

Panini

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

Vegetarian

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LB Goat Cheese \$12.00
Goat cheese, sundried tomatoes, Gaeta olives, grilled zucchini, & red onion on focaccia
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Sienna \$9.25
Mozzarella, tomato, basil, extra virgin olive oil, balsamic on krispina
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Portobello \$12.00
Roasted portobello, tomato, mozzarella on whole wheat
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Terra \$12.50
Roasted portobello, broccoli rabe, roasted pepper, grilled zucchini, fresh mozzarella on whole wheat

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Gubbio \$12.00
Roasted Portobello, goat cheese, basil pesto, roasted pepper on whole wheat
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Trapani \$12.00
Portobello mushroom, mozzarella, roasted peppers, & sautéed onions on focaccia
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Potenza \$12.00
Fried eggplant, mozzarella, tomato, basil on krispina
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Foggia \$12.00
Fried eggplant, smoked mozzarella, olive paste, sundried tomato on krispina

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Sicilia \$12.00
Fried eggplant, mozzarella, roasted peppers on krispina
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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
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Veggie Sausage \$16.00
Beyond Meat veggie sausage topped with fresh mozzarella, broccoli rabe, roasted pepper spread on ciabatta


Chicken



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Trieste \$12.75
Grilled chicken, olive paste, grilled zucchini, mozzarella on ciabatta
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Anthony \$12.75
Grilled chicken, mozzarella, baby arugula, balsamic on krispina
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Pollo \$12.75
Grilled chicken, broccoli rabe, smoked mozzarella on ciabatta
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NYCOM \$12.75
Grilled chicken, Parma ham, mozzarella, baby arugula on krispina
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Udine \$12.75
Grilled chicken, sautéed onion, mozzarella, tomato on ciabatta
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Ispica \$12.75
Grilled chicken breast with sautéed onions & fontina cheese on focaccia
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Savona \$12.75
Grilled chicken, mozzarella, roasted garlic aioli, tomato on ciabatta

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Hogans \$12.75
Grilled chicken, marinated artichoke, sundried tomato, mozzarella, basil pesto on ciabatta
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Nuoro \$12.75
Grilled chicken, roasted hot pepper, basil pesto, mozzarella, chopped iceberg, tomato on ciabatta
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Perugia \$12.75
Grilled chicken, guacamole, chopped iceberg, mozzarella on rustic hero
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Latina \$13.00
Grilled chicken, mozzarella, roasted peppers & baby arugula on focaccia
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Cuneo \$12.75
Grilled chicken, mozzarella, grilled zucchini, roasted pepper on ciabatta
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Prato \$13.00
Chicken cutlet, fontina, sautéed onion, roasted pepper, spicy artichoke sauce on ciabatta



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Pietro \$13.00
Chicken cutlet, mixed greens, roasted pepper, mozzarella, herb mayo on ciabatta
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Peperoni \$13.00
Chicken cutlet, mozzarella, roasted pepper, red onion on ciabatta
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Cotoletta \$13.00
Chicken cutlet, mozzarella, tomato, red onion, herb mayo on ciabatta
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Piccante \$13.00
Chicken cutlet, mozzarella, mixed greens, spicy salsa aioli on ciabatta
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Ancona \$13.00
Chicken cutlet, mixed greens, mozzarella, roasted hot pepper, tomato on ciabatta
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Pollo e Spinaci \$12.75
Chicken tenders sautéed with spinach, fontina, white wine, & garlic on round rustic
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Pollo e Pomodoro \$13.00
Chicken cutlet with tomato sauce & mozzarella on ciabatta

Pork

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The New Yorker \$13.50
Sweet sausage, roasted pepper, sautéed onion, mozzarella on ciabatta
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Bari \$13.50
Sweet sausage, broccoli rabe, olive paste on round rustic
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Sardegna \$13.50
Sweet sausage, mozzarella, roasted hot pepper on round rustic

Seafood

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Napoli \$14.00
Grilled shrimp, salsa aioli, baby arugula on round rustic
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Asti \$14.00
Grilled shrimp, broccoli rabe, mozzarella, roasted hot pepper on ciabatta
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Agrigento \$14.00
Grilled shrimp, marinated artichoke, tomato, roasted garlic aioli on round rustic
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Tonno \$13.00
Italian tuna in olive oil with fresh tomato, baby arugula, & spicy aioli on krispina



