

## ANTIPASTI

<b>Fried Zucchini</b> (V)	\$13.50
Lightly breaded and served with marinara dipping sauce	
<b>Spaghetti Pattie</b>	\$13.50
Homemade Spaghetti patties w/ ricotta, pecorino cheese pan fried with vodka sauce	
<b>Calamari Fritti</b>	16.50
Crispy golden fried calamari served with a fresh tomato sauce	
<b>Meatball</b>	\$11.50
5 meatballs in marinara sauce with a scoop of ricotta	
<b>Mini Arancini</b> (V)	
<b>3 for \$7, 5 for \$10, 10 for \$17</b>	
Famous cheese rice balls served with a tomato dipping sauce	
<b>Stuffed Avocado</b> (GF)	\$16.50
Stuffed with shrimp, cherry tomatoes over a bed of arugula with balsamic glaze	
<b>Eggplant Bruschette</b> (V)	\$16.50
Two grilled or fried eggplant topped with tomato, onion, basil & avocado	
<b>Mozzarella Carroza or Mozzarella Sticks</b> (V)	\$14.00
Home made mozzarella breaded & pan fried served with marinara sauce	

## SOUPS

Pint \$7.50

<b>Zuppa di Pollo e Vegetali</b> (GF, V) Chicken vegetable
<b>Lenticchie</b> (GF, V) Lentils
<b>Pasta e Fagioli</b> (GF)
[Optional GF with no pasta]
<b>Split Pea</b> (GF, V)
<b>Escarole &amp; Bean</b> (GF) with sausage
<b>Zucca</b> (GF, V) Butternut Squash
<b>Minestrone</b> (V) [Optional GF with no pasta]
<b>Tortellini in Brodo</b>
Cheese tortellini, tomatoes & scallions in broth
<b>Vegetariano</b> (GF, V)
Mixed vegetables with egg whites in broth
<b>Seafood Soup</b> pint \$8.50
<b>Lobster Bisque</b> Seasonal Soup MP

## SIDES

<b>Broccoli</b>	\$9.50	<b>Steak</b>	\$9.00
<b>Cauliflower</b>	\$9.50	<b>Salmon</b>	\$8.00
<b>Potatoes, Peppers &amp; Onions</b>	\$9.50	<b>Mixed Vegetables</b>	\$9.50
<b>Mushrooms</b>	\$9.50	<b>Spinach</b>	\$9.50
<b>Chicken</b>	\$6.00	<b>Broccoli Rabe</b>	\$10.50
<b>Shrimp</b>	\$8.00	<b>Escarole &amp; Beans</b>	\$9.50
<b>Turkey</b>	\$6.00	<b>Tuscan Fries</b>	\$6.50
		<b>Sweet Potato Fries</b>	\$7.50

## PASTA

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

<b>Penne Integrali con Pollo</b>	\$23.00
Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil	
<b>Zucchini Primavera</b>	\$25.00
Zucchini style spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo	
<b>Vegetarian Bolognese</b>	\$25.00
Brown rice penne with veggie chop meat, a touch of marinara and topped with fresh mozzarella	
<b>Merrick alla Vodka</b>	\$24.00
Penne with fresh mozzarella, spinach & chicken cutlet	
<b>Rigatoni Bolognese</b>	\$23.00
Rigatoni pasta mixed with our delicious bolognese meat sauce	
<b>Ravioli con Gamberi</b>	\$25.00
Cheese ravioli & sautéed shrimp in a tomato sauce with a touch of cream	
<b>Orecchiette Con Cime di Rabe</b>	\$23.00
Sweet Italian sausage & broccoli rabe	
<b>Gnocchi con Tartufo</b>	\$23.00
In a butter & sage with black truffle shavings	
<b>Gnocchi al Pesto</b>	\$24.00
Potato Gnocchi, cherry tomatoes, toasted pine nuts, topped with burrata cheese in a pesto cream sauce	

