

..... *New*

Riceballs For All

Mini Riceballs

4 pieces \$8.50 <i>(choose any 2)</i>	8 pieces \$16.00 <i>(choose any 4)</i>
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- Spinaci**
Sautéed Spinach and Mozzarella
- Vegetali**
Mix Vegetables and Fontina
- Tachino**
Turkey, Mozzarella and Spinach
- La Bottega Classica**
Peas & Fontina
- Ragù**
Classic Bolognese Sauce
- Pollo**
Chicken and Mozzarella
- Salmone**
Salmon with Fontina and Peas
- Salsiccia**
Sausage Ragu

Served with Herb Mayo, Spicy Mayo, Tomato Sauce

menu bambini

Mattia ✓ \$6.50 Mozzarella, tomato, basil on rustic hero	Penne ✓ \$8.50 or Raviolini \$9.00 Pasta with choice of: marinara, garlic & oil, or butter sauce
Erika \$9.00 Chicken cutlet, mozzarella on rustic hero	Pan Seared Mozzarella ✓ \$7.00 Fresh Homemade Mozzarella with tomato sauce and basil
Formaggino ✓ \$6.50 Double mozzarella melted between flattened round bread	Jr. Caesar ✓ \$6.25 Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing
Giuseppe Jr. \$8.00 Hamburger, mozzarella, ketchup and tomato on round bread	Pollo Con Patatine \$8.50 Chicken strips with a side of fries

Soup

Serving for One \$5.25 or for Two \$9.75

Zuppa di Pollo ✓
chicken with carrots, celery and zucchini

Minestrone ✓ (optional GF with no pasta)

Zucca ✓
butternut squash

Zuppa di Mais ✓
corn

Tortellini in Brodo ✓
cheese tortellini, spinach, tomatoes & scallions in broth

Seafood ✓
shrimp, calamari, clams & mussels in broth

Pasta e Fagioli (optional GF with no pasta)

Crema di Broccoli ✓

Lenticchie ✓
lentil with onion & plum tomatoes

Cipolla con Salsiccia ✓
onion with crumbled sausage

Antipasti

Tostones e Guacamole *New* ✓
\$10.00
fried and pan seared plantains with homemade guacamole

Mini Arancini (5) ✓ \$11.25
riceballs with fontina and peas served with tomato sauce

Calamari Fritti ✓ \$12.50
served with a plum tomato sauce

Mozzarella Fresca Fritta ✓
\$12.50
homemade mozzarella breaded and fried topped with fresh tomato sauce

Polipo alla Griglia e Fagioli ✓
\$15.50
grilled octopus over cannellini beans

Vongole al Vino Bianco ✓
\$12.00
sautéed New Zealand clams in white wine & garlic

Tacos

3 Tacos of your choice ✓
\$22.00
soft corn tacos, with choice of: chicken, steak, salmon, vegetarian, or mix and match with red onions, cilantro, pico de gallo, and a spicy guacamole sauce, topped with gurchuma sauce

Barocco Burger

\$16.50
8oz of meat with sauteed onions, sautéed mushrooms, bacon and your choice of Fontina or Mozzarella cheese, with lettuce and tomato. Served on a soft brioche bun with pickle, and choice of fries or plantains

Bruschette

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

Classica ✓
Fresh tomato, garlic & fresh basil

Gamberi ✓
Roasted jumbo shrimp, tomato & hot peppers

Salmone ✓
Guacamole, hot fresh peppers and salmon tartar with spicy mango sauce

Mozzarella-Basilico ✓
Roasted red peppers, mozzarella & basil pesto

Pomodorini ✓
Roasted cherry tomatoes & fresh mozzarella

Parma
Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil

Caprino con Noci ✓
Goat cheese, raisins & walnuts

Portobello ✓
Roasted portobello & walnut with goat cheese and honey

Ricotta ✓
Sautéed mushrooms & kale with fresh ricotta

Zucchini ✓
Grilled zucchini, smashed avocado & hot pepper

Bacon
Artichoke puree, bacon & parmigiano

Peperoncino ✓
Avocado, red onion, tomato with hot pepper

Pera ✓
Roasted squash, fresh ricotta & pears

Polpette
Mini meat ball w/ fresh tomato sauce & mozzarella

Contorni

Fries ✓ \$6.00

Zucchine Fritte ✓ \$8.25
fried zucchini

Mozzarella Sticks ✓ \$8.75
with homemade fresh mozzarella served with tomato sauce

