

## ANTIPASTI

### Calamari Fritti \$15.50

Fried calamari served with tomato sauce

### Calamari alla griglia \$14.50 GF

Grilled calamari with a lime dressing

### Halloumi alla Griglia \$14.50 GF

Grilled halloumi with fresh lemon & avocado

### Polpette al Forno \$15.00

Meatballs oven roasted with sautéed onions & mushrooms

Served with toasted bread

### Cozze con Salsa Pomodoro \$14.00 GF

Mussels sautéed in a marinated tomato sauce

### Fresh Homemade Mozzarella \$13.50 GF

### Pollo alla "New Yorkese" \$12.50

Chicken wings with celery, carrots, & bleu cheese dip

### Ravioli Fritti \$13.00

Fried cheese ravioli. Served with tomato sauce

### Riceball \$5.00

Reggiano Beef ragù, fresh mozzarella, & peas

### Stuffed Avocado \$14.00 GF

Avocado halves filled with a chopped blend of mixed vegetables, light mayo, & Parmigiano Reggiano

### Mozzarella Fresca Fritta \$15.00

Homemade mozzarella breaded & fried.

Served with marinara sauce

## SOUPS

### Serving for one - \$7.00

### Serving for two - \$11.50

**Crema di Broccoli** Broccoli soup |Blended GF

**Lenticchie** Lentils, onions & plum tomatoes |Broth GF

### Tortellini in Brodo

Cheese tortellini, spinach, tomatoes & scallions |Broth

**Cauliflower Chestnut Cream** | Blended GF

**Zuppa di Pollo** Chicken, carrots, celery & zucchini |Broth GF

**Minestrone** Mixed vegetables |Broth

[Optional GF with no pasta]

**Pasta e Fagioli** Pasta & beans |Broth

[Optional GF with no pasta]

**Zuppa di Zucca** Butternut Squash |Blended GF

**Crema di Funghi** Cream of mushroom |Blended GF

**Seafood** Shrimp, calamari, clams & mussels |Broth GF

for one: \$8.25 for two \$13.75

## PASTA

Gluten free available, please advise

### Orecchiette con Cime di Rabe \$17.50

Sweet Italian sausage & broccoli rabe

### Ziti al Forno \$14.50

### Rigatoni con Salsiccia \$17.00

Sausage & peas in a light cream tomato sauce

### Ravioli con Salsiccia \$16.00

With sausage & bacon in a spicy plum tomato sauce

### Farfalle con Vegetali \$14.50

With sautéed kale, cherry tomatoes, zucchini mushroom & shaved parmigiano in garlic & oil

### Risotto con Capesante e Crimini \$18.00

Creamy risotto with scallops, crimini mushrooms parsley, asparagus & Parmigiano Reggiano

