

Panini

Chicken

<p>Trieste \$10.00 Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta</p> <p>● Anthony \$9.50 Grilled chicken, mozzarella, baby arugula, balsamic on krispina</p> <p>● Pollo \$10.50 Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta</p> <p>● NYCOM \$9.50 Grilled chicken, Parma ham, mozzarella, baby arugula on krispina</p> <p>● Udine \$10.25 Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta</p> <p>● Cuneo \$10.00 Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta</p> <p>● Hogans \$10.50 Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta</p>	<p>● Savona \$9.75 Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta</p> <p>● Nuoro \$9.50 Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta</p> <p>● Perugia \$10.00 Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero</p> <p>● Prato \$10.00 Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta</p> <p>● Pietro \$10.00 Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta</p> <p>● Peperoni \$10.00 Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta</p> <p>● Cotoletta \$10.00 Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta</p>
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Steak

<p>● Bistecca \$11.50 Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta</p> <p>● Bistecca E Mozzarella \$11.50 Roasted angus steak, mozzarella, roasted pepper on ciabatta</p> <p>● Bistecca E Funghi \$11.50 Roasted angus steak, fontina, sautéed mushrooms on ciabatta</p> <p>● Alexandro \$12.00 Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta</p>

Shrimp

<p>Napoli \$11.75 Grilled shrimp, salsa aioli, baby arugula on round rustic</p> <p>● Asti \$12.50 Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta</p> <p>● Spoletto \$12.00 Grilled shrimp, baby arugula, guacamole on rustic hero</p> <p>● Agrigento \$11.50 Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic</p>

Seafood

<p>● Tonno \$10.50 Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina</p> <p>● Panarea \$10.75 Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina</p>

Park

<p>● Ascoli \$10.50 Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic</p> <p>● Gela \$10.50 Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic</p> <p>● Trentino \$10.50 Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic</p> <p>● Bari \$10.50 Sweet sausage, broccoli rabe, black olive paste on round rustic</p> <p>● Sardegna \$10.50 Sweet sausage, mozzarella, roasted hot pepper on round rustic</p>	<p>● Vegetarian \$9.00 Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia</p> <p>● Quattro Formaggi \$8.50 Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic</p> <p>● Gubbio \$9.00 Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat</p> <p>● Vittoria \$9.00 Fried eggplant, mozzarella, roasted peppers on krispina</p> <p>● Vegetariano \$9.00 Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero</p> <p>● Cagliari \$9.00 Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia</p> <p>● Trapani \$9.00 Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia</p> <p>● LB Eggplant \$9.00 Oven roasted eggplant with sautéed onions & black olives on focaccia</p> <p>● LB Goat Cheese \$9.00 Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia</p> <p>● LB Halloumi \$10.50 Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia</p> <p>● Halloumi & Avocado \$10.50 Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia</p>
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Piccante

<p>● Ancona \$10.00 Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta</p> <p>● Ispica \$9.50 Grilled chicken breast with sautéed onions & fontina cheese on focaccia</p> <p>● Pollo e Pomodoro \$10.00 Chicken cutlet with tomato sauce & mozzarella on ciabatta</p> <p>● Pollo e Spinaci \$9.25 Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic</p> <p>● Latina \$9.50 Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia</p>

Cured Meats

<p>● Matt \$10.25 Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta</p> <p>● Crudo \$10.25 Prosciutto crudo, mozzarella, baby arugula on ciabatta</p> <p>● Prosciutto \$10.25 Prosciutto crudo, mozzarella, tomato on ciabatta</p> <p>● Pippo \$11.75 Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta</p> <p>● Como \$11.25 Imported smoked prosciutto (speck), fontina, baby arugula on krispina</p> <p>● Bolzano \$11.25 Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina</p> <p>● Caltanissetta \$10.75 Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta</p> <p>● Lodi \$11.00 Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia</p> <p>● Lecce \$10.00 Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia</p> <p>● Calabria \$10.00 Sopressata, brie cheese, & fresh tomatoes on focaccia</p>
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Roasted Turkey

<p>● Sanremo \$11.00 Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta</p> <p>● Frosinone \$10.25 Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina</p> <p>● Salerno \$11.25 Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero</p> <p>● Crotone \$10.50 Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero</p>

Burgers

<p>● Hamburger Classica \$10.25 Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic</p> <p>● Hamburger Moderna \$11.50 Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic</p>