## SECONDI

Served with choice of potato & vegetable or pasta

<b>Pollo Funghi</b>	\$27.00
Chicken breast with mixed mushrooms, onions in a marsala wine sauce	
<b>Bruschette di Pollo</b>	\$25.00
Grilled chicken breast lightly marinated in balsamic, topped with tomato & mozzarella bruschette over mix greens in a light citrus dressing	
<b>Pollo al Vino Bianco</b> (GF, V)	\$27.00
Breast chicken with white wine, lemon and fresh parsley	
<b>Petto di Pollo</b> (V)	\$27.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
<b>Pollo alla Griglia</b>	\$25.00
Grilled chicken, broccoli rabe and roasted peppers with melted fresh mozzarella in a light wine sauce	
<b>Salmone con Vino Bianco</b> (GF, V)	\$29.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce	
<b>Grilled Salmon</b>	\$29.00
Fresh grilled Atlantic salmon filet	
<b>Shrimp Francese</b>	\$28.00
Fresh egg batteres shrimp, pan seared in our white wine and lemon sauce topped with parsley	
<b>Grilled Skirt Steak</b>	\$29.00
8oz skirt steak grilled to perfection	
<b>Eggplant Rollatini</b>	\$24.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and tomato sauce	

## BRUSCHETTE

Choice of three \$9.00 | Choice of six \$16.00

<b>Classica</b> tomato, garlic & basil (V)
<b>Mozzarella e basilico</b> , roasted peppers, mozzarella, pesto (V)
<b>Caprino con noci</b> goat cheese, raisins & toasted walnuts (V)
<b>Mortadella</b> robiola cheese, walnuts, italian mortadella
<b>Pomodorini</b> roasted cherry tomato & fresh mozzarella (V)
<b>Parma</b> prosciutto, parmigiano, baby arugula & spicy oil (GF)
<b>Zenzero</b> parma ham, fresh mozzarella, fresh ginger
<b>Tartufo</b> robiola cheese, black truffles (V)
<b>Robiola</b> cheese, crumbled sweet italian sausage
Cherry tomato & chili flakes
<b>Polpette</b> mini meatballs, tomato sauce & mozzarella
<b>Portobello</b> portobello, walnuts, goat cheese & honey (V)
<b>Mango</b> grilled mango, goat cheese, honey & walnuts (V)

## PANINI PER I BAMBINI

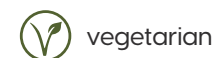
<b>Mattia</b> Mozzarella, tomato, basil on rustic hero (V)	\$8.50
<b>Erika</b> Chicken cutlet, mozzarella on rustic hero	\$12.00
<b>Formaggino</b> Double mozzarella melted between flattened round bread (V)	\$8.50
<b>Pollo con Patatine</b> Chicken strips with a side of tuscan fries	\$11.75
<b>Penne</b> with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka (V)	\$11.50
<b>Ravioloni</b> with choice of marinara, garlic and oil, or butter sauce, add \$1.50 for alla vodka (V)	\$11.50

## BURGERS

<b>Hamburger Classica</b> (GF) (GF)	\$15.00
Ground Angus beef, fresh mozzarella, red onion tomato, baby arugula, spicy salsa aioli, on round rustic	
<b>Hamburger Moderna</b> (GF) (GF)	\$16.50
Ground Angus beef, fresh mozzarella, sautéed onion, sautéed mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic	
<b>Lobster Roll</b>	MP
Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper	
<b>Veggie Burger (beyond burger - meat-free)</b>	\$15.00
Topped with provolone, tomato, avocado, sautéed spinach & roasted pepper spread on round rustic	
<b>Served with a side order of stagione or caesar salad, tuscan fries or sweet potato fries. Substitute gluten free roll \$2.50</b>	

## LOCAL FAVORITES

1) Mediterranean chick pea salad	\$16.50
2) Salmon Quinoa	\$19.00
3) The Americana	\$15.50
4) Turkey BLT	\$16.50
5) Turkey Avocado	\$16.50
6) The New Yorker	\$16.50



vegetarian



gluten free



spicy

# LA BOTTEGA

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## SALADS

### VEGETARIAN

<b>Stagione</b> 🌿 🌱	\$12.00
Mixed greens, tomatoes, carrots & cucumbers balsamic dressing	
<b>Insalata di Pere</b> 🌿 🌱	\$15.50
Mixed greens, pears, gorgonzola, toasted pecans lime dressing	
<b>Bietole</b> 🌿 🌱	\$14.75
Mixed greens, red beets, goat cheese toasted walnuts, roasted corn, tomatoes honey dijon dressing	
<b>Insalata Fagioli e Avocado</b> 🌿 🌱 🌶️	\$17.00
Romaine hearts, sautéed black beans, roasted corn quinoa, avocado, cilantro, hot peppers, sun-dried tomatoes, red onions, lime dressing	
<b>The Farmers Salad</b> 🌿 🌱	\$17.50
Steamed string beans, roasted red beets, fingerling potatoes, steamed broccoli, toasted almonds goat cheese and honey dressing	
<b>Caesar</b>	\$13.50
Romaine hearts, ciabatta croutons shaved parmigiano, caesar dressing	