### Penne con Gamberi e Funghi \$17.50

Penne with shrimp & mushrooms in an alfredo sauce

### Spaghetti con Polpettine \$15.00

Baby meatballs in a tomato sauce

### Penne alla Vodka \$16.50

### Farfalle con Pollo in Salsa Rosa \$15.50

Bow-tie pasta with sautéed chicken & zucchini in a pink sauce

### Lasagna \$13.50

With besciamella, meat ragù & cheese

### Fusilli al Pesto \$14.50

Fusilli, basil pesto & spinaci

### Tortellini alla Bolognese \$16.00

Tortellini in a meat ragù

## SECONDI

### Petto di Pollo con Funghi \$24.00

Pan-seared chicken breast with a mushroom & scallion sauce

### Petto di Pollo con Carciofini \$24.00

Chicken breast in an artichoke heart & cherry tomato sauce

### Salmone alla Griglia \$26.50

Grilled salmon with a chunky tomato & garlic sauce

### Vitello con Prosciutto e Salvia \$27.50

Veal medallions sautéed with prosciutto & sage

### Tilapia al Vino Bianco \$23.50

Tilapia pan seared in a white wine sauce

### Veal Piccata \$26.50

with parsley & capers

### Bistecca con Funghi \$23.50

Grilled Angus steak, mushrooms, & roasted scallions in a brown sauce

**Main course served with potatoes & vegetables unless stated otherwise**

## BRUSCHETTE

\$8.50 - Choice of three \$15.00 - Choice of six

Classica tomato, garlic & basil

**Gamberi** Grilled shrimp, tomato & hot peppers

**Salmone**, guacamole, hot peppers & spicy mango sauce

**Mozzarella e Basilico** Roasted red peppers, mozzarella & basil pesto

**Pomodorini** Roasted cherry tomato & fresh mozzarella

**Parma** Prosciutto crudo, parmigiano reggiano, baby arugula & spicy oil

**Caprino con Noci** Goat cheese, raisins & walnuts

**Portobello** Roasted portobello, toasted walnuts, goat cheese & honey

**Zucchini** Grilled zucchini, smashed avocado & hot peppers

**Bacon**, artichoke purée & parmigiano reggiano

**Peperoncino** Hot peppers, avocado, red onion & tomato

**Pera** Pears, roasted squash & fresh ricotta

**Polpette** Mini meatball, tomato sauce & fresh mozzarella

**Melanzana**, eggplant, roasted cherry tomato, basil & pecorino cheese

**Ricotta** Fresh ricotta, sautéed mushrooms & baby kale

## BAMBINI

### Erika \$11.00

Chicken cutlet, fresh mozzarella Rustic Hero

### Mozzarella Sticks \$12.50

Homemade mozzarella sticks

Served with tomato sauce

### Pollo con Patatine \$10.25

Chicken strips & Tuscan fries

### Penne \$10.00

### Ravioli \$10.50

Pasta with a choice of: marinara, garlic & oil, or butter

### Jr. Caesar \$7.25

Romaine hearts, ciabatta croutons, shaved parmigiano Caesar Dressing

## CONTORNI

### Tuscan Fries \$8.00

### Sweet Potato Fries \$8.00

### Spinaci sautéed \$10.50

### Broccoli di Rabe sautéed \$12.25

### Fried Zucchini \$11.25

### Broccoli sautéed \$10.00

### Onion Rings \$8.50

### Cauliflower sautéed \$10.00

### Purée di Patate \$9.50

Mashed potatoes

### Patate Lesse \$9.50

Steamed and marinated fingerling potatoes tossed with herbs and

Extra Virgin Olive Oil

### Roasted Corn \$8.50

Corn, honey, mint, & chili flakes



Est. 2003

## TAKE-OUT & DELIVERY MENU

## OCEANSIDE

3216 Long Beach Road

516.543.4540

**\$20 Minimum on deliveries**

### PANINI BASKET

Any choice of panini  
cut into quarters

5 panini - \$65

10 panini - \$105

(Before tax)

Please advise us when ordering Gluten Free

[www.LABOTTEGAGOURMET.com](http://www.LABOTTEGAGOURMET.com)

All extra sauces and dressings  
are additional charges.

## SALADS

Items marked **GF** available Gluten Free Please advise of any allergies.

