

PANINI ~ SALADS ~ GLUTEN FREE

LA BOTTEGA

FULL ITALIAN CUISINE ~ CATERING

ITALIAN GOURMET



We didn't invent panini, we perfected it!

Bruschette

- Choice of three \$12 Choice of six \$18
- CLASSICA**
Fresh tomato, garlic, fresh basil
- GAMBERI**
Roasted jumbo shrimp, tomato, hot peppers
- MOZZARELLA-BASILICO**
Roasted red peppers, mozzarella and basil pesto
- POMODORINI**
Roasted cherry tomatoes and fresh mozzarella
- PORTOBELLO**
Roasted portobello and walnut with goat cheese
- PARMA**
Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil
- FIRENZE**
Basil pesto, plum tomato and Prosciutto di Parma
- VERONA**
Pan seared steak with tomato bruschetta
- CAPRINO CON NOCI**
Goat cheese, roasted grapes and walnuts

Desserts

- ITALIAN CHEESECAKE** 7.50
Italian style cheesecake... Butter crust, with melt in your mouth ricotta filling
- TIRAMISU** 7.50
Mascarpone, espresso and lady fingers
- ZUCCOFFO** 8.00
Tuscan cake filled with cream, walnuts, almonds and chocolate chips, served with vanilla ice cream
- BONGO BONGO** 7.50
Profiterole filled with vanilla ice cream and chocolate sauce
- PANNA COTTA** 7.00
Cream caramel with strawberry sauce
- TARTUFO** 7.50
Chocolate and vanilla ice cream, covered in a chocolate shell

Formaggi

- Imported Cheese From Around The World \$ cheese platter \$18 / 5 cheese platter \$18
- ITALY**
Gorgonzola / Taleggio
Fontina di Val d'Aosta
Provolone Auriichio / Asiago
Parmigiano Reggiano
- SPAIN**
Murcia al Vino/Drunken Goat
Manchego Esperanza
- FRANCE**
Saint Andre
- AMERICA**
Maple Smoked Cheddar

Tapas

- Vegetable
DATTERI RIPIENE DI MANDORLE \$8
Medjool dates stuffed with honey roasted almonds, wrapped with bacon
- ROTTOLI DI FUNGHI E SALSA PICCANTE** \$9
Spring rolls stuffed with goat cheese, mushrooms and arugula with spicy fresh tomato dipping sauce
- Pasta
TORTELLINI DI ZUCCA \$9
Pumpkin tortellini with honey roasted walnut cream sauce and Parmigiano Reggiano
- RISOTTO CON CAPESANTE** \$11
Arborio rice with Sea scallops, white wine and fresh parsley
- Skewers
SPIEDINI DI POLLO CON SALSA DI CASTAGNE \$9
Chicken skewers with sweet chestnut sauce
- SPIEDINI GAMBERI** \$11
Shrimp and prosciutto skewers over a bed of roasted fresh pepper salad
- ASPARAGI CON PROSCIUTTO** \$9
Prosciutto wrapped asparagus, breaded and fried
- Meat
POLPETTINE DI VITELLO \$9
Bite size veal meatballs, sautéed with lemon, white wine and bay leaves
- POLENTA CON RAGU DI SALSICCIA** \$9
Polenta bites over Italian sausage ragù
- Fish
GAMBERI CON SALSA ALL'AGLIO \$11
Shrimp sautéed with garlic and white wine served with ciabatta crostini
- VONGOLE CON MANDORLE** \$11
New Zealand clams with toasted almonds, lemon, scallions, parsley and white wine
- SALMONE CON AVOCADO E ASPARAGI** \$11
Seared salmon, cherry tomatoes, avocado & asparagus, in spicy mango dressing

Salads

- STAGIONE** Mixed greens, tomatoes, carrots and cucumbers with balsamic dressing 10.00
- TRICOLORE** Radicchio, baby arugula, endive, Gaeta olives and shaved Parmigiano with balsamic dressing 10.00
- BIETOLE** Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes w/ honey dijon dressing 12.00
- INSALATA CON FUNGHI** Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds and mozzarella with balsamic dressing 12.25
- INSALATA DI PERE** Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing 12.00
- CAESAR** Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing with your choice of Chicken 12.25 Roasted Turkey 12.75 Shrimp 14.75 Steak 13.00
- GRILLED CHICKEN**
- AVOCADO** Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with balsamic dressing 12.75
- RUCOLA CAPRINO E POLLO** Grilled chicken, baby arugula, goat cheese, sun-dried tomatoes and toasted walnuts with balsamic dressing 12.75
- RUCOLA E FARRO** Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers and hearts of palm with honey dijon dressing 12.75
- INSALATINA DI POLLO** Grilled chicken, mixed greens, Gaeta olives, red onions, carrots and toasted almonds with balsamic dressing 12.25
- POLLO E GUACAMOLE** Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella and cherry tomatoes with lime dressing 12.75
- ROASTED TURKEY**
- RUCHETTA CON ZOLA E TACCHINO** Roasted turkey, baby arugula, endive, toasted pecans and gorgonzola with roasted garlic vinaigrette 12.25
- SPINACI E TACCHINO** Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn and crispy bacon with raspberry dressing 12.75
- ICEBERG E TACCHINO** Roasted turkey, iceberg lettuce, sun-dried tomatoes, marinated red onions, gorgonzola, roasted peppers and roasted corn with roasted garlic vinaigrette 12.50
- TACCHINO E AVOCADO** Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms and roasted hot peppers 13.25