### GRILLED CHICKEN

\$17.50

<b>Avocado</b> 🌿	
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado toasted almonds & cherry tomatoes, balsamic dressing	
<b>Pollo e Guacamole</b> 🌿 🌶️	
Grilled chicken, iceberg lettuce, guacamole, hot peppers shredded mozzarella, cherry tomatoes, lime dressing	
<b>Insalata di Carciofi</b> 🌿 🌶️	
Grilled chicken, artichoke hearts, arugula, quinoa, tomatoes hot peppers, red onions, mozzarella, balsamic dressing	
<b>Insalata di Quinoa</b> 🌿	
Grilled chicken, romaine hearts, quinoa, tomatoes, avocado olives, almonds, cucumbers, mango dressing	
<b>Insalatina di Pollo</b> 🌿	
Grilled chicken, mixed greens, Gaeta olives, red onions carrots, toasted almonds, balsamic dressing	
<b>Rucola Caprino e Pollo</b> 🌿	
Grilled chicken, baby arugula, goat cheese sun-dried tomatoes, toasted walnuts, balsamic dressing	
<b>Insalata di Mango</b> 🌿	
Grilled chicken, baby kale, fresh mango, quinoa cherry tomatoes, toasted almonds, shredded mozzarella mango dressing	
<b>Insalata di Pomodoro</b> 🌿	
Grilled chicken, iceberg lettuce, tomatoes, Gaeta olives, basil red onions, fresh mozzarella, balsamic dressing	
<b>Hot Berry Salad</b> 🌿 🌶️	
Grilled chicken, mixed greens, cherry tomatoes, goat cheese goji berries, hot peppers, red beets dressing	

### CHICKEN CUTLET

\$17.50

<b>Sal</b>	
Chicken cutlet, mixed greens, red onions, tomatoes roasted garlic vinaigrette, balsamic dressing	
<b>Di Rosa</b>	
Chicken cutlet, mixed greens, tomatoes, goat cheese balsamic dressing	
<b>Susan</b> 🌶️	
Chicken cutlet, mixed greens, red onions, hot peppers roasted corn, gorgonzola, tomatoes, balsamic dressing	
<b>Parma</b>	
Chicken cutlet, romaine hearts, tomatoes, Gaeta olives red onions, roasted red peppers, shaved parmigiano balsamic dressing	
<b>Arcobaleno</b>	
Chicken cutlet, mixed greens, goji berries, artichokes hearts black olives, sun dried tomatoes, shaved parmigiano with red beets dressing	

### TURKEY

\$17.50

<b>Tacchino e Avocado</b> 🌿 🌶️	
Roasted turkey, mixed greens, shredded mozzarella, tomatoes avocado, sautéed mushrooms, hot peppers, balsamic dressing	

### STEAK

\$19.50

<b>Mela</b> 🌿	
Roasted Angus steak, baby arugula, pico de gallo shaved parmigiano, avocado, roasted corn, lime dressing	
<b>Bistecca e Zola</b> 🌿	
Roasted Angus steak, mixed greens, cherry tomatoes Gaeta olives, marinated onions, gorgonzola, balsamic dressing	

### SEAFOOD

\$18.50

<b>Insalata di Calamari</b> 🌿	
Grilled calamari, mixed greens, Gaeta olives Capers, sun-dried tomatoes, scallions, lime dressing	
<b>Romana e Tonno</b> 🌿	
Italian tuna, romaine hearts, boiled egg cherry tomatoes, fava beans, lime dressing	
<b>Insalata di Irma</b> 🌿	
Tuna, baby arugula, scallions, sun-dried tomatoes, avocado gorgonzola cheese and Capers with Raspberry dressing	
<b>Salmone Guacamole</b> 🌿	
Grilled salmon, mixed greens, guacamole, hearts of palm toasted sunflower seeds, honey dijon dressing	
<b>Salmone e Pere</b> 🌿	
Grilled salmon, baby spinach, endive, pears, toasted pecans red beets, cherry tomatoes, Raspberry dressing	
<b>Romana Gamberoni</b> 🌿	
Grilled shrimp, romaine hearts, fresh mozzarella, raisins toasted walnuts, tomatoes, balsamic dressing	

