



Catering

Rockville Centre
234c Merrick Road
Tel. 516.593.4930

www. **LaBottegaGourmet.com**

Gluten Free options available, additional charges may apply.
All catering orders over \$150 are subject to a minimum gratuity of 5%. Additional delivery charges may apply.



Panini Basket

Perfect...For All Occasions

Choose any variety of Panini from our regular menu. Panini are cut into fours and served on a platter.

5 PANINI \$65 • 10 PANINI \$105

6ft Panino or (2) 3ft. Panino

THIN...AIRY...FOCACCIA \$180

Fillings

Mixed Greens or Arugula
Fresh Mozzarella or Fontina
Tomato or Sun-Dried Tomato

Choice of (1):

Grilled Zucchini / Grilled Portobello
Prosciutto / Sopressata
Parma Ham / Speck

MUST ORDER 2 DAYS IN ADVANCE.

Plus tax and \$10 deposit for wood board. Panino size is approx. 6' long x 8" wide and cut into 90 pcs. (Actual size may vary)
Dressing or spreads are additional and served separately.



3ft Available for \$90



All of our salads from our regular menu are available in catering size portions

STAGIONE 35 half 50 full

Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing

BIETOLE 45 half 70 full

Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

TRICOLORE 45 half 70 full

Radicchio, baby arugula, endive, kalamata olives and shaved Parmigiano with balsamic dressing

DI PERE 45 half 65 full

Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing

AVOCADO 55 half 85 full

Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing

DI MANGO 55 half 85 full

Organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds and shredded mozzarella with mango dressing

DI QUINOA 55 half 85 full

Gluten free quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds and cucumber with mango dressing

SAL SALAD 45 half 70 full

Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette

CAESAR 35 half 55 full

Romaine hearts, ciabatta croutons, shaved Parmigiano with Caesar dressing

Add to any salad

Chicken \$10/15 • Turkey \$15/20 • Steak \$15/20 • Shrimp \$15/20

Insalate
Salad

Caesar Salad





Mozzarella Caprese

Antipasti

Appetizers

ANTIPASTO DI VEGETALI

Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives

40 half 65 full

MOZZARELLA CAPRESE

Homemade mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette

40 half 65 full

FORMAGGI MISTI

Cheese selection served with fresh pears, almonds, fig compote, honey and balsamic reduction

Domestici 47⁵⁰ half 85 full Importati 55 half 100 full

FUNGHI RIPIENI 45 half 75 full

Roasted mushrooms filled with breadcrumbs, garlic, parsley and mixed vegetables

Mini ARANCINE 55 half 90 full

Bite size rice balls filled with Fontina cheese & peas, lightly breaded & deep fried to perfection served with homemade tomato sauce

ANTIPASTO ALL'ITALIANA 55 half 90 full

Selection of Italian cold cuts and cheeses with olives, and roasted peppers

BAKED CLAMS 16 / doz.

Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon & white wine

CALAMARI AL PESTO 60 half 105 full

Calamari salad with celery, red onion, kalamata olives and potatoes in a light citrus pesto sauce

CRUDITÉS 45 one size

Seasonal sliced fresh vegetables served with your choice of honey Dijon, balsamic dressing or herb aioli dip

ZUCCHINE FRITTE 45 half 70 full

Fried zucchini sticks served with homemade tomato sauce

CROQUETTE

Traditional potato and peas 45 half 80 full with homemade tomato sauce

Potato and ham with homemade tomato sauce 45 half 80 full

Bacala and potato served with herb aioli dip 45 half 80 full

FRIED SHRIMP 85 one size

Fresh fried shrimp served with a spicy mango dipping sauce

Hors D'oeuvres

25 piece minimum per item

ENDIVIA E CAPRINO

Endive tips filled with goat cheese and oven roasted walnuts

2²⁵/pc

MOZZARELLA E POMODORINI

Mozzarella and cherry tomatoes on skewer

1⁷⁵/pc

EGGPLANT BRUSCHETTE 35/pc

Eggplant fried in a triangular shape served with fresh tomato bruschetta

BABY LAMB CHOPS m/p

Baby lamb chops grilled with rosemary

ASPARAGI E PROSCIUTTO m/p

Asparagus tips wrapped with prosciutto di parma

GRISSINI AL PROSCIUTTO 2/pc

Breadsticks wrapped with prosciutto di parma

New FILLETTO DI BACCALA 2/pc

Fresh fried baccala tenders served with herb aioli



Spiedini di Pollo Milanese

SPIEDINI DI POLLO MILANESE

Skewers of cubed breaded chicken tenders, arugula, fresh mozzarella & cherry tomato

