

## ANTIPASTI

### **Calamari Fritti \$15.50**

Fried calamari served with tomato sauce

### **Insalata di Polipo \$17.50**

Octopus salad, olives, celery, red onions, steamed potatoes

### **Tostones e Guacamole \$15.00**

Fried plantains served with homemade guacamole

### **Chips e Salse Miste \$14.50**

Plantain chips served with guacamole & spicy salsa

### **Melanzane e Mozzarella \$15.75**

Sliced grilled eggplant, fresh mozzarella, tomatoes & basil

### **Fagottino di Pollo \$14.00**

Sautéed chicken, fresh mozzarella, guacamole, red onion hot peppers, & cherry tomatoes

choice of: fries or plantains as a side

### **Mini Arancini Classica [5] \$15.00**

Bite-size riceballs filled Fontina & peas

Served with tomato sauce.

### **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

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

### **Tortellini in Brodo**

Cheese tortellini, spinach, tomatoes & scallions |Broth

**Zuppa di Mais** Corn soup | Blended

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

**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

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

for one: \$8.25 for two \$12.75

## PASTA

Gluten free available, please advise

### **Orecchiette con Cime di Rabe \$17.50**

Sweet Italian sausage & broccoli rabe

### **Gnocchi con Tartufo \$17.50**

In butter & sage with black truffle shavings

### **Rigatoni con Salsiccia \$17.00**

Sausage & peas in a light cream tomato sauce

### **Spaghetti e Calamari con Nero di Seppia \$16.50**

Chopped calamari, squid ink, chili flakes & fresh ricotta

### **Gnocchi e Gamberi \$17.50**

Shrimp & cherry tomatoes in a white wine sauce

### **Trofie al Pesto \$16.50**

Basil pesto, potatoes & roasted cherry tomatoes

### **Spaghetti con Polpettine \$16.00**

Baby meatballs in a tomato sauce

### **Penne alla Vodka \$17.50**

### **Rigatoni Bolognese \$17.50**

## SECONDI

### **Petto di Pollo con Funghi \$24.00**

Pan-seared chicken breast with a mushroom & scallion sauce

### **Petto di Pollo al Limone \$24.00**

Roasted chicken breast in a lemon & orange zest sauce served with rice

### **Salmone con Gamberetti \$29.50**

Salmon with shrimp in a light cream sauce

### **Salmone al Limone \$27.00**

Salmon seared with lemon & orange zest.

Served with chopped avocado, peppers & red onion

### **Quinoa e Salmone \$22.50**

Steamed quinoa bowl with mixed vegetables, cilantro avocado & grilled salmon with a mango sauce. No side dish

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

## CONTORNI

### **Tuscan Fries \$8.00**

### **Spinaci sautéed \$10.50**

### **Broccoli di Rabe sautéed \$12.25**

### **Fried Zucchini \$11.25**

### **Broccoli sautéed \$10.00**

### **Cauliflower sautéed \$10.00**

### **Purée di Patate \$8.50**

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

## BRUSCHETTE

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

Classica tomato, garlic & basil

**Mozzarella e Basilico** Roasted peppers, mozzarella, pesto

**Caprino** Goat cheese, raisins & toasted walnuts

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

**Mortadella** Robiola cheese, walnuts, Italian mortadella

**Pomodorini** Roasted cherry tomato & fresh mozzarella

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

**Zenzero** Parma ham, fresh mozzarella, fresh ginger

**Tartufo** Robiola cheese, black truffles

**Robiola** cheese, crumbled sweet Italian sausage

cherry tomato & chili flakes

**Polpette** Mini meatballs, tomato sauce & mozzarella

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

**Mango** Grilled mango, goat cheese, honey & walnuts

## 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

## PANINI BASKET

Any choice of panini

cut into quarters

5 panini - \$65

10 panini - \$105

(Before tax)



Est. 2003

## TAKE-OUT & DELIVERY MENU

Garden City South

147 Nassau Blvd.

516.486.0935



SCAN TO  
ORDER ONLINE

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

For catering information:

