Panini

Chicken

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 $10.50
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

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

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

Cuneo $10.00
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

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

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

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

Perugia $10.00
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 $10.00
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 $10.00
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

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

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

32 **Pollo e Spinaci** $9.25
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

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

Shrimp

Napoli $11.75
Grilled shrimp, salsa aioli, baby arugula on round rustic

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

Spoleto $12.00
Grilled shrimp, baby arugula, guacamole on rustic hero

Agrigento $11.50
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Seafood

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

32 **Panarea** $10.75
Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina

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

Vegetarian

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

Portobello $9.00
Roasted portobello, tomato, mozzarella on whole wheat

Terra $10.00
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat

Potenza $9.00
Fried eggplant, mozzarella, tomato, basil on krispina

Foggia $9.00
Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina

Sicilia $9.00
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 $9.00
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

Vittoria $9.00
32 V
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia

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

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

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

LB **Eggplant** $9.00
32 V
Oven roasted eggplant with sautéed onions & black olives on focaccia

LB **Goat Cheese** $9.00
32 V
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

LB **Halloumi** $10.50
32 V
Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia

Halloumi & Avocado $10.50
32 V
Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia

Cured Meats

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

Crudo $10.25
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 $11.25
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta

Bolzano $11.25
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

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

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

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

Roasted Turkey

Sanremo $11.00
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta

Frosinone $10.25
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 $10.50
Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

Burgers

Hamburger Classica $10.25
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic

Hamburger Moderna $11.50
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

www.LaBottegaGourmet.com

Soups

Serving for One $4.75 or for Two $9

ZUPPA di POLLO
chicken with carrots, celery and zucchini

MINESTRONE V
(optional GF with no pasta)

ZUCCA V
butternut squash

TORTELLINI in BRODO V
cheese tortellini, spinach, tomatoes & scallions in broth

SEAFOOD V
shrimp, calamari, clams & mussels in broth

PASTA e FAGIOLI
(optional GF with no pasta)

LENTICCHIE V
lentil with onion & plum tomatoes

CREMA di BROCCOLI V

ZUPPA di MAIS V
corn

CIPOLLA con SALSICCIA
onion with crumbled sausage

CECI
chickpea

Antipasti

PASTA FRITTA & RICOTTA V $10.00
with a plum tomato sauce on the side

MINI ARANCINI (5) V $11.00
riceballs with fontina and peas served with tomato sauce

FUNGHI V $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

MOZZARELLA FRESCA $12.00
daily homemade mozzarella with fresh basil

CALAMARI FRITTI V $11.00
served with a plum tomato sauce

HALLOUMI alla GRIGLIA V $12.00
grilled halloumi with fresh lemon & avocado

BIETOLE E ZUCCA V $11.50
roasted red beets and butternut squash with toasted walnuts and goat cheese

INSALATA di CAVOLO E PANCETTA di MAIALE $11.00
organic baby kale salad with pork belly, roasted cherry tomatoes and almonds

POLIPO alla GRIGLIA V $12.00
grilled octopus over sauteed endive and radicchio

VONGOLE al VINO BIANCO V $12.00
sautéed New Zealand clams in white wine and garlic

SAUTÉ di FUNGHI FRESCHI V $12.00
oyster mushroom sautéed with garlic and oil topped with fried garlic

Formaggi Misti

3 Cheese Platter $13 5 Cheese Platter $18

Imported & domestic cheese board of your choice, with fig compote, almonds, fresh red pears, honey and balsamic reduction V

Contorni

TUSCAN FRIES V $5.50

ZUCCHINE FRITTE V $7.50

PURÉ di PATATE V $6.00
mashed potatoes

BROCCOLI V $6.00

ROASTED CORN V $5.00
with honey, mint and chili flakes

BROCCOLI di RABE V $8.50

SPINACI V $6.00

CAVOLFIORE V $6.00
cauliflower

CAVOLO VERDE V $7.00
sautéed kale

CICORIA V $6.00
sautéed chicory

RDS

Bruschette

$6 Choice of Three $10 Choice of Six

CLASSICA Fresh tomato, garlic & fresh basil V

GAMBERI Roasted jumbo shrimp, tomato & hot peppers V

MOZZARELLA-BASILICO Roasted red peppers, mozzarella & basil pesto V

POMODORINI Roasted cherry tomatoes & fresh mozzarella V

PARMA Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil

CAPRINO con NOCI Goat cheese, raisins & walnuts V

PORTOBELLO Roasted portobello & walnut with goat cheese V

RICOTTA Sautéed mushrooms & kale with fresh ricotta 32 V

ZUCCHINI Grilled zucchini, smashed avocado & hot pepper 32 V

BACON Artichoke puree, bacon & parmigiano 32

PEPERONCINO Avocado, red onion, tomato with hot pepper 32 V

PERA Roasted squash, fresh ricotta & pears 32 V

POLPETTE Mini meat ball with fresh tomato sauce & mozzarella 32

Salads

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

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

TRICOLORE V $9.50
Radicchio, baby arugula, endive, Gaeta olives & shaved parmigiano with balsamic dressing

