

# Panini

## Vegetarian

- Sienna** \$8.25  
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina
- Portobello** \$10.75  
Roasted portobello, tomato, mozzarella on whole wheat
- Terra** \$12.25  
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, Asiago cheese on whole wheat
- Potenza** \$11.00  
Fried eggplant, mozzarella, tomato, basil on krispina
- Gubbio** \$11.25  
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat

- Vittoria** \$11.00  
Artichoke hearts, sundried tomatoes, roasted peppers, & baby arugula on focaccia
- Vegetariano** \$11.00  
Grilled mixed vegetables with fresh tomatoes, & mozzarella on rustic hero
- Cagliari** \$11.00  
Fresh mozzarella, sundried tomatoes, Gaeta olives, & red onions on focaccia
- Trapani** \$11.00  
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia

## Chicken

- Trieste** \$11.50  
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta
- Anthony** \$11.50  
Grilled chicken, mozzarella, baby arugula, balsamic on krispina
- Pollo** \$12.00  
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta
- NYCOM** \$11.25  
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina
- Udine** \$11.75  
Grilled chicken, roasted red onion, mozzarella, tomato on ciabatta
- Pollo e Spinaci** \$11.00  
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
- Ispica** \$11.25  
Grilled chicken breast with sautéed onions & fontina cheese on focaccia

- Savona** \$11.50  
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta
- Hogans** \$11.75  
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta
- Nuoro** \$11.75  
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta
- Perugia** \$12.00  
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero
- Prato** \$12.00  
Chicken cutlet, fontina, roasted red onion, roasted pepper, spicy artichoke sauce on ciabatta
- Latina** \$11.75  
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia

## Steak

- Bistecca** \$13.00  
Grass fed roasted angus steak, sautéed onion, smoked mozzarella on ciabatta
- Bistecca e Mozzarella** \$13.00  
Grass fed roasted angus steak, mozzarella, roasted pepper on ciabatta
- Bistecca e Funghi** \$13.00  
Grass fed roasted angus steak, fontina, sautéed mushrooms on ciabatta
- Alexandro** \$13.50  
Grass fed roasted angus steak, avocado, roasted hot pepper, romaine, tomato, red onion on ciabatta

## Seafood

- Napoli** \$12.00  
Grilled shrimp, salsa aioli, baby arugula on round rustic
- Asti** \$13.00  
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta
- Spoletto** \$13.00  
Grilled shrimp, baby arugula, guacamole on rustic hero
- Agrigento** \$12.50  
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic
- Tonno** \$11.75  
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina
- Panarea** \$11.75  
Italian tuna in olive oil with Gaeta olives, roasted peppers, & artichoke hearts on krispina

- Como** \$12.75  
Imported smoked prosciutto (speck), fontina, baby arugula on ciabatta
- Bolzano** \$12.50  
Imported smoked prosciutto (speck), mozzarella, baby arugula, spicy roasted pepper sauce on krispina
- Caltanissetta** \$12.00  
Sopressata, fontina, baby arugula, roasted hot pepper, tomato, on ciabatta
- Lodi** \$12.25  
Prosciutto, artichoke hearts, smoked mozzarella, & red onion on focaccia
- Lecce** \$11.25  
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
- Calabria** \$11.25  
Sopressata, brie cheese, & fresh tomatoes on focaccia

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

- Quattro Formaggi** \$10.50  
Four cheese panino, brie, fontina, mozzarella, asiago cheese, grilled zucchini, spicy roasted pepper sauce on round rustic
- LB Goat Cheese** \$11.00  
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini, & red onion on focaccia
- Foggia** \$11.00  
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina
- Sicilia** \$11.25  
Fried eggplant, mozzarella, roasted peppers on krispina

- Pietro** \$12.00  
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
- Peperoni** \$12.00  
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
- Cotoletta** \$12.00  
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta
- Piccante** \$11.75  
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
- Ancona** \$12.00  
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta
- Pollo e Pomodoro** \$12.50  
Chicken cutlet with tomato sauce & mozzarella on ciabatta
- Cuneo** \$11.75  
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta

## Pork

- Ascoli** \$12.25  
Slowly roasted porchetta, mozzarella, broccoli rabe, roasted hot pepper on round rustic
- Gela** \$12.25  
Slowly roasted porchetta, provolone, roasted pepper, baby arugula on round rustic
- Trentino** \$12.25  
Slowly roasted porchetta, sautéed mushroom, smoked mozzarella on round rustic
- Bari** \$12.00  
Sweet sausage, broccoli rabe, olive paste on round rustic
- Sardegna** \$12.00  
Sweet sausage, mozzarella, roasted hot pepper on round rustic

