

The background of the entire advertisement is a close-up photograph of several golden-brown, herbed arancini (rice balls) stacked together.

EST. 2003

LA
BOTTEGA

ITALIAN GOURMET

®

Catering

MERRICK SYOSSET EAST MEADOW

516-874-2807

www.LaBottegaGourmet.com

Gluten Free options available, additional charges may apply.

All catering orders over \$150 are subject to a minimum gratuity of 5%. Additional delivery charges may apply.



Panini Basket

Choose any variety of Panini from our regular menu.

Panini are cut into fours and served in our new Panini box.

5 PANINI \$55 • 10 PANINI \$105

Perfect...For All Occasions





Insalate

Salad

INSALATA Di STAGIONE

30 half 55 full

Seasonal mixed greens, fresh tomatoes, shredded carrotscucumbers, with our balsamic vinaigrette

CAESAR

30 half \$55 full

Romaine Hearts, shaved parmesan reggiano, ciabattacrustons with our homemade caesar dressing

Di PERE

35 half 65 full

Mixed greens, pears, gorgonzola and toasted pecans with lime dressing

RUCCOLA e CAPRINO

35 half 65 full

Baby arugula, goat cheese, sun dried tomatoes, and roasted walnut with our balsamic vinaigrette

TRICOLORE

\$35 half 65 full full

Radicchio, baby arugula, endive, imported Gaeta olives, shaved parmesan reggiano with our balsamic vinaigrette

Caesar Salad

RUCCHETTA e GORGONZOLA

35 half 65 full

Baby arugula, Belgium endive, roasted pecans, gorgonzola crumbles with our balsamic vinaigrette

RUCOLA e FARRO

35 half 65 full

Baby arugula, tuscan barley, cherry tomatoes,roasted hot peppers, hearts of palm and gorgonzola cheese with our honey dressing

1NSALATA con FUNGHI

35 half 65 full

Seasonal mixed greens, roasted portobello mushrooms, roasted sweet peppers, sunflower seeds, and our homemade fresh mozzarella with our balsamic vinaigrette

PARMA

35 half 65 full

Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmesan

AVOCADO

35 half 65 full

Chopped iceberg lettuce, shredded mozzarella, avocado, toasted almonds and cherry tomatoes with our balsamic vinaigrette

BIETOLE

35 half 65 full

Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn, and tomatoes with our honey dijon

Di QUINOA

40 half 70 full

Quinoa, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing

Di MANGO

40 half 70 full

Chopped organic baby kale, fresh mango, quinoa, cherry tomatoes, almonds & shredded mozzarella wth mango dressing

Add to any salad:

Chicken +\$15/25 Turkey +\$18/30 Skirt Steak +\$30/50 Shrimp +\$20/35

Additional charges apply for chopped salads



Antipasti

Appetizers

ANTIPASTO ALL'ITALIANA

60 half 110 full

Selection of Italian cold cuts and cheeses with Gaeta olives, roasted peppers and our fresh homemade mozzarella

MOZZARELLA CAPRESE

32.50 half 55 full

Homemade mozzarella, fresh tomatoes & basil, served with balsamic glaze or vinaigrette

ANTIPASTO di VEGETALI

35 half 60 full

Grilled & marinated zucchini, eggplant, bell peppers, artichokes, mushrooms, onions & Gaeta olives.

FUNGHI RIPIENI

45 half 85 full

Roasted mushrooms stuffed with breadcrumbs, onion carrots, celery & shrimp with a brown sauce

MINI ARANCINE

40 half 70 full

Bite size rice balls filled with a mixture of cheeses, lightly breaded and deep fried with a side of marinara

CALAMARI FRITTI

60 half 110 full

Fried calamari served with fresh marinara sauce

OGOLE/COZZE POSILLIPO

50 half 90 full

Clams or mussels sautéed in tomato white wine sauce

POLPETTINE di MANZO

40 half 70 full

100% ground beef meatballs in a fresh marinara sauce

ZUCCHINI FRITTI

35 half 65 full

Fried zucchini served with fresh marinara sauce

Spiedini

Meat Skewer

SPIEDINI di POLLO MILANESE

37.50 half 65 full

Breaded chicken strips, arugula, cherry tomato on a skewer

GAMBERI e PROSCIUTTO

65 half 120 full

Skewered shrimp wrapped with prosciutto di parma, drizzled with balsamic reduction

SPIEDINI di CARNE

55 half 105 full

Skirt steak skewers over a bed of sautéed onion & peppers

SPIEDINI di SALSICCIA

40 half 70 full

Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto



Spiedini di Carne





Bruschette

\$1.50 each

CLASSICA

Fresh tomato, garlic, fresh basil

POMODORINI

Roasted cherry tomatoes and fresh mozzarella

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella and basil pesto

PORTOBELLO

Roasted Portobello, honey, roasted walnuts and goat cheese

CAPRINO con NOCI

Goat cheese, golden raisins and walnuts

PARMA

Prosciutto di Parma, Parmigiano Reggiano, baby arugula & spicy oil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