Call or email

516.506.7300

[catered.events@labottegagourmet.com](mailto:catered.events@labottegagourmet.com)

[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

**Stagione \$11.00 GF**  
Mixed greens, tomatoes, carrots & cucumbers, balsamic dressing  
**Insalata di Pere \$14.25 GF**  
Mixed greens, pears  
gorgonzola, toasted pecans lime dressing  
**Bietole \$13.75 GF**  
Mixed greens, red beets  
goat cheese, toasted walnuts  
roasted corn, tomatoes  
honey Dijon dressing  
**Insalata Funghi \$14.00 GF**  
Mixed greens, portobello mushrooms, roasted red peppers, toasted sunflower seeds, fresh mozzarella  
balsamic 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

### CHICKEN

**Rucola e Farro \$16.50**  
Grilled chicken, arugula, barley & cherry tomatoes, gorgonzola hot peppers, hearts of palm  
Dijon dressing  
**Avocado \$16.50 GF**  
Grilled chicken, iceberg lettuce shredded mozzarella, avocado  
toasted almonds & cherry tomatoes  
Balsamic dressing  
**Pollo e Guacamole \$16.25 GF**  
Grilled chicken, iceberg lettuce guacamole, hot peppers  
shredded mozzarella  
cherry tomatoes, lime dressing  
**Insalata di Carciofi \$16.00 GF**  
Grilled chicken, artichoke hearts arugula, quinoa, tomatoes  
hot peppers, red onions  
mozzarella, balsamic dressing  
**Insalata di Quinoa \$16.00 GF**  
Grilled chicken, quinoa, romaine hearts, tomatoes, avocado  
olives, almonds, cucumbers  
mango dressing

### CHICKEN

**Sal \$16.00**  
Chicken cutlet, mixed greens red onions, tomatoes  
roasted garlic vinaigrette & balsamic dressing  
**Di Rosa \$16.00**  
Chicken cutlet, mixed greens tomatoes, goat cheese  
balsamic dressing  
**Susan \$16.25**  
Chicken cutlet, mixed greens red onions, hot peppers  
roasted corn, gorgonzola tomatoes, balsamic dressing  
**Parma \$16.00**  
Chicken cutlet, romaine hearts tomatoes, Gaeta olives  
red onions, roasted red peppers  
shaved parmigiano, balsamic  
**Insalatina di Pollo \$16.00 GF**  
Grilled chicken, mixed greens  
Gaeta olives, red onions, carrots  
toasted almonds  
balsamic dressing

### CHICKEN

**Insalata di Cavolo \$16.00 GF**  
Grilled chicken, baby kale red beets, fresh mango, avocado  
toasted pecans  
honey Dijon dressing  
**Rucola Caprino e Pollo \$16.00 GF**  
Grilled chicken, baby arugula goat cheese, sun-dried tomatoes  
toasted walnuts  
balsamic dressing  
**Insalata di Mango \$16.25 GF**  
Grilled chicken, baby kale, fresh mango, quinoa, cherry tomatoes  
toasted almonds, shredded mozzarella  
mango dressing  
**Insalata di Pomodoro \$16.50 GF**  
Grilled chicken, iceberg lettuce tomatoes, Gaeta olives basil red onions, fresh mozzarella  
balsamic dressing

### TURKEY

**Tacchino e Avocado \$16.25 GF**  
Roasted turkey, mixed greens shredded mozzarella, tomatoes  
avocado, sautéed mushrooms  
hot peppers, balsamic dressing

### STEAK

**Mela \$17.50 GF**  
Roasted Angus steak, baby arugula, pico de gallo  
shaved parmigiano, avocado  
roasted corn, lime dressing  
**Bistecca e Zola \$17.50 GF**  
Roasted Angus steak, mixed greens, cherry tomatoes  
Gaeta olives, sautéed onions  
gorgonzola, balsamic dressing

