

SECONDI

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

PESCE

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

CARNE

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

Catering Menu



147 Nassau Blvd.
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Tel.516.486.0935 * Fax.516.486.0914

We offer a full line of catering,

Please inquire about...

Hors d'Ouvres

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

Prices in this menu reflect
full tray size.

www.LaBottegaGourmet.com

Catering@labottegagourmet.com

INSALATE

INSALATA DI STAGIONE	35
Seasonal mix greens salad, fresh tomatoes and red onions with our vinaigrette	
RUCOLA E CAPRINO	45
Arugula, goat cheese, sun dried tomatoes and roasted walnut with balsamic dressing	
INSALATA TRICOLORE	45
Radicchio, arugula, endive, imported black olives shaved Parmigiano Reggiano and balsamic dressing	
RUCHETTA E GORGONZOLA	45
Baby arugula, Belgium endive, roasted pecans Gorgonzola crumbles and a light balsamic dressing	
RUCOLA E FARRO	55
Baby arugula, Tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm, gorgonzola cheese and grilled chicken with honey dressing	
INSALATA CON FUNGHI	45
Mixed greens, roasted portobello mushrooms, sweet peppers, sunflower seed and fresh mozzarella with balsamic dressing	
AVOCADO	55
Chopped iceberg lettuce, shredded mozzarella, grilled chicken, avocado, toasted almonds and cherry tomato in a balsamic vinaigrette	
BACON	50
Baby spinach, crispy bacon, dried apples, red onions, walnuts and gorgonzola in a honey dressing	
Add To Any Salad... Chicken \$10 or Shrimp \$20	

ANTIPASTI

ANTIPASTO ALL'ITALIANA	70
Selection of Italian cold cuts and cheeses with olives, roasted peppers and fresh mozzarella	
MOZZARELLA CAPRESE	50
Home-made mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette	
FORMAGGI MISTI	95
Italian cheeses with fresh fruit, dried figs and balsamic reduction (choose from our cheese menu)	
ANTIPASTO DI VEGETALI	70
Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions and olives	
ASPARAGI	70
Roasted and marinated asparagus and tomatoes, topped with farm raised goat cheese and balsamic vinaigrette	
FUNGHI RIPIENI	65
Roasted mushroom filled with bread crumbs, garlic, parsley and mixed wild mushrooms	
POLPETTINE DI MANZO	70
100 % ground beef meatballs in a fresh tomato sauce	
MINI ARANCINE	70
Bite size rice balls filled with fontina cheese and peas lightly breaded and deep fried to perfection	
VONGOLE/ COZZE POSILLIPO	90
Clams or mussels sautéed in a tomato white wine sauce	
CALAMARI FRITTI	60
Fried calamari served with fresh tomato sauce	
VONGOLE \$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 \$80

SPIEDINI

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

BRUSCHETTE

\$1.25 each 25 pieces or more

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

PASTA

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