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

INSALATA con FUNGHI V $9.50
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

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

CAESAR V $8.00
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing
choice of:
Chicken $10.50 Roasted Turkey $11.25 Shrimp $12.50 Steak $13.25

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 $11.50
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Steak

BISTECCA e ZOLA $12.50
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

GLUTEN FREE V VEGETARIAN V VEGAN The New 32

Salads

Grilled Chicken

AVOCADO SALAD $11.25
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 $11.00
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di POLLO $10.50
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

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

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

INSALATA di POMODORO 32 $10.50
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

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

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

INSALATA di CAVOLO 32 $11.75
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

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

Chicken Cutlet

PARMA SALAD $11.00
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

SAL SALAD $10.75
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD $10.75
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

SUSAN SALAD $11.25
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

Grilled Shrimp

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

GAMBERONI e GUACAMOLE $13.00
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 $13.25
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

Seafood

INSALATA di CALAMARI 32 V $12.00
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

INSALATA di MANGO e GAMBERI 32 V $13.00
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

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

Rev 12/2017

Pasta

Gluten Free options available, please advise when ordering

RISOTTO al PARMIGIANO $14.00

GNOCCHI al BURRO E SALVIA $14.50
in a butter and sage sauce

LINGUINE con GAMBERONI in SALSA ROSSA PICCANTE E SPINACI $16.00
with shrimp and spinach in spicy cherry tomato sauce

SPAGHETTI AGLIO E OLIO $13.00
with garlic and oil topped with fried garlic

SPAGHETTI POLPETTINE $14.00
with baby meatballs in tomato sauce

ORECCHIETTE con CIME di RABE $15.00
with sausage and broccoli rabe

RIGATONI con SALSICCIA $15.00
with sausage & peas, in a fresh tomato sauce with a touch of cream

PENNE alla VODKA $14.50

LINGUINE al PESTO di CAVOLO $14.50
with baby kale pesto and pecans

RIGATONI BOLOGNESE $14.50

RAVIOLI di ZUCCA con SPINACI in SALSA BIANCA $14.50
butternut squash ravioli with spinach in a cream sauce

LINGUINE alle VONGOLE $15.50
with New Zealand baby clams in garlic and oil

Secondi

◇ Served with potatoes & vegetables of the day

PETTO di POLLO con FUNGHI◇ $21.00
pan seared chicken breast with mushroom and scallion sauce

PETTO di POLLO al LIMONE $21.00
roasted chicken breast in a lemon sauce and orange zest, served with white rice

SALMONE al LIMONE◇ $22.00
with lemon and orange zest, chopped avocado, peppers & red onion

SALMONE alla PIASTRA con SALSA di MANGO $22.50
pan seared Salmon with mango sauce

BRANZINO al FORNO $25.00
whole roasted Branzino with black olives, fresh tomatoes and white wine

ROTOLO di CARNE E SPINACI con FUNGHI $21.00
meatloaf with spinach, fontina in mushroom sauce

STUFATO di MANZO con PISELLI E PATATE $24.00
beef stew with potatoes and peas

BISTECCA alla GRIGLIA $25.00
grilled sirloin steak

Pizza

MARGHERITA $2.75 $11 $17
Homemade tomato sauce topped with fresh mozzarella

BIANCA $3.75 $14.50 $21.50
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

SPINACI E RICOTTA $3.75 $14.50 $21.50
Sautéed spinach, fresh mozzarella and ricotta

SPECIALE LA BOTTEGA $4 $16 $22.50
Parma cotto, artichoke hearts, black olives & sundried tomato on a margherita pizza

POMODORINI $3.75 $14.50 $19.50
A fresh sweet cherry tomato sauce topped with fresh mozzarella

POLLO E BROCCOLI $3.75 $15 $21.50
Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce

PROSCIUTTO $4 $16 $22.50
Our traditional margherita pizza topped with thinly sliced prosciutto, arugula and shaved parmigiano

SALSICCIA $3.75 $15.50 $19.50
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

SMOKED PROSCIUTTO $4 $15.50 $21.50
Italian smoked prosciutto (speck), sautéed spinach, mushrooms & brie cheese

GAMBERI $4 $16.50 $22.50
Grilled shrimp, sautéed broccoli, artichoke hearts, roasted peppers & fresh mozzarella

Whole Wheat Pizza is Now Available

Gluten Free Small Personal Pie add $2