

KIDS CORNER

	Half	Full
POLLO FRITTE <i>Chicken cutlet strips with a side of ketchup & honey dijon</i>	\$40	\$75
PATATINE FRITTE <i>Idaho Potato, cut in strips with our special seasoning, fried to perfection</i>	\$30	\$55
MACARONI & CHEESE <i>Spiral pasta with a mixture of cheeses topped off in the oven</i>	\$35	\$65
MOZZARELLA FRITTE <i>Our Fresh mozzarella, cut in sticks, breaded, fried to perfection</i>	\$35	\$65
PENNE <i>Tossed in a fresh Marinara, garlic & oil or butter sauce</i>	\$37.50	\$65
RAVIOLI <i>Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil</i>	\$40	\$70

EXTRAS

Dressings & Spreads Pint
\$5 - \$10 ea.
Assorted Italian Cookie Tray
\$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb
Assorted Desert Platter
\$3.50 pp
Seasonal Fruit Platter Serves
18 to 20 \$70 - 12 to 15 \$40

PESCE

	Half	Full
SALMONE AL VINO BIANCO <i>Salmon with a white wine sauce, lemon & parsley</i>	\$80	\$150
SALMONE E CARCIOFI <i>Roasted salmon, artichoke hearts, tomato in a light cream sauce</i>	\$90	\$160
GAMBERI E POMODORO <i>Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella, finished in the oven</i>	\$90	\$165
GAMBERI SCAMPI <i>Jumbo shrimp in a white wine, garlic, butter sauce topped with light breadcrumbs, finished in the oven to perfection.</i>	\$90	\$165
FILET OF SOLE CON CAPPERI E POMODORINI <i>Pan seared sole with capers, cherry tomatoes, garlic & oil, touch of marinara</i>	\$90	\$165
FILET OF SOLE LIMONE <i>Filet of sole with a white wine sauce, lemon & fresh parsley</i>	\$90	\$165

CARNE

	Half	Full
POLLO E POMODORINI <i>Chicken breast with a white wine & cherry tomatoes</i>	\$52.50	\$95
POLLO AL VINO BIANCO E LIMONE <i>Chicken breast with a white wine lemon, fresh parsley</i>	\$52.50	\$95
POLLO AL FUNGHI <i>Chicken breast with mixed mushrooms, onions & marsala wine</i>	\$52.50	\$95
POLLO E MOZZARELLA <i>Chicken breast topped with fresh tomato, broccoli rabe, & fresh mozzarell in a lemon & white wine sauce</i>	\$65	\$115
POLLO POMODORO <i>Fried chicken cutlets with melted fresh mozzarella & marinara</i>	\$50	\$90
INVOLTINO DI POLLO <i>Chicken breast rolled & filled with spinach, prosciutto, & provolone cheese in a marsala wine sauce</i>	\$70	\$125
POLLO ALLA SORRENTINO <i>Chicken breast with eggplant, prosciutto, & mozzarella, in a brown sauce</i>	\$70	\$125
PETTO DI POLLO <i>Chicken breast with asparagus, roasted peppers & mozzarella, in a brown sauce</i>	\$70	\$125
VITELLO CON FUNGHI <i>Veal medallions sautéed with fresh mushrooms & marsala wine</i>	\$90	\$165
VITELLO CON PROSCIUTTO <i>Veal medallions pan seared, topped with prosciutto & fresh mozzarella in a white wine sauce</i>	\$95	\$185
SALSICCIA CON PEPERONI E CIPOLLA <i>Roasted Italian sausage with sweet red peppers & sautéed onions, potatoes</i>	\$55	\$105
SKIRT STEAK  <i>Grassfed & all natural. Simply seasoned & grilled to perfection or marinated in our special balsamic sauce</i>	\$110	\$215

**Our Catering is Prepared Fresh,
Served Hot & Available for Delivery or Pick Up**

**We Also Offer a Full Off Premise
Staff for Any Type of Party**

Guides & 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 22-24 people.

