

Salads

GF GLUTEN FREE

V VEGETARIAN

V VEGAN

*Gluten Free Quinoa

FRUTTA SECCA GF V	12.00
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing	
STAGIONE GF V	9.00
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing	
BIETOLE GF V	11.25
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn and tomatoes with honey dijon dressing	
TRICOLORE V	11.75
Radicchio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing	
INSALATA DI PERE GF V	11.75
Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing	
INSALATA CON FUNGHI GF V	11.75
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing	
CAESAR V	9.75
Romaine hearts, ciabatta croutons, shaved Parmigiano	

STEAK

BISTECCA E ZOLA GF	14.50
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives red onions & gorgonzola w/ balsamic dressing	

Chicken Cutlet

PARMA SALAD	12.75
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing	
SAL SALAD	12.50
Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette	
DI ROSA SALAD	12.50
Chicken cutlet, mixed greens, tomatoes & goat cheese w/ balsamic dressing	
SUSAN SALAD	12.75
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola, tomatoes with balsamic dressing	

CHICKEN

ISPICA GF	11.00
Grilled chicken breast with sautéed onions & fontina cheese on focaccia	
POLLO E POMODORO	12.50
Chicken cutlet with tomato sauce & mozzarella on ciabatta	
POLLO E SPINACI	11.00
Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic	
LATINA GF	11.75
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia	
TRIESTE	11.50
Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta	
ANTHONY GF	11.50
Grilled chicken, mozzarella, baby arugula, balsamic on krispina	
POLLO GF	12.00
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta	
NYCOM GF	11.25
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina	
UDINE GF	11.75
Grilled chicken, red onion, mozzarella, tomato on ciabatta	
CUNEO GF	11.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta	
SAVONA GF	11.50
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta	
HOGANS GF	11.75
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta	
NUORO GF	11.75
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta	
PERUGIA GF	12.00
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero	
PRATO	12.00
Chicken cutlet, fontina, red onion, roasted pepper, spicy artichoke sauce on ciabatta	
PIETRO	12.00
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta	
PEPERONI	12.00
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta	
COTOLETTA	12.00
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta	
PICCANTE	11.75
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta	
ANCONA	12.00
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta	

LA BOTTEGA MINT SALAD GF	12.75
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa* with mango dressing	
INSALATA DI POMODORO GF	12.50
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, black olives, basil & fresh mozzarella, with balsamic dressing	
INSALATA di CARCIOFI GF	13.00
Artichoke hearts, baby arugula, grilled chicken, quinoa*, fresh tomatoes, red onion, hot peppers & fresh mozzarella with balsamic dressing	
INSALATA di QUINOA* GF	13.75
Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, black olives, almonds & cucumber with mango dressing	
INSALATA di CAVOLO GF	13.00
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing	
INSALATA di MANGO GF	13.25
Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing	
AVOCADO GF	13.25
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing	
RUCOLA CAPRINO E POLLO GF	12.75
Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes and toasted walnuts with balsamic dressing	
INSALATINA di POLLO GF	12.50
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots and toasted almonds with balsamic dressing	
RUCOLA E FARRO	12.75
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers and hearts of palm with honey dijon dressing	
POLLO E GUACAMOLE GF	13.50
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella and cherry tomatoes with lime dressing	

Panini

Vegetarian

VITTORIA GF V	11.25
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia	
VEGETARIANO GF	11.25
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero	
CAGLIARI GF	11.00
Fresh mozzarella, sundried tomatoes, black olives & red onions on focaccia	
TRAPANI GF	11.00
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia	
LA BOTTEGA EGGPLANT GF	11.00
Oven roasted eggplant with sautéed onions & black olives on focaccia	
LA BOTTEGA GOAT CHEESE GF	11.00
Goat cheese, sundried tomatoes, black olives, grilled zucchini & red onion on focaccia	
LA BOTTEGA HALLOUMI GF	12.00
Grilled Halloumi cheese, roasted eggplant, fresh tomato, baby arugula & fresh lemon juice on focaccia	
HALLOUMI AVOCADO GF	12.50
Grilled Halloumi cheese, avocado, sundried tomatoes & lemon juice on focaccia	
SIENNA GF	8.25
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina	
PORTOBELLO GF	10.75
Roasted portobello, tomato, mozzarella on whole wheat	
TERRA GF	12.25
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat	
POTENZA	11.00
Fried eggplant, mozzarella, tomato, basil on krispina	
FOGGIA	11.00
Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina	
SICILIA	11.25
Fried eggplant, mozzarella and roasted peppers on krispina	
QUATTRO FORMAGGI	11.00
Four cheese panino, brie, fontina, mozzarella, and asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic	
GUBBIO GF	11.00
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat	
VITTORIA	11.25
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia	

