

# Panini

## Vegetarian

- Sienna** \$8.25  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina
- Portobello** \$10.75  
Roasted portobello, tomato, mozzarella on whole wheat
- Terra** \$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
- Gubbio** \$11.25  
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

- Vittoria** \$11.00  
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia
- Vegetariano** \$11.00  
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero
- Cagliari** \$11.00  
Fresh mozzarella, sundried tomatoes, Gaeta olives, & red onions on focaccia
- Trapani** \$11.00  
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

## Chicken

- Trieste** \$11.50  
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta
- Anthony** \$11.50  
Grilled chicken, mozzarella, baby arugula, balsamic on krispina
- Pollo** \$12.00  
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta
- NYCOM** \$11.25  
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina
- Udine** \$11.75  
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta
- Pollo e Spinaci** \$11.00  
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
- Isipica** \$11.25  
Grilled chicken breast with sautéed onions & fontina cheese on focaccia

- Savona** \$11.50  
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta
- Hogans** \$11.75  
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta
- Nuoro** \$11.75  
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta
- Perugia** \$12.00  
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero
- Prato** \$12.00  
Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta
- Latina** \$11.75  
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

## Steak

- Bistecca** \$13.00  
Grass fed roasted angus steak, sautéed onion, smoked mozzarella on ciabatta
- Bistecca e Mozzarella** \$13.00  
Grass fed roasted angus steak, mozzarella, roasted pepper on ciabatta
- Bistecca e Funghi** \$13.00  
Grass fed roasted angus steak, fontina, sautéed mushrooms on ciabatta
- Alexandro** \$13.50  
Grass fed roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

## Seafood

- Napoli** \$12.00  
Grilled shrimp, salsa aioli, baby arugula on round rustic
- Asti** \$13.00  
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta
- Spoletto** \$13.00  
Grilled shrimp, baby arugula, guacamole on rustic hero
- Agrigento** \$12.50  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic
- Tonno** \$11.75  
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina
- Panarea** \$11.75  
Italian tuna in olive oil with Gaeta olives, roasted peppers, & artichoke hearts on krispina

## Cured Meats

- Matt** \$12.00  
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
- Crudo** \$11.75  
Prosciutto crudo, mozzarella, baby arugula on ciabatta
- Prosciutto** \$11.75  
Prosciutto crudo, mozzarella, tomato on ciabatta
- Pippo** \$12.75  
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta
- Como** \$12.75  
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
- Bolzano** \$12.50  
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina
- Caltanissetta** \$12.00  
Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta
- Lodi** \$12.25  
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
- Lecce** \$11.25  
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
- Calabria** \$11.25  
Sopressata, brie cheese, & fresh tomatoes on focaccia

## Pork

- Ascoli** \$12.25  
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic
- Gela** \$12.25  
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic
- Trentino** \$12.25  
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic
- Bari** \$12.00  
Sweet sausage, broccoli rabe, olive paste on round rustic
- Sardegna** \$12.00  
Sweet sausage, mozzarella, roasted hot pepper on round rustic

## Roasted Turkey

- Sanremo** \$12.25  
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$12.00  
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina
- Salerno** \$12.75  
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$12.00  
Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

Gluten Free Bread \$2.50  
Side Spreads Available at an additional charge

EST. 2003



Where QUALITY Meets TRADITION

# MENU

# Bruschette

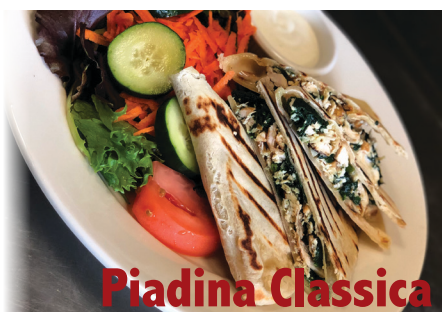
*\$7 Choice of Three \$13 Choice of Six*