## Roasted Turkey

- Sanremo** \$12.25  
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
- Frosinone** \$12.00  
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina
- Salerno** \$12.75  
Roasted turkey, chopped iceberg, tomato, fontina, guacamole on rustic hero
- Crotone** \$12.00  
Roasted turkey, roasted red onion, sautéed mushrooms, fontina on rustic hero

EST. 2003



Where QUALITY Meets TRADITION

# MENU

# Bruschette

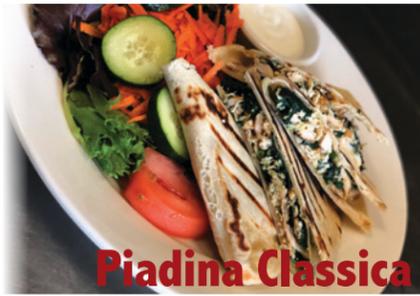
*\$7 Choice of Three \$15 Choice of Six*

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

# Piadina Classica

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

<b>PROSCIUTTO DI PARMA</b> with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey	\$12.00
<b>GRILLED CHICKEN</b> with stracchino cheese & baby spinach	\$11.00
<b>GRASS FED SKIRT STEAK</b> Grass fed skirt steak with fontina cheese, peppers and onions	\$15.50
<b>GRILLED SHRIMP</b> with stracchino cheese & mixed vegetables	\$14.50



Piadina Classica

Salads

# Salads

## Grilled Chicken

<b>La Bottega MINT SALAD</b> Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa* with mango dressing	●	\$12.75
<b>INSALATA di POMODORO</b> Grilled chicken, iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella, with balsamic dressing	●	\$12.50
<b>INSALATA di CARCIOFI</b> Artichoke hearts, baby arugula, grilled chicken, quinoa*, fresh tomatoes, hot peppers, red onions & fresh mozzarella with balsamic dressing	●	\$13.00
<b>INSALATA di QUINOA*</b> Quinoa*, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds, & cucumber with mango dressing	●	\$13.50
<b>INSALATA di CAVOLO</b> Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing	●	\$13.00
<b>INSALATA di MANGO</b> Chopped organic baby kale, fresh mango, grilled chicken, quinoa*, cherry tomatoes, almonds & shredded mozzarella with mango dressing	●	\$13.25
<b>AVOCADO SALAD</b> Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing	●	\$13.25
<b>RUCOLA CAPRINO e POLLO</b> Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing	●	\$12.75
<b>RUCOLA e FARRO</b> Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing		\$12.75
<b>INSALATINA di POLLO</b> Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing	●	\$12.50
<b>POLLO e GUACAMOLE</b> Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing	●	\$13.50

## Steak

<b>BISTECCA e ZOLA</b> Grass fed skirt steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing	●	\$15.50
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\* Gluten Free Quinoa

# Salads

<b>STAGIONE</b> Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing	●	✓	\$9.00
<b>BIETOLE</b> Mixed greens, roasted red beets, goat cheese, toasted walnuts, roasted corn & tomatoes with honey dijon dressing	●	✓	\$11.25
<b>TRICOLORE</b> Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing	●	✓	\$11.75
<b>INSALATA Di PERE</b> Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing	●	✓	\$11.75
<b>INSALATA con FUNGHI</b> Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing	●	✓	\$11.75
<b>CAESAR</b> Romaine hearts, ciabatta croutons, shaved Parmigiano & Caesar dressing. Choice of Chicken: \$12.50 Roasted Turkey \$13.25 Shrimp \$14.00 Grass Fed Skirt Steak \$15.50		✓	\$9.75
<b>FRUTTA SECCA</b> Mixed dried fruit, mixed greens, goat cheese, walnuts & honey dijon dressing	●	✓	\$12.00
<b>CAN BE ADDED TO ANY SALAD</b>			
Chicken \$4.00 / Cajun Chicken \$4.50 / Turkey \$4.50 / Calamari \$5.00 / Shrimp \$6.50 / Cajun Shrimp \$7.00 / Grass Fed Skirt Steak \$8.00 / Salmon \$7.00 Any Salad Chopped \$1.00			

## Chicken Cutlet

<b>PARMA SALAD</b> Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing		\$12.75
<b>SAL SALAD</b> Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette		\$12.50
<b>DI ROSA SALAD</b> Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing		\$12.50
<b>SUSAN SALAD</b> Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing		\$12.75

