

EAST NORWICH

BABYLON VILLAGE

GARDEN CITY SOUTH

GLEN COVE

LA BOTTEGA

EST.2003



Catering Menu

CONTACT OUR TEAM: 516.506.7300

CATERED.EVENTS@LABOTTEGAGOURMET.COM

WWW.CATERINGLABOTTEGA.COM

GLUTEN FREE OPTIONS AVAILABLE, ADDITIONAL CHARGES MAY APPLY.

ALL DELIVERY CATERING ORDERS OVER \$150 REQUIRE A 5% MINIMUM GRATUITY.

ANY ORDER OF \$250 OR MORE WILL BE RESPONSIBLE FOR 20% IN THE CASE OF CANCELLATION

Panini Baskets

MIX & MATCH A VARIETY OF PANINI FROM OUR TAKE-OUT MENU
ALL PANINI ARE CUT INTO QUARTERS AND SERVED IN OUR RENOWN "BASKET"
A 'MUST-HAVE' FOR ANY OCCASION

5 PANINI FOR \$65
10 PANINI FOR \$120
-BEFORE TAX-



Focaccia

THIN, AIRY, HANDMADE FOCACCIA.
A ROSEMARY-BAKED PANINO CUSTOMIZABLE FOR YOUR EVENT

FILLED WITH YOUR CHOICE OF:
GREENS: MIXED GREENS -OR- BABY ARUGULA
CHEESE: FRESH MOZZARELLA -OR- FONTINA
TOMATO: SUN-DRIED -OR- FRESH
PROTEIN:
GRILLED ZUCCHINI, GRILLED PORTOBELLO,
PROSCIUTTO, MORTADELLA, SOPRESSATA,
OR SALAME



3FT FOR \$100

MUST ORDER 3 DAYS IN ADVANCE

PRICES ARE BEFORE TAX. \$20 DEPOSIT FOR WOOD BOARD. PANINO SIZE IS APROX.
3'x8" PANINO CUT INTO 45PCS.

Insalate

SALADS



STAGIONE

35 HALF | 50 FULL

MIXED GREENS, TOMATOES, CARROTS,
AND CUCUMBERS WITH BALSAMIC DRESSING

BIETOLE

45 HALF | 65 FULL

MIXED GREENS, ROASTED RED BEETS,
TOMATOES, ROASTED CORN, GOAT CHEESE,
AND TOASTED WALNUTS
WITH HONEY DIJON DRESSING

DI PERE

45 HALF | 65 FULL

MIXED GREENS, SLICED PEARS,
GORGONZOLA, AND TOASTED PECANS
WITH LIME DRESSING

AVOCADO

60 HALF | 90 FULL

GRILLED CHICKEN, ICEBERG, AVOCADO,
CHERRY TOMATOES, TOASTED ALMONDS
AND SHREDDED MOZZARELLA WITH
BALSAMIC DRESSING

PARMA

60 HALF | 90 FULL

CHICKEN CUTLET, ROMAINE HEARTS,
TOMATOES, GAETA OLIVES, RED ONIONS,
ROASTED RED PEPPERS, AND SHAVED
PARMIGIANO WITH BALSAMIC DRESSING

