

## Soup Specials

Pint \$4.75 or Quart \$9

- MINISTRONE**   
(Optional Gluten Free with no pasta)
- LENTICCHIA**   
Lentil
- PASTA CON FAGIOLI**   
(Optional Gluten Free with no pasta)
- ZUCCA**  
Butternut Squash Soup
- CREMA di FUNGHI**   
Cream of Mushroom
- CREMA di BROCCOLI** 

### TORTELLINI in BRODO

- ZUPPA di POLLO ai VEGETALI**   
Chicken Vegetable
- CAULIFLOWER CHESTNUT CREAM** 
- SWEET POTATO & SAGE** 
- ZUPPA di PESCE MISTO**  
Seafood Soup -Pint \$5.75 / Quart \$11.50

## 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

## 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
- PENNE** \$8.00  
**RAVIOLINI** \$9.00  
Penne with choice of marinara, garlic and oil or butter sauce
- PATATINE FRITTE** \$5.50  
Side of Tuscan fries

## Antipasti

- ZUCCA FRITTA** \$9.50  
Fried zucchini served with a pink sauce
- MOZZARELLA FRITTA** \$10.50  
Fresh mozzarella breaded and fried with fresh tomato sauce
- RAVIOLI FRITTI** 10.50  
Fried cheese ravioli with fresh tomato sauce
- POLLO alla "NEW YORKESE"** 10.50  
Chicken wings with celery, carrots and bleu cheese sauce
- STUFFED AVOCADO** \$10.50  
Avocado halves filled with a chopped mixed vegetable blend, a touch of mayo and finished with Parmigiano Reggiano
- CALAMARI FRITTI** \$11.50  
Crispy fried calamari with a tomato dipping sauce
- COZZE con SALSA POMODORO E VINO BIANCO** \$12.50  
Mussels sautéed in a marinated tomato sauce
- CALAMARI alla GRIGLIA** \$11.50  
Grilled calamari with a lime dressing
- FRESH HOMEMADE MOZZARELLA** \$10.50
- HALLOUMI alla GRIGLIA**   
\$12.00  
Grilled halloumi with fresh lemon and avocado
- FUNGHI** \$11.00  
Sautéed mushrooms with baby arugula and goat cheese served with a Ciabatta bread crostini and drizzled with extra virgin olive oil and balsamic

## Secondi

Served with potatoes and vegetables of the day

- PETTO DI POLLO con CARCIOFINI** \$18.50  
Chicken breast in an artichoke heart in a cherry tomato sauce
- PETTO DI POLLO con FUNGHI** \$21.00  
Pan seared chicken breast with mushroom & scallion sauce
- BISTECCA con FUNGHI** \$20.50  
Grilled angus steak with mushrooms in a brown sauce and roasted scallions
- SALMONE alla GRIGLIA** \$19.50  
Grilled salmon topped with a chunky tomato and garlic sauce
- VITELLO con PROSCIUTTO E SALVIA** \$22.50  
Veal medallions sautéed with prosciutto and sage
- TILAPIA al VINO BIANCO** \$18.50  
Tilapia pan seared in a white wine sauce
- VEAL PICCATA** \$21.00  
with parsley and capers



### Limited Time Only Seasonal Special

- LOBSTER ROLL** \$17.75  
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

## 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

## Contorni

- Tuscan Fries** \$6.00  
**Sweet Potato Fries** \$6.00  
**Mashed Potatoes** \$6.00  
**Sautéed Spinach** \$6.00
- Sautéed Broccoli Rabe** \$8.50  
**Cavolo Verde kale** \$7.00  
**Mozzarella Sticks** \$7.50

## Pasta

- FARFALLE con POLLO in SALSA ROSA** \$14.50  
Bow tie pasta with sautéed chicken and zucchini in a pink sauce
- ORECCHIETTE con SALSICCIA E CIME di RABE** \$15.50  
"Ear shaped" pasta sweet sausage, broccoli rabe, garlic and oil
- PENNE con GAMBERI E FUNGHI** \$16.50  
Penne with shrimp and mushrooms in an Alfredo sauce
- LINGUINE con CALAMARI E COZZE** \$16.50  
Mussels and calamari in a sauce of grape tomatoes, white wine and garlic, served over linguine
- RISOTTO con CAPESANTE E CRIMINI** \$16.50  
Creamy risotto with scallops and crimini mushrooms, parsley and asparagus, finished with Parmigiano Reggiano
- LASAGNA** \$10.00  
with besciamella, meat sauce and cheese
- RIGATONI con SALSICCIA** \$15.00  
with sausage & peas, in a fresh tomato sauce with a touch of cream
- PENNE alla VODKA** \$14.50
- FARFALLE con VEGETALI** \$14.00  
with sautéed kale, cherry tomatoes, zucchini & mushroom topped with shaved parmigiano and garlic and oil
- SPAGHETTI con POLPETTINE** \$14.00  
with baby meatballs in tomato sauce
- ZITI al FORNO** \$14.00
- TORTELLINI alla BOLOGNESE** \$14.50  
with meat sauce