Catering is meant to offer your guests a variety of 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!

Ask about anything you don't see. All Catering orders come with Bread & Serving utensils if needed. Racks & Sternos available upon request with refundable deposit.



MERRICK

2010 Merrick Road
Tel. (516) 442-4451 Fax (516) 740-3876
www.LaBottegaOfMerrick.com

SYOSSET

11 Berry Hill Road
Tel. (516) 364-1980 Fax (516) 740-3876
www.LaBottegaOfSyosset.com

EAST MEADOW

376 Merrick Avenue
Tel. (516) 280-7097 Fax (516) 740-3876
www.labottegagourmet.com/lb-east-meadow%2C-ny



We didn't invent panini, we perfected it!

MERRICK
(516) 442-4451

SYOSSET
(516) 364-1980

EAST MEADOW
(516) 280-7097

CATERING
(516) 874~2807

A Fresh New Look On Catering!

Same Great Taste...

Additional Items Added...

New Beautiful Presentations!

We Hope You Enjoy

La Bottega's New Catering!



www.LaBottegaGourmet.com

INSALATE

	Half	Full
INSALATA DI STAGIONE <i>Seasonal mixed greens, fresh tomatoes, shredded carrots cucumbers, with our balsamic vinaigrette</i>	\$30	\$55
CAESAR <i>Romaine Hearts, shaved parmigiano reggiano, ciabotta crutons with our homemade caesar dressing</i>	\$30	\$55
INSALATA DI PERE <i>Mixed greens, pears, gorgonzola and toasted pecans with lime dressing</i>	\$35	\$65
RUCCOLA E CAPRINO <i>Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic vinaigrette</i>	\$35	\$65
INSALATA TRICOLORE <i>Radichio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic vinaigrette</i>	\$35	\$65
RUCHETTA E GORGONZOLA <i>Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic vinaigrette</i>	\$35	\$65
RUCOLA E FARRO <i>Baby arugula, tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm and gorgonzola cheese with our honey dressing</i>	\$35	\$65
INSALATA CON FUNGHI <i>Seasonal mixed greens, roasted portobello mushrooms, roasted sweet peppers, sunflower seeds, and our homemade fresh mozzarella with our balsamic vinaigrette</i>	\$35	\$65
AVOCADO <i>Chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with our balsamic vinaigrette</i>	\$35	\$65
BIETOLE <i>Mixed greens, roasted red beets, goat cheese, toasted Walnuts, roasted corn, and tomatoes with our honey dijon</i>	\$35	\$65
PARMA <i>Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano</i>	\$35	\$65
INSALATA DI QUINOA <i>Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing</i>	\$35	\$65
INSALATA DI MANGO <i>Chopped organic baby kale, fresh mango, quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing</i>	\$35	\$65



ADD TO ANY SALAD: HALF/FULL

Chicken \$15/\$25
Turkey \$18/\$30
Steak \$20/\$35
Shrimp \$20/\$35

PASTA

	Half	Full
RIGATONI CON SALSICCIA <i>Rigatoni, sweet pork sausage and broccoli rabe in a garlic and oil brodo.</i>	\$55	\$95
LASAGNA <i>Lasagna stuffed with meat & cheese in marinara sauce</i>	\$50	\$90
RIGATONI ALLA SICILIANA <i>Rigatoni baked with fresh tomato, eggplant & ricotta</i>	\$50	\$90
FUSILLI CON GAMBERI <i>Fusilli with shrimp, prosciutto, onion & tomato in a light cream sauce</i>	\$65	\$120
BOTTEGA ALLA VODKA SPECIAL <i>Penne pasta with chicken cutlet, fresh mozzarella & baby spinach in an alla vodka cream sauce</i>	\$55	\$100
RIGATONI BOLOGNESE <i>Rigatoni in a classic bolognese sauce</i>	\$55	\$95
LINGUINE ALLE VONGOLE <i>Linguine with clams, baby shrimp, white wine, garlic & oil</i>	\$65	\$120
LOBSTER RAVIOLI <i>Lobster stuffed ravioli in a pink cream sauce</i>	\$65	\$120
PENNE INTEGRALI CON POLLO <i>Whole wheat penne, grilled chicken, baby spinach, cannellini beans with a garlic & oil sauce</i>	\$60	\$110
PENNE WITH CAJUN CHICKEN <i>Penne with Cajun grilled chicken, cherry tomatoes and almonds in a pesto sauce</i>	\$55	\$100
LINGUINE CON GAMERI <i>Linguine with jumbo shrimp, white wine, garlic, cherry tomato and a touch of marinara</i>	\$65	\$120