- GRILLED SHRIMP**
- ROMANA CON GAMBERONI** Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts and tomatoes with balsamic dressing 15.50
- GAMBERONI E GUACAMOLE** Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes and roasted hot peppers with lime dressing 16.25
- GAMBERONI CON WASABI** Grilled shrimp, mixed greens, spicy wasabi peas, cherry tomatoes and shredded mozzarella with orange dressing 15.25
- CHICKEN CUTLET**
- PARMA SALAD** Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers and shaved Parmigiano with balsamic dressing 12.50
- SAL SALAD** Chicken cutlet, mixed greens, red onions and tomatoes with roasted garlic vinaigrette 12.25
- DI ROSA SALAD** Chicken cutlet, mixed greens, tomatoes and goat cheese with balsamic dressing 11.50
- SUSAN SALAD** Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola and tomatoes with balsamic dressing 12.75
- STEAK**
- BISTECCA E ZOLA** Roasted angus steak, mixed greens, cherry tomatoes, Gaeta olives marinated red onions and gorgonzola with balsamic dressing 15.25
- INSALATA DI BISTECCA E RUCOLA** Roasted angus steak, baby arugula, radicchio, marinated artichokes, barley, roasted hot peppers and tomatoes with balsamic dressing 15.75
- BISTECCA E FARRO** Roasted angus steak, baby spinach, crispy bacon, barley, tomatoes, marinated artichoke hearts and with roasted garlic vinaigrette 15.50
- SALMON**
- ROASTED SALMON SALAD** Roasted salmon, mixed greens, diced butternut squash and spicy wasabi peas with orange dressing 15.25
- SALMONE E GUACAMOLE** Roasted salmon, mixed greens, guacamole, hearts of palm and toasted sunflower seeds with honey dijon dressing 15.75
- SALMONE E PERE** Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets and cherry tomatoes with raspberry vinaigrette 16.25

Panini

- VEGETARIAN**
- SIENNA** Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina 10.00
- PORTOBELLO** Roasted portobello, tomato, mozzarella on whole wheat 11.50
- TERRA** Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, asiago cheese on whole wheat 11.75
- POTENZA** Fried eggplant, mozzarella, tomato, basil on krispina 11.50
- FOGGIA** Fried eggplant, smoked mozzarella, black olive paste, sundried tomato on krispina 11.75
- SICILIA** Fried eggplant, mozzarella and roasted peppers on krispina 11.75
- QUATTRO FORMAGGI** Four cheese panino, brie, fontina, mozzarella, and asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic 11.50
- GUBBIO** Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat 11.75
- CURED MEATS**
- MATT** Parma ham, mozzarella, tomato, herb mayo, romaine, roasted pepper, balsamic on ciabatta 12.25
- FERRARA** Parma ham, mozzarella, tomato, spicy roasted pepper sauce, on ciabatta 12.75
- CRUDO** Prosciutto crudo, mozzarella, baby arugula on ciabatta 12.50
- PROSCIUTTO** Prosciutto crudo, mozzarella, tomato on ciabatta 12.75
- PIPPO** Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta 14.25
- PORDENONE** Prosciutto crudo, tomato, roasted hot pepper, brie on ciabatta 13.00
- COMO** Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta 15.00
- BOLZANO** Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina 14.75
- RICCIONE** Sopressata, brie, tomato, salsa aioli on round rustic 12.25
- CALTANISSETTA** Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta 12.50
- SASSUOLO** Sopressata, provolone, roasted pepper on round rustic 12.25

