

BRUSCHETTE

\$7 – CHOICE OF THREE
\$13 – CHOICE OF SIX

CLASSICA

TOMATO, GARLIC, & BASIL

GAMBERI

GRILLED SHRIMP, TOMATO, & HOT PEPPERS

SALMONE

SALMON TARTAR, GUACAMOLE, HOT PEPPERS, & SPICY MANGO SAUCE

MOZZARELLA E BASILICO

ROASTED RED PEPPERS, FRESH MOZZARELLA, & BASIL PESTO

POMODORINI

ROASTED CHERRY TOMATO & FRESH MOZZARELLA

PARMA

PROSCIUTTO CRUDO, PARMIGIANO REGGIANO, BABY ARUGULA, & SPICY OIL

CAPRINO CON NOCI

GOAT CHEESE, RAISINS, & WALNUTS

PORTOBELLO

ROASTED PORTOBELLO, TOASTED WALNUTS, GOAT CHEESE, & HONEY

RICOTTA

FRESH RICOTTA, SAUTÉED MUSHROOMS, & BABY KALE

ZUCCHINI

GRILLED ZUCCHINI, SMASHED AVOCADO, & HOT PEPPERS

BACON

BACON, ARTICHOKE PURÉE, & PARMIGIANO REGGIANO

PEPERONCINO

HOT PEPPERS, AVOCADO, RED ONION, & TOMATO

PERA

PEARS, ROASTED SQUASH, & FRESH RICOTTA

POLPETTE

MINI MEATBALL, TOMATO SAUCE, & FRESH MOZZARELLA

MANGO

GRILLED MANGO, GOAT CHEESE, HONEY, & TOASTED WALNUTS

MELANZANA

GRILLED EGGPLANT, ROASTED CHERRY TOMATO, BASIL, & PECORINO CHEESE

ANTIPASTI

CALAMARI FRITTI

\$13.50

FRIED CALAMARI SERVED WITH TOMATO SAUCE

VONGOLE AL VINO BIANCO

\$16.00

NEW ZEALAND CLAMS SAUTÉED IN WHITE WINE & GARLIC

POLPETTE AL FORNO

\$13.50

MEATBALLS OVEN ROASTED WITH SAUTÉED ONIONS & MUSHROOMS SERVED WITH TOASTED BREAD

CHIPS E SALSE MISTE

\$12.00 

PLANTAIN CHIPS SERVED WITH GUACAMOLE & SPICY SALSA

TIEPIDA MOZZARELLA FRESCA

\$14.00 

WARM HOMEMADE MOZZARELLA SERVED WITH MIXED OLIVES & BASIL PESTO

MELANZANE E MOZZARELLA

\$14.00

GRILLED EGGPLANT PAIRED WITH FRESH MOZZARELLA, TOMATOES, AND BASIL

COZZE AL POMODORO

\$15.00

PEI MUSSELS IN A LIGHT TOMATO BROTH

INSALATINA DI ASTICE E

AVOCADO \$17.00

LOBSTER & AVOCADO SALAD WITH BABY ARUGULA, CHERRY TOMATOES, & CORN

LIME DRESSING

MINI ARANCINI

[5] PER ORDER

\$12.50

BITE-SIZE RICEBALLS. ALL SERVED WITH ONE CHOICE OF FILLING & TOMATO SAUCE:

CLASSICA 

FONTINA & PEAS

POLLO

CHICKEN & FRESH MOZZARELLA

RAGÙ

CLASSIC BOLOGNESE SAUCE

SPINACI 

SAUTEED SPINACH & FRESH MOZZARELLA

SOUPS

SERVING FOR ONE – \$5.25
SERVING FOR TWO – \$9.75

ZUPPA DI POLLO

CHICKEN, CARROTS, CELERY, & ZUCCHINI
BROTH

MINISTRONE

MIXED VEGETABLES

BROTH

[GF OPTIONAL WITH NO PASTA]

