

Soup Specials

Pint \$4.75 or Quart \$9

- MINISTRONE**  (Optional Gluten Free with no pasta)
- LENTICCHIA**  Lentil
- PASTA CON FAGIOLI**  (Optional Gluten Free with no pasta)
- ZUCCA**
Butternut Squash Soup
- CREMA di FUNGHI**  Cream of Mushroom
- CREMA di BROCCOLI** 

TORTELLINI in BRODO

ZUPPA di POLLO ai VEGETALI 
Chicken Vegetable

CAULIFLOWER CHESTNUT CREAM 

SWEET POTATO & SAGE 

ZUPPA di PESCE MISTO
Seafood Soup -Pint \$5.75 / Quart \$11.50







Bruschette

\$7 Choice of Three \$13 Choice of Six

- 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
- PERA**  Roasted squash, fresh ricotta & pears
- POLPETTE**
Mini meat ball with fresh tomato sauce & mozzarella

Panini Per I Bambini

(Kids Only)
healthy choices  taste great

- MATTIA**  5.50
Mozzarella, tomato, basil on rustic hero
- ERIKA** 8.50
Chicken cutlet, mozzarella on rustic hero
- FORMAGGINO**  5.50
Double mozzarella melted between flattened round bread
- GIUSEPPE JR.** 8.00
Hamburger, mozzarella, ketchup and tomato on round bread
- POLLO con PATATINE** 8.50
Chicken strips w/side of fries
- PENNE**  8.50
RAVIOLINI  9.00
Penne with choice of marinara, garlic and oil or butter sauce
- PATATINE FRITTE**  5.50
Side of fries
- PAN SEARED MOZZARELLA**  \$6.50
Fresh Homemade Mozzarella with tomatoes dressing and basil drizzled with balsamic
- JR. CAESAR** \$5.25
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing w/Chicken (grilled or cutlet) \$6.75

Antipasti

- ZUCCA FRITTA** \$10.50
Fried zucchini served with a pink sauce
- MOZZARELLA FRITTA** \$12.00
Fresh mozzarella breaded and fried with fresh tomato sauce
- RAVIOLI FRITTI** 10.50
Fried cheese ravioli with fresh tomato sauce
- POLLO ALLA "NEW YORKESE"** 10.50
Chicken wings with celery, carrots and bleu cheese sauce
- STUFFED AVOCADO** \$11.00
Avocado halves filled with a chopped mixed vegetable blend, a touch of mayo and finished with Parmigiano Reggiano
- CALAMARI FRITTI** \$11.50
Crispy fried calamari with a tomato dipping sauce
- COZZE CON SALSA POMODORO E VINO BIANCO** \$12.50
Mussels sautéed in a marinated tomato sauce
- CALAMARI ALLA GRIGLIA** \$12.00
Grilled calamari with a lime dressing
- FRESH HOMEMADE MOZZARELLA** \$11.00
- HALLOUMI ALLA GRIGLIA**  \$12.00
Grilled halloumi with fresh lemon & avocado
- FUNGHI** \$12.00
Sautéed mushrooms with baby arugula and goat cheese served with a Ciabatta bread crostini and drizzled with extra virgin olive oil & balsamic

Secondi

Served with potatoes and vegetables of the day

- PETTO DI POLLO con CARCIOFINI** \$20.50
Chicken breast in an artichoke heart in a cherry tomato sauce
- PETTO DI POLLO con FUNGHI** \$21.00
Pan seared chicken breast with mushroom & scallion sauce
- BISTECCA con FUNGHI** \$22.50
Grilled angus steak with mushrooms in a brown sauce and roasted scallions
- SALMONE alla GRIGLIA** \$21.00
Grilled salmon topped with a chunky tomato and garlic sauce
- VITELLO con PROSCIUTTO E SALVIA** \$23.00
Veal medallions sautéed with prosciutto and sage
- TILAPIA al VINO BIANCO** \$19.50
Tilapia pan seared in a white wine sauce
- VEAL PICCATA** \$21.00
with parsley and capers

Burgers

- HAMBURGER CLASSICA** \$10.75
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- HAMBURGER MODERNA** \$12.00
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

Contorni

- Fries** \$6.00
- Sweet Potato Fries** \$6.00
- Mashed Potatoes** \$6.00
- Sautéed Spinach** \$6.00
- Sautéed Broccoli Rabe** \$8.50
- Cavolo Verde kale** \$7.00
- Mozzarella Sticks** \$7.50

