

SALADS

- INSALATA DI STAGIONE..... 5.00
Seasonal mix greens salad, tomatoes, carrots and cucumbers with our vinaigrette
- "SAL SALAD"..... 7.00
Chicken cutlet with mix greens, red onions, fresh tomatoes and garlic-balsamic vinaigrette
- RUCOLA E CAPRINO..... 6.75
Arugula, goat cheese, sun dried tomatoes and roasted walnut with balsamic dressing
- RUCETTA E GORGONZOLA..... 7.00
Baby arugula, Belgium endive, roasted pecans and Gorgonzola crumbles & balsamic dressing
- INSALATA TRICOLORE..... 6.75
Radicchio, arugula, endive, imported black olives shaved Parmigiano Reggiano and balsamic
- INSALATINA DI POLLO..... 7.00
Pan seared chicken breast with mix greens, black olives, onions, carrots and toasted almonds with balsamic dressing
- INSALATA CON SALMONE..... 9.50
Pan seared salmon fillet over mix greens, peppers, portabella mushrooms and fresh tomatoes with Dijon mustard dressing
- "DI ROSA SALAD"..... 7.50
Chicken cutlet with mix greens, fresh tomatoes goat cheese and balsamic vinaigrette
- "SUSAN SALAD"..... 8.00
Chicken cutlet with mix greens, red onions, hot peppers, corn, gorgonzola crumbles, fresh tomatoes and balsamic dressing

HOMEMADE DESSERTS
AVAILABLE

SALADS

- ZOLA SALAD..... 7.00
Baby arugula, fresh mushrooms, red onions, corn, bacon, gorgonzola crumbles & balsamic dressing
- PARMA SALAD..... 7.50
Romaine hearts, fresh tomato, black olives, sweet peppers, red onions chicken cutlet & Parmigiano Reggiano with balsamic dressing
- ROMANA CON GAMBERONI..... 10.50
Romaine lettuce with grilled jumbo shrimp, fresh mozzarella, raisin, roasted walnuts, fresh tomatoes in a balsamic vinaigrette
- RUCOLA CON POLLO..... 6.75
Grilled chicken breast with baby arugula, roasted grapes, almonds, carrots, Dijon dressing
- INSALATA DI PERE..... 7.00
Mix greens, red pears, crumbled gorgonzola, roasted pecans lime dressing
- FRUTTA SECCA..... 7.00
Mix greens, walnuts, goat cheese, mix dried fruit, in a honey dressing
- ROMANA CON MELA..... 7.00
Romaine lettuce, endive, tomatoes, carrots, black olives, cucumber, green apple, Parmigiano Reggiano honey dressing
- GIGI SALAD..... 7.50
Mix greens, chunks of sauteed chicken, fresh zucchini, carrots, tomatoes lime dressing

DELIVERY AVAILABLE
11:00 TO 3:00 week days



PANINI PER I BAMBINI

- MATTIA..... 4.50
mozzarella, tomato, basil on krispina
- ERIKA..... 5.50
chicken cutlet, mozzarella on krispina
- PINO..... 4.50
ham, mozzarella on rustic hero
- GIUSEPPE j.r..... 5.50
hamburger, mozzarella, ketchup and tomato on round bread
- MELANIA..... 4.50
nutella on piadina bread

(kids only)



PANINI BASKET

- Choose five 40.00
- Choose ten..... 70.00



"WE DIDN'T INVENT PANINI WE PERFECTED IT"

Did you know....At different times in history, bread has been very important. The cost of bread had great influence in the French Revolution and during the period of expansion of the Roman Empire. The emperor Vespasiano was well aware that bakers had the control of the town and he began his political career buying corn stores and then controlling the distribution of cereals. Bakers were always told to be revolutionary people because, working during the night, they could host clandestine meetings.

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CATERING MENU

PANINI

"SIENNA".....	5.00
<i>Krispina with fresh mozzarella, tomato, fresh basil, extra virgin olive oil & balsamic</i>	
PACHINO.....	6.00
<i>Krispina bread with fresh mozzarella, fresh tomato, and fire roasted peppers</i>	
TONNO.....	6.50
<i>Marinated Italian tuna on Krispina with baby arugula, "Salsa Cocktail" and fresh tomatoes</i>	
TERRA.....	6.75
<i>Oven-roasted portabello mushrooms, broccoli rape, roasted red peppers, grilled vegetables and Asiago cheese on "whole wheat bread"</i>	
PORTOBELLO.....	6.50
<i>Oven-roasted portabello mushrooms, tomatoes and fresh mozzarella on "whole wheat bread"</i>	
VEGETARIANO.....	6.50
<i>Rustic hero bread with fresh daily vegetables (eggplant, zucchini) tomato and fresh mozzarella</i>	
"MATT".....	7.50
<i>Imported Parma ham, fresh mozzarella, tomatoes, herb mayonnaise, lettuce, sweet red peppers, and balsamic on ciabatta bread</i>	
CRUDO.....	7.50
<i>Ciabatta bread with aged Prosciutto di Parma fresh mozzarella and baby arugula</i>	
MODICA.....	8.00
<i>Krispina bread with aged Prosciutto di Parma fresh mozzarella, spicy mayonnaise, red onions fresh farm tomatoes and mix greens</i>	
PROSCIUTTO.....	7.50
<i>Ciabatta bread with aged Prosciutto di Parma fresh mozzarella and fresh farm tomatoes</i>	