ZUPPA DI ZUCCA

BUTTERNUT SQUASH

BLENDED

ZUPPA DI MAIS

CORN

BLENDED

TORTELLINI IN BRODO

CHEESE TORTELLINI, SPINACH, TOMATOES, & SCALLIONS

BROTH

LENTICCHIE

LENTILS, ONIONS, & PLUM TOMATOES

BROTH

CIPOLLA CON

SALSICCIA 

CRUMBLLED SAUSAGE & ONION

BROTH

CREMA DI BROCCOLI

BROCCOLI 

BLENDED

PASTA E FAGIOLI

PASTA & BEANS

BROTH

[GF OPTIONAL WITH NO PASTA]

SEAFOOD

SHRIMP, CALAMARI, CLAMS, & MUSSELS

BROTH

TACOS

[3 OF YOUR CHOICE]

\$22.00 

SERVED WITH RED ONIONS, CILANTRO, PICO DE GALLO, SPICY GUACAMOLE, & GURCUMA SAUCE.

SOFT CORN TORTILLA WITH A CHOICE OF:

CHICKEN, STEAK, SALMON, VEGETABLES, OR A SELECTED MIX

PRIMI

GLUTEN FREE OPTIONS AVAILABLE, PLEASE ADVISE

LINGUINE ALLE VONGOLE

\$15.50

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

ORECCHIETTE CON CIME DI RABE \$15.50

SAUSAGE & BROCCOLI RABE PASTA

RIGATONI CON SALSICCIA \$15.50

SAUSAGE & PEAS IN A LIGHT CREAM TOMATO SAUCE

PENNE ALLA VODKA

\$15.00

RIGATONI BOLOGNESE \$15.00

GNOCCHI, BASIL PESTO, FRESH MOZZARELLA 

GNOCCHI AL PESTO E MOZZARELLA \$14.50

GNOCCHI, BASIL PESTO, FRESH MOZZARELLA 

RAVIOLI DI ASTICE IN SALSIA ROSA \$17.50

LOBSTER RAVIOLI IN A LIGHT PINK SAUCE

LINGUINE ALLA CARBONARA \$15.00

BACON, ONIONS, EGGS, & PARMIGIANO CHEESE

GNOCCHI CON PATATE E VONGOLE \$16.00

GNOCCHI, NEW ZEALAND CLAMS, & POTATO 

LINGUINE ALL'ASTICE \$18.50

LOBSTER MEAT IN A SPICY PLUM TOMATO SAUCE

SECONDI

SERVED WITH POTATOES AND SEASONAL VEGETABLES UNLESS STATED OTHERWISE

PETTO DI POLLO CON FUNGHI

\$21.50

PAN-SEARED CHICKEN BREAST WITH MUSHROOM & SCALLION SAUCE

PETTO DI POLLO AL LIMONE

\$21.50

ROASTED CHICKEN BREAST IN LEMON & ORANGE ZEST SAUCE

SOFT-SHELL CRAB \$19.00

CRAB SANDWICH WITH BACON, TOMATO, BABY ARUGULA, HORSERADISH & SPICY AIOLI ON A SOFT BRIOCHE BUN. PICKLE ON THE SIDE

SALMONE AL LIMONE

\$23.00

SALMON SEARED WITH LEMON & ORANGE ZEST

SERVED WITH CHOPPED AVOCADO, PEPPERS & RED ONION

INVOLTINI DI POLLO CON PROSCIUTTO \$26.00

CHICKEN BREAST ROLLED & FILLED WITH PROSCIUTTO CRUDO, SPINACH & BREADCRUMBS

COSTOLETTA DI VITELLO \$32.00

BONE-IN VEAL CHOP POUNDED, BREADED, & PAN-FRIED. SERVED WITH A CHERRY TOMATO & RED ONION SALAD