Pasta

- FARFALLE con POLLO in SALSA ROSA** \$15.00
Bow tie pasta with sautéed chicken and zucchini in a pink sauce
- ORECCHIETTE con SALSICCIA E CIME di RABE** \$15.50
"Ear shaped" pasta sweet sausage, broccoli rabe, garlic and oil
- PENNE con GAMBERI E FUNGHI** \$17.00
Penne with shrimp and mushrooms in an Alfredo sauce
- LINGUINE con CALAMARI E COZZE** \$17.00
Mussels and calamari in a sauce of grape tomatoes, white wine and garlic, served over linguine
- RISOTTO con CAPESANTE E CRIMINI** \$16.50
Creamy risotto with scallops and crimini mushrooms, parsley and asparagus, finished with Parmigiano Reggiano
- LASAGNA** \$12.00
with besciamella, meat sauce and cheese
- RIGATONI con SALSICCIA** \$15.50
with sausage & peas, in a fresh tomato sauce with a touch of cream
- PENNE alla VODKA** \$14.50
- FARFALLE con VEGETALI** \$14.00
with sautéed kale, cherry tomatoes, zucchini & mushroom topped with shaved parmigiano and garlic and oil
- SPAGHETTI con POLPETTINE** \$14.00
with baby meatballs in tomato sauce
- ZITI al FORNO** \$14.00
- TORTELLINI alla BOLOGNESE** \$15.50
with meat sauce

Dolci

- TIRAMISU** \$5.50
Marscapone & espresso soaked lady fingers, finished with a dutch cocoa
- ITALIAN CHEESECAKE** \$5.50
Italian style cheesecake. Buttery crust with melt in your mouth ricotta filling
- CRÉME CARAMEL** \$5.50
Traditional Spanish style flan, thick custard topped with a thin caramel syrup
- CANNOLI** \$5.50
Cannoli filled with a smooth ricotta and chocolate chip filling
- NUTELLA PANINO** \$5.50
Flattened round rustic, filled with extra nutella & powdered sugar
- CARROT CAKE** \$5.50
Fresh shredded carrots with pineapple, chopped walnuts and mixed spices, coated in a rich cream cheese frosting
- CHOCOLATE MOUSSE** \$5.50

Coffee Bar

- | | | | |
|--------------------|-------------|-------------------|-------------|
| Espresso | 2.00 | Doppio | 3.75 |
| Macchiato | 2.25 | Doppio | 4.00 |
| Cappuccino | 4.75 | | |
| Caffe Latte | 4.75 | Hot Tea | 2.00 |
| Coffee | 2.00 | Herbal Tea | 3.00 |
| Iced Coffee | 2.75 | Hot Cocoa | 2.50 |

Beverages

To accompany your lunch or dinner, La Bottega has a great selection of beverages to choose from.
Take-Out or Dine-In

SODA • WATER (Sparkling & Flat) • ICED TEA
Most Available in 20 oz. - 2 liter Bottles - Imported



OCEANSIDE

3216 Long Beach Road

Tel. 516-543-4540

Fax 516-543-4542

www.LaBottegaGourmet.com

TAKE OUT & DELIVERY MENU

\$20 min. on deliveries



Please advise us when ordering
Gluten Free or Vegetarian

Extra sauce & dressing can be purchased for an additional charge.
Pints of dressing available for takeout.

Franchise Opportunities Available
Please Visit Our Corporate Website For Information

www.LaBottegaGourmet.com

SALADS

STAGIONE   \$8.00

Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

BIETOLE   \$10.00

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

TRICOLORE   \$10.50

Radichio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

INSALATA Di PERE   \$10.50

Mixed greens, pears, gorgonzola & toasted pecans with lime dressing

INSALATA con FUNGHI   \$10.50

Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

FRUTTA SECCA   \$11.00

Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

CAESAR  \$8.50

Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing, choice of:
Chicken \$11.00
Roasted Turkey \$11.75
Shrimp \$13.00 Steak \$14.00

Grilled Chicken

AVOCADO SALAD  \$12.00

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

RUCOLA CAPRINO e POLLO  \$11.75

Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO \$11.75

Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di POLLO  \$11.00

Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

POLLO e GUACAMOLE  \$12.50

Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

La Bottega
MINT SALAD  \$11.75

Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & gluten free quinoa with mango dressing

INSALATA di POMODORO  \$11.50

Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing

INSALATA di CARCIOFI  \$12.00

Artichoke hearts, baby arugula, grilled chicken, gluten free quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

