



LA BOTTEGA'S NEW

6FT PANINO!

THIN...
AIRY...
FOCACCIA!

FILLINGS OF YOUR CHOICE

Mixed Greens or Arugula

Fresh Mozzarella or Fontina

Tomato or Sun-Dried Tomato

CHOOSE 1 FROM BELOW

Grilled zucchini

Grilled portobello

Prosciutto

Sopressata

Parma Ham

Speck

AVAILABLE IN
2 COMBINATIONS!

\$165

Plus tax and \$10 deposit for wood board

Actual panino size is 5.5' long x 8" wide
and cut into 90 pcs.

Dressing or spreads are additional
and served separately.
Actual size may vary.

Must order 2 days in advance.

SECONDI

	HALF	FULL
EGGPLANT ROLLATINI	42.50	75
<i>Eggplant lightly breaded & fried, rolled with a creamy ricotta filling</i>		

PARMIGIANA	45	80
<i>Eggplant parmigiana Italian style with boiled eggs</i>		

CARNE

POLPETTINE DI MANZO	37.50	65
<i>100 % ground beef meatballs in a fresh tomato sauce</i>		

POLLO POMODORINI	52.50	95
<i>Chicken breast battered and sautéed with white wine and cherry tomatoes</i>		

VINO BIANCO E LIMONE	52.50	95
<i>Chicken breast battered and sautéed with white wine, lemon and fresh parsley</i>		

POLLO E MOZZARELLA	60	110
<i>Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce</i>		

YOUR CHOICE OF...

CHICKEN BREAST 52.50/95 * VEAL 97.50/185 * PORK 52.50/95

AI FUNGHI

In a sauce of mixed mushrooms, onions and Marsala wine

INVOLTINO CON SPINACI

Medallions rolled and filled with spinach, prosciutto and provolone cheese in a marsala wine sauce

SALVIA E PROSCIUTTO

Pan-seared, topped with prosciutto and sage

PESCE

	HALF	FULL
GAMBERI IMPANATE	85	160
<i>Shrimp topped with garlic, breadcrumbs, parsley and extra virgin olive oil in a lemon white wine sauce</i>		

TILAPIA AL LIMONE	60	110
<i>Pan seared tilapia in a roasted lemon sauce</i>		

SALMONE AL VINO BIANCO	75	140
<i>Battered salmon with white wine, lemon and parsley</i>		

SALMONE CON CREMA DI SENAPE	75	140
<i>Pan seared salmon in a creamy Dijon mustard sauce</i>		

SALMONE E CARCIOFI	75	140
<i>Roasted salmon, artichoke hearts, tomato and a light cream sauce</i>		

GUIDES AND RECOMMENDATIONS

All parties and guests will differ, however our recommendation is that generally all of our half trays are prepared to serve 10-12 people, and the full trays 18-20 people, all with sample portions.

Catering is meant to offer your guests a variety dishes, with the option to take some of each item to complete their meal. It would be our pleasure to advise and help you coordinate your event with you!

Grazie!

Catering Packages

Available 7 days a week excluding Holidays

PANINI POWER PACKAGES

#1	#2
INSALATA STAGIONE	CAESAR
Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing	Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

PANINI BASKET	FARFALLE CON VEGETALI
Choose up to 6 different panini	Bow tie pasta salad served chilled with sautéed mixed vegetables, cherry tomatoes, garlic and oil
Includes Serving Utensils	PANINI BASKET
\$8.50 Per person + Tax	Choose up to 6 different panini
(15 person minimum)	Includes Serving Utensils
	\$10.50 Per person + Tax
	(15 person minimum)

PARTY PLEASERS

SIGNATURE

INSALATA DI PERE
Mixed greens, red pears, gorgonzola And toasted pecans with lime dressing

MOZZARELLA CAPRESE
Homemade mozzarella, fresh tomatoes kalamata olives and basil

PANINI BASKET
Variety of 6 Panini of your choice

Includes Serving Utensils

To serve 10-12 people \$140 + Tax
or 20-22 for people \$270 + Tax

PREMIER

CAESAR
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

ANTIPASTO ALL'ITALIANA
Selection of Italian cold cuts and cheeses with olives, roasted peppers and fresh mozzarella

