

# *Catering Menu*



147 NASSAU BLVD  
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*We offer a full line of catering,*

*Please inquire about...*

*Hors d' Oeuvres*

*Imported Cheeses*

*& a full menu of Salad and Panini*

**At La Bottega We Recommend...**

**Full Tray Serves 18-20 people**

**Half Tray Serves 8-10 people**

This menu contains some of our favorite recipes, but our chef can be as creative as you like.

Prices in this menu reflect full tray size.

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

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

## INSALATE

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|---|----|
| <b>INSALATA DI STAGIONE</b>   | 35 |
| Seasonal mix greens salad, fresh tomatoes and red onions with our vinaigrette   |    |
| <b>RUCOLA E CAPRINO</b>   | 45 |
| Arugula, goat cheese, sun dried tomatoes and roasted walnut with balsamic dressing  |    |
| <b>INSALATA TRICOLORE</b>   | 45 |
| Radicchio, arugula, endive, imported black olives shaved Parmigiano Reggiano and balsamic dressing  |    |
| <b>INSALATA DI PERE</b>   | 45 |
| Mixed greens, red pears, gorgonzola and toasted pecans with lime dressing   |    |
| <b>INSALATA CON FUNGHI</b>  | 45 |
| Mixed greens, roasted portobello mushrooms, sweet peppers, sunflower seed and fresh mozzarella with balsamic dressing                           |    |
| <b>PARMA SALAD</b>  | 55 |
| Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers and shaved Parmigiano with balsamic dressing                |    |
| <b>AVOCADO</b>  | 55 |
| Chopped iceberg lettuce, shredded mozzarella, grilled chicken, avocado, toasted almonds and cherry tomato in a balsamic vinaigrette             |    |
| <b>CAESAR</b>   | 50 |
| Romaine hearts, ciabatta croutons, shaved Parmigiano and Caesar dressing with your choice of<br>Add To Any Salad... Chicken \$10 or Shrimp \$20 |    |

## ANTIPASTI

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| <b>ANTIPASTO ALL'ITALIANA</b>  | 70 |
| Selection of Italian cold cuts and cheeses with olives, roasted peppers and fresh mozzarella               |    |
| <b>MOZZARELLA CAPRESE</b>  | 50 |
| Home-made mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette                           |    |
| <b>FORMAGGI MISTI</b>  | 95 |
| Italian cheeses with fresh fruit, dried figs and balsamic reduction (choose from our cheese menu)          |    |
| <b>ANTIPASTO DI VEGETALI</b>   | 70 |
| Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives           |    |
| <b>ASPARAGI</b>  | 70 |
| Roasted and marinated asparagus and tomatoes, topped with farm raised goat cheese and balsamic vinaigrette |    |
| <b>FUNGHI RIPIENI</b>  | 65 |
| Roasted mushroom filled with bread crumbs, garlic, parsley and mixed wild mushrooms                        |    |
| <b>POLPETTINE DI MANZO</b>   | 70 |
| 100 % ground beef meatballs in a fresh tomato sauce  |    |
| <b>MINI ARANCINE</b>   | 70 |
| Bite size rice balls filled with fontina cheese and peas lightly breaded and deep fried to perfection      |    |
| <b>VONGOLE/ COZZE POSILLIPO</b>  | 90 |
| Clams or mussels sautéed in a tomato white wine sauce  |    |
| <b>CALAMARI FRITTI</b>   | 60 |
| Fried calamari served with fresh tomato sauce  |    |
| <b>VONGOLE</b> \$9.50 doz  |    |
| Baked clams topped with bread crumbs marinated with fresh garlic, parsley, fresh lemon and white wine      |    |

## PANINI BASKETS

### FOR ALL OCCASIONS

CHOOSE FROM OUR REGULAR MENU  
EACH PANINO WILL BE CUT IN FOURS  
CHOOSE FIVE \$50 \* CHOOSE TEN \$90

## SPIEDINI

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| Excellent Choice To Serve As An Entrée Or Hors d'Oeuvres                           |    |
| <b>SPIEDINI DI POLLO MILANESE</b>  | 65 |
| Breaded chicken strips, arugula, cherry tomato on skewer                           |    |
| <b>GAMBERI E PROSCIUTTO</b>  | 75 |
| Skewered shrimp wrapped with prosciutto di Parma, drizzled with balsamic reduction |    |
| <b>POLLO ALLA GRIGLIA</b>  | 65 |
| Grilled chicken tenders on a skewer with 2 dipping sauces                          |    |
| <b>SPIEDINI DI CARNE</b>   | 75 |
| Steak skewers over a bed of sautéed onions and peppers                             |    |

## BRUSCHETTE

\$1.25 each 25 pieces or more

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| <b>CLASSICA</b> Fresh tomato, garlic, fresh basil                                 |  |
| <b>GAMBERI</b> Roasted jumbo shrimp, tomato, hot peppers                          |  |
| <b>MOZZARELLA-BASILICO</b> Rstd red peppers, mozzarella & pesto                   |  |
| <b>POMODORINI</b> Rstd cherry tomatoes & fresh mozzarella                         |  |
| <b>PARMA</b> Prosciutto di Parma, Parmigiano Reggiano, baby arugula and spicy oil |  |
| <b>PORTOBELLO</b> Rstd portobello, honey rstd. walnuts, goat cheese               |  |
| <b>FIRENZE</b> Basil pesto, plum tomato & Prosciutto di Parma                     |  |
| <b>VERONA</b> Pan seared steak with tomato bruschetta                             |  |
| <b>CAPRINO CON NOCI</b> Goat cheese, roasted grapes and walnuts                   |  |

