

SALADS

STAGIONE  **\$10.50**
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

TRICOLORE  **\$12.50**
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

ISALATA Di PERE  **\$12.50**
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

BIETOLE  **\$12.50**
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing

INSALATA con FUNGHI  **\$12.50**
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR  **\$10.50**
Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing

MEDITERRANEAN CHICKPEA **\$13.50**
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette

CAN BE ADDED TO ANY SALAD	
Chicken	\$6.00
Cajun Chicken	\$6.50
Turkey	\$6.00
Calamari	\$6.00
Shrimp	\$8.00
Cajun Shrimp	\$8.50
Salmon	\$8.00
Hanger Steak	\$9.00
Any Salad Chopped	\$1.00
Extra 3-5oz Dressing	\$1.00


Steak
BISTECCA e ZOLA  **\$18.50**
Hanger steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions and gorgonzola with balsamic dressing

Grilled Chicken

AVOCADO SALAD  **\$16.50**
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO  **\$16.50**
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO **\$16.50**
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di Pollo  **\$16.50**
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

MINT SALAD  **\$16.50**
Grilled chicken, romaine hearts, walnuts, raisins, fresh mint, & quinoa with mango dressing

INSALATA di POMODORO  **\$16.50**
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella with balsamic dressing

INSALATA di CARCIOFI  **\$16.50**
Artichoke hearts, baby arugula, grilled chicken, quinoa with fresh tomatoes, hot peppers, red onions, & fresh mozzarella with balsamic dressing


INSALATA di QUINOA  **\$16.50**
Quinoa with grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds & cucumber with mango dressing


INSALATA di CAVOLO  **\$16.50**
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing


INSALATA di MANGO  **\$16.50**
Chopped organic baby kale, fresh mango, grilled chicken, quinoa with cherry tomatoes, almonds & shredded mozzarella with mango dressing

POLLO e GUACAMOLE  **\$16.50**
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing


Chicken Cutlet
PARMA SALAD **\$16.50**
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

PIPPO  **\$13.50**
Prosciutto, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta

LECCE  **\$13.50**
Parma ham, mozzarella, tomatoes & spicy aioli on focaccia

MATT  **\$13.50**
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta

Roasted Turkey
TURKEY BLT **\$12.75**
Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia

FROSINONE  **\$12.75**
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina

SAN REMO **\$13.00**
Roasted turkey, mozzarella, roasted hot peppers, guacamole on ciabatta

TURKEY AVOCADO **\$13.00**
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

GUBBIO  **\$12.00**
Roasted portobello, goat cheese, basil pesto, roasted pepper on whole wheat

SIENNA  **\$9.25**
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina

VITTORIA  **\$12.00**
Artichoke hearts, sundried tomatoes, roasted peppers & baby arugula on focaccia

VEGETARIANO  **\$12.00**
Grilled mixed vegetables with fresh tomatoes & mozzarella on rustic hero

GOAT CHEESE  **\$12.00**
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini & red onion on focaccia

Cured Meats
THE AMERICANA **\$13.50**
Prosciutto, mozzarella, roasted peppers, balsamic vinaigrette, on foccia

CRUDO  **\$13.50**
Prosciutto, mozzarella, baby arugula on ciabatta

PROSCIUTTO  **\$13.50**
Prosciutto, mozzarella, tomato on ciabatta

PICCANTE **\$13.00**
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta

ANCONA **\$13.00**
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta

Vegetarian
SICILIA  **\$12.00**
Fried eggplant, mozzarella, roasted peppers on krispina

POTENZA  **\$12.00**
Fried eggplant, mozzarella, tomato, basil on krispina

FOGGIA  **\$12.00**
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

TRAPANI  **\$12.00**
Portobello mushroom, mozzarella, roasted peppers & sautéed onions on focaccia

PORTOBELLO  **\$12.00**
Roasted portobello, tomato, mozzarella on whole wheat

TERRA  **\$12.50**
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

SAL SALAD **\$16.50**
Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD **\$16.50**
Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing


SUSAN SALAD **\$16.50**
Chicken cutlet, mixed greens, red onion, tomato, gorgonzola, roasted corn, roasted hot pepper with balsamic dressing

Roasted Turkey
TURKEY BACON  **\$16.50**
Romaine hearts, turkey, bacon, avocado, gorgonzola, cherry tomatoes & balsamic vinaigrette

TACCHINO e AVOCADO  **\$16.50**
Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing

Seafood
TONNO  **\$13.00**
Italian tuna in olive oil with fresh tomato, baby arugula & spicy aioli on krispina


NAPOLI  **\$14.00**
Grilled Shrimp, salsa aioli, baby arugula on a round rustic

ASTI  **\$14.00**
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta

AGRIGENTO  **\$14.00**
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic

Steak
BISTECCA  **\$15.50**
Hanger steak, sautéed onion, smoked mozzarella on ciabatta

BISTECCA e MOZZARELLA  **\$15.50**
Hanger steak, mozzarella, roasted pepper on ciabatta

BISTECCA e FUNGHI  **\$15.50**
Hanger steak, fontina, sautéed mushrooms on ciabatta


Seafood

Calamari
INSALATA di CALAMARI  **\$18.25**
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

Tuna
INSALATA di TONNO  **\$18.25**
Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing

Shrimp
INSALATA di Mango e GAMBERI  **\$18.25**
Grilled shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

ROMANA con GAMBERONI  **\$18.25**
Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing


GAMBERONI e GUACAMOLE  **\$18.25**
Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

Salmon
SALMONE e GUACAMOLE  **\$18.25**
Grilled salmon, mixed greens, guacamole, hearts of palm & toasted, sunflower seeds with honey dijon dressing

SALMONE e QUINOA **\$18.25**
Grilled salmon, romaine lettuce chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

SALMONE e PERE  **\$18.25**
Grilled salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

Gluten Free Quinoa

ALEXANDRO  **\$15.50**
Hanger steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

THE NEW YORKER **\$13.50**
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Pork
BARI  **\$13.50**
Sweet sausage, broccoli rabe, olive paste on round rustic

SARDEGNA  **\$13.50**
Sweet sausage, mozzarella, roasted hot pepper on round rustic

Piadina Classica
Served with a side order of Stagione or Caesar salad, Tuscan fries or sweet potatoes fries

PROSCIUTTO DI PARMA **\$13.50**
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

HANGER STEAK **\$16.50**
Hanger steak with fontina cheese, peppers and onions

GRILLED CHICKEN **\$13.50**
with stracchino cheese & baby spinach

GRILLED SHRIMP **\$15.50**
with stracchino cheese & mixed vegetables

Panini Basket


Your choice of panini cut in quarters

10 PANINI \$115.00

5 PANINI \$60.00


PANINI


GLUTEN FREE BREAD  **\$2.50**
Side spreads available at an additional charge

CUNEO  **\$12.75**
Grilled chicken, mozzarella, grilled zucchini, roasted peppers on ciabatta

SAVONA  **\$12.75**
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

HOGANS  **\$12.75**
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta

NUORO  **\$12.75**
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta

PERUGIA  **\$12.75**
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero

PRATO **\$13.00**
Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta

PIETRO **\$13.00**
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta

PEPERONI **\$13.00**
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta


COTOLETTA **\$13.00**
Chicken cutlet, mozzarella, red onion, tomato & herb mayo on ciabatta

Chicken

ISPICA  **\$12.75**
Grilled chicken breast with sautéed onions & fontina cheese on focaccia


POLLO e POMODORO **\$13.00**
Chicken cutlet with tomato sauce & mozzarella on ciabatta


POLLO e SPINACI **\$12.75**
Chicken tenders sautéed with spinach, fontina, white wine & garlic on round rustic


