



SUMMER 2022 MENU

PANINI

PANINO #1

Prosciutto cotto (Italian Ham), fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger 13.50 Ciabatta

PANINO #2

Prosciutto cotto (Italian Ham) artichoke hearts, fresh mozzarella, mustard sauce, and marinated fingerling potatoes
14.00 Ciabatta

PANINO #3

Salame Toscano, Brie cheese, Summer black truffle, arugula and truffle oil
15.00 Ciabatta

PANINO #4

Salame Toscano, fresh mozzarella, black olives, hot peppers, marinated fingerling potatoes and mustard sauce
14.50 Ciabatta

PANINO #5

Hot sopressata, grilled eggplant, Provolone, sun-dried tomato and herb mayo 14.00 Ciabatta

PANINO #6

Imported Mortadella, Basil pesto, burrata cheese, sundried tomatoes mustard sauce
14.50 Ciabatta



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PANINO #7

Turkey, mustard honey sauce, hot peppers, provolone cheese, sautéed onions, baby arugula, fresh tomatoes and saba dressing 15.50 Ciabatta

PANINO #8

Sausage Burger with sautéed broccoli rabe, fontina, fig spread, marinated fingerling potatoes and Mustard sauce
14.50 Round

PANINO #9

Sausage Burger, grilled zucchini, smoked mozzarella, sautéed onions, spicy aioli, fresh tomatoes, red chili pepper 15.00 Round

PANINO #10

Homemade porchetta, artichokes hearts, fontina cheese, fig spread sautéed onions, hot peppers
15.50 ciabatta

IL PASTRAMI

Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese 19.00 Ciabatta



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PANINI

THE JORDAN

Chicken cutlet, bacon, smoked mozzarella, marinated fingerling potatoes, hot peppers, iceberg and tomato, mustard sauce 15.50 Ciabatta

PANINO #11

Imported Mortadella, Fontina cheese, marinated artichokes, sun dried tomatoes, mustard sauce baby arugula, fresh hot chili peppers 14.50 Ciabatta

PANINO #12

Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce tomato, hot red chili pepper (spicy) 15.00 Krispina

PANINO #13

Italian Tuna, fried capers, cherry tomatoes, mustard sauce and marinated fingerling potatoes 15.00 Triangle

PANINO #14

Marinated fingerling potatoes, grilled eggplant, marinated artichokes, shaved parmigiano, sun-dried-tomatoes arugula and saba dressing 14.50 Ciabatta

Your comments are welcomed
Giuseppe@labottegagourmet.com
Buon Appetito.
La Bottega Family



SUMMER 2022 MENU

SALADS

SALAD #1

Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds, Goat cheese and honey dressing 15.50

SALAD #2

Mixed greens, chicken cutlet Goji berries, artichokes hearts, black olives, sundried tomatoes, shaved parmigiano with red beets dressing 15.50

SALAD #3

Mix greens, grilled chicken, cherry tomatoes, Goat cheese. Goji Berries, hot peppers and red beets dressing 15.50

**THE WINNER WITH
THE BEST NAME
WILL RECEIVE 200\$
IN GIFT CARD**

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