

## 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 \$2<sup>75</sup> / \$11 / \$17

Homemade tomato sauce topped with fresh mozzarella

### BIANCA \$3<sup>75</sup> / \$14<sup>50</sup> / \$21<sup>50</sup>

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

### SPINACI E RICOTTA \$3<sup>75</sup> / \$14<sup>50</sup> / \$21<sup>50</sup>

Sautéed spinach, fresh mozzarella and ricotta

### SPECIALE LA BOTTEGA \$4 / \$16 / \$22<sup>50</sup>

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

### POMODORINI \$3<sup>75</sup> / \$14<sup>50</sup> / \$19<sup>50</sup>

A fresh sweet cherry tomato sauce topped with fresh mozzarella

### POLLO E BROCCOLI \$3<sup>75</sup> / \$15<sup>0</sup> / \$21<sup>50</sup>

Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce

### PROSCIUTTO \$4 / \$16 / \$22<sup>50</sup>

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

### SALSICCIA \$3<sup>75</sup> / \$15<sup>50</sup> / \$19<sup>50</sup>

Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

### SMOKED PROSCIUTTO \$4 / \$15<sup>50</sup> / \$21<sup>50</sup>

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

### GAMBERI \$4 / \$16<sup>50</sup> / \$22<sup>50</sup>

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



Where QUALITY Meets TRADITION

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

**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**  10.50  
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**  11.75  
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**   12.00  
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

**INSALATA di MANGO e GAMBERI**   13.00  
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**   \$9.50  
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


## 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**

# PANINI

## Chicken

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


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

**Pollo e Spinaci**  \$9.25  
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**  \$10.50  
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

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

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

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


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


**La Bottega Eggplant**   \$9.00  
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**  \$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

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

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


**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



**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

## Seafood

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

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


**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


**Spoletto**  \$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**