu 32 La Bottega Halloumi**  **\$11.00**  
Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia

**The Menu 32 Halloumi e Avocado**  **\$11.00**  
Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia

**Sienna** **\$7.00**  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

**Portobello** **\$8.50**  
Roasted portobello, tomato, mozzarella on whole wheat

**Terra** **\$9.50**  
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat

**Potenza** **\$8.75**  
Fried eggplant, mozzarella, tomato, basil on krispina


**Foggia** **\$8.75**  
Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina


**Spoletto**  **\$12.50**  
Grilled shrimp, baby arugula, guacamole on rustic hero

**Agrigento** **\$11.75**  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

**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


**Bistecca**  **\$12.00**  
Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta

**Bistecca e Mozzarella**  **\$12.00**  
Roasted angus steak, mozzarella, roasted pepper on ciabatta

**Bistecca e Funghi**  **\$12.00**  
Roasted angus steak, fontina, sautéed mushrooms on ciabatta

**Alexandro**  **\$12.50**  
Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

**Roasted Turkey Ascoli**  **\$11.00**  
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic

**Gela**  **\$11.00**  
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic

**Trentino**  **\$11.00**  
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic

**Bari** **\$11.00**  
Sweet sausage, broccoli rabe, black olive paste on round rustic

**Sardegna** **\$11.00**  
Sweet sausage, mozzarella, roasted hot pepper on round rustic

**Panini Basket**  
*Your choice of panini cut in quarters*  
**10 PANINI \$90**  
**5 PANINI \$50**