

SOUPS

SERVING FOR ONE – \$5.75
SERVING FOR TWO – \$10.75

CREMA DI BROCCOLI BROCCOLI (GF)	ZUPPA DI POLLO (GF) CHICKEN & MIXED VEGETABLES
CREMA DI FUNGHI (GF) CREAM OF MUSHROOM	MINISTRONE (GF) MIXED VEGETABLES [GF OPTIONAL WITH NO PASTA]
CAULIFLOWER CHESTNUT CREAM (GF)	ZUPPA DI ZUCCA (GF) BUTTERNUT SQUASH
PASTA E FAGIOLI PASTA & BEANS. BLENDED [GF OPTIONAL WITH NO PASTA]	TORTELLINI IN BRODO CHEESE TORTELLINI, SPINACH, TOMATOES & SCALLIONS
SWEET POTATO & SAGE (GF)	LENTICCHIE (GF) LENTILS, ONIONS & CARROTS
SEAFOOD (GF) SHRIMP, CALAMARI & MUSSELS SMALL \$6.75 LARGE \$12.50	

BRUSCHETTE

CHOICE OF THREE – \$7.50
CHOICE OF SIX – \$13.50

CLASSICA (V) TOMATO, GARLIC & BASIL	ZUCCHINI (V) GRILLED ZUCCHINI, SMASHED AVOCADO & HOT PEPPERS
GAMBERI (V) GRILLED SHRIMP, TOMATO & HOT PEPPERS	BACON BACON, ARTICHOKE PURÉE & PARMIGIANO REGGIANO
SALMONE (V) SALMON TARTAR, GUACAMOLE, HOT PEPPERS & SPICY MANGO SAUCE	PEPERONCINO (V) HOT PEPPERS, AVOCADO, RED ONION & TOMATO
MOZZARELLA E BASILICO (V) ROASTED RED PEPPERS, FRESH MOZZARELLA & BASIL PESTO	PERA (V) PEARS, ROASTED SQUASH & FRESH RICOTTA
POMODORINI (V) ROASTED CHERRY TOMATO & FRESH MOZZARELLA	POLPETTE MINI MEATBALL, TOMATO SAUCE & FRESH MOZZARELLA
PARMA PROSCIUTTO CRUDO, PARMIGIANO REGGIANO, BABY ARUGULA & SPICY OIL	MANGO (V) GRILLED MANGO, GOAT CHEESE, HONEY & TOASTED WALNUTS
CAPRINO CON NOCI (V) GOAT CHEESE, RAISINS & WALNUTS	MELANZANA (V) GRILLED EGGPLANT, ROASTED CHERRY TOMATO, BASIL & PECORINO CHEESE
PORTOBELLO (V) ROASTED PORTOBELLO, TOASTED WALNUTS, GOAT CHEESE & HONEY	RICOTTA (V) FRESH RICOTTA, SAUTÉED MUSHROOMS & BABY KALE

COFFEE BAR

ESPRESSO	\$2.50	COFFEE	\$2.25
DOPPIO	\$4.25	ICED COFFEE	\$3.00
MACCHIATO	\$2.50	HOT TEA	\$2.00
DOPPIO	\$5.00	HERBAL TEA	\$3.00
CAPPUCCINO	\$5.00	HOT COCOA	\$2.50
CAFFE LATTE	\$5.75		

ANTIPASTI

CALAMARI FRITTI (V) \$12.00 FRIED CALAMARI SERVED WITH TOMATO SAUCE	POLPETTE AL FORNO \$14.00 MEATBALLS OVEN ROASTED WITH SAUTÉED ONIONS & MUSHROOMS SERVED WITH TOASTED BREAD	FRESH HOMEMANDE MOZZARELLA (V) \$11.50	STUFFED AVOCADO \$11.00 (V) AVOCADO HALVES FILLED WITH A CHOPPED BLEND OF MIXED VEGETABLES, LIGHT MAYO, & PARMIGIANO REGGIANO
CALAMARI ALLA GRIGLIA \$12.50 GRILLED CALAMARI WITH A LIME DRESSING (V)	ZUCCHINE FRITTE (V) \$11.00 FRIED ZUCCHINI. SERVED IN PINK SAUCE	POLLO ALLA "NEW YORKESE" (V) \$11.00 CHICKEN WINGS WITH CELERY, CARROTS, & BLEU CHEESE DIP	MOZZARELLA FRITTA \$12.50 (V) HOMEMADE MOZZARELLA BREADED & FRIED. SERVED WITH TOMATO SAUCE
HALLOUMI ALLA GRIGLIA \$12.50 GRILLED HALLOUMI WITH FRESH LEMON & AVOCADO (GF) (V)	RICEBALL \$5.00 BEEF RAGÙ, FRESH MOZZARELLA, & PEAS	RAVIOLI FRITTA (V) \$11.00 FRIED CHEESE RAVIOLI. SERVED WITH TOMATO SAUCE	
	COZZE CON SALSA (GF) (V) \$13.00 MUSSELS SAUTÉED IN A MARINATED TOMATO SAUCE		