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

# Piadina Classica

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato fries

- PROSCIUTTO DI PARMA** \$12.00  
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey
- GRILLED CHICKEN** \$11.00  
with stracchino cheese & baby spinach
- GRASS FED SKIRT STEAK** \$15.50  
Grass fed skirt steak with fontina cheese, peppers and onions
- GRILLED SHRIMP** \$14.50  
with stracchino cheese & mixed vegetables



Salads

Piadina Classica

# Salads

## Grilled Chicken

- 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, Gaeta olives, basil & fresh mozzarella, with balsamic dressing
- INSALATA di CARCIOFI** GF \$13.00  
Artichoke hearts, baby arugula, grilled chicken, quinoa\*, fresh tomatoes, hot peppers, red onions & fresh mozzarella with balsamic dressing
- INSALATA di QUINOA\*** GF \$13.50  
Quinoa\*, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta 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 SALAD** 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, sundried tomatoes & toasted walnuts with balsamic dressing
- RUCOLA e FARRO** GF \$12.75  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing
- INSALATINA di POLLO** GF \$12.50  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing
- POLLO e GUACAMOLE** GF \$13.50  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing

## Steak

- BISTECCA e ZOLA** GF \$15.50  
Grass fed skirt steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

\* Gluten Free Quinoa

# Salads

- 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 & tomatoes with honey dijon dressing
- TRICOLORE** GF V \$11.75  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing
- INSALATA Di PERE** GF V \$11.75  
Mixed greens, red pears, gorgonzola & 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 & Caesar dressing.  
Choice of Chicken: \$12.50  
Roasted Turkey \$13.25  
Shrimp \$14.00  
Grass Fed Skirt Steak \$15.50
- FRUTTA SECCA** GF V \$12.00  
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

## CAN BE ADDED TO ANY SALAD

Chicken \$4.00 / Cajun Chicken \$4.50 / Turkey \$4.50 / Calamari \$5.00 / Shrimp \$6.50 / Cajun Shrimp \$7.00 / Grass Fed Skirt Steak \$8.00 / Salmon \$7.00  
Any Salad Chopped \$1.00

## 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 & tomatoes with roasted garlic vinaigrette
- DI ROSA SALAD** \$12.50  
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing
- SUSAN SALAD** \$12.75  
Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing

## Roasted Turkey

- RUCHETTA con ZOLA e TACCHINO** GF \$13.50  
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette
- SPINACI e TACCHINO** GF \$13.50  
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette
- TACCHINO e AVOCADO** GF \$13.75  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

## Seafood

- ROMANA con GAMBERONI** GF \$14.50  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing
- GAMBERONI e GUACAMOLE** GF \$14.50  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing
- SALMONE e GUACAMOLE** GF \$14.75  
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing
- SALMONE e PERE** GF \$14.75  
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette
- INSALATA di CALAMARI** GF \$14.00  
Grilled calamari, mixed greens, Gaeta 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
- INSALATA di TONNO** GF \$14.00  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

# Burgers

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato fries

- HAMBURGER CLASSICA** GF \$12.25  
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic
- HAMBURGER MODERNA** GF \$13.50  
Ground angus beef, mozzarella, sautéed onion and mushroom crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- ELK BURGER** \$14.50  
topped with provolone, caramelized onions, sautéed mushrooms and garlic aioli on round rustic
- BISON BURGER** \$14.50  
Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic
- VEGGIE BURGER** GF V \$13.00  
**(BEYOND BURGER- MEAT FREE)**  
Topped with provolone, tomato, avocado, sautéed spinach, roasted pepper spread on round rustic