PANINI

PIPPO.....	9.50
<i>Aged Prosciutto di Parma, mozzarella, sun-dried tomatoes, spicy salsa cocktail, red onions, black olives spicy peppers on ciabatta bread</i>	
MODENA.....	8.50
<i>Air cured Bresaola with Parmigiano Reggiano, shaved mushrooms and baby arugula on krispina</i>	
MILANO.....	8.00
<i>Air cured Bresaola with fresh mozzarella and baby arugula on krispina bread</i>	
BRESCIA.....	8.50
<i>Air cured Bresaola, with Parmigiano Reggiano, fresh lemon and baby arugula on ciabatta</i>	
FRIULI.....	7.00
<i>Hot sopressata with smoked mozzarella and broccoli rabe on ciabatta</i>	
CALTA NISSETTA.....	7.50
<i>Hot sopressata fontina cheese, roasted hot peppers, fresh tomatoes and baby arugula on ciabatta</i>	
PISA.....	7.50
<i>Hot sopressata, Asiago cheese, roasted tomatoes, sweet red peppers and mix greens on round bread</i>	
NAPOLI.....	9.50
<i>Grilled and marinated jumbo shrimp, with chopped baby arugula and salsa cocktail on round bread</i>	
RAGUSA.....	9.50
<i>Grilled jumbo shrimp, fresh tomatoes, spicy peppers mix greens on round rustic</i>	
POTENZA.....	6.50
<i>Fried eggplant, mozzarella, tomato basil on krispina</i>	
FOGGIA.....	7.00
<i>Fried eggplant, smoked mozzarella, black olive paste and sun-dried tomato on krispina bread</i>	

PANINI

SICILIA.....	6.50
<i>Fried eggplant on triangle krispina bread, with fresh mozzarella and sweet red peppers</i>	
"THE ANTONY".....	7.00
<i>Grilled chicken breast with fresh mozzarella, baby arugula balsamic dressing on krispina</i>	
POLLO.....	7.00
<i>Grilled and marinated chicken breast, broccoli rape and smoked mozzarella on ciabatta bread</i>	
"THE NYCOM".....	7.00
<i>Grilled chicken breast, ham, fresh mozzarella and baby arugula on krispina bread</i>	
TARANTO.....	7.00
<i>Grilled chicken breast, fontina cheese, tomatoes and spicy peppers on "whole wheat bread"</i>	
UDINE.....	7.00
<i>Grilled chicken breast, roasted red onions, fresh mozzarella and tomato on ciabatta bread</i>	
CUNEO.....	7.25
<i>Grilled chicken breast, fresh mozzarella, grilled zucchini, sweet red peppers on ciabatta bread</i>	
PEPERONI.....	7.00
<i>Ciabatta bread with chicken cutlet, fresh mozzarella sweet red peppers and red onions</i>	
COTOLETTA.....	6.75
<i>Chicken cutlet, with fresh mozzarella, fresh tomato red onion and herb mayonnaise on ciabatta bread</i>	
PICCANTE.....	6.75
<i>Chicken cutlet, with fresh mozzarella, mix greens with spicy mayonnaise sauce on ciabatta bread</i>	
ANCONA.....	7.00
<i>Chicken cutlet, fresh mozzarella, spicy peppers mix greens and fresh tomatoes on ciabatta</i>	

PANINI

ASIAGO.....	7.50
<i>Round rustic bread with slowly roasted suckling pig, smoked mozzarella, red onions, hot peppers</i>	
ASCOLI.....	7.50
<i>Slowly roasted suckling pig, on round bread, with fresh mozzarella, broccoli rabe & spicy red peppers</i>	
GELA.....	7.50
<i>Round rustic bread with slowly roasted suckling pig, provolone cheese, roasted peppers and arugula</i>	
TRENTINO.....	7.50
<i>Round rustic bread with slowly roasted suckling pig, Shitakee mushroom and smoked mozzarella</i>	
TORINO.....	7.50
<i>Round bread with slowly roasted suckling pig, fresh mozzarella, roasted tomatoes and baby arugula</i>	
ROMA.....	7.50
<i>Slowly roasted suckling pig, on round rustic bread with fontina, roasted red onions & hot peppers</i>	
BARI.....	7.50
<i>Round rustic bread with pork sausage, steamed broccoli rabe and imported black olive paste</i>	
SARDEGNA.....	7.50
<i>Round rustic bread with sweet pork sausage, fresh mozzarella and hot peppers</i>	
TAORMINA.....	7.50
<i>Round rustic bread with hot pork sausage, smoked mozzarella, sun-dried tomatoes black olives</i>	
BISTECCA.....	8.50
<i>Ciabatta bread with pan seared black angus steak, sauteed Spanish onions and smoked mozzarella</i>	
BISTECCA E MOZZARELLA.....	8.50
<i>Pan seared black angus steak with fresh mozzarella, and roasted red peppers on ciabatta</i>	
HAMBURGER.....	7.50
<i>A MUST TRY PERIOD!!</i>	