FARFALLE CON VEGETALI
Bow tie pasta with sautéed mixed vegetables, cherry tomatoes, garlic and oil

PETTO DI POLLO
Chicken in your choice of preparation...
Salsa Di Pomodorini • Ai Funghi
Vino Bianco E Limone

(This item can only be substituted with Eggplant Parmigiana or Rollatini)

Includes Serving Utensils

To serve 10-12 people \$160 + Tax
or 20-22 for people \$285 + Tax

All catering orders over \$150 are subject to a minimum gratuity of 5%

EXTRAS

DRESSINGS & SPREADS	PINT - \$5-\$8 EA.
ASSORTED ITALIAN COOKIE TRAY	\$15/LB
ASSORTED DESSERT PLATTER	\$3.50/PP
SEASONAL FRUIT PLATTER	Serves 18-20 \$70 12-15 \$40
GELATO	6 SCOOP 12.50 10 SCOOP 18.50
SLICED BREAD	\$6/LOAF
(Included in some orders or additional requested)	
BEVERAGE PACKAGE	\$2/PP
Soda, Water, cups, straws & ice	
PAPER GOODS PACKAGE	\$1.25/PP



"We didn't invent Panini, we perfected it!"

FARMINGDALE

CATERING

Our catering is prepared fresh, served hot,
and available for delivery or pick up



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FARMINGDALE, NY 11735

TEL. 516.586.8195

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www.LABOTTEGAFARMINGDALE.COM

www.LABOTTEGAGOURMET.COM

This catering menu is available
at participating locations only

INSALATE

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

	HALF	FULL
STAGIONE <i>Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing</i>	25	40
TRICOLORE <i>Radichio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing</i>	32.50	55
INSALATA DI PERE <i>Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing</i>	30	50
AVOCADO <i>Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing</i>	37.50	65
SAL SALAD <i>Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette</i>	32.50	55
CAESAR <i>Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing</i>	30	50

ADD TO ANY SALAD...

CHICKEN \$10/15 * TURKEY \$15/20
STEAK \$15/20 * SHRIMP \$15/20

PANINI BASKET FOR ALL OCCASIONS

Choose any variety of Panini from our regular menu.

The Panini are cut into fours,
and served in our new Panini box

CHOOSE FIVE \$50 • CHOOSE TEN \$90

CHILDRENS FAVORITES

Our recommendations are based on children 10 years and younger.
Half tray to serve 8 & full tray to serve 15 children.

	HALF	FULL
CHICKEN FINGERS <i>Fresh chicken breast, cut into strips, breaded & fried</i>	37.50	65
TUSCAN FRIES <i>Fresh cut sticks of potatoes fried</i>	32.50	55
PENNE <i>Penne tossed in a fresh mild marinara, garlic and oil, or butter sauce</i>	37.50	65
RAVIOLINI <i>Small cheese ravioli tossed in a mild marinara, garlic and oil, or butter sauce</i>	40	70

HORS D'OEUVRES

All Hors d'oeuvres have a 25 piece minimum per item

ENDIVIA E CAPRINO 1.50/PC <i>Endive tips filled with goat cheese and oven roasted walnuts</i>
MOZZARELLA E POMODORINI \$1/PC <i>Mozzarella and cherry tomatoes on skewer</i>
ASPARAGI E PROSCIUTTO \$1.75/PC <i>Asparagus tips wrapped with Prosciutto Di Parma</i>
EGGPLANT BRUSCHETTA \$25/30 PC <i>Eggplant fried in triangular shape served with a side of fresh tomato bruschetta</i>
*BABY LAMB CHOPS M/P <i>Baby lamb chops grilled with rosemary</i>
GRISSINI AL PROSCIUTTO \$.75/PC <i>Breadsticks wrapped with prosciutto di parma</i>