# Soups

\$5.25

**ZUPPA di POLLO e VEGETALI**   
Chicken Vegetable

**LENTICCHIE**   
Lentil

**PASTA con FAGIOLI**  
(optional GF with no pasta)

**SPLIT PEA** 

**ESCAROLE & BEAN**   
\$6.75 with sausage \$5.75 without

**ZUCCA**   
Butternut Squash

**MINISTRONE**   
(optional GF with no pasta)

**TORTELLINI in BRODO**  
cheese tortellini, tomatoes & scallions in broth

**VEGETARIANO**   
Mixed vegetables with egg whites in broth

**SEAFOOD SOUP**   
\$7.50

\$7.50

SEASONAL SOUP LOBSTER BISQUE

# Antipasti



**STUFFED AVOCADO**  \$14  
Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze



**EGGPLANT BRUSCHETTE**  \$14

Two grilled or fried eggplant topped with tomato, onion, basil & avocado

**GRILLED CALAMARI**  \$11.00  
Over mixed greens, cherry tomatoes with lemon wedges


**FRIED ZUCCHINI**  \$8.50  
Lightly breaded and served with a marinara dipping sauce

**MOZZARELLA CAPRESE**  \$9.00  
Fresh mozzarella, tomato and fresh basil topped with balsamic glaze

**MOZZARELLA CARROZA**  \$12.50  
Homemade mozzarella breaded & pan fried, served with marinara sauce

**SALUMERIA**  \$16.50  
Assorted Italian cured meats, mixed cheese and roasted peppers

**CALAMARI FRITTI** \$12.50  
Crispy golden fried calamari served with a fresh tomato sauce

**MINI ARANCINI**  3 for \$5; 5 for \$7  
Famous cheese rice balls served with a tomato dipping sauce 10 for \$13.50; \$1.75 each

# Pizza

**MARGHERITA**  Half Full  
\$12.00 \$17.00  
Homemade tomato sauce topped with fresh mozzarella

**CAULIFLOWER CRUSTED MARGHERITA**  \$15.50

**BIANCA**  \$14.50 \$21.50  
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

**SALSICCIA** \$15.50 \$20.50  
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

**ALA VODKA PIZZA**  \$12.50 \$18.00  
Fresh mozzarella with ala vodka sauce

**CHICKEN BACON RANCH** \$15.50 \$22.50  
Chicken cutlet, bacon, fresh mozzarella, topped with ranch dressing

**BUFFALO CHICKEN PIZZA** \$15.50 \$22.50  
Buffalo chicken, fresh mozzarella, blue cheese, and buffalo sauce

**VEGETARIAN PRIMAVERA**  \$14.50 \$21.50  
Grilled zucchini, grilled eggplant, sautéed bell peppers and onions, black olives topped with fresh mozzarella

# Homemade Iced Tea

**FRESH MANGO (UNSWEETENED)** Glass Pitcher  
\$4.00 \$8.00  
Mango puree and homemade unsweetened iced tea topped with fresh mango slices and mint

**FRESH RASPBERRY (UNSWEETENED)** \$4.00 \$8.00  
Raspberry puree and homemade unsweetened iced tea topped with fresh berries and mint



# Pasta

*Gluten free, brown rice penne and whole wheat pasta also available \$1.50 extra  
Substitute with zucchini linguine for a healthier option for \$3.00 extra*