INSALATA di QUINOA  \$12.75

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


INSALATA di CAVOLO  \$12.00

Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

INSALATA di MANGO  \$12.50

Chopped organic baby kale, fresh mango, grilled chicken, gluten free quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

Steak

BISTECCA e ZOLA  \$13.00

Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

Chicken Cutlet

PARMA SALAD \$11.75

Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

SAL SALAD \$11.25

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

DI ROSA SALAD \$11.25

Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

SUSAN SALAD \$11.75

Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

Grilled Shrimp

ROMANA con GAMBERONI   \$13.50

Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e GUACAMOLE   \$13.50

Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

PANINI



Please advise us when ordering Gluten Free or Vegetarian. Additional charges may apply to Gluten Free items.

Chicken

Pollo e Spinaci \$10.00

Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

Trieste \$10.50

Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta

Anthony  \$10.50

Grilled chicken, mozzarella, baby arugula, balsamic on krispina

Pollo  \$11.25

Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

NYCOM  \$10.25


Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

Udine  \$11.00

Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta

Cuneo  \$11.00

Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

Hogans  \$11.00

Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

Savona  \$10.25

Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

Nuoro  \$10.75


Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

Ispica  \$10.25

Grilled chicken breast with sautéed onions & fontina cheese on focaccia

Perugia  \$11.00

Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

Latina  \$10.25

Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

Prato \$11.00

Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta

Pietro \$11.25

Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

Peperoni \$11.00

Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta

Cotoletta \$11.00

Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta

Piccante \$10.75

Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

Ancona \$11.00

Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Pollo e Pomodoro \$11.25

Chicken cutlet with tomato sauce & mozzarella on ciabatta

Vegetarian

Sienna   \$7.50

Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

La Bottega
Goat Cheese   \$10.00

Goat cheese, sundried tomatoes, black olives, grilled zucchini, & red onion on focaccia

Quattro Formaggi  \$9.50

Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic

La Bottega
Halloumi   \$10.75

Grilled Halloumi cheese, roasted eggplant spread, fresh tomato, baby arugula, & fresh lemon juice on focaccia

Halloumi & Avocado   \$11.50

Grilled Halloumi cheese, avocado, sundried tomatoes, & lemon juice on focaccia

Cagliari   \$10.00

Fresh mozzarella, sundried tomatoes, black olives, & red onions on focaccia

Portobello   \$10.00

Roasted portobello, tomato, mozzarella on whole wheat

Gubbio   \$10.25

Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

Trapani   \$10.25

Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

Terra   \$11.25

Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat

Vegetariano   \$10.00

Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

Potenza  \$10.00

Fried eggplant, mozzarella, tomato, basil on krispina

Sicilia  \$10.25

Fried eggplant, mozzarella, roasted peppers on krispina

Foggia  \$10.00

Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina

La Bottega
Eggplant   \$10.00

Oven roasted eggplant with sautéed onions & black olives on focaccia

Vittoria   \$10.00

Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia

Cured Meats

Matt \$11.25

Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Lecce  \$10.75

Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia

Crudo  \$11.00

Prosciutto crudo, mozzarella, baby arugula on ciabatta

Prosciutto  \$11.00

Prosciutto crudo, mozzarella, tomato on ciabatta

Pippo \$12.00

Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

Lodi  \$11.50

Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia

Como  \$11.75


Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta

Bolzano  \$11.75

Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina

Caltanissetta  \$11.00

Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta

Calabria  \$10.75

Sopressata, brie cheese, & fresh tomatoes on focaccia

Seafood

Tonno   \$11.25

Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina

Panarea   \$11.25

Italian tuna in olive oil with black olives, roasted peppers, & artichoke hearts on krispina

Napoli  \$11.75

Grilled shrimp, salsa aioli, baby arugula on round rustic

Asti   \$12.50

Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

INSALATA di MANGO e GAMBERI   \$13.50

Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

Salmon

SALMONE e GUACAMOLE   \$13.75

Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

SALMONE e PERE   \$14.00

Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

Roasted Turkey

RUCHETTA con ZOLA e TACCHINO  \$12.25

Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

SPINACI e TACCHINO  \$12.25

Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

TACCHINO e AVOCADO  \$12.50

Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood

INSALATA DI CALAMARI   \$13.00

Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

INSALATA di TONNO   \$13.00

Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Spoletto   \$12.00

Grilled shrimp, baby arugula, guacamole on rustic hero

Agrigento   \$11.50

Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Roasted Turkey

Sanremo  \$11.50