

Soup Specials

Homeade Soups Made Fresh Daily

Pint \$6.00 or Quart \$10.00

Zuppe di Mare Made To Order 20 min preparation - Bowl \$15

Bruschette

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

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

Antipasti

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

Vegetarian Delight

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

Specialty Steaks

Steak House Style
Served with roasted potatoes and choice of veggies

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

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

Chef's Creations

VEAL CAPRESE 22.00
Sauteed 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 white wine lemon sauce
SAUSAGE AND PEPPERS PARMIGIANO 21.00
Crumbled sausage and bell peppers marinara & melted mozzarella served with a side of pasta
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

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

Gluten free penne, whole wheat penne, fresh zucchini noodles \$4 extra

Burgers

HAMBURGER CLASSICA 12.00	HAMBURGER MODERNA 12.50
Angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli on round rustic	Angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

Chef's Creations

POLLO TRE COLORI 22.50
Seared 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
Seared salmon, zucchini, garlic & oil served with spinach & frazeled potatoes
SHRIMP OREGANATA 24.00
Topped with crispy breadcrumbs, served over a lemon white wine sauce

POLLO TOSCANO 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

Burges - Plainview Specials - Pannini

DI POLLO BURGER 16.00	BUFFALO CHICKEN 14.00
Ground chicken homemade batty, cheddar, bacon, avocado, lettuce, tophato, herb aioli on a brioche roll served with sweet potato fries	Buffalo chicken, avocado, tomato, fontina cheese, blue cheese dressing on ciabatta
CHEF'S BURGER 16.50	CHICKEN MARSALA 14.00
10 oz. Black Angus Beef, smoked bacon, crispy artichokes, frazzled onions, lettuce and american cheese. Served on a brioche bun with french fries	Battered chicken, fresh mozzarella, mushrooms, marsala sauce on ciabatta
AMERICAN BURGER 16.50	CHICKEN ALA VODKA 14.00
Martin's sesame bun, bacon, american cheese lettuce, tomato, crispy onions and served with french fries	Chicken cutlet, fresh mozzarella, shaved parmigiano, vodka sauce on a ciabatta
BBQ BURGER 16.50	PHILLY CHEESE STEAK 14.00
Cheddar cheese, bacon, lettuce, tomato, red onions and pickles, with BBQ sauce served with french fries	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	SALSICCIA E POLPETTE 17.00
Tomato sauce & mozzarella	Sweet sausage & ground beef meatballs over marinara and three cheese blend
MARGHERITA 16.00	VEGETALI MISTI 16.50
Fresh tomato sauce, mozzarella and fresh basil	Fresh mozzarella over zucchini, roasted red peppers, mushrooms and marinara
MELANZANE E PEPPERONI 16.50	MARSALA 17.00
Fried eggplant, roasted red peppers, three cheese blend over marinara	Chicken with mushrooms and marsala sauce
BUFFALO CHICKEN 17.00	BBQ CHICKEN 17.00
Buffalo chicken, mozzarella and blue cheese	BBQ style chicken, mozzarella
CAULIFLOWER PIZZA 18.50	
Raddichio, mushrooms, cauliflower, prosciutto, mozzarella	

Contorni

Asparagus 9.00	Pancetta Sprouts 9.50
Broccoli Rabe 9.00	Roasted Potatoes 8.00
Brussel Sprouts 9.00	Sautéed Spinach 9.00
French Fries 8.00/12.00	Sautéed Broccoli 9.00
Fried Zucchini 9.00	Sweet Potato Fries 8.00
Mashed Potatoes 9.00	Truffle Fries 8.50/12.50
Mixed Vegetables 9.00	Tuscan Fries 9.00
Mac & Cheese 10.00	

Panini Per I Bambini (Kids Only)

MATTIA 6.50	POLLO CON PATATINE 10.50
Mozzarella, tomato, basil on rustic hero	Chicken strips with a side of french fries
ERIKA 9.50	RAVIOLINI OR PENNE 9.50
Chicken cutlet, mozzarella on rustic hero	Penne with your choice of marinara, garlic and oil or butter sauce
FORMAGGINO 7.00	MOZZARELLA STICKS 9.50
Double mozzarella, melted between rustic round bread	Fried mozzarella with a fresh tomato sauce served with french fries
GUISEPPE JR. 8.50	MAC & CHEESE 9.50
Hamburger, mozzarella, ketchup & tomato on round bread	(optional GF) 10.50
JR. CAESAR 6.25	GRILLED CHEESE 9.50
Romaine hearts, ciabatta croutons, shaved parmigiano & caesar dressing	with french fries
Add Chicken 1.75	