### SEAFOOD

**Insalata di Calamari \$16.50 GF**  
Grilled calamari, mixed greens  
Gaeta olives, capers, sun-dried tomatoes, scallions  
lime dressing

### SEAFOOD

**Romana e Tonno \$16.50 GF**  
Romaine hearts, boiled egg Italian tuna, cherry tomatoes  
fava beans, lime dressing  
**Salmone Guacamole \$18.00 GF**  
Grilled salmon, mixed greens guacamole, hearts of palm  
toasted sunflower seeds  
honey Dijon dressing  
**Salmone e Pere \$18.00 GF**  
Grilled salmon, baby spinach endive, pears, toasted pecans  
red beets, cherry tomatoes  
raspberry dressing  
**Romana Gamberoni \$17.00 GF**  
Grilled shrimp, romaine hearts fresh mozzarella, raisins  
toasted walnuts, tomatoes  
balsamic dressing  
**Gamberoni Guacamole \$17.00 GF**  
Grilled shrimp, iceberg lettuce guacamole, toasted almonds  
cherry tomatoes, hot peppers  
lime dressing

### Caesar \$12.50

Romaine hearts, ciabatta croutons  
shaved parmigiano, caesar dressing

Choose:

**Chicken \$15.50 Turkey \$16.50**

**Shrimp \$17.50 Steak \$17.50**

## BURGERS

**Burger Classica \$13.00 GF**

Ground Angus beef, fresh mozzarella, red onion, tomato  
baby arugula, spicy salsa aioli, round rustic

**Burger Moderna \$14.00 GF**

Ground Angus beef, fresh mozzarella, sautéed onion  
sautéed mushroom, bacon, tomato, mixed greens  
spicy artichoke sauce, round rustic

**Barocco Burger \$17.75**

Soz Angus burger with sautéed onions  
sautéed mushrooms & bacon with your selection of:  
fresh mozzarella or fontina on a brioche bun

**Fries or plantains as a side**

**All extra sauces and dressings are additional charges.**

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

### CHICKEN

**Trieste \$13.25 GF**  
Grilled chicken, black olive paste, grilled zucchini, fresh mozzarella, ciabatta  
**Anthony \$13.00 GF**  
Grilled chicken, fresh mozzarella, baby arugula, balsamic vinegar, krispina  
**Pollo \$13.75 GF**  
Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta  
**NYCOM \$13.50 GF**  
Grilled chicken, Parma ham, fresh mozzarella, baby arugula krispina  
**Nuoro \$13.50 GF**  
Grilled chicken, hot pepper basil pesto, fresh mozzarella  
chopped iceberg, tomato  
ciabatta  
**Cuneo \$13.50 GF**  
Grilled chicken, fresh mozzarella, grilled zucchini  
roasted red pepper, ciabatta

### CHICKEN

**Savona \$13.50 GF**  
Grilled chicken, tomato fresh mozzarella, roasted garlic aioli, ciabatta  
**Udine \$14.00 GF**  
Grilled chicken, sautéed onion fresh mozzarella, tomato  
ciabatta  
**Perugia \$13.50 GF**  
Grilled chicken, guacamole chopped iceberg, fresh mozzarella, rustic hero  
**Latina \$13.50 GF**  
Grilled chicken, fresh mozzarella, roasted red pepper, baby arugula, focaccia  
**Prato \$13.75**  
Chicken cutlet, fontina sautéed onion, roasted red pepper, spicy artichoke sauce, ciabatta  
**Hogans \$13.50 GF**  
Grilled chicken, marinated artichoke, sun-dried tomato fresh mozzarella, basil pesto  
ciabatta

### CHICKEN

**Pietro \$14.00**  
Chicken cutlet, mixed greens roasted red pepper  
fresh mozzarella, herb mayo  
ciabatta  
**Cotoletta \$14.00**  
Chicken cutlet, fresh mozzarella tomato, red onion, herb mayo  
ciabatta  
**Peperoni \$14.00**  
Chicken cutlet, fresh mozzarella, roasted red pepper, red onion, ciabatta  
**Piccante \$13.75**  
Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli  
ciabatta  
**Ancona \$13.75**  
Chicken cutlet, mixed greens fresh mozzarella, hot peppers  
tomato, ciabatta  
**Pollo e Pomodoro \$14.25**  
Chicken cutlet, tomato sauce  
fresh mozzarella, ciabatta