CAESAR

35 HALF | 55 FULL

ROMAINE HEARTS, CIABATTA CROUTONS,
AND SHAVED PARMIGIANO
WITH CAESAR DRESSING

ADD PROTEIN TO ANY SALAD

CHICKEN: 15 HALF | 25 FULL

TURKEY: 20 HALF | 30 FULL

STEAK: 25 HALF | 40 FULL

SHRIMP 25 HALF | 40 FULL

Spiedini

SKEWERS

SPIEDINI DI CARNE

60 HALF | 100 FULL

BABY SKEWERS OF ROASTED ANGUS STEAK,
PEPPERS, AND ONIONS

SPIEDINI DI POLLO MILANESE

55 HALF | 90 FULL

BABY SKEWERS OF CHICKEN CUTLET, BABY
ARUGULA, FRESH MOZZARELLA,
AND CHERRY TOMATOES

SPIEDINI DI GAMBERI E PROSCIUTTO

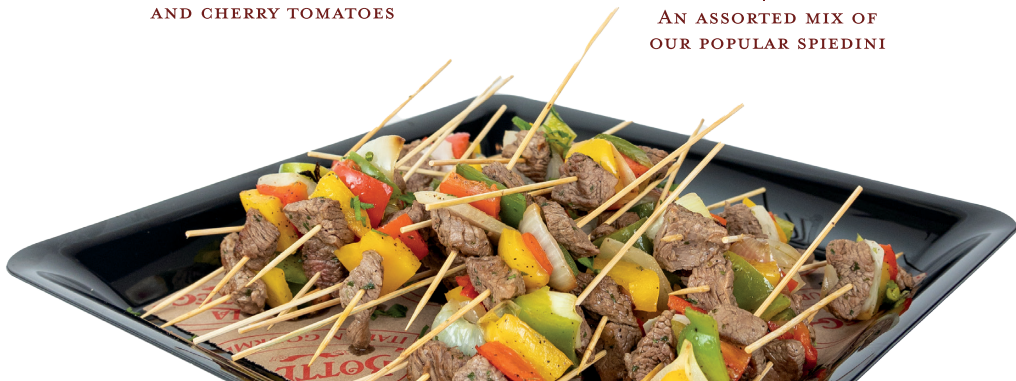
65 HALF | 115 FULL

BABY SKEWERS OF PAN-SEARED SHRIMP
WRAPPED IN PROSCIUTTO DI PARMA WITH
CHERRY TOMATOES

SPIEDINI MISTI

60 HALF | 100 FULL

AN ASSORTED MIX OF
OUR POPULAR SPIEDINI



Catering Packages

PANINI POWER PACKAGE #1

INSALATA DI STAGIONE

MIXED GREENS, TOMATOES, CARROTS, AND CUCUMBERS WITH BALSAMIC DRESSING

PANINI BASKET

AN ASSORTMENT OF PANINI OF YOUR CHOOSING

\$15 PER PERSON
15 PERSON MINIMUM

PANINI POWER PACKAGE #2

BIETOLE

MIXED GREENS, ROASTED RED BEETS, TOMATOES, ROASTED CORN, GOAT CHEESE,
AND TOASTED WALNUTS WITH HONEY DIJON DRESSING

FARFALLE CON VEGETALI

BOW TIE PASTA WITH A MIX OF SAUTÉED VEGETABLES AND CHERRY TOMATOES IN A
GARLIC & OIL SAUCE

PANINI BASKET

AN ASSORTMENT OF PANINI OF YOUR CHOOSING

\$20 PER PERSON
15 PERSON MINIMUM

SIGNATURE PARTY PLEASER

INSALATA DI PERE

MIXED GREENS, SLICED PEARS, GORGONZOLA, AND TOASTED PECANS WITH LIME
DRESSING

MINI ARANCINI

FRIED, BITE SIZED RICE BALLS FILLED WITH FONTINA CHEESE AND GREEN PEAS.
SERVED WITH HOMEMADE MARINARA SAUCE

PANINI BASKET

AN ASSORTMENT OF PANINI OF YOUR CHOOSING

SERVING 10-12: \$190 | SERVING 20-22: \$320

NO SUBSTITUTIONS ON ANY PACKAGE

Dolci

MINI CANNOLI

\$20/DZ

SEASONAL FRUIT PLATTER

\$55 HALF TRAY

\$85 FULL TRAY

Antipasti

APPETIZERS

CRUDITÉS

40 HALF | 70 FULL

SEASONAL FRESH VEGETABLES SERVED
WITH YOUR CHOICE OF DIP:
HONEY DIJON, BALSAMIC DRESSING,
OR HERB AIOLI

BAKED CLAMS

20/DOZ

CLAMS TOPPED WITH BREADCRUMBS,
GARLIC, PARSLEY, LEMON,
AND WHITE WINE

MOZZARELLA CAPRESE

45 HALF | 75 FULL

OUR HOMEMADE MOZZARELLA, FRESH
TOMATOES, AND BASIL SERVED WITH
BALSAMIC VINAIGRETTE

MINI ARANCINI

60 HALF | 100 FULL

FRIED, BITE SIZED RICE BALLS FILLED
WITH FONTINA CHEESE AND GREEN
PEAS. SERVED WITH HOMEMADE
MARINARA SAUCE

ANTIPASTO DI VEGETALI

45 HALF | 75 FULL

A PLATTER OF MIXED GRILLED AND
MARINATED VEGETABLES: ZUCCHINI,
EGGPLANT, PEPPERS, ARTICHOKES,
MUSHROOMS, ONIONS, AND OLIVES

ANTIPASTO ALL'ITALIANA

60 HALF | 100 FULL

A PLATTER OF SELECTED ITALIAN
COLD CUTS AND CHEESES.
SERVED WITH OLIVES AND
ROASTED RED PEPPERS

MINI BURRITOS

55 HALF | 100 FULL

MINI STEAK OR CHICKEN BURRITOS
FILLED WITH FRESH PICO DE GALLO AND
GUACAMOLE. SERVED WITH A SIDE OF
HOT SAUCE.

