

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

TORTELLINI in BRODO

cheese tortellini, spinach, tomatoes & scallions in broth

PASTA e FAGIOLI

(optional GF with no pasta)

SEAFOOD

shrimp, calamari, clams & mussels in broth

LENTICCHIE

Lentil with onion and plum tomatoes

CREMA di BROCCOLI

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 \$11.50

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

CONTORNI

Tuscan Fries \$5.50

Zucchini 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

cauliflower

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

PIZZA

Whole Wheat Pizza is Now Available! ~ Gluten Free Small Personal Pie add \$2

MARGHERITA \$2⁷⁵ / \$11 / \$17

Homemade tomato sauce topped with fresh mozzarella

BIANCA \$3⁷⁵ / \$14⁵⁰ / \$21⁵⁰

A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

SPINACI E RICOTTA \$3⁷⁵ / \$14⁵⁰ / \$21⁵⁰

Sautéed spinach, fresh mozzarella and ricotta

SPECIALE LA BOTTEGA \$4 / \$16 / \$22⁵⁰

Parma cotto, artichoke hearts, black olives & sundried tomato on a margherita pizza

POMODORINI \$3⁷⁵ / \$14⁵⁰ / \$19⁵⁰

A fresh sweet cherry tomato sauce topped with fresh mozzarella

POLLO E BROCCOLI \$3⁷⁵ / \$15⁰ / \$21⁵⁰

Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce

PROSCIUTTO \$4 / \$16 / \$22⁵⁰

Our traditional margherita pizza topped with thinly sliced prosciutto, arugula and shaved parmigiano

SALSICCIA \$3⁷⁵ / \$15⁵⁰ / \$19⁵⁰

Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

SMOKED PROSCIUTTO \$4 / \$15⁵⁰ / \$21⁵⁰

Italian smoked prosciutto (Speck), sautéed spinach, mushrooms & brie cheese

GAMBERI \$4 / \$16⁵⁰ / \$22⁵⁰

Grilled shrimp, sautéed broccoli, artichoke hearts, roasted peppers & fresh mozzarella

DOLCI

Tiramisu 6.50 Carrot Cake 5.50

Italian Cheesecake 6.50 Chocolate Mousse Cake 6.50

Mini Cannoli 5.50 Fourless Chocolate Cake 5.00

Nutella Panino 5.50

COFFEE BAR

Espresso Macchiato Cappuccino Caffè Latte

Coffee Iced Coffee Hot Tea Herbal Tea Hot Cocoa

EST. 2003



Roslyn

1424 Old Northern Blvd.

516-621-2685

TAKE OUT & DELIVERY MENU



Please advise us when ordering
Gluten Free or Vegetarian



Online Order
Express Pick Up

LA BOTTEGA
Loyalty Program



Eat...Earn...Enjoy
As if eating our panini
isn't reward enough!

For catering information

516 506-7300 Ext. 110

Franchise Opportunities Available
Please Visit Our Corporate Website For Information

www.LaBottegaGourmet.com

SALADS

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

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

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

The New 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

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

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

The New 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

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

The New 32 INSALATA di MANGO e GAMBERI   13.00
Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

The New 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   \$9.50
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

TRICOLORE   \$9.50
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

INSALATA DI PERE   \$9.50
Mixed greens, pears, gorgonzola & toasted pecans with lime dressing

INSALATA con FUNGHI   \$9.50
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 \$10.50
Roasted Turkey \$11.25
Shrimp \$12.50 Steak \$13.25

Steak

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

PANINI

Chicken


The New 32 Ispica  \$9.50
Grilled chicken breast with sautéed onions & fontina cheese on focaccia


The New 32 Pollo e Pomodoro \$10.00
Chicken cutlet with tomato sauce & mozzarella on ciabatta

The New 32 Pollo e Spinaci \$9.25
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

The New 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  \$10.50
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

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  \$9.50
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

Vegetarian

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

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

The New 32 Cagliari   \$9.00
Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia


The New 32 Trapani   \$9.00
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

The New 32 La Bottega Eggplant   \$9.00
Oven roasted eggplant with sautéed onions & black olives on focaccia


The New 32 La Bottega Goat Cheese   \$9.00
Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

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

The New 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  \$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


Cured Meats

The New 32 Lodi  \$11.00
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia

The New 32 Lecce  \$10.00
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia

The New 32 Calabria  \$10.00
Sopressata, brie cheese, & fresh tomatoes on focaccia

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

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

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

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

  **GLUTEN FREE**
 **VEGETARIAN**
 **VEGAN**


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

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

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