

# ANTIPASTI

## appetizers

add toscano bread for +\$1.50 house made focaccia for +\$2.50

**PROSCIUTTO** <sup>GF</sup> 15.00

serve over fresh tomato and fresh mozzarella  
make it Prosciutto Di Parma +1.00

**CAPRESE** <sup>GF V</sup> 12.00

fresh tomato and mozzarella with basil dressed with balsamic  
glaze and E.V.O.O.

**BRESAOLA** <sup>GF</sup> 18.00

served over with fresh tomato and fresh mozzarella

**ITALIANO** <sup>GF</sup> 15.00

mortadella, Genoa salame, sopressata served over fresh tomato  
and fresh mozzarella

**BRUSCHETTA** <sup>VG</sup> 3.50

lightly-toasted toscano bread with garlic, fresh chopped  
tomatoes, dressed with basil, Italian spices and E.V.O.O.

**SFOGLIATELLE** <sup>V</sup> 4.99

mille foglie filled with cheese, spinach and zucchini

**CROQUETTA DI POLLO** 3.50

crispy potato and chicken croquette

**SAUSAGE ARANCINI** 4.50

breaded crispy rice balls filled with pomodoro sauce,  
cheese and Italian sausage

# INSALATE

## salads

add toscano Bread for +\$1.50 house made focaccia for +\$2.50

**L'AMERICANA** <sup>GF V</sup> 10.99

lettuce, tomato, cheese, onions, pickles, hots and olives with  
balsamic vinaigrette.

**CESARE** 11.99

romaine lettuce, anchovies, croûtons and shaved parmesan  
with Caesar dressing

**TOSCANA** <sup>GF VG</sup> 11.99

lettuce, sun-dried tomatoes, artichokes, roasted peppers and  
mushroom with balsamic vinaigrette

**FRESCA** <sup>GF V</sup> 11.99

arugula, pear, shaved parmigiano topped with walnuts  
dressed with lemon olive oil vinaigrette

## VINAIGRETTE AND DRESSINGS

Olive Oil • Lemon Olive Oil • Vinegar • Balsamic Vinegar  
Ceasar Dressing • Italian Dressing

## TOPPINGS

+4.00 GRILLED CHICKEN

+4.00 GRILLED SAUSAGE

+4.00 SHRIMP

+2.25 PER MEATBALL

+2.50 FRESH MOZZARELLA

+2.00 TUNNA SALAD

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eafood, shellfish, or eggs may increase your risk  
of foodborne illness.

Please let your server know of any dietary  
restrictions or food allergies'

# ZUPPE

## soups

**ZUPPA DEL GIORNO** <sup>GF</sup> 6.99

soup of the day

**RIBOLITA** <sup>VG</sup>

**CREAMY MINISTRONE** <sup>VG</sup>

**LENTIL SOUP** <sup>VG</sup>

**CHICKEN BROTH** 6.99

with cheese tortellini

# BAKED DISHES and more

**PARMIGIANA DI MELANZANE** <sup>GF V</sup> 10.99

baked layers of eggplant, tomato sauce and parmesan cheese

**LASAGNE BOLOGNESE** 10.99

baked layers of pasta, bechamel, cheese and bolognese sauce

**ZUCCHINI ALLA PARMIGIANA** <sup>GF V</sup> 10.99

baked layers of zucchini, tomato sauce and parmesan cheese

**CHICKEN PARMIGIANA** 13.99

chicken breast covered with a mix of breadcrumbs and flour  
fried topped with parmesan cheese over pomodoro pasta

**LASAGNE VEGETARINE** <sup>V</sup> 10.99

baked layers of pasta, bechamel, cheese and assorted vegetables

**ASK FOR AVAILABILITY OF WHAT'S  
SERVE TODAY!**

# MENU

<sup>GF</sup> gluten free <sup>V</sup> vegetarian <sup>VG</sup> vegan

# PANINI Sandwiches

Panini are made with freshly baked bread

\*All panini can also be made with Toscano bread +1.50 or House made foccacia +2.50

## **BOTTEGA** 11.50

prosciutto, sopressata, mozzarella, roasted peppers and E.V.O.O.

## **ITALIANO** 12.50

salame, sopressata, mortadella, provolone cheese, onions, lettuce, tomato, pickles, hots, vinegar, E.V.O.O. and Italian seasoning

## **PROSCIUTTO** 11.50

with fresh mozzarella, tomato, basil and E.V.O.O.  
Add Prosciutto di Parma +2.00

## **POLPETTE** 13.00

meatballs with tomato sauce and parmesan cheese

## **ROAST-BEEF** 13.50

with caramelized onions, provolone cheese, lightly dressed arugula on toscano bread

## **BRESAOLA** 15.50

leanest dry cured beef with roasted peppers, capers, lemon juice and E.V.O.O.

## **TONNO** 10.50

tuna salad with lettuce, tomatoes, pickles and hots

## **CAPRESE** 10.50

fresh mozzarella, tomato, basil and E.V.O.O.

