



Events
Catering
Take Out
Menus



Ristorante La Botte
14 Martine Avenue
White Plains, NY 10606
Tel: 914-461-2950
www.labotteristorante.com

ANTIPASTI appetizer

Eggplant Rollatini 15

breaded eggplant, ricotta, house tomato sauce, parmigiano, basil

Capresa 14

fresh mozzarella, tomatoes, basil, EVOO

Arancini 14

lightly breaded, crispy four-cheese risotto rice balls

Calamari Fritti 15

crispy calamari, house tomato sauce

Polpettine alla Nonna 15

pan seared beef meat balls, house tomato sauce

Carciofi Fritti 15

crispy artichoke, bread crumbs, pecorino, spicy aioli

Cold Antipasto 17

cured meats, fresh mozzarella, roasted peppers, olives

Mussels Fra Diavolo 15

PEI mussels, garlic, white wine, spicy tomato sauce

Baked Clams 15

top neck clams, seasoned breadcrumb, white wine

Mozzarella in Carrozza 14

golden battered mozzarella and bread, house tomato sauce

Stuffed Mushrooms 14

vegetable, italian-herb breadcrumb, marsala wine

Soup of the Day PA prepared daily by the chef

PIZZE pizza

Margherita 16

fior di latte, house tomato sauce, basil

Carpino 20

goat cheese, caramelized onions, shiitake mushrooms, arugula, truffle oil

Diablo 18

fior di latte, house tomato sauce, hot sopressata

Parma 18

fior di latte, cherry tomatoes, arugula, prosciutto, shaved parmigiano

La Botte 18

fior di latte, Italian sausage, broccoli rabe

Bianca 17

fior di latte, parmigiano, gorgonzola, pecorino romano, ricotta

Funghi e Pancetta 18

fior di latte, house tomato sauce, mixed wild mushrooms, pancetta

Scarpariello 20

chicken, sausage, hot & sweet cherry peppers, garlic, white wine, lemon

Alla Vodka 20

fior di latte, pink vodka sauce, pancetta, grilled chicken

Salsiccia 18

fior di latte, house tomato sauce, Italian sausage

INSALATA salad

Misticanza 10

spring greens, tomatoes, cucumber, carrots, red onions, kalamata olives, house balsamic dressing

Arugula 11

baby arugula, green apples, gorgonzola, walnuts, arugula dressing

Insalata alla Cesare 12

romaine lettuce, grana padano, light caesar dressing, fresh baked croutons

Chopped Salad 12

romaine, bacon, boiled egg, cucumber, walnuts, tomatoes, dried cranberries, house balsamic dressing

Barbabietole e Arugula 14

braised red & golden beets, arugula, goat cheese, green apple, arugula dressing

Insalata Tricolore 11

baby arugula, endive, radicchio, shaved parmigiano, house lemon EVOO dressing



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or any special dietary requests, please speak to the owner, manager, chef or your server.

Executive Chef NAZARENO DANIELE



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PANINI *toasted pressed Italian sandwich*
served with tuscan fries

Italian 14

salami, prosciutto, hot coppa, fresh mozzarella, lettuce, tomatoes, vinaigrette

Grilled Vegetables 14

grilled vegetable, fresh mozzarella EVOO

Prosciutto 14

prosciutto Di Parma, arugula, pecorino, tomatoes

Chicken Parmigiana 15.5

breaded free range chicken cutlet, fresh mozzarella, (not pressed)

Chicken 14

grilled chicken, broccoli rabe, fresh mozzarella

Meatball 14

beef meatballs, fresh mozzarella, marinara sauce

PASTA FRESCA *fresh pasta*

handmade pasta ✂

Gnocchi alla Bolognese 17 ✂

potato gnocchi, slow cooked classic meat sauce

Penne alla Vodka 16

pancetta, vodka, house tomato sauce, touch of cream

Classic Spaghetti Carbonara 18

pancetta, pecorino romano, egg yolk, black pepper

Cavatelli 19 ✂

italian sausage, broccoli rabe, garlic, EVOO

Spaghetti Meatballs 17

grape tomatoes, house tomato sauce, basil, Nonna's classic homemade meatball

Ravioli 16 ✂

cheese ravioli, house tomato sauce, basil

Linguine Vongole 20

manila clams, garlic, white wine, cherry tomatoes, parsley

Gnocchi alla Sorrentino 16 ✂

potato gnocchi, fresh mozzarella house tomato sauce

Vegetarian Penne Primavera 16

whole wheat pasta, farm fresh vegetables, garlic, EVOO

Rigatoni all'Amatricana 17

guanciale, onions, house tomato sauce, pecorino romano

CLASSICI ITALIANI *italian classics*

Eggplant Parmigiana 18

multi-layered breaded-eggplant, tomato sauce, fresh mozzarella, parmigiano, served with spaghetti

Shrimp Scampi 27

sautéed jumbo shrimp, garlic, white wine lemon sauce over linguine

Chicken Piccata 18

sautéed egg-battered free range chicken breast, lemon caper white wine sauce served with fresh vegetables

Chicken Francese 18

sautéed egg-battered free range chicken breast, white wine, lemon butter sauce, served with fresh vegetables

Chicken Parmigiana 18 Veal Parmigiana 22

breaded free range chicken cutlet (veal scallopini), house tomato sauce, fresh mozzarella, served with spaghetti

Chicken Marsala 18 Veal Marsala 22

sautéed free range chicken breast (veal scallopini), mushrooms, marsala wine, served with fresh vegetables

Chicken Milanese 18 Veal Milanese 22

breaded free range chicken cutlet (veal scallopini), arugula, onion, grape tomatoes, fresh mozzarella, lemon, EVOO

Salmon alla Romano 24

pan seared in EVOO, lemon, artichokes, arugula

Calamari Fra Diavolo 18

sautéed calamari, garlic, white wine, spicy tomato sauce over linguine

Sole Francese 22

egg battered crusted filet, white wine lemon butter sauce with fresh vegetables



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