45 half 75 full

SPIEDINI DI CARNE

Skewers of steak, peppers and onions with balsamic glaze

55 half 100 full

GAMBERI E PROSCIUTTO

Skewered shrimp wrapped with prosciutto di Parma, drizzled with a balsamic glaze

70 half 130 full

\$1.75 each (25 piece minimum)

CLASSICA

Fresh tomato, garlic, fresh basil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

SALMONE *New*

Guacamole, hot fresh peppers & salmon tartar w/ spicy mango sauce

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

Spiedini

Meat Skewer

Bruschette

PERA

Roasted squash, fresh ricotta & pears

POLPETTE

Mini meat ball with fresh tomato sauce & mozzarella





Salmone al Vino Bianco

Vegeteriano

- EGGPLANT ROLLATINI** 50 half 85 full
Eggplant lightly breaded & fried, rolled with a creamy ricotta filling
- PARMIGIANA ALLA SICILIANA** 45 half 85 full
Sicilian style baked eggplant Parmigiano with sliced boiled eggs

Pesce

- GAMBERI IMPANATE** 90 half 170 full
Shrimp topped with garlic, breadcrumbs, parsley and extra virgin olive oil in a lemon white wine sauce
- TILAPIA AL LIMONE** 70 half 135 full
Pan seared tilapia in a roasted lemon sauce
- SALMONE AL VINO BIANCO** 90 half 170 full
Battered salmon with white wine, lemon and parsley

- SALMONE CON CREMA DI SENAPE** 90 half 170 full
Pan seared salmon in a creamy Dijon mustard sauce
- SALMONE E CARCIOFI** 90 half 170 full
Roasted salmon, artichoke hearts, tomato and a light cream sauce

Carne

- POLPETTINE DI MANZO** 50 half 80 full
Ground beef mini meatballs in a fresh tomato sauce
- POLLO POMODORINI** 60 half 100 full
Chicken breast battered and sautéed with white wine and cherry tomatoes
- POLLO VINO BIANCO E LIMONE** 60 half 100 full
Chicken breast battered and sautéed with white wine, lemon and fresh parsley
- POLLO E MOZZARELLA** 70 half 125 full
Chicken breast topped with fresh tomato, broccoli rabe & fresh mozzarella in a lemon & white wine sauce
- INVOLTINO CON SPINACI**
Medallions rolled and filled with spinach, prosciutto and provolone cheese in a Marsala wine sauce
- Your Choice of:** Chicken Breast 60 half 100 full Veal 105 half 195 full Pork 60 half 100 full

- AI FUNGHI**
In a sauce of mixed mushrooms, onions and Marsala wine
- Chicken Breast 60 half 100 full
- Veal 105 half 195 full
- Pork 60 half 100 full

- SALVIA E PROSCIUTTO**
Pan-seared, topped with prosciutto and sage
- Veal 105 half 195 full
- Pork 60 half 100 full

- CLASSIC POTATOES, PEPPERS AND ONIONS**
Sautéed protein of choice with potatoes, peppers and onions
- Cubed Chicken Breast 45 half 75 full
- Sliced Sweet Italian Sausage 50 half 80 full
- Cubed Flank Steak 55 half 95 full

Children's Fav's

- CHICKEN FINGERS** 45 half 70 full
Fresh chicken breast, cut into strips, breaded & fried served with ketchup
- TUSCAN FRIES** 40 half 65 full
La Bottega's classic French fries served with ketchup
- PENNE** 45 half 70 full
Penne tossed in your choice of fresh mild marinara, garlic and oil, or butter sauce
- RAVIOLINI** 50 half 80 full
Small cheese ravioli tossed in your choice of a mild marinara, garlic and oil, or butter sauce

RIGATONI ALLA SICILIANA

Rigatoni baked with fresh tomato, eggplant and ricotta

50 half 85 full

FARFALLE CON VEGETALI

Bow tie pasta with sautéed mixed vegetables, cherry tomatoes in a garlic and oil sauce