Cured Meats

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Matt \$13.50
Parma ham, mozzarella, tomato, herb mayo, mixed greens, roasted pepper, balsamic on ciabatta
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Lecce \$13.50
Parma ham, mozzarella, tomatoes, & spicy aioli on focaccia
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Crudo \$13.50
Prosciutto crudo, mozzarella, baby arugula on ciabatta
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Prosciutto \$13.50
Prosciutto crudo, mozzarella, tomato on ciabatta
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Pippo \$13.50
Prosciutto crudo, mozzarella, sundried tomato, spicy salsa aioli, red onion, Gaeta olives, roasted hot peppers on ciabatta
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The Americana \$13.50
Prosciutto, mozzarella, roasted peppers balsamic vinaigrette, on foccia

Roasted Turkey

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Sanremo \$13.00
Roasted turkey, mozzarella, roasted hot pepper, guacamole on ciabatta
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Frosinone \$12.75
Roasted turkey, crispy bacon, smoked mozzarella, sautéed onion, herb mayo on krispina
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Turkey Avocado \$13.00
Roasted turkey, provolone, avocado, roasted peppers, herb mayo, spinach on foccia
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Turkey BLT \$12.75
Roasted turkey, bacon, herb mayo, lettuce, tomato on foccia



MENU

Bruschette

\$9 Choice of Thre *\$15 Choice of Six*

- CLASSICA

Fresh tomato, garlic & fresh basil

GAMBERI

Roasted jumbo shrimp, tomato & hot peppers

MOZZARELLA-BASILICO

Roasted red peppers, mozzarella & basil pesto

POMODORINI

Roasted cherry tomatoes & fresh mozzarella

PARMA

Prosciutto crudo, Parmigiano Reggiano, baby arugula & spicy oil

CAPRINO con NOCI

Goat cheese, raisins & walnuts

PORTOBELLO

Roasted portobello & walnut with goat cheese

RICOTTA

Sautéed mushrooms & kale with fresh ricotta

ZUCCHINI

Grilled zucchini, smashed avocado & hot pepper

BACON

Artichoke puree, bacon & parmigiano

PEPERONCINO

Avocado, red onion, tomato with hot pepper

PERA

Roasted squash, fresh ricotta & pears

POLPETTE

Mini meat ball with fresh tomato sauce & mozzarella
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Piadina Classica

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

- PROSCIUTTO DI PARMA

with fresh baby arugula, brie cheese, and drizzled with Mike's hot honey

GRILLED CHICKEN

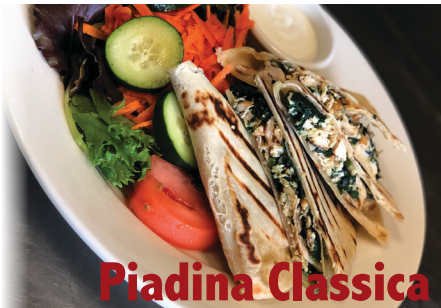
with stracchino cheese & baby spinach

GRILLED STEAK

with fontina cheese, peppers and onions

GRILLED SHRIMP

with stracchino cheese & mixed vegetables
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Salads

Salads

Grilled Chicken

- MINT SALAD

Grilled chicken breast, romaine hearts, walnuts, raisins, fresh mint & quinoa with mango dressing

INSALATA di POMODORO

Grilled chicken, Iceberg lettuce, fresh tomatoes, red onions, Gaeta olives, basil & fresh mozzarella, with balsamic dressing

INSALATA di CARCIOFI

Artichoke hearts, baby arugula, grilled chicken, quinoa, fresh tomatoes, hot peppers, red onions & fresh mozzarella with balsamic dressing

INSALATA di QUINOA

Quinoa, grilled chicken, romaine hearts, fresh tomatoes, avocado, Gaeta olives, almonds, & cucumber with mango dressing

INSALATA di CAVOLO

Chopped organic baby kale, grilled chicken, red beets, fresh mango, avocado & pecans with honey dijon dressing

INSALATA di MANGO

Chopped organic baby kale, fresh mango, grilled chicken, quinoa, cherry tomatoes, almonds & shredded mozzarella with mango dressing

AVOCADO SALAD

Grilled chicken, iceberg lettuce, shredded mozzarella, avocado, toasted almonds & cherry tomatoes with balsamic dressing

RUCOLA CAPRINO e POLLO

Grilled chicken, baby arugula, goat cheese, sundried tomatoes & toasted walnuts with balsamic dressing

RUCOLA e FARRO

Grilled chicken, baby arugula, barley, cherry tomatoes, gorgonzola, roasted hot peppers & hearts of palm with honey dijon dressing

INSALATINA di POLLO

Grilled chicken, mixed greens, Gaeta olives, red onions, carrots & toasted almonds with balsamic dressing