Puré di Patate ✓ \$6.00
mashed potatoes

Broccoli ✓ \$7.50

Roasted Corn ✓ \$5.75
with honey, mint and chili flakes

Broccoli di Rabe ✓ \$9.50

Spinaci ✓ \$7.50

Cavolfiore ✓ \$7.50
cauliflower

Ceci al Forno *New* ✓ \$6.50
oven roasted chickpeas

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, pears, gorgonzola & toasted pecans with lime dressing

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 & Caesar dressing choice of:
Chicken \$12.50 **Roasted Turkey** \$13.25 **Shrimp** \$14.00 **Steak** \$14.50

Insalata di Spinaci e Quinoa

✓ \$12.50
Baby spinach, red beets, quinoa, red onions, shredded mozzarella, roasted chickpeas, avocado and chia seeds with lime dressing

Insalata di Cavolo e Broccoli ✓
\$12.50
Baby kale, carrots, steamed broccoli florets, raisins, hard boiled egg, shredded mozzarella, sunflower seeds, red onions, cherry tomatoes and chia seeds with balsamic dressing

Insalata di Fagioli e Avocado ✓
\$12.50
Romaine hearts, sautéed black beans, roasted corn, quinoa, avocado, cilantro, hot roasted peppers, sun-dried tomato and red onions in a lime dressing

Insalata di Ceci e Zucca ✓
\$12.50
Mixed greens, roasted chick peas, shredded mozzarella, butternut squash, red beets, toasted walnuts, cherry tomatoes and chia seeds with balsamic dressing

Insalatina con Platano e Noci ✓
\$12.50
Mixed greens, roasted chick peas, shredded mozzarella, walnuts, plantains, sun-dried tomatoes, red onions and avocado with balsamic dressing

Insalata di Platano e Avocado ✓
\$12.50
Iceberg lettuce, avocado, hard boiled egg, plantains, roasted chick peas, hot roasted peppers, black olives, fresh tomatoes, red onions and chia seeds with raspberry dressing

CHICKEN

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

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

Pollo e Guacamole ✓ \$13.50
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime 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, gluten free quinoa, fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing

Insalata di Quinoa ✓ \$13.50
Gluten free 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, gluten free quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

GRILLED SHRIMP

Romana con Gamberoni ✓ \$14.50
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

Gamberoni e Guacamole ✓ \$14.50
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Insalata di Mango e Gamberi ✓ \$14.50
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

STEAK

Bistecca e Zola ✓ \$14.50
Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

Fagottino

Fagottino di Carne \$11.75
An Umami like sensation. Pita pocket filled with a mix of beef and sausage, sautéed with onions & bacon, finished with melted mozzarella and house aioli sauce, topped with fresh tomato bruschetta, fresh hot peppers and onions. Served with choice of fries or plantains.

Fagottino di Pollo \$11.75
Pita pocket filled with sautéed chicken and fresh mozzarella, topped with guacamole, fresh onions, hot fresh pepper and cherry tomatoes. Served with choice of fries or plantains.