Panini Basket

Your choice of panini cut in quarters
10 PANINI \$95 // 5 PANINI \$55.00

Seafood

ROMANA CON GAMBERONI GF	14.50
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts and tomatoes with balsamic dressing	
GAMBERONI E GUACAMOLE GF	14.50
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes and roasted hot peppers with lime dressing	
SALMONE E GUACAMOLE GF	14.75
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds w/honey dijon dressing	
SALMONE E PERE GF	14.75
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes w/raspberry vinaigrette	
INSALATA di CALARMARI GF	14.00
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing	
INSALATA di MANGO e GAMBERI GF	14.50
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette	

ROASTED TURKEY

RUCHETTA CON ZOLA E TACCHINO GF	13.75
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette	
SPINACI E TACCHINO GF	13.75
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn, crispy bacon with raspberry dressing	
TACCHINO E AVOCADO GF	13.75
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms and roasted hot peppers with balsamic dressing	

Add To Any Salad

Chicken \$4.00 • Turkey \$4.50 • Shrimp \$5.00
Steak \$6.00 • Calamari \$5.00 • Salmon \$6.00
Blackened Chicken \$4.50 • Cajun Style \$1.00
Blackbean Burger 4.50

CURED MEATS

LECCE GF	10.75
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia	
CALABRIA GF	11.25
Sopressata, brie cheese & fresh tomatoes on focaccia	
MATT	11.50
Parma ham, mozzarella, tomato, herb mayo, romaine, roasted pepper, balsamic on ciabatta	
CRUDO	11.25
Prosciutto crudo, mozzarella, baby arugula on ciabatta	
PROSCIUTTO	11.75
Prosciutto crudo, mozzarella, tomato	
PIPPO	13.00
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta	
BOLZANO	12.50
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina	

Seafood

NAPOLI	12.75
Grilled shrimp, salsa aioli, baby arugula on round rustic	
ASTI GF	13.75
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta	
SPOLETO GF	13.25
Grilled shrimp, baby arugula, guacamole on rustic hero	
AGRIGENTO	12.50
Grilled shrimp, Marinated artichoke, tomato, roasted garlic aioli on round rustic	

Roasted Turkey

SANREMO GF	12.25
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta	
FROSINONE GF	12.00
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina	
SALERNO	12.50
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero	

STEAK

BISTECCA GF	13.00
Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta	
BISTECCA E MOZZARELLA GF	13.00
Roasted angus steak, mozzarella, roasted pepper on ciabatta	
BISTECCA E FUNGHI GF	13.00
Roasted angus steak, fontina, sautéed mushrooms on ciabatta	
ALEXANDRO GF	13.50
Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta	

Pork

TRENTINO GF	12.25
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic	
SARDEGNA	12.00
Sweet sausage, mozzarella, roasted hot pepper on round rustic	
ASCOLI GF	12.50
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic	
GELA GF	12.25
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic	



Bruschette

\$7 Choice of Three / \$13 Choice of Six
All topped with a balsamic reduction

CLASSICA ✓ Fresh tomato, garlic, fresh basil	RICOTTA ✓ Sautéed mushrooms and kale with fresh ricotta
GAMBERI Roasted jumbo shrimp, tomato, hot peppers	ZUCCHINI ✓ Grilled zucchini, smashed avocado and hot pepper
MOZZARELLA - BASILICO ✓ Roasted red peppers, mozzarella & basil pesto	BACON Artichoke puree, bacon & parmigiano
POMODORINI ✓ Roasted cherry tomatoes & fresh mozzarella	PEPPERONCINO ✓ Avocado, red onion, tomato with hot pepper
PARMA Prosciutto di Parma, Parmigiano Reggiano, baby arugula, & spicy oil	PERA ✓ Roasted squash, fresh ricotta & pears
CAPRINO CON NOCI ✓ Goat cheese, golden raisins & walnuts	POLPETTE Mini meat ball with fresh tomato sauce & mozzarella
PORTOBELLO Roasted portobello & walnut with goat cheese	