RICOTTA

Sautéed mushrooms and kale with fresh ricotta

ZUCCHINI

Grilled zucchini, smashed avocado and hot pepper

PEPERONCINO

Avocado, red onion and tomato with hot pepper

PERA

Roasted squash, fresh ricotta and pears

BACON

Artichoke puree, bacon and Parmigiano

POLPETTE

Mini meatballs with fresh tomato sauce and mozzarella

25 piece minimum
(mix any variety)

Secondi

Carne

POLLO e POMODORINI

52⁵⁰ half 95 full

Chicken breast with a white wine & cherry tomatoes

POLLO al VINO

BIANCO e LIMONE

52⁵⁰ half 95 full

Chicken breast with a white wine lemon, fresh parsley

POLLO al FUNGHI

52⁵⁰ half 95 full

Chicken breast with mixed mushrooms, onions & marsala wine

POLLO e MOZZARELLA

65 half 115 full

Chicken breast topped with fresh tomato, broccoli rabe, & fresh mozzarella in a lemon & white wine sauce

POLLO POMODORO

50 half 90 full

Fried chicken cutlets with melted fresh mozzarella & marinara

POLLO alla SORRENTINO

70 half 125 full

Chicken breast with eggplant, prosciutto, & mozzarella, in a brown sauce

INVOLTINO di POLLO

70 half 125 full

Chicken breast rolled & filled with spinach, prosciutto, & provolone cheese in a marsala wine sauce

PETTO di POLLO

70 half 125 full

Chicken breast with asparagus, roasted peppers & mozzarella, in a brown sauce

VITELLO con FUNGHI

90 half 165 full

Veal medallions sautéed with fresh mushrooms & marsala wine

VITELLO con PROSCIUTTO

95 half 185 full

Veal medallions pan seared, topped with prosciutto & fresh mozzarella in a white wine sauce

SALSICCIA con

PEPERONI e CIPOLLA

55 half 105 full

Roasted Italian sausage with sweet red peppers & sautéed onions, potatoes

SKIRT STEAK

110 half 215 full

Grassfed & all natural. Simply seasoned & grilled to perfection or marinated in our special balsamic sauce

Pollo Pomodorini



Salmone al Vino Bianco

Pesce

SALMONE al VINO BIANCO

80 half 150 full

Salmon with a white wine sauce, lemon & parsley

SALMONE e CARCIOFI

90 half 160 full

Roasted salmon, artichoke hearts, tomato in a light cream sauce

GAMBERI e POMODORO

90 half 165 full

Breaded jumbo shrimp with a tomato sauce, topped with fresh mozzarella, finished in the oven

GAMBERI SCAMPI

90 half 165 full

Jumbo shrimp in a white wine, garlic, butter sauce topped with light breadcrumbs, finished in the oven to perfection

FILET of SOLE con CAPPERI e POMODORINI

90 half 165 full

Pan seared sole with capers, cherry tomatoes, garlic & oil, touch of marinara

FILET of SOLE LIMONE

90 half 165 full

Filet of sole with a white wine sauce, lemon & fresh parsley

Vegeteriano

EGGPLANT ROLLATINI

45 half 85 full

Eggplant lightly breaded & fried, rolled with a creamy ricotta filling

EGGPLANT PARMIGIANA

45 half 85 full

Fried eggplant with melted fresh mozzarella & marinara

VEGETARIAN PASTA BOLOGNESE

60 half 110 full

Brown rice pasta mixed with vegetable chop meat, a touch of marinara and topped with fresh mozzarella
(Impossible Chop Meat: meat free, made with all natural ingredients like coconut oil and potatoes & cholesterol free)

PENNE con VEGETALI

50 half 90 full

Penne pasta with sautéed mixed vegetables, cherry tomatoes in a garlic & oil sauce

ZUCCHINI PRIMAVERA

55 half 100 full

Zucchini style spaghetti with mixed vegetables in a garlic & oil brodo

BROWN RICE PASTA & SAUSAGE

60 half 110 full

Brown rice pasta, veggie sausage broccoli rabe & sundried tomato in a garlic & oil brodo

(Beyond Meat: Meat free, cholesterol free, gluten free)

Guides & Recommendations

All parties and guests will differ, however our recommendation is half trays serve 10-12 people, and full trays serve 22-24 people.



Rigatoni con Sasiccia

Pasta

RIGATONI con SALSAICIA

55 half 95 full

Rigatoni, sweet pork sausage and broccoli rabe in a garlic and oil brodo.