SOGLIOLA RIPIENA CON GAMBERI \$28.00

FLOUNDER FILET ROLLED & FILLED WITH BREADCRUMBS & SHRIMP
SERVED IN A PINK, WHITE WINE SAUCE

BACCALA IN SALSIA DI ARANCIA \$28.00

COD PAN-SEARED IN A SWEET ORANGE SAUCE

LOBSTER ROLL \$25.00

LOBSTER, AVOCADO, MAYONNAISE, CELERY, CHIVES, & LEMON. SERVED ON A TOASTED BRIOCHE BUN. FRIES & A PICKLE ON THE SIDE

QUINOA E SALMONE \$19.00

STEAMED QUINOA BOWL WITH MIXED VEGETABLES, CILANTRO, AVOCADO & GRILLED SALMON IN A MANGO SAUCE. NO SIDE DISH

VEGETARIAN

STAGIONE \$9.50

MIXED GREENS, TOMATOES, CARROTS & CUCUMBERS

BALSAMIC DRESSING

BIETOLE \$11.75

MIXED GREENS, RED BEETS, GOAT CHEESE, TOASTED WALNUTS, ROASTED CORN & TOMATOES

HONEY DIJON DRESSING

INSALATA

DI PERE \$12.25

MIXED GREENS, PEARS, GORGONZOLA & TOASTED PECANS

LIME DRESSING

INSALATA CON FUNGHI \$12.25

MIXED GREENS, PORTOBELLO MUSHROOMS, ROASTED PEPPERS, TOASTED

SUNFLOWER SEEDS & FRESH MOZZARELLA

BALSAMIC DRESSING

CAESAR \$10.25

ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO

CAESAR DRESSING

CHICKEN \$13.00

TURKEY \$13.75

SHRIMP \$14.50

STEAK \$15.00

INSALATA DI SPINACI

E QUINOA \$13.00

BABY SPINACH, ROASTED BEETS, QUINOA, RED

ONIONS, SHREDDED

MOZZARELLA, ROASTED

CHICKPEAS, AVOCADO &

CHIA SEEDS 

LIME DRESSING

INSALATA DI FAGIOLI

E AVOCADO \$13.00

ROMAINE HEARTS, SAUTÉED BLACK BEANS, ROASTED CORN, QUINOA, AVOCADO, CILANTRO,

HOT PEPPERS, SUN-DRIED

TOMATOES & RED ONIONS

LIME DRESSING 

INSALATA DI CECI

E ZUCCA \$13.00

MIXED GREENS, ROASTED CHICKPEAS, SHREDDED MOZZARELLA, BUTTERNUT SQUASH, RED BEETS, TOASTED

WALNUTS, CHERRY TOMATOES & CHIA SEEDS

BALSAMIC DRESSING

INSALATA CON PLANTANO E NOCI \$13.00

MIXED GREENS, ROASTED CHICKPEAS, SHREDDED

MOZZARELLA, TOASTED

WALNUTS, PLANTAINS, SUN-DRIED TOMATOES, RED ONIONS & AVOCADO

BALSAMIC DRESSING

INSALATA DI CECI

E ZUCCA \$13.00

MIXED GREENS, ROASTED CHICKPEAS, SHREDDED MOZZARELLA, BUTTERNUT SQUASH, RED BEETS, TOASTED

WALNUTS, CHERRY

TOMATOES & CHIA SEEDS

BALSAMIC DRESSING

INSALATA CON PLANTANO E NOCI \$13.00

MIXED GREENS, ROASTED CHICKPEAS, SHREDDED

MOZZARELLA, TOASTED