## PASTA

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| <b>RIGATONI CON SALSICCIA</b>  | 85 |
| Rigatoni with crumbles of sweet pork sausage, peas, fresh tomatoes and a touch of cream          |    |
| <b>LASAGNA</b>   | 85 |
| Lasagna with besciamella, meat sauce and cheese  |    |
| <b>TORTELLINI DI RICOTTA</b>   | 85 |
| Cheese tortellini with roasted bacon, and peas in a cream sauce                                  |    |
| <b>RIGATONI ALLA SICILIANA</b>   | 80 |
| Rigatoni baked with fresh tomato, eggplant & ricotta   |    |
| <b>ORECCHIETTE CON CIME DI RABE</b>  | 85 |
| Ear shaped pasta with broccoli rabe in garlic and oil  |    |
| <b>RAVIOLI CON SALVIA</b>  | 90 |
| Cheese ravioli with sage and Tuscan butter   |    |
| <b>FUSILLI CON FUNGHI PORCINI</b>  | 85 |
| Spiral pasta with porcini mushrooms and artichoke hearts in a garlic sauce with a touch of cream |    |
| <b>PENNE CON VEGETALI</b>  | 80 |
| Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic and oil sauce             |    |
| <b>ZITI E PANCETTA</b>   | 80 |
| Ziti with pancetta, sage, rosemary, garlic, white wine, fresh tomato and a touch of cream        |    |
| <b>RIGATONI BOLOGNESE</b>  | 85 |
| Rigatoni in a classic Bolognese sauce  |    |
| <b>TORTELLINI DI ZUCCA</b>   | 95 |
| Pumpkin tortellini in a walnut, honey-cream sauce  |    |
| <b>LINGUINE ALLE VONGOLE</b>   | 95 |
| Linguine w/ N.Z. clams, baby shrimp, white wine, garlic & oil                                    |    |

## SECONDI

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| <b>EGGPLANT ROLLATINI</b>  | 85 |
| Eggplant lightly breaded and fried, rolled with a creamy ricotta filling |    |
| <b>PARMIGIANA</b>  | 85 |
| Eggplant parmigiana Italian style<br>(with boiled eggs and ham)          |    |

## PESCE

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| <b>TILAPIA AL LIMONE</b>   | 140 |
| Pan seared tilapia in a roasted lemon sauce  |     |
| <b>SALMONE AL VINO BIANCO</b>  | 140 |
| Salmon w/white wine, lemon and parsley   |     |
| <b>SALMONE E CARCIOFI</b>  | 140 |
| Roasted salmon, artichoke hearts, tomato and a light cream sauce   |     |
| <b>SOGLIOLA RIPIENA</b>  | 150 |
| Fillet of sole rolled and filled with sautéed bread crumbs, shrimp and scallions,<br>roasted with white wine fresh parsley and a touch of butter |     |
| <b>PAELLA CLASSICA</b>   | 170 |
| Shrimp, scallops, mussels, clams, chicken, chorizo, vegetables and saffron risotto   |     |
| <b>GAMBERI E POMODORO</b>  | 170 |
| Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella,<br>finished in the oven  |     |

## CARNE

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| <b>POLLO E POMODORINI</b>  | 95  |
| Breast of chicken with white wine and cherry tomatoes  |     |
| <b>POLLO AL VINO BIANCO E LIMONE</b>   | 95  |
| Breast of chicken with white wine, lemon, fresh parsley  |     |
| <b>POLLO AI FUNGHI</b>   | 95  |
| Chicken breast with mixed mushrooms, onions and Marsala wine   |     |
| <b>POLLO E MOZZARELLA</b>  | 100 |
| Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella<br>in a lemon and white wine sauce |     |
| <b>INVOLTINO DI POLLO</b>  | 110 |
| Chicken breast rolled and filled with spinach, prosciutto and provolone cheese<br>in a marsala wine sauce      |     |
| <b>VITELLO CON PROSCIUTTO</b>  | 150 |
| Veal medallions pan-seared, topped with prosciutto and sage  |     |
| <b>VITELLO CON FUNGHI</b>  | 150 |
| Veal Medallions sautéed with fresh mushrooms and marsala wine  |     |
| <b>MEDAGLIONE DI MAIALE</b>  | 150 |
| Pork loin with roasted peppers in a leek sauce   |     |
| <b>MAIALE RIPIENO</b>  | 150 |
| Pork loin rolled and filled with spinach, fontina cheese, ham and asparagus,<br>in a white wine sauce          |     |
| <b>SALSICCIA CON PEPERONI E CIPOLLA</b>  | 95  |
| Roasted Italian sausage with sweet red peppers and sautéed Spanish onions                                      |     |