LASAGNA

50 half 90 full

Lasagna stuffed with meat & cheese in marinara sauce

RIGATONI alla SICILIANA

50 half 90 full

Rigatoni baked with fresh tomato, eggplant & ricotta

FUSILLI con GAMBERI

65 half 120 full

Fusilli with shrimp, prosciutto, onion & tomato in a light cream sauce

BOTTEGA alla VODKA SPECIAL

55 half 100 full

Penne pasta with chicken cutlet, fresh mozzarella & baby spinach in an alla vodka cream sauce

RIGATONI BOLOGNESE

55 half 95 full

Rigatoni in a classic bolognese sauce

LINGUINE alle VONGOLE

65 half 120 full

Linguine with clams, baby shrimp, white wine, garlic & oil

LOBSTER RAVIOLI

65 half 120 full

Lobster stuffed ravioli in a pink cream sauce

PENNE INTEGRALI con POLLO

60 half 110 full

Whole wheat penne, grilled chicken, baby spinach, cannellini beans with a garlic & oil sauce

PENNE with CAJUN CHICKEN

55 half 100 full

Penne with Cajun grilled chicken, cherry tomatoes and almonds in a pesto sauce

LINGUINE con GAMERI

65 half 120 full

Linguine with jumbo shrimp, white wine, garlic, cherry tomato and a touch of marinara



Rigatoni Bolognese



Bottega alla Vodka

Vegetali

Spinach sautéed in garlic and oil	40	half	65	full
Broccoli sautéed in garlic and oil	40	half	65	full
Cauliflower sautéed in garlic and oil	40	half	65	full
Mushrooms sautéed in garlic and oil	40	half	65	full
Roasted Rosemary Carrots	40	half	65	full
Mashed Potatoes	40	half	65	full
Potatoes, Peppers & Onions	40	half	65	full
Roasted Corn on the cob with a side of butter	45	half	70	full
Broccoli Rabe sautéed in garlic and oil	45	half	70	full
Portobello Mushrooms marinated in balsamic	45	half	75	full



Children's Fav's

POLLO FRITTE

40 half 75 full

Chicken cutlet strips with a side of ketchup & honey dijon

PATATINE FRITTE

30 half 55 full

Idaho Potato, cut in strips with our special seasoning, fried to perfection

MACARONI & CHEESE

35 half 65 full

Spiral pasta with a mixture of cheeses topped off in the oven

MOZZARELLA FRITTE

35 half 65 full

Our Fresh mozzarella, cut in sticks, breaded, fried to perfection

PENNE

37^{so} half 65 full

Tossed in a fresh Marinara, garlic & oil or butter sauce

RAVIOLI

40 half 70 full

Cheese Ravioli tossed in your choice of marinara, butter or garlic & oil

Desserts and Extras



DRESSINGS & SPREADS

\$5 - \$10 ea.

ASSORTED ITALIAN COOKIE TRAY

\$22.50 1.5lb / \$37.50 2.5lb / \$70 5lb

ASSORTED DESERT PLATTER

\$3.50 pp

SEASONAL FRUIT PLATTER SERVES

18 to 20 \$70 | 12 to 15 \$40

We also offer a full off premise staff for any type of party.
All catering orders come with bread and serving utensils if needed.
Racks & Sternos available upon request with refundable deposit.

Merrick
2010 Merrick Road

Syosset
11 Berry Hill Road

East Meadow
376 Merrick Ave



Memo

"jot down your order here"

Catering Packages

(No substitutions)

#1

SALAD:

STAGIONE or CAESAR

APPETIZER:

1/2 TRAY MINI ARANCINE or
MOZZARELLA CAPRESE

PASTA:

PENNE ala VODKA or
PENNE VEGETALI

ENTREE:

POLLO POMODORO,
POLLO FUNGHI or

POLLO al VINO BIANCO e' LIMONE

\$220 (\$55 savings) | Feeds 20-22 people

#2

SALAD:

STAGIONE, CAESAR,
INSALATA DI PERE or
RUCOLA CAPRINO POLLO

APPETIZER:

MINI ARANCINE, ANTIPASTO ALL'ITALIANA
or FRIED ZUCCHINI

PASTA:

(choose 2)

PENNE VEGETALI,
BOTTEGA ala VODKA or
RIGATONI BOLOGNESE

ENTREE:

(choose two)

POLLO POMODORO,
POLLO FUNGHI,

POLLO al VINO BIANCO e' LIMONE,
EGGPLANT PARM or SAUSAGE & PEPPERS

Also Includes a

BASKET OF 10 PANINI

\$515 (\$130 savings) | Feeds 40-45 people

Vegetarian Package

SALAD:

STAGIONE OR CAESAR

APPETIZER:

MOZZARELLA CAPRESE, FRIED ZUCCHINI, MINI ARANCINE or Choice of 12 BRUSCHETTE

PASTA:

PENNE VEGETALI, VEGGIE BOLOGNESE (Impossible Chop Meat),
BROWN RICE PASTA & BEYOND MEAT SAUSAGE or PENNE ala VODKA

BASKET OF 5 PANINI: Assortment of your choice

Upgrade to Gluten Free Panini for \$10

\$155 (\$30 savings) | Feeds 10-12 people