LATINA  **\$12.75**
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

TRIESTE  **\$12.75**
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta

ANTHONY  **\$12.75**
Grilled chicken, mozzarella, baby arugula, balsamic on krispina

POLLO  **\$12.75**
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta

NYCOM  **\$12.75**
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina

UDINE  **\$12.75**
Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta

Soup Specials

Pint \$7.50

ZUPPA di Pollo e VEGETALI
Chicken Vegetable

LENTICCHIE
Lentil

PASTA con FAGIOLI
(optional GF with no pasta)

SPLIT PEA

ESCAROLE & BEAN
with sausage

ZUCCA
Butternut Squash

MINISTRONE
(optional GF with no pasta)

TORTELLINI in BRODO
Cheese tortellini, tomatoes & scallions in broth

VEGETARIANO

Mixed vegetables with egg whites in broth

SEAFOOD SOUP
Pint \$8.50

SEASONAL SOUP

LOBSTER BISQUE M/P

Bruschette

\$9.00 Choice of Three

\$15.00 Choice of Six

CLASSICA

Fresh tomato, garlic, fresh basil

GAMBERI

Roasted jumbo shrimp, tomato, hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella & basil pesto

POMODORINI

Roasted cherry tomatoes & fresh mozzarella

PARMA

Prociutto di parma, parmigiano reggiano, baby arugula & spicy oil

CAPRINO con NOCI

Goat cheese, raisins & walnut

PERA

Roasted squash, fresh ricotta & pears

RICCOTA

Sautéed mushrooms and kale with fresh ricotta

ZUCCHINI

Grilled zucchini, smashed avocado and hot pepper

Bacon

Artichoke puree, bacon & parmigiano

PEPERONCINO

Avocado, red onion, tomato with hot pepper

POLPETTE

Mini meatball with fresh tomato sauce & mozzarella

PORTOBELLO

Roasted portobello & walnut with goat cheese

Panini Per I Bambini

(Kids Only)

MATTIA \$7.50
Mozzarella, tomato, basil on rustic hero

ERIKA \$10.00
Chicken cutlet, mozzarella on rustic hero

FORMAGGINO \$7.50

Double mozzarella melted between flattened round bread

POLLO con PATATINE \$10.00
Chicken strips with a side of Tuscan fries

PENNE \$8.50

RAVIOLINI \$9.00

Penne with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka

GIUSEPPE JR. \$10.00

Hamburger, mozzarella, ketchup and tomato on round bread

Sides

Broccoli \$9.50
Cauliflower \$9.50
Potatoes, Peppers & Onions \$9.50
Mushrooms \$9.50
Chicken \$6.00
Shrimp \$8.00

Mixed Vegetables \$9.50
Spinach \$9.50
Broccoli Rabe \$10.50
Escarole & Beans \$9.50
Tuscan Fries \$6.50
Sweet Potato Fries \$7.50

Antipasti

FRIED ZUCCHINI

\$11.50

Lightly breaded and served with a marinara dipping sauce

SPAGHETTI PATTIE

\$12.50

Homemade Spaghetti patties w/ Ricotta, pecorino cheese pan fried with vodka sauce

CALAMARI FRITTI \$15.50

Crispy golden fried calamari served with a fresh tomato sauce

MEATBALL \$9.50

5 meatballs in marinara sauce with a scoop of ricotta

MINI ARANCINI

3 for \$5; 5 for \$7; 10 for \$13.50; \$1.75 each
Famous cheese rice balls served with a tomato dipping sauce

MOZZARELLA CAPRESE

\$11.50

Fresh mozzarella, roasted peppers, Gaeta olives, tomato, fresh basil topped with balsamic glaze

STUFFED AVOCADO

\$15.00

Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze

EGGPLANT BRUSCHETTE

\$16.50

Two grilled or fried eggplant topped with tomato, onion, basil & avocado

MOZZARELLA CARROZA OR (MOZZARELLA STICKS)

