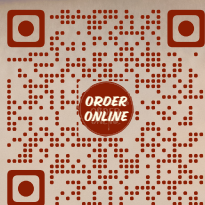


SOMETHING DIFFERENT IS COMING TO THE TABLE.
CALL US TO SEE A NEW SIDE OF CATERING
516.506.7300

CAFFE BAROCCO

Est. 2004

| BRUNCH | TAPAS | RACLETTE SANDWICHES |



LONG ISLAND
CITY

ROSLYN

GARDEN CITY
SOUTH



Est. 2003



Catering Menu

CONTACT OUR TEAM: **516.506.7300**

CATERED.EVENTS@LABOTTEGAGOURMET.COM

WWW.CATERINGLABOTTEGA.COM

GLUTEN FREE OPTIONS AVAILABLE, ADDITIONAL CHARGES MAY APPLY.

ALL DELIVERY CATERING ORDERS OVER \$150 REQUIRE A 5% MINIMUM GRATUITY.

ANY ORDER OF \$250 OR MORE WILL BE RESPONSIBLE FOR 20% IN THE CASE OF CANCELLATION

Panini Baskets

MIX & MATCH A VARIETY OF PANINI FROM OUR TAKE-OUT MENU
ALL PANINI ARE CUT INTO QUARTERS
AND SERVED IN OUR RENOWN "BASKET"
A 'MUST-HAVE' FOR ANY OCCASION

5 PANINI FOR \$65
10 PANINI FOR \$105
- BEFORE TAX -



Focaccia

THIN, AIRY, HANDMADE FOCACCIA.
A ROSEMARY-BAKED PANINO CUSTOMIZABLE FOR YOUR EVENT

FILLED WITH YOUR CHOICE OF:
GREENS: MIXED GREENS -OR- BABY ARUGULA
CHEESE: FRESH MOZZARELLA -OR- FONTINA
TOMATO: SUN-DRIED -OR- FRESH
AND
PROTEIN: GRILLED ZUCCHINI/GRILLED PORTOBELLO
-OR-
PROSCIUTTO/ SOPRESSATA
-OR-
PARMA HAM/ SPECK



3FT FOR \$90
6FT FOR \$180

MUST ORDER 2 DAYS IN ADVANCE

PRICES ARE BEFORE TAX. \$10 DEPOSIT FOR WOOD BOARD. PANINO SIZE IS APROX.
6'x8" PANINO CUT INTO 90PCS. 3'x8" PANINO CUT INTO 45PCS.

Catering Packages

PANINI POWER PACKAGE #1 (NO SUBSTITUTIONS)

INSALATA DI STAGIONE
MIXED GREENS, TOMATOES, CARROTS, AND
CUCUMBERS WITH BALSAMIC DRESSING

PANINI BASKET
AN ASSORTMENT OF PANINI OF YOUR
CHOOSING

\$12 PER PERSON
15 PERSON MINIMUM

PANINI POWER PACKAGE #2 (NO SUBSTITUTIONS)

BIETOLE
MIXED GREENS, ROASTED RED BEETS,
TOMATOES, ROASTED CORN, GOAT CHEESE,
AND TOASTED WALNUTS
WITH HONEY DIJON DRESSING

FARFALLE CON VEGETALI
BOW TIE PASTA WITH A MIX OF SAUTÉED
VEGETABLES AND CHERRY TOMATOES IN A
GARLIC & OIL SAUCE

PANINI BASKET
AN ASSORTMENT OF PANINI OF YOUR
CHOOSING

\$15 PER PERSON
15 PERSON MINIMUM



SIGNATURE PARTY PLEASER (NO SUBSTITUTIONS)

INSALATA DI PERE
MIXED GREENS, SLICED PEARS,
GORGONZOLA, AND TOASTED PECANS WITH
LIME DRESSING

MINI ARANCINI
FRIED, BITE SIZED RICE BALLS FILLED
WITH FONTINA CHEESE AND GREEN PEAS.
SERVED WITH HOMEMADE
MARINARA SAUCE

PANINI BASKET
AN ASSORTMENT OF PANINI OF YOUR
CHOOSING

SERVING 10-12: \$150
SERVING 20-22: \$280

PREMIER PARTY PLEASER (NO SUBSTITUTIONS)

