

Panini

Gluten Free Bread \$2.50
Side Spreads Available at an additional charge

Vegetarian

LB Goat Cheese \$12.00
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini, & red onion on focaccia

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

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

Gubbio \$12.00
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

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

Potenza \$12.00
Fried eggplant, mozzarella, tomato, basil on krispina

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

Sicilia \$12.00
Fried eggplant, mozzarella, roasted peppers on krispina

Vegetariano \$12.00
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero

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

Veggie Sausage \$16.00
Beyond Meat veggie sausage topped with fresh mozzarella, broccoli rabe, roasted pepper spread on ciabatta

Chicken

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

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

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

Latina \$13.00
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

Cuneo \$12.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

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, tomato, red onion, herb mayo 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

Pollo e Spinaci \$12.75
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic

Pollo e Pomodoro \$13.00
Chicken cutlet with tomato sauce & mozzarella on ciabatta

Steak

Bistecca \$15.50
Grilled steak, sautéed onion, smoked mozzarella on ciabatta

Bistecca e Mozzarella \$15.50
Grilled steak, mozzarella, roasted pepper on ciabatta

Bistecca e Funghi \$15.50
Grilled steak, fontina, sautéed mushrooms on ciabatta

Alexandro \$15.50
Grilled steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

Roasted Turkey

Sanremo \$13.00
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta

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

Turkey Avocado \$13.00
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia

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



Cured Meats

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

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

Crudo \$13.50
Prosciutto crudo, mozzarella, baby arugula on ciabatta

Prosciutto \$13.50
Prosciutto crudo, mozzarella, tomato on ciabatta

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

The Americana \$13.50
Prosciutto, mozzarella, roasted peppers balsamic vinaigrette, on foccia

Pork

The New Yorker \$13.50
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta

Bari \$13.50
Sweet sausage, broccoli rabe, olive paste on round rustic

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

Seafood

Napoli \$14.00
Grilled shrimp, salsa aioli, baby arugula on 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

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

EST. 2003



Where QUALITY Meets TRADITION

MENU

Bruschette

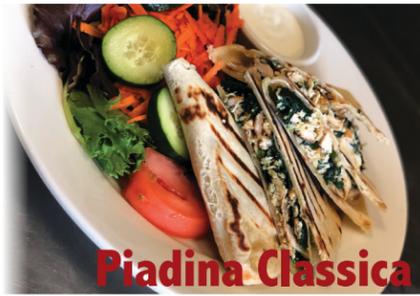
\$9 Choice of Three \$15 Choice of Six

- CLASSICA** Fresh tomato, garlic & fresh basil V
- GAMBERI** Roasted jumbo shrimp, tomato & hot peppers V
- MOZZARELLA-BASILICO** Roasted red peppers, mozzarella & basil pesto V
- POMODORINI** Roasted cherry tomatoes & fresh mozzarella V
- PARMA** Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil V
- CAPRINO con NOCI** Goat cheese, raisins & walnuts V
- PORTOBELLO** Roasted portobello & walnut with goat cheese V
- RICOTTA** Sautéed mushrooms & kale with fresh ricotta V
- ZUCCHINI** Grilled zucchini, smashed avocado & hot pepper V
- BACON** Artichoke puree, bacon & parmigiano V
- PEPERONCINO** Avocado, red onion, tomato with hot pepper V
- PERA** Roasted squash, fresh ricotta & pears V
- POLPETTE** Mini meat ball with fresh tomato sauce & mozzarella V

Piadina Classica

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato fries

- PROSCIUTTO DI PARMA** \$13.50
with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey
- GRILLED CHICKEN** \$13.50
with stracchino cheese & baby spinach
- GRILLED STEAK** \$16.50
with fontina cheese, peppers and onions
- GRILLED SHRIMP** \$15.50
with stracchino cheese & mixed vegetables