Vegetarian Delight

EGGPLANT VEGETARIANO 17.00 Sautéed fresh tomatoes over a bed of grilled eggplant in marinara
EGGPLANT PARMIGIANA 19.00
BLACK BEAN BURGER 14.00 Avocado, tomato, romaine on a brioche bun served with sweet potato fries
VEGETABLES SPAGHETTI 20.00 Vegetables sautéed & thinly sliced in a marinara sauce
EGGPLANT ROLLATINI 20.00

PLAINVIEW SPECIALS

DI POLLO BURGER 16.00 Ground chicken homemade patty, cheddar, bacon, avocado, lettuce, tomato, herb aioli on a brioche roll served with sweet potato fries
CHEF'S BURGER 16.50 10 oz. Black Angus Beef, smoked bacon, crispy artichokes, frazzled onions, lettuce and american cheese. Served on a brioche bun with french fries
AMERICAN BURGER 16.50 Martin's sesame bun, bacon, american cheese lettuce, tomato, crispy onions and served with french fries
BBQ BURGER 16.50 Cheddar cheese, bacon, lettuce, tomato, red onions and pickles, with BBQ sauce served with french fries
BUFFALO CHICKEN 14.00 Buffalo chicken, avocado, tomato, fontina cheese, blue cheese dressing on ciabatta
CHICKEN MARSALA 14.00 Battered chicken, fresh mozzarella, mushrooms, marsala sauce on ciabatta
CHICKEN ALA VODKA 14.00 Chicken cutlet, fresh mozzarella, shaved parmigiano, vodka sauce on a ciabatta
PHILLY CHEESE STEAK 14.00 Philly steak, red peppers, sauteed onions, spicy mayo on ciabatta
HANG OVER BURGER 16.00 8oz burger topped w/ bacon, american, fried egg, lettuce + tomato on brioche. Served with french fries

Pizzette

GF +2 // Cauliflower Crust +3

CLASSICA 15.50 Tomato sauce & mozzarella
MARGHERITA 16.00 Fresh tomato sauce, mozzarella and fresh basil
MELANZANE E PEPPERONI 16.50 Fried eggplant, roasted red peppers, three cheese blend over marinara
BUFFALO CHICKEN 17.00 Buffalo chicken, mozzarella and blue cheese
SALSICCIA E POLPETTE 17.00 Sweet sausage & ground beef meatballs over marinara and three cheese blend
VEGETALI MISTI 16.50 Fresh mozzarella over zucchini, roasted red peppers, mushrooms and marinara
MARSALA 17.00 Chicken with mushrooms and marsala sauce
BBQ CHICKEN 17.00 BBQ style chicken, mozzarella
CAULIFLOWER PIZZA 18.50 Raddichio, mushrooms, cauliflower, prosciutto, mozzarella

Antipasti

OCTOPUS SALAD 17.00 Mesculin greens tossed with tomatoes, onions, peppers, hearts palm & celery. Top with grilled octopus in a lemon oil dressing	MEATBALLS SM 13.50 LG 18.00 Mini meatballs served with a scoop of ricotta cheese
ZUCCHETINE SM 12.50 LG 18.00 Grilled zucchini, homemade ricotta, pecorino romano, shaved parm, balsamic glaze	CHICKEN MEAT BALLS 13.00
STUFFED AVOCADO 14.00 Ripe avocado, red onion, shrimp, chopped tomato, olive oil, lemon, balsamic	FRIED CALAMARI 14.00
MOZZARELLA CAPRESE 12.00 Fresh homemade mozzarella, tomato, roasted peppers, basil, balsamic drizzle	ARRABIATA STYLE 14.50 Cherry peppers in a light marinara
HOMEMADE CRISPY MOZZARELLA 12.00	BAKED CLAMS 14.00 Fresh seasoned little necks, garlic & oil, lemon
BURRATA SM 13.00 LG 18.00 Prosciutto, tomato and balsamic reduction	MUSSELS 13.00 Fresh tomato sauce or garlic and oil
CARCIOFI GRIGLIATO 14.00 Grilled artichoke hearts over a bed of arugula topped with a balsamic reduction	SAUSAGE SPRING ROLLS 13.00 Sausage and peppers, mozzarella, broccoli rabe and onions
RICE BALLS SM 12.00 LG 18.00 Fresh mozzarella, chopped beef and peas served with marinara	

