ANTIPASTI

appetizers

add toscano bread for +\$1.50

house made focaccia for +\$2.50

PROSCIUTTO

15.00

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

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

BRESAOLA

18.00

3.50

4.99

3.50

4.50

12.00

served over with fresh tomato and fresh mozzarella

ITALIANO

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

BRUSCHETTA

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

SFOGLIATELLE

mille foglie filled with cheese, spinach and zucchini

CROQUETTA DI POLLO

crispy potato and chicken croquette

SAUSAGE ARANCINI

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

GF gluten free v vegetarian vG vegan

INSALATE

salads

add toscano Bread for +\$1.50

L'AMERICANA 💷 🖤

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

CESARE

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

mushroom with balsamic vinaigrette

FRESCA G

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

'Consuming raw or undercooked meats, poultry, s eafood, shellfish, or eggs may increase your risk of foodborne illness. Please let your server know of any diatery restrictions or food allergies'

house made focaccia for +\$2.50

11.99

10.99

11.99

lettuce, sun-dried tomatoes, artichokes, roasted peppers and

11.99

ZUPPE

soups

ΖL	JPPA DEL GIORNO 🗊
SOL	up of the day

RIBOLITA VG CREAMY MINESTRONE LENTIL SOUP

CHICKEN BROTH

with cheese tortellini

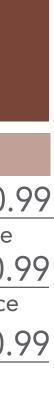
BAKED DISHES and more

PARMIGIANA DI MELANZANE 💿 🛛	10.9
baked layers of eggplant, tomato sauce and parmesan c	heese
LASAGNE BOLOGNESE	10.9
baked layers of pasta, bechamel , cheese and bolognese	sauce
ZUCCHINI ALLA PARMIGIANA 💷 🛛	10.9
baked layers of zucchini, tomato sauce and parmesan ch	eese
CHICKEN PARMIGIANA	13.9
chicken breast covered with a mix of breadcrumbs and flo	our
fried topped with parmesan cheese over pomodoro past	а
LASAGNE VEGETARINE 🛛	10.9

baked layers of pasta, bechamel, cheese and assorted vegetables

ASK FOR AVAILABITY OF WHAT'S SERVE TODAY!











PANIN 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	CAPRESE 🔮
prosciutto, sopressata, mozzarella, roasted peppers and	E.V.O.O.	fresh mozzarella, to
ITALIANO	12.50	TACCHINO
salame, sopressata, mortadella, provolone cheese, onio lettuce, tomato, pickles, hots, vinegar, E.V.O.O. and Itali		turkey with crispy p greens and pesto-i
PROSCIUTTO	11.50	MELANZANE
with fresh mozzarella, tomato, basil and E.V.O.O. Add Prosciutto di Parma +2.00		breaded and fried dressed mix green
POLPETTE	13.00	CHICKEN PAR
meatballs with tomato sauce and parmesan cheese		breaded and fried provolone cheese
ROAST-BEEF	13.50	·
with caramelized onions, provolone cheese, lightly dress arugula on toscano bread	sed	MORTA-DELL mortadella with fre lemon zest on hour
BRESAOLA	15.50	
leanest dry cured beef with roasted peppers, capers, ler juice and E.V.O.O.	mon	
TONNO	10.50	
tuna salad with lettuce, tomatoes, pickles and hots		



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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 mininums \$ order requierments , just notify us 48 hrs. in adavance. Contact us via phone (617-232-2661), email (bottega.fiorentina.ltd@gmail.com) or here at the store.



10.50

arella, tomato, basil and E.V.O.O.

11.50

crispy pancetta, fresh tomato, lightly dressed mix pesto-mayo

11.50

13.99

d fried eggplant, fresh mozzarella, lightly greens with sundried tomato-ricotta smear

N PARMIGIANA

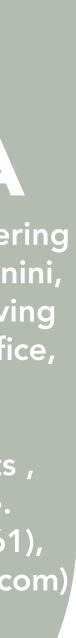
d fried chicken breast with tomato sauce and cheese

DELLA

11.50

with fresh mozzarella, pesto, toasted pistachios and

on house made focaccia



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
FETTUCCINE	9.00
LINGUINE	9.00
GLUTEN FREE	11.00
GNOCCHI	11.00
TORTELLINI	11.00
HOME MADE SPINACH GNOCCHI	11.50
CHEESE RAVIOLI	11.50
LOBSTER RAVIOLI	13.00
PUMPKIN TORTELLONI	13.00

