



DINNER

ANTIPASTI appetizers

Pasta Fagioli 12

White beans and pasta soup

Polpettine alla Nonna 12

Beef meatballs, marinara sauce, herbs

Burrata 16

Prosciutto, arugula, aged balsamic, pine nuts

Gamberetti 18

Sauteed shrimps, garlic, cherry tomatoes, sambuca, chilly flakes, croutons

Antipasto Toscano 19

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

Carciofi Fritti 11

Tuscan fried artichokes, parmigiano, parsley

Arancini 11

Crispy saffron & parmesan rice balls, homemade pomodoro sauce

Gnocchi Fritti 12

Breaded gnocchi, tomato sauce, fresh mozzarella

Calamari 13

Crispy calamari, spicy cherry peppers sauce

INSALATA salads

Misticanza 9

Mixed greens, ricotta salata, dried figs, pomegranate molasses & balsamic dressing

Indivia e Gorgonzola 11

Endive, pear, frosted walnuts, gorgonzola dressing

Arugula 10

Baby arugula, pear, pecorino Romano, lemon vinaigrette

Caesar Salad 13

romaine hearts, croutons, chicken, Caesar dressing

PIZZE pizza

Margherita 14

House tomato sauce, fior di latte, basil

La Botte 16

Basil tomato sauce, fior di latte, Italian sausage, broccoli rabe, red onion

Salmone Affumicato 17

Smoked salmon, fresh ricotta, cream, brussels sprouts, lemon zest

Parma 16

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

Diavola 16

Fresh mozzarella, spicy tomato sauce, hot soppressata, pepperoni

Funghi e Uova 19

Fontina cheese, mushrooms, egg, truffle oil, herbs

Quattro Formaggi 15

Fior di latte, parmigiano, gorgonzola, pecorino Romano

Gamberetti 20

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

Macellaio (Butcher) 18

Smoked scamorza, house tomato sauce, prosciutto, Italian sausage, pepperoni, meat balls

Carbonara 16

Fior di latte, smoked pancetta, egg, pecorino Romano, black pepper

PRIMI Pasta

Spaghetti al Pomodoro 16

Cherry tomato sauce, basil

Add meatballs 5

Penne alla Vodka 18

Penne in rich vodka sauce

Add Chicken 5, Shrimps 6

Gnocchi alla Zucca 20

Roasted butternut squash sauce, parmigiano, prosciutto

Orecchiette Barese 19

Fresh orecchiette, sweet Italian sausage, broccoli rabe, chilly flakes, parmigiano

Ravioli con Funghi e Tartufo 20

Mushroom ravioli ,white creamy sauce, pecorino Romano, truffle oil

Fusilli al Forno 18

Baked fresh fusilli with four cheese sauce

Linguine ai Frutti di Mare 25

Homemade squid ink linguine, mixed seafood, garlic, cherry tomatoes, white wine

Traditional Lasagna 25

Baked layers of pasta, beef ragù, ricotta & parmigiano, light tomato sauce

Risotto al Funghi 24

Mushroom risotto, butter, parmigiano, herbs

Maccheroni alla Bolognese 20

Homemade pasta, beef ragù, cherry tomatoes, ricotta salata

***Gluten Free pasta available upon request**

SECONDI main course

La Botte Burger 16

Black Angus beef, fontina cheese, onion, tomatoes, pickles, roasted peppers mayo, Tuscan fries

Chicken Parmigiano 23

Fresh mozzarella, house tomato sauce with pasta

Tagliata di Manzo (12oz)28

Grilled hanger steak,, baby arugula, pecorino flakes, tomatoes, lemon dressing

Chicken Milanese 22

Crispy breaded chicken, arugula and tomato salad

Pork Chop (12oz) 25

Potatoes puree, sautéed spinach, red wine jus

Braised Lamb Shank 32

Roasted baby potatoes, lamb sauce

Grilled Rib Eye Steak (16oz) 40

Bone in rib eye, French fries, roasted shallots

Polpo alla Griglia con Legumi 26

Grilled Octopus, warm legumes, jus vinaigrette

Grilled Branzino 32

Whole grilled Mediterranean branzino, garlic scented steamed vegetables, lemon agrodolce

Salmon 26

Saffron rice, fra diavolo sauce

Seafood Kebab 30

Grilled shrimps & scallops, peppers, tomatoes, steamed spinach, ladolemono sauce

CONTORNI side dishes

Tuscan Fries 7 / Broccoli Rabe 9 / Creamy Potato Puree 8 Sautéed

Spinach 8 / Crispy Brussels Sprouts

** 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