PRIMI

LINGUINE CON CALAMARI E COZZE \$17.50 MUSSELS & CALAMARI SERVED IN A GRAPE TOMATO, WHITE WINE & GARLIC SAUCE	SPAGHETTI CON POLPETTINE \$15.00 WITH BABY MEATBALLS IN A TOMATO SAUCE
ORECCHIETTE CON CIME DI RABE \$16.00 SAUSAGE & BROCCOLI RABE PASTA	PENNE CON GAMBERI E FUNGHI \$17.50 PENNE WITH SHRIMP & MUSHROOMS IN AN ALFREDO SAUCE
RIGATONI CON SALSICCIA \$16.00 SAUSAGE & PEAS IN A LIGHT CREAM TOMATO SAUCE	RISOTTO CON CAPESANTE E CRIMINI \$17.00 CREAMY RISOTTO WITH SCALLOPS, CRIMINI MUSHROOMS, PARSLEY, ASPARAGUS & PARMIGIANO REGGIANO
PENNE ALLA VODKA \$15.50	TORTELLINI ALLA BOLOGNESE \$16.00 TORTELLINI IN A MEAT RAGÙ
ZITI AL FORNO \$14.50	FARFALLE CON POLLO IN SALSIA ROSA \$15.50 BOW-TIE PASTA WITH SAUTÉED CHICKEN & ZUCCHINI IN A PINK SAUCE
RAVIOLI CON SALSICCIA \$15.00 WITH SAUSAGE & BACON IN A SPICY PLUM TOMATO SAUCE	LASAGNA \$12.50 WITH BESCAMELLA, MEAT RAGÙ & CHEESE
FARFALLE CON VEGETALI \$14.50 WITH SAUTÉED KALE, CHERRY TOMATOES, ZUCCHINI, MUSHROOM & SHAVED PARMIGIANO IN GARLIC & OIL	FUSILLI AL PESTO \$14.50 FUSILLI. BASIL PESTO & SPINACI

SECONDI

SERVED WITH POTATOES AND SEASONAL VEGETABLES	
PETTO DI POLLO CON FUNGHI \$22.00 PAN-SEARED CHICKEN BREAST WITH MUSHROOM & SCALLION SAUCE	SALMONE ALLA GRIGLIA \$24.50 GRILLED SALMON WITH A CHUNKY TOMATO & GARLIC SAUCE
PETTO DI POLLO CON CARCIOFINI \$22.00 ROASTED CHICKEN BREAST IN AN ARTICHOKE HEART & CHERRY TOMATO SAUCE	VITELLO CON PROSCIUTTO E SALVIA \$23.50 VEAL MEDALLIONS SAUTÉED WITH PROSCIUTTO & SAGE
BISTECCA CON FUNGHI \$23.50 GRILLED ANGUS STEAK, MUSHROOMS, & ROASTED SCALLIONS IN A BROWN SAUCE	TILAPIA AL VINO BIANCO \$22.50 TILAPIA PAN SEARED IN A WHITE WINE SAUCE
	VEAL PICCATA \$23.50 WITH PARSELY & CAPERS

BAMBINI

ERIKA \$9.50 CHICKEN CUTLET, FRESH MOZZARELLA RUSTIC HERO	PENNE (V) \$9.00	MATTIA (V) \$7.50 FRESH MOZZARELLA, TOMATO, BASIL RUSTIC HERO
GIUSEPPE JR. \$8.50 GROUND ANGUS BEEF, FRESH MOZZARELLA, TOMATO, & KETCHUP	RAVIOLI (V) \$9.50 PASTA WITH A CHOICE OF: MARINARA, GARLIC & OIL OR BUTTER	FORMAGGINO (V) \$7.50 DOUBLE FRESH MOZZARELLA ROUND RUSTIC
POLLO CON PATATINE \$9.00 CHICKEN STRIPS & TUSCAN FRIES	JR. CAESAR (V) \$6.75 ROMAINE HEARTS, CIABATTA CROUTONS, SHAVED PARMIGIANO CAESAR DRESSING w/ CHICKEN (GRILLED OR CUTLET) \$8.25	PANSEARED MOZZARELLA \$7.50 FRESH MOZZARELLA, TOMATOES, BASIL, & BALSAMIC DRIZZLE

DOLCI

TIRAMISU \$5.50 MARSCAPONE, ESPRESSO-DIPPED LADY FINGERS WITH DUTCH COCOA	CARROT CAKE \$5.50 SHREDDED CARROTS, PINEAPPLE, CHOPPED WALNUTS & MIXED SPICES COATED WITH A CREAM CHEESE FILLING	NUTELLA PANINO \$5.50 FLATTENED ROUND RUSTIC FILLED WITH NUTELLA & POWDERED SUGAR
ITALIAN CHEESECAKE \$5.50 ITALIAN STYLE CHEESECAKE. BUTTERY CRUST & SMOOTH RICOTTA FILLING	CRÈME CARAMEL \$5.50 ITALIAN STYLE CHEESECAKE. BUTTERY CRUST & SMOOTH RICOTTA FILLING	CANNOLI \$5.50 CANNOLI FILLED WITH RICOTTA & CHOCOLATE CHIP
		CHOCOLATE MOUSSE \$5.50



TAKE-OUT & DELIVERY MENU

CONTORNI

TUSCAN FRIES \$6.50
SWEET POTATO FRIES \$6.50
MOZZARELLA STICKS \$9.25 SERVED WITH TOMATO SAUCE
MASHED POTATOES \$6.50
BROCCOLI \$8.00
CAVOLO VERDE \$9.25 KALE
CAVOLFIORRE \$8.00 CAULIFLOWER
SAUTÉED SPINACH \$8.00
BROCCOLI DI RABE \$10.00
ONION RINGS \$6.50

ROCKVILLE CENTRE
234C MERRICK ROAD
516.593.4930

**PLEASE ADVISE US WHEN
ORDERING GLUTEN FREE
OR VEGETARIAN**

**\$20 MINIMUM ON
DELIVERIES**

**ALL EXTRA SAUCES AND DRESSINGS ARE
ADDITIONAL CHARGES**

WWW.LABOTTEGAGOURMET.COM