TRICOLORE
RADICCHIO, ENDIVE, BABY ARUGULA,
KALAMATA OLIVES, AND SHAVED
PARMIGIANO WITH BALSAMIC DRESSING

ANTIPASTO ALL'ITALIANA
A PLATTER OF SELECTED ITALIAN COLD
CUTS AND CHEESES. SERVED WITH OLIVES
AND ROASTED RED PEPPERS

TROFIE CON PESTO
TROFIE WITH ZUCCHINI PESTO, CHERRY
TOMATOES, AND POTATOES. TOPPED WITH
PECORINO CHEESE AND DRIED FRUIT

PETTO DI POLLO
CHICKEN BREAST PREPARED TO YOUR
CHOOSING:
POMODORINI | CON FUNGHI | VINO
BIANCO E LIMONE

SERVING 10-12: \$180
SERVING 20-22: \$300

Zuppe

SOUP

OUR SOUPS ARE AVAILABLE FOR CATERING!
PLEASE SEE OUR TAKE-OUT MENU FOR AN UPDATED SOUP LIST

128oz. OF PURE FRESHNESS
PAIRED WITH 15 SOUP CUPS AND A SERVING LADLE.

ANY CHOICE OF SOUP: \$75

SEAFOOD SOUP: \$80

-BEFORE TAX-

Dolci

| | |
|-------------------------------------|----------------|
| <u>ASSORTED ITALIAN COOKIES</u> | 10PPL/LB |
| <u>ASSORTED ITALIAN PASTRIES</u> | 10PPL/DZ |
| <u>MINI CANNOLI</u> | 8PC/DZ |
| <u>CINNAMON SUGAR FRIED RAVIOLI</u> | \$50 |
| <u>SEASONAL FRUIT PLATTER</u> | \$55 HALF TRAY |

| | |
|--|----------------|
| <u>SODAS (2LITERS):</u> | \$85 FULL TRAY |
| COKE, DIET COKE, SPRITE, SNAPPLE, DIET SNAPPLE | \$4 |

| | |
|--------------------------|----------------|
| <u>BEVERAGE PACKAGE:</u> | \$5/PER PERSON |
|--------------------------|----------------|

WATER, LEMONS, CUPS, STRAWS, & ICE

DRESSING & SPREADS

PLEASE INQUIRE ABOUT PRICING WHEN ORDERING

DESSERTS MUST BE ORDERED AT
LEAST ONE DAY IN ADVANCE



Insalate

SALADS

STAGIONE
35 HALF | 50 FULL
MIXED GREENS, TOMATOES, CARROTS,
AND CUCUMBERS WITH BALSAMIC DRESSING

BIETOLE
45 HALF | 65 FULL
MIXED GREENS, ROASTED RED BEETS,
TOMATOES, ROASTED CORN, GOAT CHEESE,
AND TOASTED WALNUTS
WITH HONEY DIJON DRESSING

TRICOLORE
45 HALF | 65 FULL
RADICCHIO, ENDIVE, BABY ARUGULA,
KALAMATA OLIVES, AND SHAVED
PARMIGIANO WITH BALSAMIC DRESSING

DI PERE
45 HALF | 65 FULL
MIXED GREENS, SLICED PEARS,
GORGONZOLA, AND TOASTED PECANS
WITH LIME DRESSING

CAESAR
35 HALF | 55 FULL
ROMAINE HEARTS, CIABATTA CROUTONS,
AND SHAVED PARMIGIANO
WITH CAESAR DRESSING

PANZANELLA
35 HALF | 50 FULL
CIABATTA CROUTONS, TOMATOES, RED
ONIONS, BASIL, AND CUCUMBERS WITH
BALSAMIC DRESSING

CALAMARI CON PESTO
60 HALF | 90 FULL
SLICED CALAMARI, CELERY, RED ONION,
KALAMATA OLIVES, AND POTATOES IN A
LIGHT CITRUS/PESTO DRESSING

ADD PROTEIN TO ANY SALAD
CHICKEN: 10 HALF | 15 FULL
TURKEY: 15 HALF | 20 FULL
STEAK: 15 HALF | 20 FULL
SHRIMP 15 HALF | 20 FULL

CHOP ANY SALAD: 3 HALF | 5 FULL

EXTRA DRESSINGS AVAILABLE FOR ADDITIONAL
CHARGES

AVOCADO
55 HALF | 85 FULL
GRILLED CHICKEN, ICEBERG, AVOCADO,
CHERRY TOMATOES, TOASTED ALMONDS
AND SHREDDED MOZZARELLA WITH
BALSAMIC DRESSING

RUCOLA E FARRO
50 HALF | 70 FULL
GRILLED CHICKEN, BABY ARUGULA,
BARLEY, HEARTS OF PALM, HOT PEPPERS,
GORGONZOLA, AND CHERRY TOMATOES
WITH HONEY DIJON DRESSING