Dolci

HOMEMADE TIRAMISU 9.50	CHOCOLATE OR VANILLA GELATO 6.50
HOMEMADE CREME BRULEE 9.50	LEMON OR MANGO SORBERT 6.50
TARTUFFO NUTELLA TARTUFFO 9.00	ACAI & NUTELLA 13.00
CHOCOLATE FUDGE CAKE 9.00	Acai blend scooped and topped with Nutella, granola, banana, blueberry and honey
TRES LECHES 9.00	ACAI BOWLS PINT 8 QUART 13
AMERICAN CHEESECAKE 9.00	Traditional brazilian acai blend with granola, honey glaze blue berries and bananas
CANNOLI 4.50	
SMALL (2) 4.50	
LARGE (2) 7.00	



Plainview

397a South Oyster Bay Rd.
Plainview, NY 11803

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MENU



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SALADS

FRUTTA SECCA  **12.00**
Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing

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 and tomatoes with honey dijon dressing


TRICOLORE  **11.75**
Radicchio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing

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




*Gluten Free Quinoa

INSALATA CON FUNGHI  **11.75**
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR  **9.75**
Romaine hearts, ciabatta croutons, shaved Parmigiano

Steak


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

Grilled Chicken

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, black olives, basil & fresh mozzarella, with balsamic dressing

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


INSALATA di QUINOA*  **13.75**
Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, black 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

AVOCADO  **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, sun-dried tomatoes and toasted walnuts with balsamic dressing

INSALATINA di POLLO  **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  **13.50**
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella and 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 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

Seafood

ROMANA CON GAMBERONI  **14.50**
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts and tomatoes with balsamic dressing

GAMBERONI E GUACAMOLE  **14.50**
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes and roasted hot peppers with lime dressing

SALMONE E GUACAMOLE  **14.75**
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds w/ honey dijon dressing

SALMONE E PERE  **14.75**
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes w/ raspberry vinaigrette

INSALATA di CALARMARI  **14.00**
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

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

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 • Blackbean Burger 4.50
Cajun Style \$1.00

Roasted Turkey


RUCHETTA CON ZOLA E TACCHINO  **13.75**
Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette

SPINACI E TACCHINO  **13.75**
Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn, crispy bacon with raspberry dressing

TACCHINO E AVOCADO  **13.75**
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms and roasted hot peppers with balsamic dressing


PANINI

Chicken

ISPICA  **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  **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  **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, 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, 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  **11.25**
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia


VEGETARIANO  **11.25**
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero

CAGLIARI  **11.00**
Fresh mozzarella, sundried tomatoes, black olives & red onions on focaccia


TRAPANI  **11.00**
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

LA BOTTEGA EGGPLANT  **11.00**
Oven roasted eggplant with sautéed onions & black olives on focaccia


LA BOTTEGA GOAT CHEESE  **11.00**
Goat cheese, sundried tomatoes, black olives, grilled zucchini & red onion on focaccia

LA BOTTEGA HALLOUMI  **12.00**
Grilled Halloumi cheese, roasted eggplant, fresh tomato, baby arugula & fresh lemon juice on focaccia

HALLOUMI AVOCADO  **12.50**
Grilled Halloumi cheese, avocado, sundried tomatoes & lemon juice on focaccia

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, 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  **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

Cured Meats

LECCE  **10.75**
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

CALABRIA  **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 on ciabatta


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  **13.75**
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

SPOLETO  **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  **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 **12.50**
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero

Steak


BISTECCA  **13.00**
Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta

BISTECCA E MOZZARELLA  **13.00**
Roasted angus steak, mozzarella, roasted pepper on ciabatta


BISTECCA E FUNGHI  **13.00**
Roasted angus steak, fontina, sautéed mushrooms on ciabatta


ALEXANDRO  **13.50**
Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Pork

TRENTINO  **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  **12.50**
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

Panini Basket

Your choice of panini cut in quarters

10 PANINI \$95
5 PANINI \$55.00