WALNUTS, PLANTAINS,

SUN-DRIED TOMATOES,

RED ONIONS & AVOCADO

BALSAMIC DRESSING

INSALATA DI PLATANO E

AVOCADO \$13.00

ICEBERG LETTUCE, AVOCADO, HARD-BOILED EGG, PLANTAINS,

ROASTED CHICKPEAS,

HOT PEPPERS, BLACK

OLIVES, TOMATOES, RED

ONIONS, & CHIA SEEDS

RASPBERRY DRESSING

FRUTTA SECCA \$12.75

MIXED GREENS, TOASTED

WALNUTS, GOAT CHEESE

& MIX DRIED FRUIT 

HONEY DIJON DRESSING

CHICKEN

SAL \$13.00

CHICKEN CUTLET, MIXED GREENS, RED ONIONS & TOMATOES

ROASTED GARLIC

VINAIGRETTE

PANINI

CHICKEN

POLLO E SPINACI \$11.50
CHICKEN TENDERS, SAUTÉED SPINACH, FONTINA, WHITE WINE, & GARLIC. ROUND RUSTIC

TRIESTE \$12.00
GRILLED CHICKEN, BLACK OLIVE PASTE, GRILLED ZUCCHINI, FRESH MOZZARELLA. CIABATTA BREAD

ANTHONY \$12.00
GRILLED CHICKEN, FRESH MOZZARELLA, BABY ARUGULA, BALSAMIC VINEGAR KRISPINA BREAD

POLLO \$12.50
GRILLED CHICKEN, BROCCOLI RABE, SMOKED MOZZARELLA CIABATTA BREAD

NYCOM \$11.75
GRILLED CHICKEN, PARMA HAM, FRESH MOZZARELLA, BABY ARUGULA KRISPINA BREAD

NUORO \$12.25
GRILLED CHICKEN, HOT PEPPER, BASIL PESTO, FRESH MOZZARELLA, CHOPPED ICEBERG, TOMATO CIABATTA BREAD

CUNEO \$12.25
GRILLED CHICKEN, FRESH MOZZARELLA, GRILLED ZUCCHINI, ROASTED RED PEPPER CIABATTA BREAD

HOGANS \$12.25
GRILLED CHICKEN, MARINATED ARTICHOKE, SUN-DRIED TOMATO, FRESH MOZZARELLA, BASIL PESTO CIABATTA BREAD

SAVONA \$12.25
GRILLED CHICKEN, FRESH MOZZARELLA, ROASTED GARLIC AIOLI, TOMATO CIABATTA BREAD

UDINE \$12.25
GRILLED CHICKEN, SAUTÉED ONION, FRESH MOZZARELLA, TOMATO CIABATTA BREAD

PERUGIA \$12.25
GRILLED CHICKEN, GUACAMOLE, CHOPPED ICEBERG, FRESH MOZZARELLA RUSTIC HERO

LATINA \$12.25
GRILLED CHICKEN, FRESH MOZZARELLA, ROASTED RED PEPPER, BABY ARUGULA FOCACCIA BREAD

PRATO \$12.50
CHICKEN CUTLET, FONTINA, SAUTÉED ONION, ROASTED RED PEPPER, SPICY ARTICHOKE SAUCE CIABATTA BREAD

PIETRO \$12.50
CHICKEN CUTLET, MIXED GREENS, ROASTED RED PEPPER, FRESH MOZZARELLA, HERB MAYO CIABATTA BREAD

PEPERONI \$12.50
CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED RED PEPPER, RED ONION CIABATTA BREAD

COTOLETTA \$12.50
CHICKEN CUTLET, FRESH MOZZARELLA, TOMATO, RED ONION, HERB MAYO CIABATTA BREAD

PICCANTE \$12.25