BRUSCHETTE

\$1.25 each 25 pieces or more

CLASSICA

Fresh tomato, garlic, fresh basil

POMODORINI

Roasted cherry tomatoes and fresh mozzarella

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

PORTOBELLO

Roasted portobello, honey roasted walnuts, goat cheese

CAPRINO CON NOCI

Goat cheese, golden raisins and walnuts

PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula and spicy oil

FIRENZE

Basil pesto, plum tomato & Prosciutto di Parma

VERONA

Pan seared steak with tomato bruschetta

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

SPIEDINI

	HALF	FULL
SPIEDINI DI POLLO MILANESE <i>Breaded chicken tenders, arugula, fresh mozzarella and cherry tomato on skewer</i>	37.50	65
SPIEDINI DI CARNE <i>Skewers of steak, peppers and onions, w/balsamic glaze</i>	42.50	95
GAMBERI E PROSCIUTTO <i>Skewered shrimp wrapped with prosciutto di Parma, drizzled with balsamic reduction</i>	65	120

ANTIPASTI

	HALF	FULL
ANTIPASTO ALL'ITALIANA <i>Selection of Italian cold cuts and cheeses with olives, roasted peppers and fresh mozzarella</i>	45	80
ANTIPASTO DI VEGETALI <i>Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives</i>	35	60
MOZZARELLA CAPRESE <i>Homemade mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette</i>	32.50	55
FORMAGGI MISTI DOMESTICI <i>Provolone, fontina, fresh mozzarella, smoked mozzarella and asiago with fresh pears, almonds, fig compote, honey and balsamic reduction</i>	47.50	85
FORMAGGI MISTI IMPORTATI <i>Your choice of up to 5 cheeses from our special cheese list, served with fresh pears, almonds, fig compote, honey & balsamic reduction</i>	55	100
FUNGHI RIPIENI <i>Roasted mushrooms filled with breadcrumbs, garlic, parsley and mixed wild mushrooms</i>	37.50	65
MINI ARANCINE <i>Bite size rice balls filled with fontina cheese and peas lightly breaded and deep fried to perfection</i>	40	70
VONGOLE <i>Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine</i>	13.50/ doz.	
INSALATINA DI CALAMARI <i>Calamari salad with celery, red pepper, red onion, kalamata olives, potatoes and a light citrus pesto sauce</i>	52.50	95

PASTA

	HALF	FULL
RIGATONI CON SALSICCIA <i>Rigatoni with crumbles of sweet pork sausage, peas, fresh tomatoes and a touch of cream</i>	42.50	75
RIGATONI ALLA SICILIANA <i>Rigatoni baked with fresh tomato, eggplant and ricotta</i>	42.50	75
FARFALLE CON VEGETALI <i>Bow tie pasta with sautéed mixed vegetables, cherry tomatoes in a garlic and oil sauce</i>	42.50	75
ORECCHIETTE CON CIME DI RABE <i>Ear shaped pasta with broccoli rabe in garlic and oil</i>	45	80
ZITI AL FORNO <i>Ziti mixed with a fresh tomato sauce and ricotta, topped with mozzarella and baked</i>	45	80
RIGATONI BOLOGNESE <i>Rigatoni in a classic Bolognese sauce</i>	45	80
LASAGNA <i>Lasagna with besciamella, meat sauce and cheese</i>	50	90
FUSILLI CON GAMBERI <i>Fusilli with shrimp, prosciutto, onion, tomato and cream</i>	65	120



INTRODUCING...

ZUPPE

OUR POPULAR SOUPS ARE
AVAILABLE FOR CATERING!

128 ounces of the soup of your choice
from our menu
Served in a rustic bucket in a box,
with 15 soup bowls

ANY CHOICE SOUP \$45
& SEAFOOD SOUP \$50

A Fresh New Look On Catering!

Same Great Taste...

Additional Items Added...

New Money Saving Packages...

And Most Of All...

New Beautiful Presentations!

We Hope You Enjoy La Bottega's New Catering!

Having A Party At Your House?

We can recommend a
professional off-premise
wait staff to help you serve.