## Roasted Turkey

<b>RUCHETTA con ZOLA e TACCHINO</b> Roasted turkey, baby arugula, endive, toasted pecans & gorgonzola with roasted garlic vinaigrette	●	\$13.50
<b>SPINACI e TACCHINO</b> Roasted turkey, baby spinach, goat cheese, sautéed mushrooms, roasted corn & crispy bacon with raspberry vinaigrette	●	\$13.50
<b>TACCHINO e AVOCADO</b> Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing	●	\$13.75

## Seafood

<b>ROMANA con GAMBERONI</b> Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing	●	\$14.50
<b>GAMBERONI e GUACAMOLE</b> Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing	●	\$14.50
<b>SALMONE e GUACAMOLE</b> Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing	●	\$14.75
<b>SALMONE e PERE</b> Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette	●	\$14.75
<b>INSALATA di CALAMARI</b> Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing	●	\$14.00
<b>INSALATA di MANGO e GAMBERI</b> Roasted shrimp, fresh mango, iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette	●	\$14.50
<b>INSALATA di TONNO</b> Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes, roasted peppers, fried capers & shredded mozzarella with lime dressing	●	\$14.00

# Burgers

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

<b>HAMBURGER CLASSICA</b> Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic	●	\$12.25
<b>HAMBURGER MODERNA</b> Ground angus beef, mozzarella, sautéed onion and mushroom, crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic	●	\$13.50
<b>ELK BURGER</b> topped with provolone, caramelized onions, sautéed mushrooms and garlic aioli on round rustic		\$14.50
<b>BISON BURGER</b> Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic		\$14.50
<b>VEGGIE BURGER (BEYOND BURGER- MEAT FREE)</b> Topped with provolone, tomato, avocado, sauteed spinach, roasted pepper spread on round rustic	●	\$13.00



GLUTEN FREE



VEGETARIAN



VEGAN

# Soups

\$5.25

**ZUPPA di POLLO e VEGETALI**  

Chicken Vegetable

**LENTICCHIE**  

Lentil

**PASTA con FAGIOLI**

(optional GF with no pasta)

**SPLIT PEA**  

**ESCAROLE & BEAN** 

\$6.75 with sausage \$5.75 without

**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** 

\$7.50

\$7.50

SEASONAL SOUP LOBSTER BISQUE

# Antipasti



**STUFFED AVOCADO**  \$14

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



**EGGPLANT BRUSCHETTE**  \$14

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

**GRILLED CALAMARI**  \$11.00

Over mixed greens, cherry tomatoes with lemon wedges

**FRIED ZUCCHINI**  \$8.50

Lightly breaded and served with a marinara dipping sauce

**MOZZARELLA CAPRESE**   \$9.00

Fresh mozzarella, tomato and fresh basil topped with balsamic glaze

**MOZZARELLA CARROZA**  \$12.50

Homemade mozzarella breaded & pan fried, served with marinara sauce

**SALUMERIA**  \$16.50

Assorted Italian cured meats, mixed cheese and roasted peppers

**CALAMARI FRITTI** \$12.50

Crispy golden fried calamari served with a fresh tomato sauce

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

Famous cheese rice balls served with a tomato dipping sauce

10 for \$13.50; \$1.75 each

# Sides

<b>Broccoli</b>	\$7.50	<b>Mixed Vegetables</b>	\$7.50
<b>Cauliflower</b>	\$7.50	<b>Spinach</b>	\$7.50
<b>Potatoes, Peppers &amp; Onions</b>	\$7.50	<b>Broccoli Rabe</b>	\$9.50
<b>Mushrooms</b>	\$7.50	<b>Escarole &amp; Beans</b>	\$8.50
<b>Chicken</b>	\$4.00	<b>Tuscan Fries</b>	\$6.00
<b>Shrimp</b>	\$6.50	<b>Sweet Potato Fries</b>	\$7.00

# Homemade Iced Tea

**FRESH MANGO (UNSWEETENED)**

Mango puree and homemade unsweetened iced tea topped with fresh mango slices and mint

Glass Pitcher  
\$4.00 \$8.00

**FRESH RASPBERRY (UNSWEETENED)**

Raspberry puree and homemade unsweetened iced tea topped with fresh berries and mint

\$4.00 \$8.00



# Pasta

*Gluten free, brown rice penne and whole wheat pasta also available \$1.50 extra  
Substitute with zucchini linguine for a healthier option for \$3.00 extra*