VEGETARIAN	CHICKEN	CHICKEN	CHICKEN	TURKEY	SEAFOOD
<b>Stagione \$11.00 <b>GF</b></b> Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing	<b>Ruola e Farro \$16.50</b> Grilled chicken, arugula, barley cherry tomatoes, gorgonzola hot peppers, hearts of palm Dijon dressing	<b>Sal \$16.00</b> Chicken cutlet, mixed greens red onions, tomatoes roasted garlic vinaigrette & balsamic dressing	<b>Insalata di Cavolo \$16.00 <b>GF</b></b> Grilled chicken, baby kale red beets, fresh mango, avocado toasted pecans honey Dijon dressing	<b>Tacchino e Avocado \$16.25 <b>GF</b></b> Roasted turkey, mixed greens shredded mozzarella, tomatoes avocado, sautéed mushrooms hot peppers, balsamic dressing	<b>Romana e Tonno \$16.50 <b>GF</b></b> Romaine hearts, boiled egg Italian tuna, cherry tomatoes fava beans, lime dressing
<b>Bietole \$13.75 <b>GF</b></b> Mixed greens, red beets goat cheese, toasted walnuts roasted corn, tomatoes honey Dijon dressing	<b>Avocado \$16.50 <b>GF</b></b> Grilled chicken, iceberg lettuce shredded mozzarella, avocado toasted almonds & cherry tomatoes Balsamic dressing	<b>Di Rosa \$16.00</b> Chicken cutlet, mixed greens tomatoes, goat cheese balsamic dressing	<b>Rucola Caprino e Pollo \$16.00 <b>GF</b></b> Grilled chicken, baby arugula goat cheese, sun-dried tomatoes toasted walnuts balsamic dressing	<b>Mela \$17.50 <b>GF</b></b> Roasted Angus steak, baby arugula, pico de gallo shaved parmigiano, avocado roasted corn, lime dressing	<b>Salmone Guacamole \$18.00 <b>GF</b></b> Grilled salmon, mixed greens guacamole, hearts of palm toasted sunflower seeds honey Dijon dressing
<b>Insalata Funghi \$14.00 <b>GF</b></b> Mixed greens, portobello mushrooms, roasted red peppers, toasted sunflower seeds, fresh mozzarella balsamic dressing	<b>Pollo e Guacamole \$16.25 <b>GF</b></b> Grilled chicken, iceberg lettuce guacamole, hot peppers shredded mozzarella cherry tomatoes, lime dressing	<b>Susan \$16.25</b> Chicken cutlet, mixed greens red onions, hot peppers roasted corn, gorgonzola tomatoes, balsamic dressing	<b>Insalata di Mango \$16.25 <b>GF</b></b> Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes toasted almonds, shredded mozzarella mango dressing	<b>Bistecca e Zola \$17.50 <b>GF</b></b> Roasted Angus steak, mixed greens, cherry tomatoes Gaeta olives, sautéed onions gorgonzola, balsamic dressing	<b>Salmone e Pere \$18.00 <b>GF</b></b> Grilled salmon, baby spinach endive, pears, toasted pecans red beets, cherry tomatoes raspberry dressing
<b>Insalata Fagioli e Avocado \$16.00 <b>GF</b></b> Romaine hearts, sautéed black beans, roasted corn, quinoa avocado, cilantro, hot peppers sun-dried tomatoes, red onions lime dressing	<b>Insalata di Carciofi \$16.00 <b>GF</b></b> Grilled chicken, artichoke hearts arugula, quinoa, tomatoes hot peppers, red onions mozzarella, balsamic dressing	<b>Parma \$16.00</b> Chicken cutlet, romaine hearts tomatoes, Gaeta olives red onions, roasted red peppers shaved parmigiano, balsamic	<b>Insalata di Pomodoro \$16.50 <b>GF</b></b> Grilled chicken, iceberg lettuce tomatoes, Gaeta olives basil red onions, fresh mozzarella balsamic dressing	<b>Romana Gamberoni \$17.00 <b>GF</b></b> Grilled shrimp, romaine hearts fresh mozzarella, raisins toasted walnuts, tomatoes balsamic dressing	<b>Romana Gamberoni \$17.00 <b>GF</b></b> Grilled shrimp, romaine hearts fresh mozzarella, raisins toasted walnuts, tomatoes balsamic dressing

## PANINI

Items marked **GF** available Gluten Free Please advise of any allergies.