POLPETTINE DI MANZO

50 HALF | 85 FULL

MINI BEEF MEATBALLS IN OUR
FRESH TOMATO SAUCE



Vegetariano

VEGETARIAN ENTREE

PARMIGIANA

55 HALF | 95 FULL

SICILIAN EGGPLANT PARMIGIANA WITH
PAN-SEARED EGGPLANT LAYERED WITH
FRESH MOZZARELLA, BASIL,
AND HOMEMADE TOMATO SAUCE

ZUCCHINE FRITTE

45 HALF | 70 FULL

FRIED ZUCCHINI STICKS
SERVED WITH HOMEMADE
MARINARA SAUCE

EGGPLANT ROLLATINI

55 HALF | 85 FULL

FRIED EGGPLANT ROLLED AND FILLED
WITH FRESH RICOTTA



BROCCOLI OR CAULIFLOWER

45 HALF | 80 FULL

SAUTÉED IN GARLIC AND OIL

STRING BEANS

45 HALF | 80 FULL

SAUTÉED IN GARLIC & OIL

ROASTED POTATOES

50 HALF | 90 FULL

FINGERLING POTATOES
OVEN-ROASTED WITH
FRESH ROSEMARY

VERDURE AL FORNO

45 HALF | 80 FULL

OVEN-BAKED SEASONAL
VEGETABLES



Bruschette

25 PIECE MINIMUM

\$2.25 EACH

POMODORINI

ROASTED CHERRY TOMATO,
FRESH MOZZARELLA

CLASSICA

FRESH TOMATO,
GARLIC, BASIL

PORTOBELLO

ROASTED PORTOBELLO, HONEY,
TOASTED WALNUTS, GOAT CHEESE

TARTUFO

ROBIOLA CHEESE,
BLACK TRUFFLE

CAPRINO CON NOCI

GOAT CHEESE, RAISINS,
TOASTED WALNUTS

ROBIOLA

CRUMBLED SWEET ITALIAN SAUSAGE
ROBIOLA CHEESE, CHERRY TOMATO
CHILI FLAKES

PARMA

PROSCIUTTO DI PARMA, PARMIGIANO
REGGIANO, BABY ARUGULA, SPICY OIL

MANGO

GRILLED MANGO, GOAT CHEESE,
HONEY, TOASTED WALNUTS

MORTADELLA

ROBIOLA CHEESE, TOASTED WALNUTS,
ITALIAN MORTADELLA

MOZZARELLA E BASILICO

ROASTED RED PEPPER, FRESH
MOZZARELLA, BASIL PESTO

EGGPLANT BRUSCHETTE

25 PIECE MINIMUM

\$2.00 EACH

FRIED EGGPLANT, TOMATO,
GARLIC, BASIL



Pasta

RIGATONI BOLOGNESE

55 HALF | 85 FULL

A CLASSIC
BOLOGNESE RAGÙ

LASAGNA

55 HALF | 95 FULL

AN ITALIAN CLASSIC WITH BESCIAMELLA,
PARMIGIANO, AND OUR IN-HOUSE RAGÙ

GNOCCHI CON GAMBERI

65 HALF | 115 FULL

GNOCCHI WITH SHRIMP
AND CHERRY TOMATOES IN