Fagottino Vegetariano \$11.75
Pita pocket filled with sautéed mixed vegetables and fresh mozzarella, topped with guacamole, fresh onions, hot fresh pepper and cherry tomatoes. Served with choice of fries or plantains

Secondi Served with potatoes & vegetables of the day

Petto di Pollo con Funghi ✓ \$21.50 pan seared chicken breast with mushroom and scallion sauce	Salmone con Gamberetti ✓ \$26.50 salmon with chopped shrimp in a lite creamy sauce
Petto di Pollo al Limone ✓ \$21.50 roasted chicken breast in a lemon sauce and orange zest	Salmone al Limone ✓ \$23.00 salmon with lemon and orange zest, chopped avocado, peppers & red onion
Pollo all'Aglio e Parmigiano \$23.50 breaded and fried chicken cutlet with a garlic and parmigiano creamy sauce	Branzino al Vino Bianco e Capperi ✓ \$28.50 whole Branzino fillet with a white wine, lemon and capers sauce
Bistecca alla Griglia con Patatine ✓ \$25.00 grilled sirloin steak with fries	

Pasta Gluten Free options available, please advise when ordering

Risotto con Zucca e Parmigiano ✓ \$15.00
with butternut squash and Parmigiano cheese

Gnocchi ai Funghi ✓ \$14.50
in a mushroom sauce

Linguine con Gamberoni in Salsa Rossa Piccante e Spinaci ✓ \$16.00
with shrimp & spinach in spicy cherry tomato sauce

Linguine alle Vongole ✓ \$15.50
with New Zealand clams in a garlic and oil and white wine sauce

Spaghetti con Polpettine \$14.50
with baby meatballs in tomato sauce

Orecchiette con Cime di Rabe \$15.50
with sausage and broccoli rabe

Rigatoni con Salsiccia \$15.50
with sausage & peas, in a fresh tomato sauce with a touch of cream

Ravioli con Mozzarella e Pomodoro \$14.50
topped with fresh tomato sauce & chunks of fresh mozzarella finished in the oven

Penne alla Vodka ✓ \$15.00

Rigatoni Bolognese \$15.00

SALMON

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, pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette




SEAFOOD

Insalata di Calamari ✓ \$14.00
Grilled calamari, mixed greens, olives, capers, sundried tomatoes & scallions with lime dressing

ROASTED TURKEY

Tacchino e Avocado ✓ \$13.75
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

We Didn't Invent PANINI...We Perfected It!

GRILLED CHICKEN	
Pollo e Spinaci 	\$11.00
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic	
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, roasted red onion, mozzarella, tomato on ciabatta	
Cuneo 	\$11.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta	
Hogans 	\$11.75
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta	
Savona 	\$11.50
Grilled chicken, mozzarella, roasted garlic aioli, tomato 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	
Latina 	\$11.75
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia	
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	
L'aquila 	\$11.75
Roasted turkey, provolone, roasted pepper, herb mayo on ciabatta	

CHICKEN CUTLET	
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	
Pollo e Pomodoro 	\$12.50
Chicken cutlet with tomato sauce and mozzarella on ciabatta	
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	
SHRIMP	
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	
Spoletto 	\$13.00
Grilled shrimp, baby arugula, guacamole on rustic hero	
Agrigento 	\$12.50
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic	

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, black olive paste on round rustic	
Sardegna 	\$12.00
Sweet sausage, mozzarella, roasted hot pepper on round rustic	
CURED MEATS	
Matt 	\$12.00
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta	
Lecce 	\$11.25
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia	
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	
Bolzano 	\$12.50
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina	
Dolce e Salato 	\$12.00
Prosciutto, brie and fig spread on krispina	
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 black olives, roasted peppers, & artichoke hearts on krispina	

VEGETARIAN	
Vegetariano 2020   <i>New</i>	\$12.00
Broccoli, onions, red & green peppers, portobello & button mushrooms, baby spinach sautéed in balsamic, fresh mozzarella, oven grilled, herb mayo on rustic hero	
Sienna  	\$8.25
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina	
Portobello  	\$10.75
Roasted portobello, tomato, mozzarella on whole wheat	
Trapani  	\$11.00
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia	
Terra  	\$12.25
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat	
Vegetariano  	\$11.00
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero	
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, roasted peppers on krispina	
LB Eggplant  	\$11.00
Oven roasted eggplant with sautéed onions & black olives on focaccia	
BURGERS	
Hamburger Classica 	\$10.75
Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic	
Hamburger Moderna 	\$12.00
Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic	