Soups

Serving for One \$4.75 or for Two \$9

<p>● ZUPPA di POLLO chicken with carrots, celery and zucchini</p> <p>● MINISTRONE (optional GF with no pasta)</p> <p>● ZUCCA butternut squash</p> <p>● TORTELLINI in BRODO cheese tortellini, spinach, tomatoes & scallions in broth</p> <p>● SEAFOOD shrimp, calamari, clams & mussels in broth</p> <p>● PASTA e FAGIOLI (optional GF with no pasta)</p> <p>● LENTICCHIE lentil with onion & plum tomatoes</p> <p>● CREMA di BROCCOLI</p> <p>● ZUPPA di MAIS corn</p> <p>● CIPOLLA con SALSICCIA onion with crumbled sausage</p> <p>● CECI chickpea</p>

Antipasti

<p>● PASTA FRITTA & RICOTTA \$10.00 with a plum tomato sauce on the side</p> <p>● MINI ARANCINI (5) \$11.00 riceballs with fontina and peas served with tomato sauce</p> <p>● 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</p> <p>● MOZZARELLA FRESCA \$12.00 daily homemade mozzarella with fresh basil</p> <p>● CALAMARI FRITTI \$11.00 served with a plum tomato sauce</p> <p>● HALLOUMI alla GRIGLIA \$12.00 grilled halloumi with fresh lemon & avocado</p> <p>● BIETOLE E ZUCCA \$11.50 roasted red beets and butternut squash with toasted walnuts and goat cheese</p> <p>● INSALATA di CAVOLO E PANCETTA di MAIALE \$11.00 organic baby kale salad with pork belly, roasted cherry tomatoes and almonds</p> <p>● POLIPO alla GRIGLIA \$12.00 grilled octopus over sautéed endive and radicchio</p> <p>● VONGOLE al VINO BIANCO \$12.00 sautéed New Zealand clams in white wine and garlic</p> <p>● SAUTÉ di FUNGHI FRESCHI \$12.00 oyster mushroom sautéed with garlic and oil topped with fried garlic</p>
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Formaggi Misti

<p>3 Cheese Platter \$13</p> <p>5 Cheese Platter \$18</p> <p>Imported & domestic cheese board of your choice, with fig compote, almonds, fresh red pears, honey and balsamic reduction</p>
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Contorni

<p>● TUSCAN FRIES \$5.50</p> <p>● ZUCCHINE FRITTE \$7.50</p> <p>● PURÉ di PATATE \$6.00 mashed potatoes</p> <p>● BROCCOLI \$6.00</p> <p>● ROASTED CORN \$5.00 with honey, mint and chili flakes</p>	<p>● BROCCOLI di RABE \$8.50</p> <p>● SPINACI \$6.00</p> <p>● CAVOLOFIORE \$6.00 cauliflower</p> <p>● CAVOLO VERDE \$7.00 sautéed kale</p> <p>● CICORIA \$6.00 sautéed chicory</p>
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Bruschette

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

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

Salads

<p>● STAGIONE \$7.00 Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing</p> <p>● BIETOLE \$9.50 Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing</p> <p>● TRICOLORE \$9.50 Radicchio, baby arugula, endive, Gaeta olives & shaved parmigiano with balsamic dressing</p> <p>● INSALATA di PERE \$9.50 Mixed greens, pears, gorgonzola & toasted pecans with lime dressing</p> <p>● INSALATA con FUNGHI \$9.50 Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing</p> <p>● FRUTTA SECCA \$10.50 Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing</p> <p>● CAESAR \$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</p>
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Roasted Turkey

<p>● RUCHETTA con ZOLA e TACCHINO \$11.50 Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette</p> <p>● SPINACI e TACCHINO \$11.50 Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette</p> <p>● TACCHINO e AVOCADO \$11.50 Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing</p>
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Steak

<p>● BISTECCA e ZOLA \$12.50 Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing</p>
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Salads

Grilled Chicken

<p>● AVOCADO SALAD \$11.25 Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing</p> <p>● RUCOLA CAPRINO e POLLO \$11.25 Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing</p> <p>● RUCOLA e FARRO \$11.00 Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing</p> <p>● INSALATINA di POLLO \$10.50 Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing</p> <p>● POLLO e GUACAMOLE \$12.00 Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing</p> <p>● La Bottega MINT SALAD \$11.00 Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & gluten free quinoa with mango dressing</p> <p>● INSALATA di POMODORO \$10.50 Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing</p> <p>● 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</p> <p>● INSALATA di QUINOA \$12.50 Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds, & cucumber with mango dressing</p> <p>● INSALATA di CAVOLO \$11.75 Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing</p> <p>● INSALATA di MANGO \$12.00 Chopped organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing</p>
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Chicken Cutlet