## PANINI

### GRILLED CHICKEN

\$16.00

<b>Trieste</b>   Grilled chicken, black olive paste, grilled zucchini fresh mozzarella, ciabatta 🌿	
<b>Anthony</b>   Grilled chicken, fresh mozzarella, baby arugula balsamic vinegar, kripina 🌿	
<b>Pollo</b>   Grilled chicken, broccoli rabe, smoked mozzarella, ciabatta 🌿	
<b>NYCOM</b>   Grilled chicken, parma ham, fresh mozzarella baby arugula, kripina 🌿	
<b>Nuoro</b>   Grilled chicken, hot pepper, basil pesto, fresh mozzarella chopped iceberg, tomato, ciabatta 🌿	
<b>Cuneo</b>   Grilled chicken, fresh mozzarella, grilled zucchini roasted red pepper, ciabatta 🌿	
<b>Savona</b>   Grilled chicken, tomato, fresh mozzarella roasted garlic aioli, ciabatta 🌿	
<b>Udine</b>   Grilled chicken, sautéed onion, fresh mozzarella, tomato ciabatta 🌿	
<b>Perugia</b>   Grilled chicken, guacamole, chopped iceberg fresh mozzarella, rustic hero 🌿	
<b>Latina</b>   Grilled chicken, fresh mozzarella, roasted red pepper baby arugula, focaccia 🌿	
<b>Hogans</b>   Grilled chicken, marinated artichoke, sun-dried tomato fresh mozzarella, basil pesto, ciabatta 🌿	

### CHICKEN CUTLET

\$16.50

<b>Pietro</b>   Chicken cutlet, mixed greens, roasted red pepper, fresh mozzarella, herb mayo, ciabatta	
<b>Cotoletta</b>   Chicken cutlet, fresh mozzarella, tomato red onion, herb mayo, ciabatta	
<b>Peperoni</b>   Chicken cutlet, fresh mozzarella roasted red pepper, red onion, ciabatta	
<b>Piccante</b>   Chicken cutlet, fresh mozzarella mixed greens, spicy salsa aioli, ciabatta 🌶️	
<b>Ancona</b>   Chicken cutlet, mixed greens, fresh mozzarella hot peppers, tomato, ciabatta 🌶️	
<b>Prato</b>   Chicken cutlet, fontina, sautéed onion roasted red pepper, spicy artichoke sauce, ciabatta 🌶️	
<b>Pollo e Pomodoro</b>   Chicken cutlet, tomato sauce fresh mozzarella, ciabatta	
<b>The Jordan</b>   Chicken cutlet, bacon, smoked mozzarella marinated fingerling potatoes, hot peppers, iceberg tomato, mustard sauce, ciabatta 🌶️	

### TURKEY

\$16.50

<b>Frosinone</b>   In-house roasted turkey, bacon, smoked mozzarella, sautéed onion, herb mayo, kripina bread 🌿	
<b>The Gobbler</b>   Turkey, mustard honey sauce, hot peppers provolone cheese, sautéed onions, baby arugula fresh tomatoes and saba dressing, ciabatta 🌿 🌶️	

### BEEF

\$17.50

<b>Bistecca</b>   Roasted Angus steak, sautéed onion smoked mozzarella, ciabatta 🌿	
<b>Alexandro</b>   Roasted Angus steak, avocado, hot pepper romaine, tomato, red onion, ciabatta 🌿 🌶️	
<b>Bistecca e Mozzarella</b>   Roasted Angus steak fresh mozzarella, roasted red peppers, ciabatta 🌿	

<b>Il Pastrami</b>   Half pound of sliced pastrami with whole grain mustard, red cabbage, mustard sauce and fontina cheese, ciabatta 🌿	\$21.00
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### PORK