SPECIALTY STEAKS

NEW YORK STRIP 28.00	RIB EYE 28.00
SKIRT 27.00	FILET MIGNON 28.00

Steak House Style. Served with roasted potatoes and choice of veggies

The Classics

CHICKEN PARMIGIANA 22.00	MARSALA 22.00
FRANCESE 22.00	VEAL PARMIGIANA 23.00
FRANCESE 23.00	MARSALA 23.00
SHRIMP +1.00	

Parmigiana served with pasta, substitute vegetables \$3.00 add'l
Francese and Marsala served with vegetables and potato, substitute with pasta \$3.00 add'l

Homemade Pasta

CHEESE RAVIOLI 20.00 Melted fresh mozzarella
TRUFFLE BEEF RAVIOLI 21.00 Beef stuffed, in a brandy demiglace with mushrooms and topped with truffle oil
RIGATONI VODKA 20.00
CAPELLINI SICILIANA 19.00 Light marinara, eggplant, fresh mozzarella
CAPELLINI PRIMAVERA 20.00 Garden veggies, sautéed in garlic & oil or marinara
PAPPARDELLE BOLOGNESE 20.00 Traditional meat sauce, with a touch of cream
LASAGNA 23.00 Meat sauce, fresh ricotta, melted mozzarella and served with a side of vegetable spaghetti
LINGUINI VONGOLE 21.50 White or red
FRUTTA DI MARE 25.00 Shrimp, clams, calamari and mussels served in your choice of red sauce or Fra Diavolo
PENNE CHICKEN BOLONESE 20.00 Traditional chicken meat sauce, touch of cream and topped with parmigiano shavings
ORECCHIETTE 20.00 Broccoli rabe, sausage, cherry peppers and tomatoes in garlic & oil
BAKED ZITI ITALIANO 19.00 Pomodoro, fresh ricotta, eggplant, melted mozzarella
SPAGHETTI & MEATBALLS 21.00
GNOCCHI POMODORO 21.50 Tomato chunks in marinara with fresh basil, fresh mozzarella and grilled chicken
RISOTTO FUNGHI 19.00 Fresh porcini mushrooms, prosciutto in a brandy cream sauce
RISOTTO ITALIANO 22.00 Plum tomato sauce sauteed peppers & onions topped with sweet sausage and melted mozzarella
RIGATONI PESTO 24.00 Fresh pasta with shrimp, sun-dried and cherry tomatoes in a pesto basil sauce

Soup Specials

Homeade Soups Made Fresh Daily

Cup \$5.25 - Bowl \$6.25
Zuppa di Mare Made To Order
20 min preparation - Bowl \$15

Chef's Creations

VEAL CAPRESE 22.00 Sautéed scallopini topped with tomato & melted fresh mozzarella in a shallot brandy demi glaze
POLLO TOSCANO 22.50 Sautéed chicken and sausage with crispy potatoes and broccoli in a lemon white wine sauce
SAUSAGE AND PEPPERS PARMIGIANO 21.00 Crumbled sausage and bell peppers marinara & melted mozzarella served with a side of pasta
POLLO TRE COLORI 22.50 Searched chicken with broccoli, fresh mozzarella, roasted peppers with lemon and garlic & oil sauce
POLLO MILANESE 23.00 Tenderized chicken filet, topped with sicilian arugula salad in a lemon wine dressing
GRILLED SALMON 26.00 Grilled vegetables, balsamic glaze
CRUSTED SALMON 26.00 Searched salmon, zucchini, garlic & oil served with spinach & frazzled potatoes
SHRIMP OREGANATA 24.00 Topped with crispy breadcrumbs, served over a lemon white wine sauce
POLLO CARCIOFI 22.50 Chicken filet topped with artichokes, roasted peppers and asparagus, in a white wine lemon sauce, served with roasted potatoes
CHILEAN SEABASS 29.00 Almond crusted topping with crispy onions and a balsamic glaze served with lentil, vegetables and roasted potatoes

CONTORNI

ASPARAGUS 9.00	BROCCOLI RABE 9.00
BRUSSEL SPROUTS 9.00	FRENCH FRIES 8.00/12.00
FRIED ZUCCHINI 9.00	MASHED POTATOES 9.00
MIXED VEGETABLES 9.00	MAC & CHEESE 10.00
PANCETTA SPROUTS 9.50	ROASTED POTATOES 8.00
SAUTÉED SPINACH 9.00	SAUTÉED BROCCOLI 9.00
SWEET POTATO FRIES 8.00	TRUFFLE FRIES 8.50/12.50
TUSCAN FRIES 9.00	