- CHICKEN**
- TRIESTE** Grilled chicken, black olive paste, grilled zucchini, mozzarella on ciabatta 12.50
- ANTHONY** Grilled chicken, mozzarella, baby arugula, balsamic on krispina 12.00
- POLLO** Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta 12.75
- NYCOM** Grilled chicken, Parma ham, mozzarella, baby arugula on krispina 12.00
- UDINE** Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta 12.25
- CUNEO** Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta 12.25
- SAVONA** Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta 12.25
- HOGANS** Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta 13.00
- NUORO** Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta 12.75
- PERUGIA** Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero 12.00
- PRATO** Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta 12.50
- PIETRO** Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta 12.25
- PEPERONI** Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta 12.00
- COTOLETTA** Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta 12.00
- PICCANTE** Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta 12.00
- ANCONA** Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta 11.25
- PORK**
- ASCOLI** Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic 13.00
- GELA** Slowly roasted porchetta, provolone, roasted pepper, baby arugula, round rustic 13.00
- TRENTINO** Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic 13.00
- TORINO** Slowly roasted porchetta, mozzarella, tomato, baby arugula on round rustic 13.00
- BARI** Sweet sausage, broccoli rabe, black olive paste on round rustic 13.00
- SARDEGNA** Sweet sausage, mozzarella, roasted hot pepper on round rustic 13.00
- STEAK**
- BISTECCA** Roasted angus steak, sautéed onion, smoked mozzarella on ciabatta 14.75
- BISTECCA E MOZZARELLA** Roasted angus steak, mozzarella, roasted pepper on ciabatta 14.75
- BISTECCA E FUNGHI** Roasted angus steak, fontina, sautéed mushrooms, on ciabatta 14.75
- ALEXANDRO** Roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta 15.50
- BISTECCA E FONTINA** Roasted angus steak, guacamole, chopped iceberg, tomato, fontina on rustic hero 14.50
- HAMBURGER CLASSICA** Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy mayo, on round rustic 12.75
- HAMBURGER MODERNA** Ground angus beef, mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic 13.25
- SHRIMP**
- NAPOLI** Grilled shrimp, salsa aioli, baby arugula on round rustic 13.50
- ASTI** Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta 15.75
- SPOLETO** Grilled shrimp, baby arugula, guacamole on rustic hero 14.75
- AGRIGENTO** Grilled shrimp, marinated artichoke, tomato, garlic aioli, on round rustic 14.75
- ROASTED TURKEY**
- SANREMO** Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta 12.50
- FROSINONE** Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina 13.00
- PESCARA** Roasted turkey, broccoli rabe, Gaeta olives, spicy artichoke sauce on whole wheat 12.75
- L'AQUILA** Roasted turkey, provolone, roasted pepper, herb mayo on ciabatta 12.50
- SALERNO** Roasted turkey, chopped iceberg, tomato, fontina, guacamole, on rustic hero 12.75
- CROTONE** Roasted turkey, roasted red onion, sautéed mushrooms, fontina, on rustic hero 12.50

La Bottega Tini's

- \$11
- PEAR COSMO**
- LEMON DROP**
- COCONUT MARTINI**
- POMEGRANATE**
- BLUE GOOSE**
- EMERALD ISLE**
- CHOCOLATE MARTINI**
- APPLETINI**
- MELON - APPLETTINI**
- MANDARIN CRUSH**
- CHOCOLATE CAKE**
- PEAR SLIP**
- PURPLE HAZE**
- BLOODY MARY**

Antipasta

- MOZZARELLA IN CARROZZA** 9.50
Pan seared battered rustic bread filled with fresh mozzarella
- ZUCCHINI FRITTI** 8.50
Fried Zucchini with a side of fresh tomato sauce
- MOZZARELLA CAPRESE** 11.50
Fresh homemade mozzarella, tomatoes and basil
- POLPETTINE AL POMODORO** 11.00
Baby meatballs in fresh tomato sauce
- CALAMARI ALLA GRIGLIA** 12.50
Grilled calamari
- COZZE AL VINO BIANCO** 11.50
Sautéed Prince Edward Island mussels with white wine lemon and garlic (available also in fresh tomato sauce)
- CALAMARI FRITTI** 11.00
Fried calamari with a fresh tomato sauce
- VONGOLE OREGANATE** 12.50
Classic baked clams
- BRUSCHETTE DI MOZZARELLA E FUNGHI** 13.50
Ciabatta bread with fresh mozzarella and sautéed wild mushrooms
- TORTINO DI GRANCHIO** 13.95
Crab cake wrapped in a puff pastry, served creamy basil pesto

