

SOUP SPECIALS

Pint \$4.75 or Quart \$9

ZUPPA di POLLO

Chicken with carrots, celery & zucchini

MINISTRONE

(optional GF with no pasta)

ZUPPA di MAIS

Corn

ZUCCA

Butternut Squash

CREMA di BROCCOLI

PASTA e FAGIOLI

(optional GF with no pasta)

TORTELLINI in BRODO

cheese tortellini, spinach, tomatoes & scallions in broth

SEAFOOD

shrimp, calamari, clams & mussels in broth

LENTICCHIE

Lentil with onion and plum tomatoes

CIPOLLA con SALSICCIA

onion with crumbled sausage

CECI

chickpea

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

FORMAGGI MISTI

3 cheese platter \$13 5 cheese platter \$18

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

PANINI PER I BAMBINI

healthy choices THAT taste great

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 w/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

PAN SEARED

MOZZARELLA \$6.50

Fresh Homemade Mozzarella with tomatoes dressing and basil drizzled with balsamic

JR. CAESAR \$4.50

Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing w/Chicken (grilled or cutlet) \$6.00

ANTIPASTI

PASTA FRITTA & RICOTTA

\$10.00

with a side of plum tomato sauce

MINI ARANCINI \$11.00

(5) riceballs with fontina & peas served with tomato sauce

FUNGHI \$11.00

sautéed mushrooms with baby arugula & goat cheese served with a ciabatta bread crostini & drizzled with extra virgin olive oil & balsamic

MOZZARELLA FRESCA

\$12.00

daily homemade mozzarella with fresh basil

CALAMARI FRITTI

\$11.00

served with a plum tomato sauce

HALLOUMI alla GRIGLIA

\$12.00

grilled halloumi with fresh lemon & avocado

BIETOLE E ZUCCA

\$11.50

roasted red beets & 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 & almonds

POLIPO alla GRIGLIA

\$12.00

grilled octopus over sautéed endive and radicchio

VONGOLE al VINO BIANCO

\$12.00

sautéed New Zealand clams in white wine and garlic

SAUTÉ di FUNGHI FRESCHI

\$12.00

oyster mushroom sautéed with garlic and oil topped with fried garlic

SECONDI

* Served with potatoes and vegetables of the day

PETTO di POLLO con FUNGHI*

\$21.00
pan seared chicken breast with mushroom & scallion sauce

PETTO di POLLO al LIMONE

\$21.00
roasted chicken breast in a lemon sauce & 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

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 \$5.50

Zucchine Fritte \$7.50

Puré di Patate \$6.00

Broccoli \$6.00

Roasted Corn \$5.00

with honey, mint and chili flakes

Broccoli di Rabe \$8.50

Spinaci \$6.00

Cavolfiore \$6.00

Cavolo Verde kale \$7.00

Cicoria \$6.00

sautéed chicory

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

PENNE alla VODKA

\$14.50

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

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

DOLCI

TIRAMISU 6.50

ITALIAN CHEESECAKE 6.50

MINI CANNOLI 5.50

NUTELLA PANINO 5.50

CARROT CAKE 5.50

CHOCOLATE MOUSSE CAKE 6.50

FLOURLESS CHOCOLATE CAKE 5.00

COFFEE BAR

ESPRESSO MACCHIATO CAPPUCINO CAFFE LATTE
COFFEE ICED COFFEE HOT TEA HERBAL TEA HOT COCOA

BEVERAGES

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

SODA • WATER (Sparkling & Flat) • ICED TEA

Most Available in 20 oz. - 2 liter Bottles - Imported

For catering information

516 506-7300

Ext. 110

Franchise Opportunities Available
Please Visit Our Corporate Website For Information

www.LaBottegaGourmet.com

EST. 2003



Garden City South

147 Nassau Blvd.

516-486-0935

TAKE OUT & DELIVERY MENU



Please advise us when ordering
Gluten Free or Vegetarian



www.LaBottegaGourmet.com

SALADS

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

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

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

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

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

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

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

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

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

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, 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

PANINI

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

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

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

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

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

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

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

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

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

POLLO e GUACAMOLE 12.00
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & 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

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

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

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

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

GLUTEN FREE
VEGETARIAN
VEGAN

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