



Dinner Menu

www.labotteristorante.com

 [@labotte_ristorante](https://www.instagram.com/labotte_ristorante)

ANTIPASTI appetizers

Melanzana 13

Layers of eggplant stuffed with fresh mozzarella, tomato sauce

Calamari 14

Crispy squid, herb aioli, house tomato sauce

Gamberi 17

Prawns, garlic, saffron potatoes, salmoriglio

Cavoletti 12

Golden Brussels sprouts, parmigiano, cayenne, almonds, parsley

Arancini 12

Four cheese risotto dumplings, house tomato sauce

Cozze fra Diavolo 14

Mussels, garlic, white wine, spicy tomato sauce

Polpo 17

Charred Mediterranean octopus, fingerling potatoes

Formaggi e Salumi 19

Assorted cheese & cured meats

Polpettine 13

Pan seared beef, veal & pork meatballs, house tomato sauce, basil

Granchio 16

Crab cakes, spicy aioli, arugula

Burrata 16

Sage scented apple, Pistachio Bronte, Prosciutto di Parma

Zuppa del giorno P.A

Soup of the day

INSALATA salads

Misticanza 10

Assorted house greens, beet carpaccio, raspberry vinaigrette

Rucola e Finocchio 11

Arugula, shaved fennel, olives, blood orange, ricotta salata, lemon vinaigrette

Cicoria e Pera 12

Frisee, shaved pear, pignoli, lemon truffle dressing

Romaine 9

Romaine, anchovy dressing, garlic croutons

Insalata alla Sarda 12

Seasonal tomatoes, cucumbers, red onion, fresh oregano, red wine vinaigrette

PIZZA

Quattro Formaggi 16

Four cheese

Salsicce e Rapini 16

Fresh mozzarella, broccoli rabe, sausage, extra virgin olive oil

Tartufata 16

Fresh mozzarella, mushrooms, truffle oil

Margherita 14

Fresh mozzarella, San Marzano tomato sauce, basil

San Daniele 16

Fresh mozzarella, San Marzano tomato sauce, arugula, prosciutto, Grana Padano

Diavola 16

Fresh mozzarella, San Marzano tomato sauce, hot soppressata, basil

PRIMI pasta

Pappardelle alla Bolognese 19

Beef, veal & pork ragu

Linguine Vongole 22

Little neck clams, white wine, pasley

Ravioli di Bufala 19

Stracciatella di bufala, house tomato sauce, basil

Lasagna 21

Beef, veal & pork ragu, béchamel, Grana Padano

Garganelli ai Funghi 20

Mushroom ragu, parmigiano

Black Linguine 23

Shrimps, cherry tomatoes, arugula

Bucatini all'Amatriciana 18

Smoked pancheta, pecorino, tomato sauce

Gnocchi alla Sorrentina 18

House tomato sauce, fresh mozzarella, basil, Grana Padano

Maccheroni alla Norma 18

Eggplant, cherry tomatoes, ricotta salata

Risotto Porcini 24

Porcini mushrooms, parmigiana

***Gluten Free available on Request**

CONTORNI side dishes

Sautéed Broccoli Rabe 9

Tuscan Fries 7

Sautéed Brussels Sprouts 8

Sautéed Spinach 8

SECONDI main course

Brodetto 32

Spicy seafood stew, crostini

Salmon 27

Faroe Island salmon, vegetable caponata, sun dried tomato & dill sauce

Branzino 29

Grilled sea bass, fregola, salmoriglio

Merluzzo Livornese 28

Pan seared cod, olives, capers, garlic, tomato sauce, spinach

Pollo Milanese 19

Organic chicken breast, baby arugula, tomatoes, onions

Black Angus Strip 32

Grilled New York Strip , fingerling potatoes, cipolle borettate, béarnaise sauce

Duck 27

Long Island wild duck, seasonal squash puree, market greens, pomegranate agrodolce

Pollo "Parmigiana" 25

Organic chicken breast on the bone, house tomato sauce, fresh mozzarella, linguine pomodoro

Lamb Chop 29

Herb crusted lamb chop, potato cake, spinach

Pork Chop 27

Berkshire pork chop, pickled onions, cherry peppers, broccoli rabe

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

****Food Allergies*

If you have a food allergy, please speak to the owner, manager, chef or your server.