Secondi

- Served with a chef's selection of vegetables & starch of the day
- POLLO CON CARCIOFI** 20.95
Chicken breast with artichoke hearts and sun-dried tomatoes in a light cream sauce
- POLLO AI FUNGHI E MARSALA** 20.50
Chicken breast with shitake mushrooms and marsala wine sauce
- POLLO DI PARMA** 21.95
Breast of chicken cutlet, tomato sauce topped with melted mozzarella
- POLLO E GAMBERI PICCATI** 23.95
Sautéed chicken breast & shrimp, with garlic, lemon wine butter sauce
- INVOLTINI DI POLLO** 21.25
Chicken rolled & filled with fontina cheese, ham & spinach in a white wine, lemon sauce
- MAIALE AL VINO BIANCO** 20.95
Pork loin with sundried tomato and white wine
- VITELLO AI FUNGHI** 22.75
Veal medallions in a mushroom sauce
- BISTECCA ALLA GRIGLIA** 12 oz. 23.00
Rib eye steak grilled to your liking
- SALMONE CON GAMBERETTI** 24.50
Sautéed salmon with shrimp, diced tomatoes in a light cream sauce
- TILAPIA ALLA LIVORNESE** 22.50
Tilapia fillet with black olives, onion, fresh plum tomatoes and capers

Pasta

- SPAGHETTI AL POMODORO** 16.50
Spaghetti in a fresh plum tomato sauce
- RAVIOLI DI FUNGHI CON CIME DI RABE** 18.50
Mushroom ravioli with sautéed broccoli rabe
- CAPELLINI CON VEGETALI MISTI** 17.95
Capellini with sautéed mixed vegetables & fresh cherry tomatoes in garlic & oil
- RIGATONI CON SALSICCIA E PISELLI** 18.00
Rigatoni, sweet sausage, peas, tomato sauce & a touch of cream
- FETTUCCINE CON GAMBERETTI E ASPARAGI** 20.50
Fettuccine, shrimp, asparagus & fresh chopped tomatoes
- RAVIOLI ALL'ARAGOSTA** 25.50
Lobster ravioli with chopped shrimp in a light pink sauce
- CAPELLINI GAMBERETTI** 20.95
Capellini with shrimp in a garlic marinara sauce
- TRENETTE ALLA NAPOLI** 23.95
Linguine, baby shrimp, scallops, imported baby clams, diced tomatoes & basil
- PENNE ALLA VODKA** 18.95
Penne with prosciutto, peas, vodka, tomato sauce & a touch of cream. Add sautéed chicken 20.95 Add sautéed shrimp 23.95
- PENNE SCARPARA** 20.95
Pasta, sautéed chicken, sweet Italian sausage & chopped tomatoes in garlic & lemon sauce
- RIGATONI NORMA** 18.95
Tube pasta with garlic, capers, black olives, eggplant, & fresh tomatoes, topped with cheese
- TORTELLINI DELLA NONNA** 20.25
Tortellini with shallots, cognac, prosciutto, peas, & light creamy sauce

Soups

- For One \$6 or Two \$11
- CHICKEN VEGETABLE**
- LENTIL**
- PASTA FAGIOLI**
- BUTTERNUT SQUASH**
- MINESTRONE**
- SEAFOOD**
- CAULIFLOWER**
- CHESTNUT CREAM**
- CREAM of MUSHROOM**



PIZZA WOOD BURNING OVEN

- QUATTRO FORMAGGI** 16.50
Four cheeses, gorgonzola, mozzarella, Parmigiano & brie
- CAPRICCIOSA** 16.95
Ham, fresh artichoke hearts, mozzarella, mushrooms & tomato sauce
- BIANCA** 15.50
Fresh ricotta & mozzarella
- VEGETARIANA** 15.95
Mozzarella, tomato sauce, black olives, sundried tomatoes, baby spinach & topped with brick oven roasted zucchini
- SALSICCIA** 16.50
Mozzarella, tomato & crumbled sweet sausage
- PROSCIUTTO E MOZZARELLA** 17.00
Prosciutto di Parma, mozzarella & baby arugula
- COTTO E FUNGHI** 16.00
Italian Parma ham, mushroom, fresh mozzarella, tomato sauce
- MARGHERITA** 15.00
Classic
- PIZZA AI FUNGHI** 16.00
Mozzarella, tomatoes, mushrooms & baby arugula
- AGLIO E POMODORI** 16.50
Fresh chopped garlic, mozzarella & fresh tomatoes
- SALSICCIA E RABE** 17.50
Hot sausage fresh mozzarella & broccoli rabe
- RICOTTA E FONTINA** 17.50
Fresh ricotta, fontina cheese, mozzarella, prosciutto di Parma & baby arugula
- GAMBERETTI** 18.50
Shrimp, garlic, mozzarella, basil & tomato sauce

