

# 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

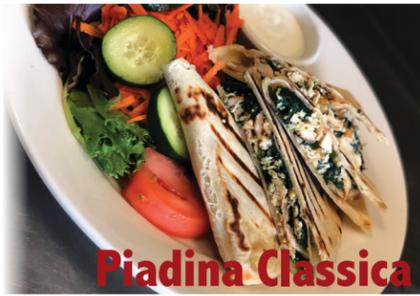
*\$9 Choice of Three \$15 Choice of Six*

- 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



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



**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 / 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
<b>MARGHERITA</b> 	\$12.00	\$17.00
Homemade tomato sauce topped with fresh mozzarella and fresh basil		
<b>CAULIFLOWER CRUSTED MARGHERITA</b> 	\$15.50	
Homemade tomato sauce topped with fresh mozzarella and fresh basil		
<b>BIANCA</b> 	\$14.50	\$21.50
A blend of cheeses, fresh mozzarella, ricotta & goat cheese, drizzled with extra virgin olive oil		
<b>SALSICCIA</b>	\$15.50	\$20.50
Crumbled Italian sweet sausage, with tomato sauce and fresh mozzarella		
<b>ALA VODKA PIZZA</b> 	\$12.50	\$18.00
Fresh mozzarella with ala vodka sauce		
<b>CHICKEN BACON RANCH</b>	\$15.50	\$22.50
Chicken cutlet, bacon, fresh mozzarella, topped with ranch dressing		
<b>BUFFALO CHICKEN PIZZA</b>	\$15.50	\$22.50
Buffalo chicken, fresh mozzarella, blue cheese, and buffalo sauce		
<b>VEGETARIAN PRIMAVERA</b> 	\$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*

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

<b>POLLO MOZZARELLA*</b>	\$24.00
Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce	
<b>POLLO FUNGHI*</b>	\$23.00
Chicken breast with mixed mushrooms, onions and marsala wine	
<b>POLLO POMODORINI*</b>	\$23.00
Breast of chicken with white wine and cherry tomatoes	
<b>POLLO al VINO BIANCO*</b>	\$23.00
Breast of chicken with white wine, lemon, fresh parsley	
<b>POLLO alla SORRENTINO*</b>	\$24.00
Breast of chicken with eggplant, prosciutto and fresh mozzarella in a marsala sauce	
<b>PETTO di POLLO alla “La Bottega East Meadow” *</b>	\$24.00
Breast of chicken with spinach, roasted peppers and mozzarella in a brown sauce	
<b>POLLO alla GRIGLIA con CIME di RABE*</b>	\$24.00
Grilled chicken, broccoli rabe and roasted peppers, with melted, fresh mozzarella, in a light wine sauce	
<b>BRUSCHETTE di POLLO</b> 🌱	\$23.00
Grilled chicken breast lightly marinated in balsamic, over greens in a lite citrus dressing, topped with tomato & mozzarella bruschette	
<b>SHRIMP FRANCESE*</b>	\$26.00
Fresh egg battered shrimp pan seared in our white wine and lemon sauce, topped with parsley	
<b>SHRIMP PARMIGIANA*</b>	\$26.00
Breaded and fried shrimp topped with melted mozzarella and marinara	
<b>GRILLED SALMON*</b>	\$27.00
Fresh grilled Atlantic salmon filet	
<b>SALMON POMODORINI*</b>	\$27.00
Pan seared Atlantic salmon in a cherry tomato light sauce	
<b>SALMONE con VINO BIANCO*</b>	\$27.00
Pan seared Atlantic salmon with sundried tomato in a lemon white wine sauce	
<b>8oz SKIRT STEAK*</b>	\$27.00
Grilled to perfection	
<b>EGGPLANT ROLLATINI</b>	\$21.00
Fresh eggplant battered and rolled with ricotta, parmigiana, fresh mozzarella and marinara sauce	

# Sides

<b>Broccoli</b>	\$9.50	<b>Mixed Vegetables</b>	\$9.50
<b>Cauliflower</b>	\$9.50	<b>Spinach</b>	\$9.50
<b>Potatoes, Peppers &amp; Onions</b>	\$9.50	<b>Broccoli Rabe</b>	\$10.50
<b>Mushrooms</b>	\$9.50	<b>Escarole &amp; Beans</b>	\$9.50
<b>Chicken</b>	\$6.00	<b>Tuscan Fries</b>	\$6.50
<b>Shrimp</b>	\$8.00	<b>Sweet Potato Fries</b>	\$7.50