


# SALADS

**STAGIONE**  **\$9.00**  
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

**BIETOLE**  **\$11.25**  
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

**TRICOLORE**  **\$11.75**  
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

**INSALATA DI PERE**  **\$11.75**  
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

**CAESAR**  **\$9.75**  
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing  
Choice of:  
Chicken **\$12.50** Roasted Turkey **\$13.25**  
Shrimp **\$14.00** Steak **\$14.50**


**INSALATA con FUNGHI**  **\$11.75**  
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic 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
Salmon	\$7.00
Skirt Steak	\$8.00

Any Salad Chopped **\$1.00**  
Extra 3-5oz Dressing **\$1.00**

## Steak

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

## Grilled Chicken

**AVOCADO SALAD**  **\$13.25**  
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

**RUCOLA CAPRINO e POLLO**  **\$12.75**  
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

**RUCOLA e FARRO** **\$12.75**  
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

**INSALATINA di POLLO**  **\$12.50**  
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

*La Bottega*  
**MINT SALAD**  **\$12.75**  
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint, & quinoa\* with mango dressing


**INSALATA di POMODORO**  **\$12.50**  
Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella, with balsamic dressing

**INSALATA di CARCIOFI**  **\$13.00**  
Artichoke hearts, baby arugula, grilled chicken, quinoa\*, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

**INSALATA di QUINOA\***  **\$13.50**  
Quinoa\*, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds, & cucumber with mango dressing

**INSALATA di CAVOLO**  **\$13.00**  
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

**INSALATA di MANGO**  **\$13.25**  
Chopped organic baby kale, fresh mango, grilled chicken, quinoa\*, cherry tomatoes, almonds & shredded mozzarella with mango dressing

**POLLO e GUACAMOLE**  **\$13.50**  
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime 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 & 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**  **\$13.50**  
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

**SPINACI e TACCHINO**  **\$13.50**  
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette

**TACCHINO e AVOCADO**  **\$13.75**  
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

## Seafood


**INSALATA di CALAMARI**  **\$14.00**  
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing


**ROMANA con GAMBERONI**  **\$14.50**  
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

**INSALATA di MANGO e GAMBERI**  **\$14.50**  
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

**INSALATA di TONNO**  **\$14.00**  
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

**GAMBERONI e GUACAMOLE**  **\$14.50**  
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

**SALMONE e GUACAMOLE**  **\$14.75**  
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing


**SALMONE e PERE**  **\$14.75**  
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

+ Gluten Free Quinoa

# PANINI


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


## Chicken


**Ispica**  **\$11.25**  
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**  **\$11.75**  
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia


**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

**Cuneo**  **\$11.75**  
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

**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

**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

## Vegetarian


**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


*La Bottega*  
**Goat Cheese**  **\$11.00**  
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini, & red onion on focaccia


**Sicilia**  **\$11.25**  
Fried eggplant, mozzarella, roasted peppers on krispina

**Quattro Formaggi**  **\$10.50**  
Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic

**Gubbio**  **\$11.25**  
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

**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


**Foggia**  **\$11.00**  
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina


## Cured Meats

**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


**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

## Seafood

**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


**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


**Spoleto**  **\$13.00**  
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**  **\$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

## 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

## 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

**Panini Basket**  
*Your choice of panini cut in quarters*  
**10 PANINI \$95**  
**5 PANINI \$55**

## Soup Specials

Pint \$5.25 or Quart \$9.75

- ZUPPA di POLLO e VEGETALI**    
Chicken Vegetable
- LENTICCHIE**    
Lentil
- PASTA con FAGIOLI**  
(optional GF with no pasta)
- SPLIT PEA**  
- ESCAROLE & BEAN**   
pint: \$6.75 with sausage \$5.75 without  
quart: \$11.50 with sausage \$10.00 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 pint \$13.50 quart

\$7.50 pint \$13.50 quart  
**SEASONAL SOUP LOBSTER BISQUE**

## Bruschette

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

- CLASSICA**   
Fresh tomato, garlic, fresh basil
- GAMBERI**  
Roasted jumbo shrimp, tomato, hot peppers
- MOZZARELLA - BASILICO**   
Roasted red peppers, mozzarella & basil pesto
- POMODORINI**   
Roasted cherry tomatoes & fresh mozzarella
- PARMA**  
Prociutto di parma, parmigiano Reggiano, baby arugula, & spicy oil
- CAPRINO con NOCI**   
Goat cheese, raisins & walnuts
- PERA**   
Roasted squash, fresh ricotta & pears
- 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
- POLPETTE**  
Mini meat ball with fresh tomato sauce & mozzarella
- PORTOBELLO**   
Roasted portobello & walnut with goat cheese