CHICKEN	CHICKEN	CHICKEN	TURKEY	PORK	TUNA	CURED MEATS	VEGETARIAN
<b>Trieste \$13.25 <b>GF</b></b> Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta	<b>Savona \$13.50 <b>GF</b></b> Grilled chicken, tomato fresh mozzarella, roasted garlic aioli, ciabatta	<b>Pietro \$14.00</b> Chicken cutlet, mixed greens roasted red pepper fresh mozzarella, herb mayo ciabatta	<b>Frosinone \$14.25 <b>GF</b></b> In-house roasted turkey bacon, smoked mozzarella sautéed onion, herb mayo Krispina Bread	<b>Trentino \$13.75 <b>GF</b></b> In-house roasted porchetta smoked mozzarella, sautéed mushroom, round rustic	<b>Tonno \$15.00 <b>GF</b></b> Italian tuna, baby arugula tomato, spicy salsa aioli, krispina	<b>Matt \$14.00 <b>GF</b></b> Parma ham, fresh mozzarella tomato, herb mayo, mixed greens, roasted red peppers balsamic vinegar, ciabatta	<b>Sicilia \$13.00</b> Fried eggplant, fresh mozzarella, roasted red peppers, krispina
<b>Anthony \$13.00 <b>GF</b></b> Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina	<b>Udine \$14.00 <b>GF</b></b> Grilled chicken, sautéed onion fresh mozzarella, tomato ciabatta	<b>Cotoletta \$14.00</b> Chicken cutlet, fresh mozzarella tomato, red onion, herb mayo ciabatta	<b>Ascoli \$13.75 <b>GF</b></b> In-house roasted porchetta fresh mozzarella, broccoli rabe hot pepper. round rustic	<b>Catania \$15.00 <b>GF</b></b> Italian tuna, Gaeta olives fontina, red onions, mixed greens whole wheat	<b>Firenze \$14.50 <b>GF</b></b> Italian mortadella, fresh mozzarella, tomato, mix greens herb mayo, ciabatta	<b>Calabria \$14.00 <b>GF</b></b> Hot Sopressata, brie cheese fresh tomato, focaccia	<b>Sienna \$9.75 <b>GF</b></b> Fresh mozzarella, tomato basil, olive oil, balsamic vinegar, krispina
<b>Pollo \$13.75 <b>GF</b></b> Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta	<b>Perugia \$13.50 <b>GF</b></b> Grilled chicken, guacamole chopped iceberg, fresh mozzarella, rustic hero	<b>Peperoni \$14.00</b> Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta	<b>STEAK</b>	<b>SHRIMP</b>	<b>CURED MEATS</b>	<b>Trapani \$13.00 <b>GF</b></b> Roasted portobello, fresh mozzarella, roasted red peppers sautéed onion, focaccia	<b>Terra \$14.00 <b>GF</b></b> Roasted portobello, broccoli rabe, roasted red pepper grilled zucchini, Asiago cheese whole wheat
<b>NYCOM \$13.50 <b>GF</b></b> Grilled chicken, Parma ham, fresh mozzarella, baby arugula krispina	<b>Latina \$13.50 <b>GF</b></b> Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia	<b>Piccante \$13.75</b> Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli ciabatta	<b>Bistecca \$15.50 GF</b> Roasted Angus steak, sautéed onion, smoked mozzarella ciabatta	<b>Agrigento \$13.50 <b>GF</b></b> Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli, round rustic	<b>Crudo \$13.25 <b>GF</b></b> Prosciutto Crudo, fresh mozzarella, baby arugula ciabatta	<b>Vegetariano 2020 \$14.00 <b>GF</b></b> Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach fresh mozzarella, herb mayo, balsamic vinegar rustic hero	<b>Potenza \$12.75</b> Fried eggplant, fresh mozzarella, tomato, basil krispina
<b>Nuoro \$13.50 <b>GF</b></b> Grilled chicken, hot pepper basil pesto, fresh mozzarella chopped iceberg, tomato ciabatta	<b>Prato \$13.75</b> Chicken cutlet, fontina sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta	<b>Ancona \$13.75</b> Chicken cutlet, mixed greens fresh mozzarella, hot peppers tomato, ciabatta	<b>Bistecca e Mozzarella \$15.50 <b>GF</b></b> Roasted Angus steak fresh mozzarella, roasted red peppers, ciabatta	<b>Asti \$14.50 <b>GF</b></b> Grilled shrimp, broccoli rabe fresh mozzarella, hot peppers ciabatta	<b>Pippo \$14.50 <b>GF</b></b> Prosciutto Crudo, fresh mozzarella, sun-dried tomato spicy salsa aioli, red onion Gaeta olives, hot peppers ciabatta	<b>Foggia \$13.00</b> Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, krispina	<b>LB Eggplant \$15.50 <b>GF</b></b> Grilled eggplant, sautéed onions, Gaeta olives focaccia
<b>Cuneo \$13.50 <b>GF</b></b> Grilled chicken, fresh mozzarella, grilled zucchini roasted red pepper, ciabatta	<b>Hogans \$13.50 <b>GF</b></b> Grilled chicken, marinated artichoke, sun-dried tomato fresh mozzarella, basil pesto ciabatta	<b>Pollo e Pomodoro \$14.25</b> Chicken cutlet, tomato sauce fresh mozzarella, ciabatta		<b>Spoletto \$13.50 <b>GF</b></b> Grilled shrimp, baby arugula guacamole, rustic hero	<b>Dolce e Salato \$14.00 <b>GF</b></b> Prosciutto Crudo, brie cheese fig spread, krispina		