Salads

Piadina Classica

Salads

Grilled Chicken

- MINT SALAD** V \$16.50
Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa* with mango dressing
- INSALATA di POMODORO** V \$16.50
Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella, with balsamic dressing
- INSALATA di CARCIOFI** V \$16.50
Artichoke hearts, baby arugula, grilled chicken, quinoa*, fresh tomatoes, hot peppers, red onions & fresh mozzarella with balsamic dressing
- INSALATA di QUINOA*** V \$16.50
Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds, & cucumber with mango dressing
- INSALATA di CAVOLO** V \$16.50
Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing
- INSALATA di MANGO** V \$16.50
Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing
- AVOCADO SALAD** V \$16.50
Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing
- RUCOLA CAPRINO e POLLO** V \$16.50
Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing
- RUCOLA e FARRO** V \$16.50
Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing
- INSALATINA di POLLO** V \$16.50
Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing
- POLLO e GUACAMOLE** V \$16.50
Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing
- Steak**
- BISTECCA e ZOLA** V \$18.50
Grilled steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing

* Gluten Free Quinoa

Salads

- STAGIONE** V \$10.50
Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing
- BIETOLE** V \$12.50
Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing
- TRICOLORE** V \$12.50
Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing
- INSALATA Di PERE** V \$12.50
Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing
- INSALATA con FUNGHI** V \$12.50
Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing
- CAESAR** V \$10.50
Romane hearts, ciabatta croutons, shaved parmigiano and Caesar dressing mixed in
- MEDITERRANEAN CHICKPEA** V \$13.50
Chickpeas, diced cucumber, red & green bell peppers, celery, red onions, olives, feta, citrus vinaigrette (no greens)

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

Chicken Cutlet

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

- 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
- INSALATA di MANGO e GAMBERI** \$18.25
Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette
- SALMONE e GUACAMOLE** \$18.25
Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing
- SALMONE e PERE** \$18.25
Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette
- 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
- 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
- INSALATA di CALAMARI** \$18.25
Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing

Burgers

Comes with your choice of stagione salad, caesar salad, tuscan fries, or sweet potato fries

- 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, sautéed onion and mushroom crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic
- SALMON BURGER** \$16.50
Herb mayo, avocado, arugula, tomato on round rustic
- BISON BURGER** \$15.50
Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic
- VEGGIE BURGER (BEYOND BURGER- MEAT FREE)** \$14.00
Topped with provolone, tomato, avocado, sautéed spinach, roasted pepper spread on round rustic
- CHICKEN BURGER** \$15.00
Avocado, mixed greens, tomato, provolone & pesto on round rustic

Soups

\$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  **\$8.50**

SEASONAL SOUP LOBSTER BISQUE \$MP

Antipasti



EGGPLANT BRUSCHETTE  **\$16.50**

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

FRITTI CALAMARI / GRILLED **\$15.50**

Crispy golden fried calamari or grilled to perfection served with marinara sauce

FRIED ZUCCHINI  **\$11.50**

Lightly breaded and served with a marinara sauce

MOZZARELLA CAPRESE  **\$11.50**

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

MOZZARELLA CARROZA /  **\$13.00**

MOZZARELLA STICKS

Homemade mozzarella breaded & fried, served with marinara sauce

MEATBALL **\$9.50**

5 meatballs in marinara sauce with a scoop of ricotta

MINI ARANCINI  **3 for \$5; 5 for \$7**

Famous cheese rice balls served with a marinara sauce

10 for \$13.50; \$1.75 each

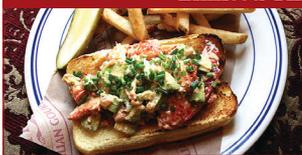
SPAGHETTI PATTIE **\$12.50**

Homemade spaghetti patties w/ ricotta, pecorino cheese, pan fried with vodka sauce



STUFFED AVOCADO **\$15**
Stuffed with shrimp, cherry tomato over a bed of arugula with balsamic glaze

Limited Time Only Seasonal Special



LOBSTER ROLL **\$MP**

Lobster, avocado, chives, sprouts, light mayo and a touch of crushed red pepper, served with Tuscan fries and a pickle