PANINI BASKET
Choice of panini cut in quarters
10 Panini \$95 • 5 PANINI \$55

GARDEN CITY SOUTH
147 Nassau Blvd.
516
486-0935

FRANKLIN SQUARE
700A Franklin Ave.
516
837-3060

ROSLYN
1424 Old Northern Blvd.
516
621-2685

LYNBROOK
88a Atlantic Avenue
516
341-7733



TAKE OUT & DELIVERY MENU

LA BOTTEGA Lunch Box MENU

\$12 plus tax

11 - 3pm Mon. - Fri.

**Choose 2 of the 4 options
CREATE YOUR COMBINATION**

Anything with  can be made Gluten Free Please specify when ordering

half SALAD


Stagione  
Mixed Greens, Cucumbers, Carrots and Tomatoes with Balsamic Dressing

Bietole  
Mixed Greens, Roasted Red Beets, Goat Cheese, Toasted Walnuts, Roasted Corn & Tomatoes with Honey Dijon Dressing

half PANINO

Erika
Chicken Cutlet and Fresh Mozzarella on Rustic Hero

La Bottega Eggplant  
Oven Roasted Eggplant with Sautéed Onions and Kalamata Olives on Rustic Hero

Sienna  
Mozzarella, Tomato, Basil, Extra Virgin Olive Oil, Balsamic on Rustic Hero

half SOUP

Zuppa di Pollo 
Chicken Vegetable

Minestrone  
Lentil  

Sautéed Broccoli  
in Garlic and Oil

Zucchine Fritte  
Fried Zucchini Sticks Served with Tomato Sauce


side OPTIONS


NO SUBSTITUTIONS. EXTRA CHARGES MAY APPLY FOR EXTRA DRESSINGS OR SAUCE.

PIZZA

*AVAILABLE AT ROSLYN LOCATION ONLY *

Margherita 
\$2⁷⁵ / \$12 / \$17
Homemade tomato sauce topped with fresh mozzarella

Bianca 
\$3⁷⁵ / \$14²⁵ / \$21⁵⁰
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

Spinaci e Ricotta 
\$3⁷⁵ / \$14²⁵ / \$21⁵⁰
Sautéed spinach, fresh mozzarella and ricotta

Speciale la Bottega
\$4 / \$16 / \$22⁵⁰
Parma cotto, artichoke hearts, black olives & sundried tomato on a margherita pizza

Pomodori 
\$3⁷⁵ / \$14²⁵ / \$19⁵⁰
A fresh sweet cherry tomato sauce topped with fresh mozzarella

Pollo E Broccoli
\$3⁷⁵ / \$16²⁵ / \$21⁵⁰
Chicken breast with sautéed broccoli, fresh mozzarella and tomato sauce

Prosciutto
\$4 / \$16 / \$22⁵⁰
Our traditional margherita pizza topped with thinly sliced prosciutto, arugula and shaved parmigiano

Salsiccia
\$3⁷⁵ / \$15²⁵ / \$19⁵⁰
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

Smoked Prosciutto
\$4 / \$15⁵⁰ / \$21⁵⁰
Italian smoked prosciutto (Speck), sautéed spinach, mushrooms & brie cheese

Whole Wheat Pizza is Now Available!
Gluten Free Small Personal Pie add \$2

Beverages

To accompany your lunch or dinner, La Bottega has a great selection of beverages to choose from.
SODA • WATER • ICED TEA
(Sparkling & Flat)
Most Available in 20 oz. - 2 liter Bottles - Imported

For Catering Information
516-506-7300

Anything with  can be made Gluten Free. Please specify when ordering.



Additional charges may apply to Gluten Free items



www.LaBottegaGourmet.com