

DINNER
MENU

LA BOTTEGA

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Trattoria
New York City

INSALATE

- Arugula, cannellini beans, red onion, parmigiano 8
- Tricolore, spiced walnuts, gorgonzola 9
- Artichoke, radicchio, white truffle oil, parmigiano 13
- Beets, orange, mint, hazelnut, parmigiano 10
- Octopus, potatoes, watercress 11
- Farro, bufala mozzarella, orange segments, mint 11
- Fennel, kumato tomatoes, cucumber, radish 9
- Borlotti beans, pecorino romano, escarole, mint 9
- Green beans, red onion, almonds 9

FORMAGGI
pecorino dolce, taleggio, caprino fresco, asiago,
gorgonzola, pecorino rustico
\$5 each, 3 for \$13, 5 for \$21

SALUMI
coppa, soppressata, speck, culatello, bresaola, prosciutto
\$5 each, 3 for \$13, 5 for \$21

SALUMI & FORMAGGI PLATE
Sliced Italian meats & Artisan cheeses \$16

Soup of the Day \$7

ANTIPASTI

- Burrata caprese 12
- Sliced steak, arugula, tomato 12
- Salmon tartare with avocado 12
- Carpaccio, black truffle puree, parmigiano 14
- Grilled prawns, grape tomato, spicy oil 14
- Seared yellowfin tuna 14
- Steamed mussels, garlic bread 12
- Cacio e pepe with spaghetti squash 9
- Assorted crostini 12

PASTA

- SPAGHETTI AL POMODORO 12**
garlic, olive oil, tomato sauce, fresh basil
- RIGATONI 15**
prosciutto cotto, cream, peas, parmigiano
- LINGUINI ALLE VONGOLE 15**
wild cockles, garlic, red pepper, white wine
- ORECCHIETTE 14**
broccoli rabe, parmigiano, chilies
- RAVIOLI 15**
roasted artichokes, goat cheese, sunflower oil, sunflower seeds
- LINGUINI NERI 15**
fresh black pasta, baby octopus in spicy tomato sauce
- TAGLIATELLE ALLA BOLOGNESE 16**
fresh pasta with a ragu of beef, pork, veal
- RISOTTO 13**
corn, snap peas, fava beans, mascarpone
- GNOCCHI 14**
potato gnocchi with wild mushrooms, porcini oil
- SPAGHETTI INTEGRALE 14**
whole wheat spaghetti, shrimp, capers, calamata olives, lemon

CHEF BART RETOLATTO

PIZZA

- MARGHERITA 12**
tomato, basil, mozzarella
- PROSCIUTTO 14**
prosciutto di parma, tomato, mozzarella, arugula
- ROBIOLA 14**
imported cow's milk cheese, white truffle oil
- FUNGHI 14**
wild mushrooms, tomato, mozzarella
- SALSICCIA 14**
mozzarella, tomato, onions, Biellese spicy sausage
- QUATTRO STAGIONI 15**
tomato, mushrooms, artichokes, prosciutto, mozzarella, basil
- INTEGRALE 14**
wheat crust, fontina, roasted peppers, caramelized onion
- MELANZANE 14**
grilled eggplant, ricotta, mozzarella, oregano
- QUATTRO FORMAGGI 14**
mozzarella, ricotta, gorgonzola, pecorino
- ADD ON TOPPINGS**
anchovy 3 • arugula 2 • prosciutto 3 • artichokes 2 • sausage 3
mushrooms 3 • grilled eggplant 3 • bufala mozzarella 3

CONTORNI

- PICKLED BABY VEGETABLES 7 • ANCHOVY PLATE 7 •
- SPINACH 6 • BROCCOLI RABE 6 • ROASTED POTATOES 6 • ASPARAGUS 6
- PEPERONATA 6 • MUSHROOMS 6 • FAGIOLI 6 • ROASTED SQUASH 6

CARNI & PESCI

- POLLO AL MATTONE** all natural chicken roasted under a brick with cipollini onions & roasted potatoes21
- SALMONE** grilled Scottish salmon with grilled asparagus.....23
- BACCALÀ** pan roasted Chatham cod, mushroom farroto, roasted grape tomatoes24
- BRANZINO** roasted Mediterranean sea bass on cedar plank with broccoli rabe24
- SPIGOLA** roasted wild striped bass in a seafood tomato broth with butter beans, mussels & clams23
- VITELLO MILANESE** pan fried veal cutlet with fresh baby spinach & grape tomatoes.....25
- BISTECCA** grilled all natural Certified Angus Beef NY strip steak with sautéed spinach27
- COSTOLETTA DI MAIALE** grilled thick-cut Berkshire pork chop with squash & roasted tomatoes24