## **TACCHINO** 11.50

turkey with crispy pancetta, fresh tomato, lightly dressed mix greens and pesto-mayo

## **MELANZANE** 11.50

breaded and fried eggplant, fresh mozzarella, lightly dressed mix greens with sundried tomato-ricotta smear

## **CHICKEN PARMIGIANA** 13.99

breaded and fried chicken breast with tomato sauce and provolone cheese

## **MORTA-DELLA** 11.50

mortadella with fresh mozzarella, pesto, toasted pistachios and lemon zest on house made foccacia

# CATERING AT BOTTEGA

Perfect for hosting any event /gathering choose from any antipasti, salad, panini, pasta and dolci in a family style serving and delivered to you at home or office, honestly anywhere.

No minimums \$ order requirements , just notify us 48 hrs. in advance. Contact us via phone (617-232-2661), email (bottega.fiorentina.ltd@gmail.com) or here at the store.



# MENU

 gluten free  vegetarian  vegan

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# BUILD YOUR OWN PASTA BOWL #PASTAISLIFE

START BY CHOOSING A TYPE OF PASTA. THEN CHOOSE ONE HOUSE SAUCE FROM ANY OF THE THREE CATEGORIES, LASTLY ADD TOPPINGS AND ENJOY!

## PASTA TYPE

PENNE	9.00
BOWTIE	9.00
SPAGHETTI	9.00
FETTUCCHINE	9.00
LINGUINE	9.00
GLUTEN FREE	11.00
GNOCCHI	11.00
TORTELLINI	11.00
HOME MADE SPINACH GNOCCHI <sup>GF</sup>	11.50
CHEESE RAVIOLI	11.50
LOBSTER RAVIOLI	13.00
PUMPKIN TORTELLONI	13.00

## TRADITIONAL SAUCES

\*ALL TRADITIONAL SAUCES ARE VEGETARIAN & GLUTEN FREE

<b>POMODORO</b> <sup>VG</sup>	fresh tomato and basil
<b>FEDORA</b> <sup>V</sup>	tomodoro, rosemary and cream
<b>AGLIO, OLIO E PEPERONCINO</b> <sup>VG</sup>	garlic, E.V.O.O. and crushed red peppers
<b>ALFREDO</b> <sup>V</sup>	butter, cheese, cream and black pepper
<b>ARRABBIATA</b> <sup>VG</sup>	spicy pomodoro sauce and garlic
<b>BUTTER &amp; SAGE</b> <sup>V</sup>	melted butter with sage leaves

## BOTTEGA SAUCES +\$1.00

\*ALL BOTTEGA SAUCES ARE GLUTEN FREE

<b>ANDREA</b>	prosciutto, sweetpea, mushroom, and cream sprinkled with truffle oil
<b>AMATRICIANA</b>	spicy pomodoro with pancetta and garlic
<b>CARBONARA</b>	cream, cheese, pancetta, onions and black pepper
<b>CACIO &amp; PEPE</b> <sup>V</sup>	cheese, black pepper and a touch of butter
<b>GIGLIO</b> <sup>V</sup>	lightly spiced pomodoro sauce with arugula, parmesan cheese and cream
<b>BOLOGNESE</b>	ground beef and pork cooked in pomodoro sauce
<b>BOTTEGA</b>	ground beef, potato and cream
<b>VODKA</b> <sup>V</sup>	creamy pink sauce with vodka and a touch of nutmeg

## TOPPINGS

+4.00 GRILLED CHICKEN	+1.50 BROCCOLI
+4.00 GRILLED SAUSAGE	+1.50 MUSHROOMS
+4.00 SHRIMP	+1.50 PEPPERS
+2.25 PER MEATBALL	
+2.50 FRESH MOZZARELLA	

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## SPECIALTY SAUCES +2.00

\*ALL SPECIALTY SAUCES ARE GLUTEN FREE

<b>FIESOLANA</b>	<b>MONDAY</b>
chicken, peppers, mushrooms, peas with creamy pomodoro	
<b>TOSCANA</b> <sup>VG</sup>	
mushrooms & zucchini in pomodoro sauce	
<b>MICHELANGELO</b> <sup>V</sup>	<b>TUESDAY</b>
fresh tomato, basil and fresh mozzarella	
<b>VONGOLE</b>	
clams in white wine sauce or pomodoro sauce	
<b>LEONARDO</b>	<b>WEDNESDAY</b>
pork Italian sausage, porcini, white mushrooms with white wine	
<b>PRIMAVERA</b> <sup>V</sup>	
mushrooms, broccoli, carrots, peppers, celery and onions with cream	
<b>PUTTANESCA</b>	<b>THURSDAY</b>
olives, anchovies, capers, & peperoncino in tomato sauce	
<b>MAREMMANA</b>	
pork sausage, tomatoes, eggplant, mushrooms, sweet peas and red wine	
<b>PESTO</b> <sup>V</sup>	<b>FRIDAY</b>
fresh basil, parmesan cheese, E.V.O.O., garlic and pine nuts	
<b>PESCE</b> +3.00	
shrimps, scallops, sundried tomatoes with white wine, garlic and thyme	
<b>GORGONZOLA</b> <sup>V</sup>	<b>SATURDAY</b>
gorgonzola cheese sauce with a touch of nutmeg and chooped walnuts	
<b>MOZZARELLA &amp; PISTACCHIO</b>	
crispy mortadella, fresh mozzarella topped with roasted pistacchios with spaghetti	
<b>MEDICI</b>	
prosciutto, mushrooms with creamy pomodoro	

ASK FOR AVAILABILITY