### TURKEY

**Frosinone \$14.25 GF**  
In-house roasted turkey  
bacon, smoked mozzarella  
sautéed onion, herb mayo  
Krispina Bread  
  
**STEAK**  
**Bistecca \$15.50 GF**  
Roasted Angus steak, sautéed onion, smoked mozzarella  
ciabatta  
**Alessandro \$15.50 GF**  
Roasted Angus steak, avocado, hot pepper, romaine, tomato, red onion, ciabatta  
**Bistecca e Mozzarella \$15.50 GF**  
Roasted Angus steak  
fresh mozzarella, roasted red peppers, ciabatta

### PORK

**Trentino \$13.75 GF**  
In-house roasted porchetta  
smoked mozzarella, sautéed mushroom, round rustic  
**Ascoli \$13.75 GF**  
In-house roasted porchetta  
fresh mozzarella, broccoli rabe  
hot pepper. round rustic

### SHRIMP

**Agrigento \$13.50 GF**  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli, round rustic  
**Asti \$14.50 GF**  
Grilled shrimp, broccoli rabe fresh mozzarella, hot peppers  
ciabatta  
**Spoletto \$13.50 GF**  
Grilled shrimp, baby arugula guacamole, rustic hero

### TUNA

**Tonno \$15.00 GF**  
Italian tuna, baby arugula tomato, spicy salsa aioli, krispina  
**Catania \$15.00 GF**  
Italian tuna, Gaeta olives fontina, red onions, mixed greens  
whole wheat

### CURED MEATS

**Crudo \$13.25 GF**  
Prosciutto Crudo, fresh mozzarella, baby arugula  
ciabatta  
**Prosciutto \$13.25 GF**  
Prosciutto Crudo, fresh mozzarella, tomato, ciabatta  
**Pippo \$14.50 GF**  
Prosciutto Crudo, fresh mozzarella, sun-dried tomato  
spicy salsa aioli, red onion  
Gaeta olives, hot peppers  
ciabatta  
**Dolce e Salato \$14.00 GF**  
Prosciutto Crudo, brie cheese  
fig spread, krispina

### CURED MEATS

**Matt \$14.00 GF**  
Parma ham, fresh mozzarella tomato, herb mayo, mixed greens, roasted red peppers  
balsamic vinegar, ciabatta  
**Firenze \$14.50 GF**  
Italian mortadella, fresh mozzarella, tomato, mix greens  
herb mayo, ciabatta  
**Calabria \$14.00 GF**  
Hot Sopressata, brie cheese  
fresh tomato, focaccia

### VEGETARIAN

**Trapani \$13.00 GF**  
Roasted portobello, fresh mozzarella, roasted red peppers  
sautéed onion, focaccia  
**Vegetariano 2020 \$14.00 GF**  
Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach  
fresh mozzarella, herb mayo, balsamic vinegar  
rustic hero

### VEGETARIAN

**Sicilia \$13.00**  
Fried eggplant, fresh mozzarella, roasted red peppers, krispina  
**Sienna \$9.75 GF**  
Fresh mozzarella, tomato basil, olive oil, balsamic vinegar, krispina  
**Terra \$14.00 GF**  
Roasted portobello, broccoli rabe, roasted red pepper  
grilled zucchini, Asiago cheese  
whole wheat  
**Potenza \$12.75**  
Fried eggplant, fresh mozzarella, tomato, basil krispina  
**Foggia \$13.00**  
Fried eggplant, smoked mozzarella, black olive paste  
sun-dried tomato, krispina  
**LB Eggplant \$15.50 GF**  
Grilled eggplant, sautéed onions, Gaeta olives  
focaccia