<b>LINGUINE con GAMBERI</b>	\$19.50
<i>Linguine with jumbo shrimp, white wine, garlic, cherry tomato &amp; a touch of marinara</i>	
<b>MERRICK alla VODKA</b>	\$18.50
<i>Penne with fresh mozzarella, spinach &amp; chicken cutlet</i>	
<b>PENNE INTEGRALI con POLLO</b>	\$18.50
<i>Whole Wheat penne, grilled chicken, spinach, cannellini beans with garlic &amp; oil</i>	
<b>RIGATONI BOLOGNESE</b>	\$16.50
<b>RAVIOLI con GAMBERI</b>	\$19.50
<i>Cheese ravioli &amp; sautéed shrimp in a tomato sauce with a touch of cream</i>	
<b>TORTELLINI TRICOLORE</b>	\$18.50
<i>Tricolor cheese tortellini with chicken cutlet in a creamy alfredo sauce</i>	
<b>ZUCCHINE PRIMAVERA</b> 🌱	\$21.50
<i>Zucchini Style Spaghetti with mixed vegetables topped with shrimp in a garlic &amp; oil brodo</i>	
<b>ZUCCHINE BOLOGNESE</b>	\$19.50
<i>Zucchini style spaghetti mixed with our delicious bolognese meat sauce</i>	
<b>PENNE WITH ITALIAN SWEET SAUSAGE</b>	\$19.50
<i>Fresh broccoli rabe, wild mushrooms, cherry tomato, in a garlic &amp; virgin olive oil brodo</i>	
<b>SEAFOOD PASTA</b>	\$26.00
<i>Linguini with clams, mussels, shrimp, calamari in a light pomodoro sauce</i>	
<b>BROWN RICE PASTA</b> 🌱	\$22.00
<i>Artichoke hearts, Gaeta olives, cherry tomatoes, escarole &amp; shrimp in a garlic and oil sauce</i>	
<b>BROWN RICE PASTA con GAMBERI</b> 🌱	\$22.00
<i>Cajun Shrimp, cherry tomato, toasted almonds, in a basil pesto sauce topped with shaved parmigiano reggiano</i>	
<b>GLUTEN FREE PASTA</b> 🌱	\$19.50
<i>Tomato, escarole and cajun chicken in a garlic and oil sauce</i>	
<b>VEGETARIAN BOLOGNESE</b>	\$22.00
<i>(Impossible Chop Meat: meat free &amp; 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</i>	

# Secondi

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

<b>POLLO MOZZARELLA *</b>	\$21.50
<i>Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce</i>	
<b>POLLO FUNGHI *</b>	\$20.50
<i>Chicken breast with mixed mushrooms, onions and marsala wine</i>	
<b>POLLO POMODORINI *</b>	\$20.50
<i>Breast of chicken with white wine and cherry tomatoes</i>	
<b>POLLO al VINO BIANCO *</b>	\$20.50
<i>Breast of chicken with white wine, lemon, fresh parsley</i>	
<b>POLLO alla SORRENTINO *</b>	\$21.50
<i>Breast of chicken with eggplant, prosciutto and fresh mozzarella in a marsala sauce</i>	
<b>PETTO di POLLO alla "La Bottega Merrick" *</b>	\$21.50
<i>Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce</i>	
<b>POLLO alla GRIGLIA con CIME di RABE *</b>	\$21.50
<i>Grilled chicken, broccoli rabe and roasted peppers, with melted, fresh mozzarella, in a light wine sauce</i>	
<b>BRUSCHETTE di POLLO</b> 🌱	\$19.50
<i>Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato &amp; mozzarella bruschette</i>	
<b>SHRIMP FRANCESE *</b>	\$22.00
<i>fresh egg battered shrimp, pan seared in our white wine and lemon sauce topped with parsley</i>	
<b>SHRIMP PARMIGIANA *</b>	\$21.50
<i>breaded and fried shrimp topped with melted mozzarella and marinara</i>	
<b>SALMONE con NOCI *</b>	\$24.00
<i>Pan seared salmon encrusted in pecans and walnuts in an almond cream sauce</i>	
<b>SALMONE con CREMA di SENAPE *</b>	\$23.00
<i>Pan seared salmon in a creamy dijon mustard sauce</i>	
<b>SALMONE con VINO BIANCO *</b>	\$23.00
<i>Grilled salmon with sundried tomato in a lemon white wine sauce</i>	
<b>8oz GRASS FED SKIRT STEAK *</b>	\$24.00
<i>Grilled to perfection</i>	

## Limited Time Only Seasonal Special



### LOBSTER ROLL \$19

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

One free refill on all fountain beverages only