## Dolci

- TIRAMISU** \$5.00  
Marscapone & espresso soaked lady fingers, finished with a dutch cocoa
- ITALIAN CHEESECAKE** \$5.00  
Italian style cheesecake. Buttery crust with melt in your mouth ricotta filling
- CRÈME CAMEL** \$5.00  
Traditional Spanish style flan, thick custard topped with a thin caramel syrup
- CANNOLI** \$4.00  
Cannoli filled with a smooth ricotta and chocolate chip filling
- NUTELLA PANINO** \$5.50  
Flattened round rustic, filled with extra nutella & powdered sugar
- CARROT CAKE** \$5.00  
Fresh shredded carrots with pineapple, chopped walnuts and mixed spices, coated in a rich cream cheese frosting
- CHOCOLATE MOUSSE** \$5.00

## Coffee Bar

- |                    |             |                   |             |
|--------------------|-------------|-------------------|-------------|
| <b>Espresso</b>    | <b>2.00</b> | <b>Doppio</b>     | <b>3.75</b> |
| <b>Macchiato</b>   | <b>2.25</b> | <b>Doppio</b>     | <b>4.00</b> |
| <b>Cappuccino</b>  | <b>4.75</b> |                   |             |
| <b>Caffe Latte</b> | <b>4.75</b> | <b>Hot Tea</b>    | <b>2.00</b> |
| <b>Coffee</b>      | <b>2.00</b> | <b>Herbal Tea</b> | <b>3.00</b> |
| <b>Iced Coffee</b> | <b>2.75</b> | <b>Hot Cocoa</b>  | <b>2.50</b> |

## Beverages

To accompany your lunch or dinner, La Bottega has a great selection of beverages to choose from.

Take-Out or Dine-In

- SODA • WATER (Sparkling & Flat) • ICED TEA**  
Most Available in 20 oz. - 2 liter Bottles - Imported

EST. 2003



## Rockville Centre

234C Merrick Rd.

Tel. 516-593-4930

Fax 516-593-4932

### TAKE OUT & DELIVERY

## MENU



### 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](http://www.LaBottegaGourmet.com)

[www.LaBottegaRVC.com](http://www.LaBottegaRVC.com)

# SALADS

**32 FRUTTA SECCA** 10.50  
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

**32 La Bottega MINT SALAD** 11.00  
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & gluten free quinoa with mango dressing

**32 INSALATA di POMODORO** 10.00  
Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

**32 INSALATA di CARCIOFI** 11.50  
Artichoke hearts, baby arugula, grilled chicken, gluten free quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**32 INSALATA di QUINOA+** 12.50  
Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing

**32 INSALATA di CAVOLO** 11.50  
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**32 INSALATA di MANGO** 12.00  
Chopped organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

**32 INSALATA di CALAMARI** 11.00  
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

**32 INSALATA di MANGO e GAMBERI** 12.50  
Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

**32 INSALATA di TONNO** 12.00  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

**STAGIONE** 7.00  
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

**BIETOLE** 9.00  
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**TRICOLORE** 9.00  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

**INSALATA Di PERE** 9.00  
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

**INSALATA con FUNGHI** 9.25  
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

**CAESAR** 8.00  
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing, choice of:  
Chicken \$10.00  
Roasted Turkey \$11.25  
Shrimp \$12.00  
Steak \$13.25

