

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

Mango Grilled mango, goat cheese, honey & toasted walnuts

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

ROCKVILLE CENTRE
234C MERRICK ROAD
516.593.4930

\$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

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

PANINI

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

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