<b>Trentino</b>   In-house roasted porchetta, smoked mozzarella sautéed mushroom, round rustic 🌿	\$16.50
<b>Ascoli</b>   In-house roasted porchetta, fresh mozzarella broccoli rabe, hot peppers, round rustic 🌿 🌶️	\$16.50
<b>Il Massiccio</b>   In-house rosated porchetta, artichokes hearts fontina cheese, fig spread, sautéed onions, hot peppers ciabatta 🌿 🌶️	\$17.00

### TUNA

\$16.50

<b>Tonno</b>   Italian tuna, baby arugula, tomato, spicy salsa aioli, kripina 🌿 🌶️	
<b>Catania</b>   Italian tuna, Gaeta olives, fontina, red onions, mixed greens whole wheat 🌿	
<b>Il Marinaio</b>   Italian Tuna marinated in olive oil, marinated artichokes hearts, herb mayo, iceberg lettuce, tomato, hot red chili pepper kripina 🌿 🌶️	

### CURED MEATS

<b>Prosciutto Crudo</b> 🌿	
<b>Crudo</b>   Prosciutto Crudo, fresh mozzarella, baby arugula, ciabatta	\$14.25
<b>Pippo</b>   Prosciutto Crudo, fresh mozzarella, sun-dried tomato spicy aioli, red onion, Gaeta olives, hot peppers, ciabatta 🌶️	\$15.50
<b>Dolce e Salato</b>   Prosciutto Crudo, brie cheese, fig spread, kripina	\$15.50
<b>Prosciutto Cotto</b> 🌿	
<b>Matt</b>   Italian Ham, fresh mozzarella, tomato, herb mayo mixed greens, roasted red peppers, balsamic vinegar, ciabatta	\$14.50
<b>Delizia alla Ciliegia</b>   Italian Ham, fresh mozzarella, oven roasted cherry tomatoes, sun-dried-tomato-oil, mustard sauce and fresh ginger on ciabatta	\$16.50
<b>Mortadella</b> 🌿	
<b>Firenze</b>   Imported Mortadella, fresh mozzarella, tomato mixed greens, herb mayo, ciabatta	\$16.50
<b>Italian Summer</b>   Imported Mortadella, basil pesto, burrata cheese sun-dried tomatoes, mustard sauce, ciabatta	\$16.50
<b>Una Serata Bolognese</b>   Imported Mortadella, fontina cheese marinated artichokes, sun-dried tomatoes, mustard sauce baby arugula, fresh hot chili peppers, ciabatta 🌶️	\$16.50
<b>Salame</b> 🌿	
<b>Calabria</b>   Hot Sopressata, brie cheese, fresh tomato, focaccia 🌶️	\$15.00
<b>The Elegante</b>   Salame Toscano, brie cheese, summer Black truffle arugula and truffle oil, ciabatta	\$17.00
<b>L'orfano</b>   Hot Sopressata, grilled eggplant, provolone sun-dried tomato and herb mayo, ciabatta 🌶️	\$16.50

### VEGETARIAN

<b>Vegetariano 2020</b>   Broccoli, sautéed onion, red & green peppers, portobello & button mushroom, baby spinach fresh mozzarella, herb mayo, balsamic vinegar, rustic hero 🌿 🌱	\$15.00
<b>Sienna</b>   Fresh mozzarella, tomato, basil, olive oil balsamic vinegar, kripina 🌿 🌱	\$13.00
<b>Sicilia</b>   Fried eggplant, fresh mozzarella, roasted red peppers kripina 🌱	\$15.00
<b>Potenza</b>   Fried eggplant, fresh mozzarella, tomato, basil, kripina 🌱	\$15.00
<b>Foggia</b>   Fried eggplant, smoked mozzarella, black olive paste sun-dried tomato, kripina 🌱	\$15.00
<b>LB Eggplant</b>   Grilled eggplant, sautéed onions Gaeta olives, focaccia 🌿 🌱	\$14.00
<b>Il Giardino</b>   Marinated fingerling potatoes, grilled eggplant marinated artichokes, shaved parmigiano, sun-dried-tomatoes arugula and saba dressing, ciabatta 🌿 🌱	\$15.00

🌿 vegetarian   🌿 gluten free   🌶️ spicy