50 half 85 full

PENNE ALLA VODKA

Penne in a homemade vodka sauce

50 half 85 full

ZITI AL FORNO

Ziti mixed with a fresh tomato sauce and ricotta, topped with mozzarella and baked

50 half 85 full

ORECCHIETTE CON CIME DI RABE

Ear shaped pasta with broccoli rabe and Parmigiano in a garlic and oil sauce

55 half 95 full

Add sweet Italian sausage

+ 10 half 15 full

RIGATONI CON SALSICCIA

Rigatoni with crumbles of sweet pork sausage, peas, fresh tomatoes and a touch of cream

50 half 85 full

RIGATONI BOLOGNESE

Rigatoni in a classic Bolognese sauce

55 half 95 full

LASAGNA

Lasagna with besciamella, meat sauce and cheese

55 half 95 full

FUSILLI CON GAMBERI

Fusilli with shrimp, prosciutto, onion, tomato and cream

70 half 125 full

TORTELLINI D' BROCCOLI

Broccoli cheese tortellini and Alfredo sauce

50 half 85 full

LINGUINE ALLE VONGOLE

Linguine with baby New Zealand clams in a garlic, oil and white wine sauce

75 half 130 full

CHEESE RAVIOLI with BLACK TRUFFLES

Cheese ravioli in a butter Parmigiano sauce, topped with black truffles

75 half 130 full

PAELLA CLASSICA

Pork belly, calamari, shrimp, mussels, clams and chicken with saffron rice

75 half 130 full

Broccoli 45 half 70 full

Asparagus (when in season) m/p

String Beans 45 half 70 full

Cauliflower (when in season) m/p

Carrots 45 half 70 full



Farfalle con Vegetali

Pasta

Vegetali

SAUTÉED IN GARLIC and OIL

Desserts & Extras

DRESSING & SPREADS

please inquire about the prices when ordering

ASSORTED ITALIAN COOKIE TRAY \$15/lb

ASSORTED DESSERT PLATTER \$3.50/pp

SEASONAL FRUIT PLATTER

Serves 12-15 \$45 18-20 \$80

BEVERAGE PACKAGE \$2/pp

Soda, Water, cups, straws & ice

2 LITERS Coke, Diet Coke, Sprite \$5

Zuppe

Our delicious soups are available for catering!
See our to-go menu with the up to date soup list
128 ounces of the soup of your choice from our menu. Served in a rustic bucket in a box, with 15 soup cups
Any Choice of Soup \$75 Seafood Soup \$80

Catering Packages

PANINI POWER PACKAGES

(No substitutions)

#1

INSALATA STAGIONE

Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing

PANINI BASKET

An assortment of your choice

\$12 per person

15 person minimum

Includes Serving Utensils

#2

CAESAR

Romaine hearts, Ciabatta croutons, shaved Parmigiano and Caesar dressing

FARFALLE CON VEGETALI

Bow tie pasta salad served with sautéed mixed vegetables and cherry tomatoes, in garlic and oil

PANINI BASKET

An assortment of your choice

\$15 per person

15 person minimum. Includes Serving Utensils

PARTY PLEASERS

(No substitutions)

SIGNATURE

INSALATA DI PERE

Mixed greens, red pears, gorgonzola, and tossed pecans with lime dressing

MOZZARELLA CAPRESE

Homemade mozzarella, fresh tomatoes, kalamata olives & basil

PANINI BASKET

An assortment of your choice

Includes Serving Utensils

Serves 10-12 \$160

Serves 20-22 \$290

PREMIER

CAESAR

Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing

ANTIPASTO ALL'ITALIANA

Selection of Italian cold cuts, cheeses with olives, and roasted peppers

FARFALLE CON VEGETALI

Bow tie pasta with sautéed mixed vegetables and cherry tomatoes in a garlic and oil sauce

*PETTO DI POLLO

Chicken in your choice of preparation:

Pomodorini • Ai Funghi • Vino Bianco E Limone

*Can only be substituted with Parmigiano alla Siciliana or Eggplant Rollatini

Includes Serving Utensils

Serves 10-12 \$180

Serves 20-22 \$300