\$13.00

Hom made mozzarella breaded & pan fried served with marinara sauce

Secondi

Served with choice of potato & vegetable, or pasta

POLLO MOZZARELLA

\$24.00

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

POLLO FUNGHI \$23.00

Chicken breast with mixed mushrooms, onions in a marsala wine sauce

BRUSCHETTE di POLLO

\$23.00

Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing

POLLO al VINO BIANCO

\$23.00

Breast of chicken with white wine, lemon, fresh parsley

POLLO alla SORRENTINO

\$24.00

Breast of chicken with eggplant, prosciutto and fresh mozzarella in a brown sauce

SALMONE con VINO BIANCO

\$27.00

Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce

SALMONE POMODORINI

\$27.00

Pan seared Atlantic salmon & cherry tomato light sauce

PETTO di POLLO

\$24.00

Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce

POLLO alla GRIGLIA

\$24.00

Grilled chicken, broccoli rabe, and roasted peppers with melted fresh mozzarella, in a light wine sauce

GRILLED SALMON

\$27.00

Fresh grilled Atlantic salmon filet

SHRIMP FRANCESE \$26.00

Fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with parsley

SHRIMP PARMIGIANA

\$26.00

Breaded and fried shrimp topped with melted mozzarella and marinara

GRILLED SKIRT STEAK

8oz skirt steak grilled to perfection \$27.00

EGGPLANT ROLLATINI

\$21.00

Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce

Pasta

Gluten free brown rice penne also available \$2.00 extra
Substitute with zucchini linguine for a healthier option for \$3.00 extra

LINGUINE con Gamberi

\$22.00

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

PENNE INTEGRALI con POLLO

\$21.00

Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil

ZUCCHINI PRIMAVERA

\$23.00

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

PENNE with ITALIAN SWEET SAUSAGE

\$22.00

Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic & virgin olive oil brodo

BROWN RICE PESTO PASTA

\$21.00

Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano

VEGETARIAN BOLOGNESE

\$24.00

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

Burgers

Served with a side order of Stagione or Caesar salad,
Tuscan fries or sweet potato fries
Substitute Gluten free roll \$2.50

HAMBURGER CLASSICA

\$13.50

Ground angus beef, mozzarella, red onion tomato baby arugula, spicy salsa aioli, on round rustic

HAMBURGER MODERNA

\$14.00

Ground angus beef, mozzarella, sauteed onion, sauteed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

BISON BURGER

\$15.50

Topped with gorgonzola, bacon, sauteed onion and herb mayo on round rustic

CHICKEN BURGER \$15.00

Avocado, mixed greens, tomato, provolone, & pesto on round rustic

MERRICK alla VODKA

\$21.00

Penne with fresh mozzarella, spinach & chicken cutlet

RIGATONI BOLOGNESE

\$21.00

Rigatoni Pasta mixed with our delicious Bolognese Meat sauce

RAVIOLI con GAMBERI

\$22.00

Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream

ZUCCHINI BOLOGNESE

\$23.00

Zucchini style spaghetti mixed with our delicious bolognese meat sauce

TORTELLINI TRICOLORE

\$22.00

Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce

SEAFOOD PASTA

\$28.00

Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce

SPAGHETTI CHICKEN BOLOGNESE

\$23.00

Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce

TAKE OUT & DELIVERY

MENU

LET US CATER
YOUR NEXT EVENT

Follow us on Social Media

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 labottegaofmerrick

All menu pricing reflects
a 3.99% CASH discount

Please advise us when ordering
Gluten Free or Vegetarian

 GLUTEN FREE

 VEGETARIAN

 VEGAN

ASK ABOUT OUR DRINK OPTIONS

Full Array of Bottles & Fountain Sodas as well as our Specialty Homemade Drinks

Homemade Unsweetened Iced Tea \$3.00

Homemade Mango Unsweetened Iced tea \$4.00

Homemade Raspberry Unsweetened Iced Tea \$4.00

Bottega Boyz
Wood Fired Pizza
Coming Soon!