



EST. 2003

LA
BOTTEGA

ITALIAN GOURMET[®]

Catering

SYOSSET

516-364-1980

Please note all prices are cash prices and are
subject to change without notice

Gluten Free options available, additional 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 \$65 • 10 PANINI \$120

Perfect...For All Occasions





Insalate

Salad

INSALATA Di STAGIONE

45 half 70 full

Seasonal mixed greens, fresh tomatoes, shredded carrots, cucumbers, with our balsamic dressing

TRICOLORE

50 half 75 full

Radicchio, baby arugula, endive, imported Gaeta olives, shaved parmigiano reggiano with our balsamic dressing

PARMA

50 half 75 full

Romaine Hearts, tomatoes, Gaeta olives, red onion, roasted red peppers and shaved parmigiano with our balsamic dressing

CAESAR

50 half 75 full

Romaine Hearts, shaved parmigiano reggiano, ciabotta crutons with our homemade caesar dressing

RUCHETTA e GORGONZOLA

55 half 80 full

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

AVOCADO

55 half 80 full

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

Di PERE

50 half 75 full

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

INSALATA con FUNGHI

50 half 75 full

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

BIETOLE

55 half 80 full

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

Add to any salad:

Chicken +\$15/25 Turkey +\$20/30 Steak +\$30/50 Shrimp +\$30/50
Additional charges apply for chopped salads

Caesar Salad



Antipasti

Appetizers

ANTIPASTO ALL'ITALIANA

70 half 120 full

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

MOZZARELLA CAPRESE

55 half 95 full

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

ANTIPASTO di VEGETALI

60 half 90 full

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

MINI ARANCINE

60 half 100 full

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

CALAMARI FRITTI

75 half 125 full

Fried calamari served with fresh marinara sauce

POLPETTINE di MANZO

60 half 100 full

100% ground beef meatballs in a fresh marinara sauce

ZUCCHINI FRITTI

50 half 85 full

Fried zucchini served with fresh marinara sauce

Spiedini

Skewer

SPIEDINI di POLLO MILANESE

60 half 90 full

Breaded chicken strips, arugula, cherry tomato on a skewer

GAMBERI e PROSCIUTTO

70 half 130 full

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

SPIEDINI di CARNE

75 half 130 full

Steak skewers over a bed of sautéed onion & peppers

SPIEDINI di SALSICCIA

55 half 85 full

Skewers of sweet Italian sausage, potatoes, peppers & onions

Gamberi e Prosciutto



Spiedini di Carne





Bruschette

\$2.25 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

80 half 140 full

Chicken breast with a white wine & cherry tomatoes

POLLO al VINO

BIANCO e LIMONE

80 half 140 full

Chicken breast with a white wine lemon, fresh parsley

POLLO al FUNGHI

80 half 140 full

Chicken breast with mixed mushrooms, onions & marsala wine

POLLO e MOZZARELLA

85 half 145 full

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

POLLO POMODORO

80 half 140 full

Fried chicken cutlets with melted fresh mozzarella & marinara

INVOLTINO di POLLO

85 half 145 full

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

SALSICCIA con

PEPERONI e CIPOLLA

75 half 120 full

Roasted Italian sausage with red peppers, sautéed onions & potatoes

SKIRT STEAK

MP half / full

Simply seasoned & grilled to perfection or marinated in our special balsamic sauce

Pollo Pomodorini





Pesce

SALMONE al VINO BIANCO

100 half 180 full

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

SALMONE e CARCIOFI

105 half 185 full

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

GAMBERI e POMODORO

100 half 175 full

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

GAMBERI SCAMPI

100 half 175 full

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

Vegeteriano

EGGPLANT ROLLATINI

70 half 110 full

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

EGGPLANT PARMIGIANA

70 half 110 full

Fried eggplant with melted fresh mozzarella & marinara

PENNE con VEGETALI

70 half 110 full

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

ZUCCHINI PRIMAVERA

75 half 120 full

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

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 SALSICCIA

75 half 115 full

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

LASAGNA

75 half 120 full

Lasagna stuffed with meat & cheese in marinara sauce

BOTTEGA alla VODKA SPECIAL

75 half 125 full

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

RIGATONI BOLOGNESE

75 half 125 full

Rigatoni in a classic bolognese sauce

LOBSTER RAVIOLI

90 half 140 full

Lobster stuffed ravioli in a pink cream sauce

PENNE with CAJUN CHICKEN

75 half 125 full

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

LINGUINE con GAMERI

85 half 135 full

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

NO CHARGE PASTA SUBSTITUTIONS

Rigatoni, Penne, Linguine, Spaghetti

UP-CHARGE PASTA SUBSTITUTIONS

Gluten Free Brown Rice Penne, Whole Wheat Penne, Zucchini Linguine

Rigatoni Bolognese





Bottega alla Vodka

Vegetali

Spinach sautéed in garlic and oil	50 half	85 full
Broccoli sautéed in garlic and oil	50 half	85 full
Mushrooms sautéed in garlic and oil	50 half	85 full
Potatoes, Peppers & Onions	50 half	85 full
Broccoli Rabe sautéed in garlic and oil	55 half	95 full
Sweet Potato Fries	45 half	70 full
Mixed Vegetables sautéed in garlic and oil	55 half	95 full



Children's Fav's

POLLO FRITTE

60 half 100 full

Chicken cutlet strips with a side of ketchup & honey dijon

PATATINE FRITTE

40 half 65 full

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

MACARONI & CHEESE

50 half 85 full

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

MOZZARELLA FRITTE

55 half 85 full

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

PENNE

55 half 95 full

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

RAVIOLI

60 half 100 full

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

Desserts and Extras



DRESSINGS & SPREADS

\$6 - \$12 ea.

ASSORTED ITALIAN COOKIE TRAY

\$35 - 1.5lb / \$50 - 2.5lb / \$82.50 - 5lb

ASSORTED DESSERT PLATTER

\$4 pp

SEASONAL FRUIT PLATTER SERVES

12 to 15 \$55 | 18 to 20 \$85

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.



Catering Packages

(No substitutions)

#1

SALAD: choose one
STAGIONE or CAESAR

APPETIZER: choose one
MOZZARELLA CAPRESE
FRIED ZUCCHINI
MINI ARANCINE

BASKET OF 5 PANINI:
Assortment of your choice

ASSORTED DESSERT PLATTER

Upgrade to Gluten Free Panini
\$175 (\$30 savings) | Feeds 10-12 people

#2

SALAD: choose one
STAGIONE or CAESAR

APPETIZER: choose one
MINI ARANCINE
MOZZARELLA CAPRESE

PASTA: choose one
BOTTEGA ala VODKA
PENNE VEGETALI,

ENTREE: choose one
POLLO POMODORO,
POLLO FUNGHI,
POLLO al VINO BIANCO e' LIMONE

\$395 (\$40 savings) | Feeds 20-22 people

#3

SALAD: choose one
STAGIONE, CAESAR, or
INSALATA DI PERE

APPETIZER: choose one
MINI ARANCINE, ANTIPASTO All'ITALIANA or FRIED ZUCCHINI

PASTA: choose two
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: Assortment of your choice

\$750 (\$50 savings) | Feeds 40-45 people