

LUNCH

ANTIPASTI appetizers

Pasta Fagioli 9

White Beans and pasta soup

Soup of the day P.A

Antipato Toscano 14

Assortment of cheeses and cured meats

Polpettine alla Nonna 11

Beef meatballs, marinara sauce, herbs

Capresa 11

Buffala mozzarella, tomatoes, basil

Calamari 9

Crispy calamari, house tomato sauce

Stuffed Mushrooms 10

Vegetables, marsala wine

Mozzarella in Carozza 11

Golden mozzarella and bread "sandwich style" marinara sauce

Baked Clams

Seasoned herbs, breadcrumbs

INSALATA salads

Misticanza 7

Spring greens, red onions, cucumber, olives, balsamic vinaigrette

Arugula 8

Baby arugula, apple, Gorgonzola, walnuts, lemon, olive oil

Caesar Salad 8

Baby romaine, homemade Caesar dressing, croutons

Chopped Salad 8

Romaine, bacon, eggs, cucumber, walnuts, tomatoes, raisins, balsamic vinaigrette

Beets Salad 12

Red & golden beets, arugula, goat cheese, lemon, olive oil

Ristorante La Botte

14 Martine Avenue, White Plains, NY 10606

Tel: 914 – 461 – 2950

www.labotteristorante.com



PIZZE pizza

Margherita 12

House tomato sauce, fior di latte, basil

Vodka 14

Fior di latte, basil, vodka sauce

Parma 14

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

Diavola 14

Fresh mozzarella, tomato sauce, hot soppressata

Marinara 12

Garlic, basil, sea salt, plum tomatoes

Pizza Bianca 14

Fior di latte, parmigiano, gorgonzola, pecorino Romano, ricotta cheese

Chicken Scarpariello Pizza 19

Chicken, sausage, hot and sweet cherry papers, garlic, white wine, lemon

Pizza Funghi e Pancetta 15

Fior di latte, house tomato sauce, mixed mushrooms, pancetta

Norma 14

Fior di latte, roasted eggplant, house tomato sauce

Salsiccia 14

Fior di latte, house tomato sauce, Italian sausage



PRIMI pasta

Spaghetti Al Pomodoro 12

Grape tomatoes, house tomato sauce, basil

Gnocchi alla Sorrentino 14

Fresh mozzarella, house tomato sauce

Gnocchi alla Bolognese 14

Slowly cooked, beef, pork and veal in a classic Bolognese sauce

Penne Barista 14

Penne, vodka sauce, zucchini

Ravioli 14

Cheese ravioli, house tomato sauce, basil

Cavatelli 18

Broccoli rabe, italian sausage, garlic, olive oil

Spaghetti Carbonara 16

Guanciale, egg yolk, pecorino, black pepper

Linguine Vangole 16

Littleneck clams, garlic, olive oil, white wine

Penne Primavera 16

Whole wheat pasta, mixed vegetables, olive oil, garlic

Risotto of the day M.P

*Gluten Free pasta available upon request

SECONDI main course

Chicken Francese 16

Sautéed in white wine, lemon butter sauce, vegetables

Chicken Piccata 16

Sautéed in a lemon white wine, capers, vegetables

Chicken Milanese or Paillard 16

Breaded chicken breast, arugula, onions, tomatoes

Pollo Parmigiano 16

Mozzarella, house tomato sauce, spaghetti pomodoro

Chicken Marsala 16

Chicken breast sautéed with mushrooms in marsala wine sauce, vegetables

Eggplant Parmigiano 14

Mozzarella, house tomato sauce, spaghetti pomodoro

Veal Parmigiano 18

Mozzarella, house tomato sauce, spaghetti pomodoro

Shrimp Scampi 19

Shrimp sautéed with garlic, white wine, linguine

Calamari fra Diavolo 16

Spicy tomato sauce over linguine

Salmon 22

San-dried tomatoes, artichoke, lemon garlic sauce, broccoli

PANINI

Served with Tuscan fries

Italian Panini 12

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

Meatball 12

Fresh mozzarella, house tomato sauce

Chicken 12

Grilled chicken, broccoli rabe, fresh mozzarella

Grilled Vegetables 12

Zucchini, eggplant, roasted peppers, lettuce, tomatoes, fresh mozzarella extra virgin olive oil

Prosciutto 12

Parma ham, arugula, pecorino, tomatoes

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

Menu items and prices may change with availability and season