A WHITE WINE SAUCE

FARFALLE CON VEGETALI

55 HALF | 85 FULL

BOW TIE PASTA WITH A MIX OF
SAUTÉED VEGETABLES AND CHERRY
TOMATOES IN A GARLIC & OIL SAUCE

ORECCHIETTE CON RABE E SALSICCIA

55 HALF | 85 FULL

BROCCOLI RABE WITH CRUMBLED
SAUSAGE, AND PARMIGIANO
IN A GARLIC & OIL SAUCE

RIGATONI CON SALSICCIA

55 HALF | 85 FULL

CRUMBLED SWEET ITALIAN SAUSAGE
AND PEAS IN OUR TOMATO SAUCE
WITH A TOUCH OF CREAM

CAVATELLI ALLA NORMA

55 HALF | 85 FULL

CAVATELLI PASTA WITH EGGPLANT, AND
TOMATO SAUCE. TOPPED WITH FRESH
RICOTTA AND SLICED BASIL





Secondi *Carne*

MEAT ENTRÉE

POLLO CON POMODORINI

65 HALF | 115 FULL
CHICKEN BREAST BATTERED
AND SAUTÉED WITH WHITE WINE
AND CHERRY TOMATOES

POLLO CON VINO BIANCO E LIMONE

65 HALF | 115 FULL
CHICKEN BREAST BATTERED
AND SAUTÉED WITH WHITE WINE,
LEMON, AND PARSLEY

POLLO AI FUNGHI

65 HALF | 115 FULL
CHICKEN BREAST IN A MUSHROOM,
ONION, AND MARSALA
WINE SAUCE

INVOLTINO CON SPINACI

75 HALF | 120 FULL
EITHER CHICKEN OR PORK MEDALLIONS
FILLED WITH SPINACH, PROSCIUTTO,
AND PROVOLONE CHEESE IN
A MARSALA WINE SAUCE

SALSICCIA AL FORNO

55 HALF | 90 FULL
SWEET ITALIAN SAUSAGE
OVEN-ROASTED WITH FRESH
ROSEMARY AND POTATOES

COTOLETTA DI MANZO

90 HALF | 160 FULL
BREADED STEAK CUTLETS CUBED AND
MIXED WITH SAUTÉED BRUSSEL SPROUTS
AND OVEN-ROASTED POTATOES.

Pesce

FISH ENTRÉE

SALMONE AL VINO BIANCO

80 HALF | 150 FULL
SALMON PREPARED WITH WHITE WINE,
LEMON, AND PARSLEY

QUINOA AL SALMONE

80 HALF | 150 FULL
GRILLED SALMON MIXED WITH SPRING VEGETABLES,
STEAMED QUINOA, CILANTRO, AVOCADO, AND
SERVED WITH A SIDE OF MANGO DRESSING



ORDER YOUR CATERING ONLINE !

NOW PICK-UPS AND LOCAL DELIVERIES CAN BE
ARRANGED ON OUR WEBSITE.

ALL ONLINE ORDERS ARE TO BE PLACED AT LEAST ONE DAY IN ADVANCE

