



DINNER

ANTIPASTI appetizers

Soup of the day 9

Ask your server

Polpettine alla Nonna 12

Beef meatballs, marinara sauce, herbs

Calamari 13

Crispy calamari, lemon aioli, marinara sauce

Carpaccio di Polpo 17

Octopus slices, gremolata, arugula

Burrata 16

Burrata, summer tomatoes, strawberries, arugula
dried apricot & pumpkin seeds dressing

Cozze al Vapore 13

Steamed mussels, white wine, chilly flakes garlic,
lemon, herbs

Antipasto Toscano 17

Assortment of cheeses and cured meats, olives,
roasted peppers, artichoke hearts

Sardeles Ladolemono 13

Marinated Portuguese sardines, garlic,
lemon, herbs

Arancini 11

Mushrooms rice balls, truffle oil, lemon aioli

Asparagus 14

Grilled jumbo green asparagus, poached egg,
Parma ham, homemade tomato sauce

Gnocchi Fritti 11

Breaded gnocchi, tomato sauce,
fresh mozzarella

INSALATA salads

Misticanza 8

Mesclun greens, radish, carrot flakes
truffle lemondressing

Arugola 9

Baby arugola, pear, pecorino Romano,
Lemon vinaigrette

Rucola e Spinaci 11

Baby arugola and spinach, cherry tomatoes, smoked
scamorza, Parma ham, honey balsamic vinaigrette

Mediterranean 10

Summer tomatoes, cucumber, Kalamata olives,
red onions, ricotta cheese, fresh oregano

Insalata Caesar 9

Baby romaine, garlic croutons, anchovie dressing

PIZZE pizza

Margherita 14

House tomato sauce, fior di latte, basil

La Botte 16

Fior di latte, Italian sausage, broccoli rabe, red
onion

Salmone Affumicato 16

Smoked salmon, fior di latte, cream,
brussels sprouts, lemon zest

Amatriciana 16

Amatriciana sauce, fior di latte,
prosciutto crudo, red onion

Parma 16

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

Diavola 15

Fresh mozzarella, spicy tomato sauce,
hot soppressata, peperoni

Spinach & Truffle 15

Fior di latte, fresh baby spinach, truffle oil,
Pecorino romano

Quattro Formaggi 15

Fior di latte, parmigiano, gorgonzola, pecorino Romano

Gamberetti 20

Shrimps, fior di latte, garlic butter, chilly flakes, parsley

Macellaio (Butcher) 18

Fior di latte, house tomato sauce, prosciutto,
Italian sausage, peperoni, meat balls

Capricciosa 16

fior di latte, house tomato sauce, mushrooms,
prosciutto, artichokes, olives

Melanzana 15

Crème fraiche, charred eggplant, parmigiano,
pesto, raisins, pine nuts

PRIMI pasta

Spaghetti Al Pomodoro 15

Cherry tomato sauce, basil

Add meatballs 5

Gnocchi alla Salvia e Prosciutto

Butter, sage, parmigiano, prosciutto

Bucatini Carbonara 18

Guanciale, eggs, pecorino Romano, shallots, black pepper

Paccheri all'Amatriciana 19

Smoked pancetta, tomato sauce, chili flakes, pecorino Romano

Linguine Vongole 23

Baby clams, garlic, white wine, parsley

Ravioli di Bufala 18

Buffalo mozzarella, cherry tomato sauce, basil

Penne La Botte 18

Chicken, mascarpone, peas, parmigiano, parsley

Linguine ai Frutti di Mare 25

Squid ink linguine, mixed seafood, garlic, cherry tomatoes, white wine

Pappardelle al Ragù d'Agnello 20

Slowly cooked lamb ragu, artichokes, peas, lemon, parsley

Maccheroni rigati alla Vodka 17

Penne & vodka sauce

Add Chicken 5

Add Shrimps 6

Risotto di Mare 26

Seafood risotto, garlic, lemon, summer herbs

*Gluten Free pasta available upon request

SECONDI main course

La Botte Burger 16

Black Angus beef, provolone cheese, caramelized onions, arugula, sun dried tomato aioli, Tuscan fries

Chicken Parmigiano 22

Fresh mozzarella, house tomato sauce with pasta

Tagliata di Manzo 32

Grilled New York strip, roasted baby potatoes, rosemary jus

Vitello Arroccato 27

Rolled veal scaloppini, prosciutto, provolone, mushrooms & Madeira wine, green beans

Half Grilled Chicken 26

Sun dried tomato and herbs marinated chicken, grilled vegetables Panzanella

Grilled Lamb Chops 29

Herbs & spices crust, roasted shallots, Tuscan fries

Scallops 30

Pan seared scallops, green peas puree, crispy prosciutto

Grilled Branzino 29

Whole Mediterranean Branzino, steam garden vegetables, lemon agrodolce

Salmon 26

Pan seared Faroe Island salmon, green asparagus, tomato vinaigrette

Merluzzo al Cartoccio 28

Slow cooked cod in parchment paper capers, olives, julienne vegetables, oregano

Shrimps 25

Grilled shrimps, garlic & chilly butter tomato sauce, broccoli rabe

CONTORNI side dishes

Tuscan Fries 7 / Broccoli Rabe 9 / Truffe Mac & Cheese 8

Sauteed Spinach 8 / Crispy Brussels Sprouts 9

** 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

