



Events  
Catering  
Take Out  
Menus



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

## ANTIPASTI *appetizers*

### **Prosciutto e Parmigiano 24**

24-month aged black label prosciutto di parma with 48-month aged parmigiano-reggiano

### **Bresaola di Carpaccio 20**

thinly sliced air-dried beef, arugula, shaved parmigiana, balsamic reduction

### **Calamari Fritti 18**

crispy calamari, marinara sauce

### **Calamari Arrabiata 19**

crispy calamari, hot cherry peppers, onions, anchovies, lemon, tossed in a white wine sauce

### **Grilled Octopus 20**

char-grilled octopus, cannellini bean puree, beluga lentils

### **Burrata Pugliese e Prosciutto 23**

imported burrata, 24-month aged black label prosciutto di parma, EVOO

### **Polpettine alla Nonna 17**

pan seared beef meat balls, house tomato sauce

### **Carciofi Fritti 16**

crispy artichoke, breadcrumbs, pecorino, spicy aioli

### **Cold Antipasto 19**

cured meats, fresh mozzarella, roasted peppers, kalamata olives

### **Hot Antipasto for Two 30**

baked clams, crispy calamari, mozzarella in carrozza, shrimp oreganata, stuffed mushrooms, marinara sauce

### **Eggplant Rollatini 16**

breaded eggplant stuffed with ricotta, house tomato sauce, parmigiana, basil

### **Crab Cake 18**

pan seared jumbo lump crab meat, avocado guacamole, spicy aioli

### **Arancini 16**

lightly breaded, crispy, four-cheese risotto rice balls

### **Soup of the Day PA**

prepared daily by the chef

## INSALATAS *salads*

### **Misticanza 13**

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

### **Insalata Tricolore 14**

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

### **Insalata di Mare 20**

arugula, shrimp, calamari, octopus, cherry tomatoes, celery, bell peppers, house lemon EVOO dressing

### **Insalata alla Cesare 14**

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

### **Insalata Mediterraneo 16**

plum & cherry tomatoes, cucumber, red onions, kalamata olives, shaved ricotta salata

### **Barbabietole e Arugula 16**

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



## PIZZE *pizza*

### **Margherita 18**

fior di latte, house tomato sauce, basil

### **Diablo 19**

fior di latte, house tomato sauce, hot sopressata

### **Parma 20**

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

### **La Botte 20**

fior di latte, Italian sausage, broccoli rabe

### **Bianca 18**

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

### **Funghi e Pancetta 20**

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

### **Scarpariello 22**

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

### **Alla Vodka 22**

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



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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## PASTA FRESCA *fresh pasta*

*handmade pasta* ✂

### **Pappardelle alla Bolognese 28** ✂

slow cooked beef in a classic bolognese sauce

### **Gnocchi 25** ✂

potato gnocchi, speck, artichoke, shallots, white wine sauce, light cream sauce

### **Cavatelli 27** ✂

italian sausage, broccoli rabe, garlic, EVOO

### **Ravioli 27** ✂

wild mushroom stuffed ravioli, light cream sauce, arugula, shaved prima donna cheese

### **Linguine Vongole 26**

manila clams, garlic, white wine, cherry tomatoes parsley

### **Black Linguine 36** ✂

jumbo shrimp, dry-sea scallops, garlic, spicy cherry tomato sauce

### **Garganelli 27** ✂

wild mushrooms, black truffle sauce, touch of cream

### **Spaghetti alla Carbonara 27**

pancetta, egg-yolk, parmigiano-reggiano

### **Paccheri della Domenica 30**

slow-braised boneless short ribs, meatballs, sausage, pork ribs, nonna's sunday gravy

**Daily Pasta & Risotto Specials of the Day PA**  
prepared daily by the chef

## SECONDI *entrées*

### **Scottish Salmon 32**

pan seared in EVOO, lemon, artichokes, arugula

### **Whole Branzino 36**

baked, fresh herbs, EVOO, broccoli rabe, roasted potatoes

### **Zuppa di Pesce 36**

shrimps, calamari, clams, mussels, garlic white wine over linguine, white or red sauce

### **Osso Buco Milanese 34**

braised pork shank, vegetable tomato sauce, risotto

### **Black Angus New York Strip 39**

grilled 14 oz boneless top-cut sirloin strip, tuscan fries

### **Vitello alla Valigetta 34**

veal scallopini stuffed with spinach, fontina cheese, sautéed in marsala wine mushrooms, mashed potatoes

### **Chicken Martini 26**

parmigiana crusted free-range chicken, asparagus artichoke hearts, white wine lemon sauce

### **Berkshire Pork Chop 33**

grilled bone-in pork chop, hot cherry peppers, mushrooms, onions, roasted potatoes, aceto balsamico

### **Grilled Filet Mignon 48**

peppercorn sauce, asparagus, mashed potato

### **Roasted Chicken 28**

roasted free-range half chicken, fresh herbs, sautéed brussel sprouts, garlic, EVOO

## CONTORNI *side dishes*

### **Cauliflower 12**

brick oven roasted, pancetta, shaved parmigiana

### **Spinach 12**

sautéed texas spinach, garlic EVOO

### **Brussels Sprouts 12**

brick oven roasted, pancetta

### **Rappini 12**

sautéed broccoli rabe, garlic, EVOO, pepper flake

### **Asparagus Gratiné 12**

roasted asparagus with parmigiana, parsley

### **Tuscan Fries 10**

crispy parmigiana potato fries, parsley, EVOO

## CLASSICI ITALIANI *italian classics*

### **Eggplant Parmigiana 24**

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

### **Shrimp Scampi 33**

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

### **Veal Saltimbocca 31**

veal scaloppini topped with prosciutto, sage white wine sauce, sautéed spinach

### **Chicken Scarpariello 27**

free-range chicken bone-in, sausage, hot & sweet cherry peppers, potatoes, rosemary lemon sauce

### **Chicken Piccata 26**

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

### **Chicken Francese 26**

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

### **Chicken Parmigiana 26    Veal Parmigiana 30**

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

### **Chicken Marsala 26    Veal Marsala 30**

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

### **Chicken Milanese 26    Veal Milanese 30**

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



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