## Panini Per I Bambini

(Kids Only)










- MATTIA**  \$6.50  
Mozzarella, tomato, basil on rustic hero
- ERIKA** \$9.00  
Chicken cutlet, mozzarella on rustic hero
- FORMAGGINO**  \$6.50  
Double mozzarella melted between flattened round bread
- POLLO con PATATINE** \$8.50  
Chicken strips with a side of Tuscan fries
- PENNE**  \$8.50  
**RAVIOLINI**  \$9.00  
Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka
- GIUSEPPE JR.**  \$8.00  
Hamburger, mozzarella, ketchup and tomato on round bread

## Piadina Classica

Served with a side order of Stagione or 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
- GRASS FED SKIRT STEAK**  
\$15.50  
Grass fed skirt steak with fontina cheese, peppers and onions
- GRILLED CHICKEN**  
\$11.00  
with stracchino cheese & baby spinach
- GRILLED SHRIMP**  
\$14.50  
with stracchino cheese & mixed vegetables

## Antipasti

- 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**   
OR **MOZZARELLA STICKS** \$12.50  
Homemade mozzarella breaded & pan fried, served with marinara sauce
- SALUMERIA**  \$16.50  
Assorted Italian cured meats, mixed cheese and roasted peppers
- MEATBALLS** \$8.50  
5 meatballs in marinara sauce with a scoop of ricotta
- MINI ARANCINI**   
3 for \$5; 5 for \$7; 10 for \$13.50 or \$1.75 ea  
Famous cheese rice balls served with a tomato dipping sauce
- STUFFED AVOCADO**  \$14.00  
Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze
- EGGPLANT BRUSCHETTE**  \$14.00  
Two grilled or fried eggplant topped with tomato, onion, basil, & avocado
- GRILLED CALAMARI**  \$12.50  
Over mixed greens, cherry tomatoes with lemon wedges
- CALAMARI FRITTI** \$12.50  
Crispy golden fried calamari served with a fresh tomato sauce

## Secondi

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

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

## Pizza

- MARGHERITA**   
\$12.00 half \$17.00 full  
Homemade tomato sauce topped with fresh mozzarella & basil
- CAULIFLOWER CRUSTED MARGHERITA**    
\$15.50 half
- BIANCA**   
\$14.50 half \$21.50 full  
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil
- SALSICCIA**  
\$15.50 half \$20.50 full  
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella
- ALA VODKA PIZZ**   
\$12.50 half \$18.00 full  
Fresh mozzarella with ala vodka sauce
- CHICKEN BACON RANCH**  
\$15.50 half \$22.50 full  
Chicken cutlet, bacon, fresh mozzarella, topped w/ ranch dressing
- BUFFALO CHICKEN PIZZA**  
\$15.50 half \$22.50 full  
Buffalo chicken, fresh mozzarella, blue cheese, & buffalo sauce
- VEGETARIAN PRIMAVERA**   
\$14.50 half \$21.50 full  
Grilled zucchini, grilled eggplant, sautéed bell peppers & onions, black olives topped with fresh mozzarella

## Pasta

Gluten free, brown rice penne and whole wheat pasta also available \$2.00 extra  
Substitute with zucchini linguine for a healthier option for \$3.00 extra

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

## Burgers

Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potato fries

- HAMBURGER MODERNA**  \$13.50  
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon tomato, mixed greens, spicy artichoke sauce on round rustic
- HAMBURGER CLASSICA**  \$12.75  
Ground angus beef, mozzarella, red onion tomato, baby arugula, spicy salsa aioli, on round rustic
- VEGGIE BURGER**  (BEYOND BURGER- MEAT FREE)  
\$13.00  
Topped with provolone, tomato, avocado, sauteed spinach, & roasted pepper spread 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

### Limited Time Only Seasonal Special

- LOBSTER ROLL** \$19  
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

## Sides

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

## ASK ABOUT OUR DRINK OPTIONS

Including our homemade unsweetened Iced Tea \$2.50  
and homemade Fresh Mango or Raspberry unsweetened Iced Tea \$4.00

EST. 2003



East Meadow

Tel. 516-280-7097

Fax 516-740-3876

Catering 516-874-2807

376 Merrick Avenue

www.labottegagourmet.com\*

\*click on "East Meadow" location

## TAKE OUT & DELIVERY MENU

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Please advise us when ordering  
Gluten Free or Vegetarian