**Steak BISTECCA e ZOLA** 12.25  
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

**POLLO e GUACAMOLE** 12.00  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with lime dressing

**Chicken Cutlet PARMA SALAD** 10.00  
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

**SAL SALAD** 9.75  
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

**DI ROSA SALAD** 10.00  
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

**SUSAN SALAD** 10.25  
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

**Grilled Shrimp ROMANA con GAMBERONI** 12.50  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

**GAMBERONI e GUACAMOLE** 12.75  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

**Salmon SALMONE e GUACAMOLE** 12.50  
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

**SALMONE e PERE** 13.25  
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

**Roasted Turkey RUCHETTA con ZOLA e TACCHINO** 11.50  
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

**SPINACI e TACCHINO** 11.50  
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

**TACCHINO e AVOCADO** 10.50  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing



# PANINI

**Chicken Ispica** 9.50  
Grilled chicken breast with sautéed onions & fontina cheese on focaccia

**32 Pollo e Pomodoro** 9.50  
Chicken cutlet with tomato sauce & mozzarella on ciabatta

**32 Pollo e Spinaci** 9.00  
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

**32 Latina** 9.50  
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

**Trieste** 10.00  
Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta

**Anthony** 9.50  
Grilled chicken, mozzarella, baby arugula, balsamic on krispina

**Pollo** 10.25  
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

**NYCOM** 9.50  
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

**Udine** 9.75  
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta

**Cuneo** 9.75  
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

**Savona** 9.75  
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

**Hogans** 10.50  
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

**Nuoro** 9.00  
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

**Perugia** 9.25  
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

**Prato** 10.00  
Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta

**Pietro** 9.75  
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

**Peperoni** 9.50  
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

**Cotoletta** 9.50  
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta

**Piccante** 9.50  
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

**Ancona** 9.75  
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

## Vegetarian

**32 Vittoria** 8.50  
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia

**32 Vegetariano** 9.00  
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

**32 Cagliari** 8.50  
Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia

**32 Trapani** 8.50  
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

**32 La Bottega Eggplant** 8.50  
Oven roasted eggplant with sautéed onions & black olives on focaccia

**32 La Bottega Goat Cheese** 9.00  
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

**32 La Bottega Halloumi** 10.50  
Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia

**32 Halloumi e Avocado** 10.50  
Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia

**Sienna** 6.50  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

**Portobello** 8.00  
Roasted portobello, tomato, mozzarella on whole wheat

**Terra** 9.00  
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat

**Potenza** 8.25  
Fried eggplant, mozzarella, tomato, basil on krispina

**Foggia** 8.25  
Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina

**Grilled Chicken AVOCADO SALAD** 10.25  
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

**RUCOLA CAPRINO e POLLO** 11.25  
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** 10.25  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

**INSALATINA di POLLO** 9.75  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

**Sicilia** 8.25  
Fried eggplant, mozzarella, roasted peppers on krispina

**Quattro Formaggi** 8.50  
Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic

**Gubbio** 8.25  
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

## Cured Meats

**32 Lodi** 10.50  
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia

**32 Lecce** 9.50  
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia

**32 Calabria** 10.00  
Sopressata, brie cheese, & fresh tomatoes on focaccia

**Matt** 9.75  
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

**Crudo** 10.00  
Prosciutto crudo, mozzarella, baby arugula on ciabatta

**Prosciutto** 10.25  
Prosciutto crudo, mozzarella, tomato on ciabatta

**Pippo** 11.75  
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

**Como** 11.00  
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta

**Bolzano** 11.00  
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina

**Caltanissetta** 10.25  
Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta

## Seafood

**32 Tonno** 10.50  
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina

**32 Panarea** 10.50  
Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina

**Napoli** 11.50  
Grilled shrimp, salsa aioli, baby arugula on round rustic

**Asti** 12.50  
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

**Spoletto** 12.00  
Grilled shrimp, baby arugula, guacamole on rustic hero

**Agrigento** 11.25  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

## Roasted Turkey

**Sanremo** 10.75  
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta

**Frosinone** 9.50  
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

**Salerno** 11.25  
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero

**Crotone** 9.75  
Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

## Steak

**Bistecca** 11.50  
Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta

**Bistecca e Mozzarella** 11.50  
Roasted angus steak, mozzarella, roasted pepper on ciabatta

**Bistecca e Funghi** 11.50  
Roasted angus steak, fontina, sautéed mushrooms on ciabatta

**Alexandro** 12.00  
Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

## Pork

**Ascoli** 10.50  
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic

**Gela** 10.50  
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic

**Trentino** 10.50  
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic

**Bari** 10.50  
Sweet sausage, broccoli rabe, black olive paste on round rustic

**Sardegna** 10.50  
Sweet sausage, mozzarella, roasted hot pepper on round rustic

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