CHICKEN CUTLET, FRESH MOZZARELLA, TOMATO, RED ONION, SPICY MAYO CIABATTA BREAD

ANCONA \$12.50
CHICKEN CUTLET, MIXED GREENS, FRESH MOZZARELLA, HOT PEPPER, TOMATO CIABATTA BREAD

POLLO E POMODORO \$13.00
CHICKEN CUTLET, TOMATO SAUCE, FRESH MOZZARELLA CIABATTA BREAD

TURKEY

SANREMO \$12.25
IN-HOUSE ROASTED TURKEY, FRESH MOZZARELLA, HOT PEPPER, GUACAMOLE CIABATTA BREAD

FROSINONE \$12.50
IN-HOUSE ROASTED TURKEY, BACON, SMOKED MOZZARELLA, SAUTÉED ONION, HERB MAYO KRISPINA BREAD

L' AQUILA \$12.25
IN-HOUSE ROASTED TURKEY, PROVOLONE, ROASTED RED PEPPER, HERB MAYO CIABATTA BREAD

PORK

ASCOLI \$12.75
IN-HOUSE ROASTED PORCHETTA, FRESH MOZZARELLA, BROCCOLI RABE, HOT PEPPER ROUND RUSTIC

SARDEGNA \$12.50
SWEET SAUSAGE, FRESH MOZZARELLA, HOT PEPPER ROUND RUSTIC

STEAK

BISTECCA \$13.50
ROASTED ANGUS STEAK, SAUTÉED ONION, SMOKED MOZZARELLA CIABATTA BREAD

ALEXANDRO \$14.25
ROASTED ANGUS STEAK, AVOCADO, HOT PEPPER, ROMAINE, TOMATO, RED ONION CIABATTA BREAD

BISTECCA E MOZZARELLA \$13.50
ROASTED ANGUS STEAK, FRESH MOZZARELLA, ROASTED RED PEPPER CIABATTA BREAD

SHRIMP

AGRIGENTO \$13.00
GRILLED SHRIMP, MARINATED ARTICHOKE, TOMATO, ROASTED GARLIC AIOLI ROUND RUSTIC

NAPOLI \$12.50
GRILLED SHRIMP, SALSA AIOLI, BABY ARUGULA ROUND RUSTIC

ASTI \$13.50
GRILLED SHRIMP, BROCCOLI RABE, FRESH MOZZARELLA, HOT PEPPER CIABATTA BREAD

CURED MEATS

MATT \$12.50
PARMA HAM, FRESH MOZZARELLA, TOMATO, HERB MAYO, MIXED GREENS, ROASTED RED PEPPER, BALSAMIC VINEGAR CIABATTA BREAD

CRUDO \$12.25
PROSCIUTTO CRUDO, MOZZARELLA, BABY ARUGULA CIABATTA BREAD

PIPPO \$13.25
PROSCIUTTO CRUDO, FRESH MOZZARELLA, SUN-DRIED TOMATO, SPICY SALSA AIOLI, RED ONION, GAETA OLIVE, HOT PEPPER CIABATTA BREAD

DOLCE E SALATO \$12.50
PROSCIUTTO CRUDO, BRIE, FIG SPREAD KRISPINA BREAD

VEGETARIAN

TRAPANI \$11.50
ROASTED PORTOBELLO, FRESH MOZZARELLA, ROASTED RED PEPPER, SAUTÉED ONION FOCACCIA BREAD

SICILIA \$11.75
FRIED EGGPLANT, FRESH MOZZARELLA, ROASTED RED PEPPER KRISPINA BREAD

VEGETARIANO 2020 \$12.50
BROCCOLI, SAUTÉED ONION, RED & GREEN PEPPERS, PORTOBELLO & BUTTON MUSHROOM, BABY SPINACH, FRESH MOZZARELLA, HERB MAYO, BALSAMIC VINEGAR RUSTIC HERO