<b>LINGUINE con GAMBERI</b>	\$19.50
<i>Linguine with jumbo shrimp, white wine, garlic, cherry tomato &amp; a touch of marinara</i>	
<b>EAST MEADOW alla VODKA</b>	\$18.50
<i>Penne with fresh mozzarella, spinach &amp; chicken cutlet</i>	
<b>PENNE INTEGRALI con POLLO</b>	\$18.50
<i>Whole Wheat penne, grilled chicken, spinach, cannellini beans with garlic &amp; oil</i>	
<b>RIGATONI BOLOGNESE</b>	\$16.50
<b>RAVIOLI con GAMBERI</b>	\$19.50
<i>Cheese ravioli &amp; sautéed shrimp in a tomato sauce with a touch of cream</i>	
<b>TORTELLINI TRICOLORE</b>	\$18.50
<i>Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce</i>	
<b>ZUCCHINE PRIMAVERA</b> 	\$21.50
<i>Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic &amp; oil brodo</i>	
<b>ZUCCHINE BOLOGNESE</b>	\$19.50
<i>Zucchini style spaghetti mixed with our delicious bolognese meat sauce</i>	
<b>PENNE WITH ITALIAN SWEET SAUSAGE</b>	\$19.50
<i>Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic &amp; virgin olive oil brodo</i>	
<b>SEAFOOD PASTA</b>	\$26.00
<i>Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce</i>	
<b>BROWN RICE PASTA</b> 	\$22.00
<i>Artichoke hearts, Gaeta olives, cherry tomatoes, escarole &amp; shrimp in a garlic and oil sauce</i>	
<b>BROWN RICE PASTA con GAMBERI</b> 	\$22.00
<i>Cajun Shrimp, cherry tomato, toasted almonds, in a basil pesto sauce topped with shaved parmigiano reggiano</i>	
<b>GLUTEN FREE PASTA</b> 	\$19.50
<i>Tomato, escarole and cajun chicken in a garlic and oil sauce</i>	
<b>VEGETARIAN BOLOGNESE</b>	\$22.00
<i>(Impossible Chop Meat: meat free &amp; cholesterol free, made with all-natural ingredients like coconut oil and potatoes) Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella</i>	

# Secondi

*\*Served with choice of potato & vegetable or pasta*

<b>POLLO MOZZARELLA *</b>	\$21.50
<i>Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce</i>	
<b>POLLO FUNGHI *</b>	\$20.50
<i>Chicken breast with mixed mushrooms, onions and marsala wine</i>	
<b>POLLO POMODORINI *</b>	\$20.50
<i>Breast of chicken with white wine and cherry tomatoes</i>	
<b>POLLO al VINO BIANCO *</b>	\$20.50
<i>Breast of chicken with white wine, lemon, fresh parsley</i>	
<b>POLLO alla SORRENTINO *</b>	\$21.50
<i>Breast of chicken with eggplant, prosciutto and fresh mozzarella in a marsala sauce</i>	
<b>PETTO di POLLO alla “La Bottega East Meadow” *</b>	\$21.50
<i>Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce</i>	
<b>POLLO alla GRIGLIA con CIME di RABE *</b>	\$21.50
<i>Grilled chicken, broccoli rabe and roasted peppers, with melted, fresh mozzarella, in a light wine sauce</i>	
<b>BRUSCHETTE di POLLO</b> 	\$19.50
<i>Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato &amp; mozzarella bruschette</i>	
<b>SHRIMP FRANCESE *</b>	\$22.00
<i>fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with parsley</i>	
<b>SHRIMP PARMIGIANA *</b>	\$21.50
<i>breaded and fried shrimp topped with melted mozzarella and marinara</i>	
<b>SALMONE con NOCI *</b>	\$24.00
<i>Pan seared salmon encrusted in pecans and walnuts in an almond cream sauce</i>	
<b>SALMONE con CREMA di SENAPE *</b>	\$23.00
<i>Pan seared salmon in a creamy dijon mustard sauce</i>	
<b>SALMONE con VINO BIANCO *</b>	\$23.00
<i>Grilled salmon with sundried tomato in a lemon white wine sauce</i>	
<b>8oz GRASS FED SKIRT STEAK *</b>	\$24.00
<i>Grilled to perfection</i>	

# Sides

<b>Broccoli</b>	\$7.50	<b>Mixed Vegetables</b>	\$7.50
<b>Cauliflower</b>	\$7.50	<b>Spinach</b>	\$7.50
<b>Potatoes, Peppers &amp; Onions</b>	\$7.50	<b>Broccoli Rabe</b>	\$9.50
<b>Mushrooms</b>	\$7.50	<b>Escarole &amp; Beans</b>	\$8.50
<b>Chicken</b>	\$4.00	<b>Tuscan Fries</b>	\$6.00
<b>Shrimp</b>	\$6.50	<b>Sweet Potato Fries</b>	\$7.00

## Limited Time Only Seasonal Special

<b>LOBSTER ROLL</b>	<b>\$19</b>
<i>Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle</i>	

*One free refill on all fountain beverages only*