POLLO e GUACAMOLE

Grilled chicken, iceberg lettuce, guacamole, roasted hot peppers, shredded mozzarella & cherry tomatoes with lime dressing
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Steak

- BISTECCA e ZOLA

Grilled steak, mixed greens, cherry tomatoes, Gaeta olives, marinated red onions & gorgonzola with balsamic dressing
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Salads

- STAGIONE

Mixed greens, tomatoes, carrots & cucumbers with balsamic dressing

BIETOLE

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

TRICOLORE

Radicchio, baby arugula, endive, Gaeta olives & shaved Parmigiano with balsamic dressing

INSALATA Di PERE

Mixed greens, red pears, gorgonzola & toasted pecans with lime dressing

INSALATA con FUNGHI

Mixed greens, portobello mushrooms, roasted peppers, toasted sunflower seeds & mozzarella with balsamic dressing

CAESAR

Romane hearts, ciabatta croutons, shaved parmigiano and Caesar dressing mixed in

MEDITERRANEAN CHICKPEA

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

Turkey

\$6.00

Salmon

\$8.00

Calamari

\$6.00

Hanger Steak

\$9.00

Any Salad Chopped

\$1.00

Chicken Cutlet

- PARMA SALAD

Chicken cutlet, romaine hearts, tomatoes, Gaeta olives, red onions, roasted peppers & shaved Parmigiano with balsamic dressing

SAL SALAD

Chicken cutlet, mixed greens, red onions & tomatoes with roasted garlic vinaigrette

DI ROSA SALAD

Chicken cutlet, mixed greens, tomatoes & goat cheese with balsamic dressing

SUSAN SALAD

Chicken cutlet, mixed greens, red onions, roasted hot peppers, roasted corn, gorgonzola & tomatoes with balsamic dressing
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Roasted Turkey

- TURKEY BACON

Romaine hearts, turkey bacon, avocado, gorgonzola, cherry tomatoes & balsamic vinaigrette

TACCHINO e AVOCADO

Roasted turkey, mixed greens, shredded mozzarella, tomatoes, avocado, sautéed mushrooms & roasted hot peppers with balsamic dressing
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Seafood

- ROMANA con GAMBERONI

Grilled shrimp, romaine hearts, fresh mozzarella, raisins, toasted walnuts & tomatoes with balsamic dressing

GAMBERONI e GUACAMOLE

Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes & roasted hot peppers with lime dressing

INSALATA di MANGO e GAMBERI

Roasted shrimp, fresh mango, Iceberg lettuce, cherry tomatoes & fresh mozzarella with raspberry vinaigrette

SALMONE e GUACAMOLE

Roasted salmon, mixed greens, guacamole, hearts of palm & toasted sunflower seeds with honey dijon dressing

SALMONE e PERE

Roasted salmon, baby spinach, endive, red pears, toasted pecans, roasted beets & cherry tomatoes with raspberry vinaigrette

SALMONE e QUINOA

Grilled salmon, romaine lettuce, chickpeas, quinoa, avocado, feta cheese, grape tomato, red onion & toasted almonds with a red wine vinaigrette

INSALATA di TONNO

Italian tuna in olive oil, baby arugula, roasted corn, cherry tomatoes roasted peppers, fried capers & shredded mozzarella with lime dressing

INSALATA di CALAMARI

Grilled calamari, mixed greens, Gaeta olives, capers, sundried tomatoes & scallions with lime dressing
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Burgers

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

- HAMBURGER CLASSICA

Ground angus beef, mozzarella, red onion, tomato, baby arugula, spicy salsa aioli, on round rustic

HAMBURGER MODERNA

Ground angus beef, mozzarella, sautéed onion and mushroom crispy bacon, tomato, mixed greens, spicy artichoke sauce on round rustic

SALMON BURGER

Herb mayo, avocado, arugula, tomato on round rustic

BISON BURGER

Topped with gorgonzola, bacon, sautéed onion and herb mayo on round rustic

VEGGIE BURGER (BEYOND BURGER- MEAT FREE)

Topped with provolone, tomato, avocado, sauteed spinach, roasted pepper spread on round rustic

CHICKEN BURGER

Avocado, mixed greens, tomato, provolone & pesto on round rustic
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Gluten Free Quinoa

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



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

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 / MOZZARELLA STICKS  **\$13.00**
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

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

	Half	Full
MARGHERITA 	\$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*

LINGUINE con GAMBERI	\$22.00
Linguine with jumbo shrimp, white wine, garlic, cherry tomato & a touch of marinara	
EAST MEADOW 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
Linguini 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*

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 East Meadow” *	\$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

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