SAL
45 HALF | 70 FULL
CHICKEN CUTLET, MIXED GREENS, RED
ONIONS, AND TOMATOES
WITH ROASTED GARLIC VINAIGRETTE

PARMA
55 HALF | 85 FULL
CHICKEN CUTLET, ROMAINE HEARTS,
TOMATOES, GAETA OLIVES, RED ONIONS,
ROASTED RED PEPPERS, AND SHAVED
PARMIGIANO WITH BALSAMIC DRESSING

**RUCHETTA CON ZOLA
E TACCHINO**
60 HALF | 90 FULL
ROASTED TURKEY, BABY ARUGULA, ENDIVE,
TOASTED PECANS, AND GORGONZOLA WITH
ROASTED GARLIC VINAIGRETTE



Antipasti

APPETIZERS

CRUDITÉS

40 HALF | 80 FULL

SEASONAL FRESH VEGETABLES SERVED
WITH YOUR CHOICE OF DIP:
HONEY DIJON, BALSAMIC DRESSING,
OR HERB AIOLI

MINI GRILLED CHEESE TRUFFLE BITES

50 HALF | 90 FULL

GF: 55 HALF | 95 FULL

MINI GRILLED CHEESES FILLED WITH
BLACK TRUFFLE

MOZZARELLA CAPRESE

40 HALF | 65 FULL

OUR HOMEMADE MOZZARELLA, FRESH
TOMATOES, AND BASIL SERVED WITH
BALSAMIC VINAIGRETTE

ANTIPASTO DI VEGETALI

40 HALF | 65 FULL

A PLATTER OF MIXED GRILLED AND
MARINATED VEGETABLES: ZUCCHINI,
EGGPLANT, PEPPERS, ARTICHOKEs,
MUSHROOMS, ONIONS, AND OLIVES

MINI STEAK BURRITO

55 HALF | 100 FULL

MINI STEAK BURRITOS FILLED WITH FRESH
PICO DE GALLO AND GUACAMOLE. SERVED
WITH A SIDE OF HOT SAUCE

MEDJOL DATES

50 HALF | 90 FULL

DATES STUFFED WITH GORGONZOLA,
ALMONDS, AND BACON. SERVED WITH A
CREAM SAUCE

POLPETTINE DI MANZO

45 HALF | 75 FULL

GF: 50 HALF | 80 FULL

MINI BEEF MEATBALLS IN OUR FRESH
TOMATO SAUCE

FUNGHI RIPIENI

50 HALF | 80 FULL

GF: 55 HALF | 85 FULL

ROASTED MUSHROOMS FILLED WITH A
MIX OF VEGETABLES, BREADCRUMBS,
SEASONING, AND PARSLEY

MINI ARANCINI

55 HALF | 90 FULL

GF: 65 HALF | 100 FULL

FRIED, BITE SIZED RICE BALLS FILLED WITH
FONTINA CHEESE AND GREEN PEAS. SERVED
WITH HOMEMADE MARINARA SAUCE

MINI MOZZARELLA BALLS

45 HALF | 75 FULL

OUR HOMEMADE MOZZARELLA MADE INTO
BITE SIZED PIECES

MUST ORDER AT LEAST 1 DAY IN ADVANCE

FORMAGGI MISTI

50 HALF | 85 FULL

A PLATTER OF SELECTED CHEESES, FRESH
PEARS, ALMONDS, FIG COMPOTE, HONEY,
AND A BALSAMIC REDUCTION

ANTIPASTO ALL'ITALIANA

55 HALF | 90 FULL

A PLATTER OF SELECTED ITALIAN COLD
CUTS AND CHEESES. SERVED WITH OLIVES
AND ROASTED RED PEPPERS

BAKED CLAMS

16/DOZ

GF: 20/DOZ

CLAMS TOPPED WITH BREADCRUMBS,
GARLIC, PARSLEY, LEMON,
AND WHITE WINE



Pesce

FISH ENTREE

SALMONE AL VINO BIANCO

80 HALF | 150 FULL

SALMON PREPARED WITH WHITE WINE,
LEMON, AND PARSLEY

QUINOA AL SALMONE

80 HALF | 150 FULL

A SALAD OF STEAMED QUINOA, MIXED
VEGETABLES, CILANTRO, AVOCADO,
AND GRILLED SALMON.