ANIPASTI

	Half	Full
ANTIPASTO ALL'ITALIANA <i>Selection of Italian cold cuts and cheeses with Gaeta olives, roasted peppers and our fresh homemade mozzarella</i>	\$50	\$90
MOZZARELLA CAPRESE <i>Homemade mozzarella, fresh tomatoes & basil, served with balsamic glaze or vinaigrette</i>	\$32.50	\$55
ANTIPASTO DI VEGETALI <i>Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.</i>	\$35	\$60
FUNGHI RIPIENI <i>Roasted mushrooms stuffed with breadcrumbs, onion carrots, celery & shrimp with a brown sauce</i>	\$45	\$85
MINI ARANCINE <i>Bite size rice balls filled with a mixture of cheeses, lightly breaded and deep fried with a side of marinara</i>	\$40	\$70
CALAMARI FRITTI <i>Fried calamari served with fresh marinara sauce</i>	\$60	\$110
VOGOLE/COZZE POSILLIPO <i>Clams or mussels sautéed in tomato white wine sauce</i>	\$50	\$90
POLPETTINE DI MANZO <i>100% ground beef meatballs in a fresh marinara sauce</i>	\$40	\$70
ZUCCHINI FRITTI <i>Fried zucchini served with fresh marinara sauce</i>	\$35	\$65



SPIEDINI

Excellent choice to serve as an entrée or hors d'oeuvres

	Half	Full
SPIEDINI DI POLLO MILANESE <i>Breaded chicken strips, arugula, cherry tomato on a skewer</i>	\$37.50	\$65
GAMBERI E PROSCIUTTO <i>Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction</i>	\$65	\$120
SPIEDINI DI CARNE <i>Steak skewers over a bed of sautéed onion & peppers</i>	\$42.50	\$95
SPIEDINI DI SALSICCIA <i>Skewers of sweet Italian sausage, potatoes, peppers & onions</i>	\$40	\$70

VEGETARIAN

	Half	Full
EGGPLANT ROLLATINI <i>Eggplant lightly breaded & fried, rolled with a creamy ricotta filling</i>	\$45	\$85
EGGPLANT PARMIGIANA <i>Fried eggplant with melted fresh mozzarella & marinara</i>	\$45	\$85
PENNE CON VEGETALI <i>Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic & oil sauce</i>	\$50	\$90
VEGETARIAN PASTA BOLOGNESE <i>(Impossible Chop Meat: meat free, made with all natural ingredients like coconut oil and potatoes & cholesterol free) Brown rice pasta mixed with vegetable chop meat, a touch of marinara and topped with fresh mozzarella</i>	\$60	\$110
ZUCCHINI PRIMAVERA <i>Zucchini style spaghetti with mixed vegetables in a garlic & oil brodo</i>	\$55	\$100
BROWN RICE PASTA & SAUSAGE <i>Brown rice pasta, veggie sausage (Beyond Meat: Meat free, cholesterol free, gluten free) broccoli rabe & sundried tomato in a garlic & oil brodo</i>	\$60	\$110



BRUSCHETTE

Choose any variety of Bruschette from our regular menu.

\$1.50 EACH
MINIMUM ORDER IS 25

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 \$55 CHOOSE TEN \$95

*Gluten Free Baskets Available

