

# 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 ✔ 10.50
- La Bottega* **MINT SALAD** Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa+ with mango dressing 11.00
- INSALATA di POMODORO** Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing 10.00
- INSALATA di CARCIOFI** Artichoke hearts, baby arugula, grilled chicken, quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing ✔ 11.50
- INSALATA di QUINOA+** Quinoa+, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing 12.50
- INSALATA di CAVOLO** Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing 11.50
- INSALATA di MANGO** Chopped organic baby kale, fresh mango, grilled chicken, quinoa+, cherry tomatoes, almonds & shredded mozzarella with mango dressing 12.00
- INSALATA di CALAMARI** Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing ✔ 11.00
- INSALATA di MANGO e GAMBERI** Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette ✔ 12.50
- INSALATA di TONNO** Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing ✔ 12.00

+ Gluten Free Quinoa

# Salads

- STAGIONE** Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing ✔ 7.00
- BIETOLE** Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing ✔ 9.00
- TRICOLORE** Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing ✔ 9.00
- INSALATA Di PERE** Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing ✔ 9.00
- INSALATA con FUNGHI** Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing ✔ 9.25
- CAESAR** Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing choice of: Chicken \$10.00 Roasted Turkey \$11.25 Shrimp \$12.00 Steak \$13.25 ✔ 8.00

## Grilled Chicken

- AVOCADO SALAD** Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing 10.25
- RUCOLA CAPRINO e POLLO** Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing 11.25
- RUCOLA e FARRO** Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing 10.25
- INSALATINA di POLLO** Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing 9.75
- POLLO e GUACAMOLE** Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing 12.00

## Steak

- BISTECCA e ZOLA** Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing 12.25
- Chicken Cutlet** **PARMA SALAD** Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing 10.00
- SAL SALAD** Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette 9.75
- DI ROSA SALAD** Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing 10.00
- SUSAN SALAD** Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing 10.25

## Grilled Shrimp

- ROMANA con GAMBERONI** Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing 12.50
- GAMBERONI e GUACAMOLE** Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing 12.75

## Salmon

- SALMONE e GUACAMOLE** Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing 12.50
- SALMONE e PERE** Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette 13.25

## Roasted Turkey

- RUCHETTA con ZOLA e TACCHINO** Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette 11.50
- SPINACI e TACCHINO** Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette 11.50
- TACCHINO e AVOCADO** Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing 10.50



# Panini

GLUTEN FREE

VEGETARIAN

VEGAN

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

# Panini



## Vegetarian

- Vittoria** \$8.50 Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia
- Vegetariano** \$9.00 Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero
- Cagliari** \$8.50 Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia
- Trapani** \$8.50 Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia
- Lb Eggplant** \$8.50 Oven roasted eggplant with sautéed onions & black olives on focaccia

## Chicken

- 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

## Vegetarian

- 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 shrimp, smoked mozzarella, black olive paste, sundried tomato on krispina
- 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

## Burgers

- Hamburger Classica** \$10.25 Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- Hamburger Moderna** \$10.75 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$9.75 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

- 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

## Cured Meats

- 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

## Park

- 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

# Soups

*Serving for One \$4.75 or for Two \$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

# Antipasti

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

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



Limited Time Only Seasonal Special

- LOBSTER ROLL** \$17<sup>95</sup> Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

# Secondi

*Served with potatoes & vegetables of the day*

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

# Kids Menu

- 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 or **RAVIOLINI** \$9.00 Pasta with your choice of marinara, garlic and oil or butter sauce
- Patatine Fritte** \$5.00 Side of Tuscan fries