TRADITIONAL SAUCES

*ALL TRADITIOANL SAUCES ARE VEGETARIAN & GLUTEN FREE

POMODORO VG

fresh tomato and basil

FEDORA®

pomodoro, rosemary and cream

AGLIO, OLIO E PEPERONCINO

garlic, E.V.O.O. and crushed red peppers

ALFREDO butter, cheese, cream and black pepper

ARRABBIATA VG

spicy pomodoro sauce and garlic

BUTTER & SAGE 💟

melted butter with sage leaves

BOTTEGA SAUCES +\$1.00 *ALL BOTTEGA SAUCES ARE GLUTEN FREE

ANDREA

prosciutto, sweetpea, mushroom, and cream sprinkled with truffle oil

AMATRICIANA

spicy pomodoro with pancetta and garlic

CARBONARA

CACIO & PEPE

cheese, black pepper and a touch of butter

GIGLIO and cream

BOLOGNESE

BOTTEGA ground beef, potato and cream

VODKA creamy pink sauce with vodka and a touch of nutmeg

TOPPINGS

+4.00 GRILLED CHICK

+4.00 GRILLED SAUSA

+4.00 SHRIMP

+2.25 PER MEATBALL

+2.50 FRESH MOZZARELLA



cream, cheese, pancetta, onions and black pepper

lightly spiced pomodoro sauce with arugula, parmesan cheese

ground beef and pork cooked in pomodoro sauce

<en< td=""><td>+1.50 BROCCOLI</td></en<>	+1.50 BROCCOLI
AGE	+1.50 MUSHROOMS
	+1.50 PEPPERS

GF gluten free V vegetarian VG vegan

SPECIALTY SAUCES +2.00 *ALL SPECIALTY SAUCES ARE GLUTEN FREE

FIESOLANA

MONDAY

chicken, peppers, mushrooms, peas with creamy pomodoro

TOSCANA VG

mushrooms & zucchini in pomodoro sauce

MICHELANGELO

fresh tomato, basil and fresh mozzarella

VONGOLE

clams in white wine sauce or pomodoro sauce

LEONARDO

WEDNESDAY

pork Italian sausage, porcini, white mushrooms with white wine

PRIMAVERA

mushrooms, broccoli, carrots, peppers, celery and onions with cream

PUTTANESCA

THURSDAY

olives, anchovies, capers, & peperoncino in tomato sauce MAREMMANA

pork sausage, tomatoes, eggplant, mushrooms, sweet peas and red wine

PESTO 🔍

FRIDAY

fresh basil, parmesan cheese, E.V.O.O., garlic and pine nuts

PESCE +3.00

shrimps, scallops, sundried tomatoes with white wine, garlic and thyme

GORGONZOLA

SATURDAY

gorgonzola cheese sauce with a touch of nutmeg and chooped walnuts

MOZZARELLA & PISTACCHIO

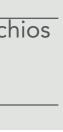
crispy mortadella, fresh mozzarella topped with roasted pistacchios with spaghetti

MEDICI

prosciutto, mushrooms with creamy pomodoro

ASK FOR AVAILABITY





DOLCI

dessert & sweets

HOUSE MADE TIRAMISU	4.99
layers of ladyfinger soaked in espresso coffee and mascarpone cream sprinkled with dark cacao powder	
HOUSE BOTTEGA BREAD PUDDING	4.50
Italian style bread pudding with italian panettone	
CANNOLI	3.99
traditional Sicilian shells covered in chocolate filled with house made ricotta cream and chocolate chips	
MINI CANNOLI	2.50
traditional Sicilian shells covered in chocolate filled with	
house made ricotta cream and chocolate chips	
TOASTED ALMOND CAKE	4.99
layers of vanilla sponge cake and almond cream topped with	า
roasted almonds and crushed Amaretti cookies	
MASCARPONE & LIMONCELLO CAKE	4.99
layers of vanilla sponge cake and mascarpone and limoncell	0
cream	
TRIPPLE CHOCOLATE CAKE	4.99
layers of chocolate sponge cake filled with chocolate covere in chocolate fudge	d
HOUSE MADE CANNOLO DI NUTELLA	3.99
mille foglie filled with Nutella	
PROFITEROLES	3.99

two puff pastry filled with vanilla cream covered in chocolate



ESPRESSO DOUBLE ESPRESSO CAPPUCCINO **AMERICANO** LATTE MACCHIATO TEA

XL DOLCI n

TIRAMISU serves 12-15

TOASTED ALMO serves 14

MASCARPONE & serves 14

TRIPLE CHOCOL serves 14

PROFITEROLES serves 14

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	2.25
0	3.50
	3.50
	3.00
	3.50
	3.50
	2.99

nust be ordered in advance	
	65.00
ND CAKE	50.00
& LIMONCELLO CAKE	50.00
ATE CAKE	50.00
	50.00



ALL DOLCI AND DESSERTS ARE MADE WITH ITALIAN COFFEE