SIENNA \$8.75
FRESH MOZZARELLA, TOMATO, BASIL, OLIVE OIL, BALSAMIC KRISPINA BREAD

PORTOBELLO \$11.25
ROASTED PORTOBELLO, TOMATO, FRESH MOZZARELLA WHOLE WHEAT

TERRA \$12.75
ROASTED PORTOBELLO, BROCCOLI RABE, ROASTED RED PEPPER, GRILLED ZUCCHINI, ASIAGO CHEESE WHOLE WHEAT

VEGETARIANO \$11.50
MIXED GRILLED VEGETABLES, TOMATO, FRESH MOZZARELLA RUSTIC HERO

POTENZA \$11.50
FRIED EGGPLANT, FRESH MOZZARELLA, TOMATO, BASIL KRISPINA BREAD

FOGGIA \$11.50
FRIED EGGPLANT, SMOKED MOZZARELLA, BLACK OLIVE PASTE, SUN-DRIED TOMATO KRISPINA BREAD

BEEF

BURGER CLASSICA \$11.25
GROUND ANGUS BEEF, FRESH MOZZARELLA, RED ONION, TOMATO, BABY ARUGULA, SPICY SALSA AIOLI ROUND RUSTIC

BURGER MODERNA \$12.50
GROUND ANGUS BEEF, FRESH MOZZARELLA, SAUTÉED ONION, SAUTÉED MUSHROOM, BACON, TOMATO, MIXED GREENS, SPICY ARTICHOKE SAUCE ROUND RUSTIC

BAROCCO BURGER \$16.75
8OZ ANGUS BURGER WITH SAUTÉED ONIONS, SAUTÉED MUSHROOMS, & BACON WITH YOUR SELECTION OF: FRESH MOZZARELLA OR FONTINA ON A BRIOCHE BUN. FRIES OR PLANTAINS AS A SIDE

CONTORNI

TUSCAN FRIES \$6.00

ZUCCHINE FRITTE \$8.25
FRIED ZUCCHINI STICKS

MOZZARELLA STICKS \$8.75
HOMEMADE MOZZARELLA STICKS SERVED WITH TOMATO SAUCE

PURÉE DI PATATE \$6.00
MASHED POTATOES

BROCCOLI \$7.50

CECI AL FORNO \$6.50
OVEN ROASTED CHICKPEAS

CAVOLFIORE \$7.50
CAULIFLOWER

SPINACI \$7.50

BROCCOLI DI RABE \$9.50

ROASTED CORN \$6.25
CORN, HONEY, MINT, & CHILI FLAKES

BAMBINI

ERIKA \$9.00
CHICKEN CUTLET, FRESH MOZZARELLA RUSTIC HERO

GIUSEPPE JR. \$8.00
GROUND ANGUS BEEF, FRESH MOZZARELLA, TOMATO, & KETCHUP ROUND RUSTIC

POLLO CON PATATINE \$8.50
CHICKEN STRIPS & TUSCAN FRIES

PENNE \$8.50
PASTA WITH A CHOICE OF: MARINARA, GARLIC & OIL, OR BUTTER

JR. CAESAR \$6.25
ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO CAESAR DRESSING

FAGOTTINI

A PITA POCKET FILLED FOR AN UMAMI LIKE SENSATION

FAGOTTINO DI CARNE \$11.75

BOTH BEEF & SAUSAGE SAUTÉED WITH ONION & BACON. SERVED WITH MELTED MOZZARELLA, HOUSE AIOLI SAUCE, FRESH TOMATO BRUSCHETTA, & HOT PEPPERS YOUR CHOICE OF: FRIES OR PLANTAINS AS A SIDE

FAGOTTINO DI POLLO \$11.75

SAUTÉED CHICKEN, FRESH MOZZARELLA, GUACAMOLE, RED ONIONS, HOT PEPPERS, & CHERRY TOMATOES YOUR CHOICE OF: FRIES OR PLANTAINS AS A SIDE

ALL EXTRA SAUCES ARE ADDITIONAL CHARGES

ANY ALLERGIES PLEASE ADVISE WHEN ORDERING.

ANYTHING WITH A GF CAN BE MADE GLUTEN-FREE. ADDITIONAL CHARGES MAY APPLY
GF - GLUTENFREE
V - VEGAN
V - VEGETARIAN

PANINI BASKET: ANY CHOICE OF PANINI CUT INTO QUARTERS
5 PANINI - \$55
10 PANINI - \$95 (BEFORE TAX)



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