BEVANDE
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Vino da Tavola

V.d.T

BOTTEGA BIANCO	GLASS 7.00	1/2 BOTTLE (500ml) 16.00	BOTTLE (1 liter) 29.00
BOTTEGA ROSSO	GLASS 7.00	1/2 BOTTLE (500ml) 16.00	BOTTLE (1 liter) 29.00

COCKTAILS

LA BOTTEGA MANHATTAN 15
*maker's mark, tremontis mirto
liqueur & orange bitters*

ELDERFLOWER COCKTAIL 14
*st. germain elderflower
liqueur, prosecco & soda*

NEGRONI 12
*campari, tanqueray #10
& sweet vermouth*

THE ITALIAN 75 14
*hendrick's gin, fresh thyme,
lemon juice & prosecco*

THE GENTLEMAN CALLER 14
*bombay sapphire, pear puree,
maple syrup, lemon juice &
cinnamon simple syrup*

THE BUZZED SAILOR 14
*10 cane rum, espresso,
vanilla syrup & milk*

THE BIG APPLE 15
woodford reserve & apple cider

THE HOUNDSTOOTH 14
*tanteo jalapeno tequila, fresh
grapefruit & lime juices*

THE CONTINENTAL SOLDIER 14
*pisco porton, ferreira lágrima white port,
averna, ginger syrup & lemin juice*

THE BITTER BRAZILIAN 12
*leblon cachaça, aperol, cinnamon simple
syrup, lime juice & grapefruit juice*

BOTTLED BEER

• \$7 •

PERONI, MORETTI LA ROSSA, MENABREA, HEINEKEN LIGHT,
AMSTEL LIGHT, PEAK ORGANIC PALE ALE, BUCKLER NA

DRAFT BEER

• \$8 •

BROOKLYN, MORETTI,
NEWCASTLE BROWN ALE

Spiced Apple Cider

GLASS (virgin) \$6

GLASS (spiked) \$13

ACQUA BOTTEGA

our in-house bottled water 5
REVERSE OSMOSIS STILL
TRIPLE FILTERED SPARKLING

VIRGIN COCKTAILS

BLOOD ORANGESICLE 6
blood orange puree, vanilla syrup & soda

THE GINGERMAN 6
*pear puree, cinnamon & ginger syrups
& soy milk*

GUAVA JOY 6
guava juice, soy milk & fresh lime

SPARKLING

	GLS	BTL
PROSECCO brut ombra nv, veneto	9	45
PROSECCO ROSÉ ombra nv, veneto	10	46
LAMBRUSCO reggiano "solo" 2009, emilia-romagna	10	40
MOET & CHANDON (375ml) brut, nv, champagne	18	48
HENRIOT brut nv, champagne		95
FRANCIACORTA brut quattro mani nv, lombardia		48

WHITE

	GLS	BTL
PINOT GRIGIO salvalai 2010, veneto	9	36
CHARDONNAY san pierre 2010, alto-adige	9	36
CASAMATTA bianco 2010, toscana	8	32
VERDICCHIO garofoli 2010, marche	9	36
FRIULANO borgo maddalena 2010, friuli	10	40
SAUVIGNON primaterra 2010, veneto	9	36

W I N E

ROSÉ

	GLS	BTL
ROSE L'ALYCASTRE la courtade 2010 provence	10	40
WÖLFFER ROSÉ 2010 sagonack, new york	10	40
DOMAINES OTT chateau de selle 2010		100
DOMAINES OTT chateau de selle 2010 1.5 liter magnum		190

RED

	GLS	BTL
CHIANTI CLASSICO ripanuda 2009, toscana	10	40
BARBERA D'ASTI icardi 2009, piemonte	10	40
MONTEPULCIANO quattro mani 2010, abruzzo	9	36
PINOT NOIR monferrato 2010, piemonte	8	32
SYRAH tenuta rapitala 2009, sicily	10	40
VALPOLICELLA "ripasso" falasco 2009, veneto	10	40

BEVANDE

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE 5 • FRESH BREWED ORGANIC COFFEE 4
SELECTION OF LOOSE LEAF TEAS *pg tips, chamomile, peppermint, green sencha, creamy earl grey, ginger pear, raspberry rooibos* 4
• ESPRESSO 3 • DOPPIO 5 • MACCHIATO 3 • CAFFE AMERICANO 4
CAPPUCCINO 5 • CAFFE LATTE 5 • HOT CHOCOLATE 4.50