Pizza

MARGHERITA 

| | |
|---------|---------|
| Half | Full |
| \$12.00 | \$17.00 |

Homemade tomato sauce topped with fresh mozzarella and fresh basil

CAULIFLOWER CRUSTED MARGHERITA  **\$15.50**

Homemade tomato sauce topped with fresh mozzarella and fresh basil

BIANCA  **\$14.50** **\$21.50**

A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil

SALSICCIA **\$15.50** **\$20.50**

Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella

ALA VODKA PIZZA  **\$12.50** **\$18.00**

Fresh mozzarella with ala vodka sauce

CHICKEN BACON RANCH **\$15.50** **\$22.50**

Chicken cutlet, bacon, fresh mozzarella, topped with ranch dressing

BUFFALO CHICKEN PIZZA **\$15.50** **\$22.50**

Buffalo chicken, fresh mozzarella, blue cheese, and buffalo sauce

VEGETARIAN PRIMAVERA  **\$14.50** **\$21.50**

Grilled zucchini, grilled eggplant, sautéed bell peppers and onions, black olives topped with fresh mozzarella

Pasta

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

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| LINGUINE con GAMBERI | \$22.00 |
| Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara | |
| SYOSSET alla VODKA | \$21.00 |
| Penne with fresh mozzarella, spinach & chicken cutlet | |
| PENNE INTEGRALI con POLLO | \$21.00 |
| Brown rice penne, grilled chicken, spinach, cannellini beans with garlic & oil | |
| 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 | |
| TORTELLINI TRICOLORE | \$22.00 |
| Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce | |
| ZUCCHINE PRIMAVERA 🌱 | \$23.00 |
| Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic & oil brodo | |
| ZUCCHINE BOLOGNESE | \$23.00 |
| Zucchini style spaghetti mixed with our delicious bolognese meat sauce | |
| PENNE WITH ITALIAN SWEET SAUSAGE | \$23.00 |
| Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic & virgin olive oil brodo | |
| SEAFOOD PASTA | \$28.00 |
| Linguine with clams, mussels, shrimp, calamari in a light pomodoro sauce | |
| BROWN RICE PESTO PASTA 🌱 | \$21.00 |
| Cajun grilled chicken, sun dried tomatoes in a basil pesto sauce with shaved parmigiano reggiano | |
| SPAGHETTI CHICKEN BOLOGNESE | \$23.00 |
| Spaghetti with fresh crumbled chicken chop meat in a bolognese sauce | |
| 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 | |

Secondi

**Served with choice of potato & vegetable or pasta*

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| 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 and marsala wine | |
| POLLO POMODORINI * | \$23.00 |
| Breast of chicken with white wine and cherry tomatoes | |
| 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 marsala sauce | |
| PETTO di POLLO alla “La Bottega Syosset” * | \$24.00 |
| Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce | |
| POLLO alla GRIGLIA con CIME di RABE * | \$24.00 |
| Grilled chicken, broccoli rabe and roasted peppers, with melted, fresh mozzarella, in a light wine sauce | |
| BRUSCHETTE di POLLO 🌱 | \$23.00 |
| Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato & mozzarella bruschette | |
| 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 SALMON * | \$27.00 |
| Fresh grilled Atlantic salmon filet | |
| SALMON POMODORINI * | \$27.00 |
| Pan seared Atlantic salmon in a cherry tomato light sauce | |
| SALMONE con VINO BIANCO * | \$27.00 |
| Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce | |
| 8oz SKIRT STEAK * | \$27.00 |
| Grilled to perfection | |
| EGGPLANT ROLLATINI | \$21.00 |
| Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and marinara sauce | |

Sides

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|---------------------------------------|--------|-----------------------------|---------|
| Broccoli | \$9.50 | Mixed Vegetables | \$9.50 |
| Cauliflower | \$9.50 | Spinach | \$9.50 |
| Potatoes, Peppers & Onions | \$9.50 | Broccoli Rabe | \$10.50 |
| Mushrooms | \$9.50 | Escarole & Beans | \$9.50 |
| Chicken | \$6.00 | Tuscan Fries | \$6.50 |
| Shrimp | \$8.00 | Sweet Potato Fries | \$7.50 |