SERVED WITH A MANGO DRESSING

BACCALA AL FORNO

50 HALF | 90 FULL

GF: 55 HALF | 95 FULL

FRESH BACCALA OVEN-ROASTED WITH
DICED TOMATOES, OLIVES, CAPERS,
ONIONS, LEMON AND WHITE WINE

OCTOPUS

M/P HALF | M/P FULL

CAN BE PREPARED AS A FRESH STARTER
SALAD OR AS AN ENTREE DISH

GRILLED LOBSTER

M/P HALF | M/P FULL

GRILLED WITH LEMON AND FRESH HERBS.
SERVED WITH A MANGO PICO DE GALLO

Vegetali

VEGETABLES

BROCCOLI RABE

50 HALF | 90 FULL

SAUTÉED IN GARLIC AND OIL

BRUSSEL SPROUTS

50 HALF | 80 FULL

SAUTÉED IN GARLIC AND OIL

SHISHITO PEPPERS

50 HALF | 90 FULL

SEARED MILD PEPPERS.
TOPPED WITH OIL AND SALT

VEDURE AL FORNO

45 HALF | 70 FULL

OVEN-BAKED SEASONAL VEGETABLES

STRING BEANS

45 HALF | 70 FULL

SAUTÉED IN GARLIC & OIL



Secondi Carne

MEAT ENTREE

POLLO CON POMODORINI

55 HALF | 95 FULL

GF: 60 HALF | 100 FULL

CHICKEN BREAST BATTERED AND SAUTÉED
WITH WHITE WINE AND CHERRY TOMATOES

POLLO CON VINO BIANCO E LIMONE

55 HALF | 95 FULL

GF: 60 HALF | 100 FULL

CHICKEN BREAST BATTERED AND SAUTÉED
WITH WHITE WINE, LEMON, AND PARSLEY

POLLO CON VEGETALI

65 HALF | 115 FULL

GF: 70 HALF | 120 FULL

CHICKEN BREAST IN A WHITE WINE SAUCE
TOPPED WITH TOMATO, BROCCOLI RABE,
AND FRESH MOZZARELLA

INVOLTINO CON SPINACI

55 HALF | 95 FULL

GF: 60 HALF | 100 FULL

EITHER CHICKEN OR PORK MEDALLIONS
FILLED WITH SPINACH, PROSCIUTTO, AND
PROVOLONE CHEESE IN A
MARSALA WINE SAUCE

PATATE CLASSICHE

POTATOES, PEPPERS, AND ONIONS SAUTÉED
WITH YOUR CHOICE OF PROTEIN:

SWEET ITALIAN SAUSAGE

45 HALF | 75 FULL

CUBED FLANK STEAK

50 HALF | 90 FULL

SALSICCIA AL FORNO

50 HALF | 80 FULL

SWEET ITALIAN SAUSAGE OVEN-ROASTED
WITH FRESH ROSEMARY AND POTATOES

POLLO AI FUNGHI

55 HALF | 95 FULL

GF: 60 HALF | 100 FULL

CHICKEN BREAST IN A MUSHROOM, ONION,
AND MARSALA WINE SAUCE



Bruschette

25 PIECE MINIMUM

\$1.75 EACH

GF: \$2.25 EACH

CLASSICA

FRESH TOMATO, GARLIC, BASIL

POMODORINI

ROASTED CHERRY TOMATO, FRESH
MOZZARELLA

PORTOBELLO

ROASTED PORTOBELLO, HONEY, TOASTED
WALNUTS, GOAT CHEESE

CAPRINO CON NOCI

GOAT CHEESE, RAISINS, TOASTED WALNUTS

PARMA

PROSCIUTTO DI PARMA, PARMIGIANO
REGGIANO, BABY ARUGULA, SPICY OIL

SALMONE

SALMON TARTAR, GUACAMOLE, HOT
PEPPER, SPICY MANGO SAUCE

GAMBERI

GRILLED SHRIMP, TOMATO, HOT PEPPER

MOZZARELLA E BASILICO

ROASTED RED PEPPER, FRESH MOZZARELLA,
BASIL PESTO

RICOTTA

FRESH RICOTTA, SAUTÉED
MUSHROOM, KALE

ZUCCHINI

GRILLED ZUCCHINI, SMASHED AVOCADO,
HOT PEPPER

PEPERONCINO

HOT PEPPER, AVOCADO, TOMATO,
RED ONION

PERA

PEAR, FRESH RICOTTA, ROASTED SQUASH

BACON

BACON, ARTICHOKE PURÉE, PARMIGIANO
REGGIANO

POLPETTE

MINI MEATBALLS, TOMATO SAUCE, FRESH
MOZZARELLA

MANGO

GRILLED MANGO, GOAT CHEESE, HONEY,
TOASTED WALNUTS

MELANZANA

GRILLED EGGPLANT, ROASTED CHERRY
TOMATOES, BASIL, PECORINO CHEESE

EGGPLANT BRUSCHETTE

25 PIECE MINIMUM

\$2.00 EACH | GF: \$2.50 EACH

FRIED EGGPLANT, TOMATO,
GARLIC, BASIL



Spiedini

SKEWERS

SPIEDINI DI POLLO MILANESE

45 HALF | 75 FULL

BABY SKEWERS OF CHICKEN CUTLET,
BABY ARUGULA, FRESH MOZZARELLA, AND
CHERRY TOMATOES

SPIEDINI DI CARNE

55 HALF | 100 FULL

BABY SKEWERS OF ROASTED ANGUS STEAK,
PEPPERS, AND ONIONS

SPIEDINI DI GAMBERI E PROSCIUTTO

65 HALF | 125 FULL

BABY SKEWERS OF SHRIMP WRAPPED IN
PROSCIUTTO DI PARMA AND PAN-SEARED

SPIEDINI CON MOZZARELLA E POMODORINI

40 HALF | 70 FULL

BABY SKEWERS OF FRESH MOZZARELLA AND
CHERRY TOMATOES

Per i Bambini

KID'S MENU

CHICKEN FINGERS

40 HALF | 65 FULL

GF: 45 HALF | 70 FULL

FRESH CHICKEN BREAST STRIPS FRIED AND
SERVED WITH KETCHUP

TUSCAN FRIES

35 HALF | 60 FULL

GF: 40 HALF | 65 FULL

OUR CLASSIC FRENCH FRIES
SERVED WITH KETCHUP

ZUCCHINE FRITTE

40 HALF | 65 FULL

GF: 45 HALF | 70 FULL

FRIED ZUCCHINI STICKS SERVED WITH
HOMEMADE MARINARA SAUCE

RAVIOLINI

50 HALF | 70 FULL

GF: 55 HALF | 75 FULL

SMALL RAVIOLI TOSSED IN YOUR CHOICE
OF FRESH SAUCE:

MARINARA, GARLIC & OIL, OR BUTTER

PENNE

40 HALF | 65 FULL

GF: 45 HALF | 70 FULL

PENNE TOSSED IN YOUR
CHOICE OF FRESH SAUCE:

MARINARA, GARLIC & OIL, BUTTER, OR VODKA



Pasta

RIGATONI BOLOGNESE

50 HALF | 85 FULL

GF: 55 HALF | 95 FULL

A CLASSIC BOLOGNESE RAGÙ

LASAGNA

55 HALF | 95 FULL

GF: 60 HALF | 100 FULL

AN ITALIAN CLASSIC WITH BESCIAMELLA,
PARMIGIANO, AND OUR IN-HOUSE RAGÙ

ORECCHIETTE CON RABE E SALSICCIA

50 HALF | 85 FULL

GF: 55 HALF | 90 FULL

BROCCOLI RABE WITH CRUMBLLED SAUSAGE,
AND PARMIGIANO IN A GARLIC
& OIL SAUCE

LINGUINE ALLE VONGOLE

65 HALF | 120 FULL

GF: 70 HALF | 125 FULL

WHITE WINE SAUTÉED NEW ZEALAND
CLAMS IN A GARLIC & OIL SAUCE

RAVIOLI CON TARTUFO

65 HALF | 120 FULL

CHEESE RAVIOLI TOSSED LIGHTLY IN
BROWN BUTTER AND PARMIGIANO CHEESE.
TOPPED WITH SHAVED BLACK TRUFFLE

RIGATONI CON SALSICCIA

50 HALF | 85 FULL

GF: 55 HALF | 90 FULL

CRUMBLLED SWEET ITALIAN SAUSAGE AND
PEAS IN OUR TOMATO SAUCE WITH A
TOUCH OF CREAM

PAELLA

70 HALF | 125 FULL

SAFFRON RICE MADE WITH PORK BELLY,
CALAMARI, SHRIMP, MUSSELS,
CLAMS, CHICKEN, AND CHORIZIO

TROFIE CON PESTO

50 HALF | 85 FULL

GF: 55 HALF | 90 FULL

TROFIE WITH ZUCCHINI PESTO, CHERRY
TOMATOES, AND POTATOES. TOPPED WITH
PECORINO CHEESE AND DRIED FRUIT

FARFALLE CON VEGETALI

50 HALF | 85 FULL

BOW TIE PASTA WITH A MIX OF SAUTÉED
VEGETABLES AND CHERRY TOMATOES IN A
GARLIC & OIL SAUCE