<p>● PARMA SALAD \$11.00 Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing</p> <p>● SAL SALAD \$10.75 Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette</p> <p>● DI ROSA SALAD \$10.75 Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing</p> <p>● SUSAN SALAD \$11.25 Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing</p>
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Grilled Shrimp

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

Salmon

<p>● SALMONE e GUACAMOLE \$13.00 Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing</p> <p>● SALMONE e PERE \$13.25 Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette</p>
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Seafood

<p>● INSALATA di CALAMARI \$12.00 Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing</p> <p>● INSALATA di MANGO e GAMBERI \$13.00 Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette</p> <p>● 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</p>
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Pasta

Gluten Free options available, please advise when ordering

<p>● RISOTTO al PARMIGIANO \$14.00</p> <p>● GNOCCHI ai BURRO E SALVIA \$14.50 in a butter and sage sauce</p> <p>● LINGUINE con GAMBERONI in SALSA ROSSA PICCANTE E SPINACI \$16.00 with shrimp and spinach in spicy cherry tomato sauce</p> <p>● SPAGHETTI AGLIO E OLIO \$13.00 with garlic and oil topped with fried garlic</p> <p>● SPAGHETTI POLPETTINE \$14.00 with baby meatballs in tomato sauce</p> <p>● ORECCHIETTE con CIME di RABE \$15.00 with sausage and broccoli rabe</p> <p>● RIGATONI con SALSICCIA \$15.00 with sausage & peas, in a fresh tomato sauce with a touch of cream</p> <p>● PENNE alla VODKA \$14.50</p> <p>● LINGUINE al PESTO di CAVOLO \$14.50 with baby kale pesto and pecans</p> <p>● RIGATONI BOLOGNESE \$14.50</p> <p>● RAVIOLI di ZUCCA con SPINACI in SALSA BIANCA \$14.50 butternut squash ravioli with spinach in a cream sauce</p> <p>● LINGUINE alle VONGOLE \$15.50 with New Zealand baby clams in garlic and oil</p>

Secondi

** Served with potatoes & vegetables of the day*

<p>● PETTO di POLLO con FUNGHI \$21.00 pan seared chicken breast with mushroom and scallion sauce</p> <p>● PETTO di POLLO al LIMONE \$21.00 roasted chicken breast in a lemon sauce and orange zest, served with white rice</p> <p>● SALMONE al LIMONE \$22.00 with lemon and orange zest, chopped avocado, peppers & red onion</p> <p>● SALMONE alla PIASTRA con SALSA di MANGO \$22.50 pan seared Salmon with mango sauce</p> <p>● BRANZINO al FORNO \$25.00 whole roasted Branzino with black olives, fresh tomatoes and white wine</p> <p>● ROTOLO di CARNE E SPINACI con FUNGHI \$21.00 meatloaf with spinach, fontina in mushroom sauce</p> <p>● STUFATO di MANZO con PISELLI E PATATE \$24.00 beef stew with potatoes and peas</p> <p>● BISTECCA alla GRIGLIA \$25.00 grilled sirloin steak</p>
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Pizza

<p>● MARGHERITA \$27 \$11 \$17 Homemade tomato sauce topped with fresh mozzarella</p> <p>● BIANCA \$37 \$14 \$21 A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil</p> <p>● SPINACI e RICOTTA \$37 \$14 \$21 Sautéed spinach, fresh mozzarella and ricotta</p> <p>● SPECIALE LA BOTTEGA \$4 \$16 \$22 Parma cotto, artichoke hearts, black olives & sundried tomato on a margherita pizza</p> <p>● POMODORINI \$37 \$14 \$19 A fresh sweet cherry tomato sauce</p>	<p>● POLLO E BROCCOLI \$37 \$15 \$21 Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce</p> <p>● PROSCIUTTO \$4 \$16 \$22 Our traditional margherita pizza topped with thinly sliced prosciutto, arugula and shaved parmigiano</p> <p>● SALSICCIA \$37 \$15 \$19 Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella</p> <p>● SMOKED PROSCIUTTO \$4 \$15 \$21 Italian smoked prosciutto (speck), sautéed spinach, mushrooms & brie cheese</p> <p>● GAMBERI \$4 \$16 \$22 Grilled shrimp, sautéed broccoli, artichoke hearts, roasted peppers & fresh mozzarella</p>
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Whole Wheat Pizza is Now Available *Gluten Free Small Personal Pie add \$2*