



# DINNER

## ANTIPASTI appetizers

### Soup of the day 10

Ask your server

### Polpettine alla Nonna 12

Beef meatballs, marinara sauce, herbs

### Burrata 16

Roasted butternut squash, pumpkin seeds, Prosciutto, balsamic caviar

### Gamberetti 18

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

### Antipasto Toscano 19

Assortment of cheeses and 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

### Roasted Potato Salad 13

Roasted baby potatoes, crispy prosciutto, broccoli, red peppers, aged balsamic, truffle oil

### Indivia e Gorgonzola 10

Endive, pear, frosted walnuts, gorgonzola sauce

### Baby Kale Caesar Salad 13

Organic baby kale, 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, peperoni

### Funghy e Uova 22

Fondina, mixed forest mushrooms, egg, truffle oil and herbs, fresh shaved truffle

### 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, peperoni, meat balls

### Carbonara 16

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

## PRIMI Pasta

### Spaghetti Al Pomodoro 15

Cherry tomato sauce, basil  
Add meatballs 5

### Penne alla Vodka 17

Homemade pasta, vodka sauce  
Add Chicken 5, Shrimps 6

### Gnocchi 26

Slow cooked Osso Bucco veal ragù

### Maccheroni alla Nduja 18

Homemade maccheroni, Nduja, cherry tomatoes, parmigiano, herbs

### Ravioli con Funghi e Tartufo 22

Prosecco cream, pecorino  
Add fresh truffle \$10/ 5gr

### Fusilli al Forno 18

Baked fresh fusilli with four cheese sauce

### Linguine ai Frutti di Mare 25

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

### Shrimp Lasagna 28

Baked layers of pasta, minced shrimps, light tomato & basil sauce, parmesan

### Linguine 34

Lobster pomodoro

### Risotto alla Zucca 24

Butternut squash, chervil, pecorino Romano

\*Gluten Free pasta available upon request

## SECONDI main course

### La Botte Burger 16

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

### Chicken Parmigiano 22

Fresh mozzarella, house tomato sauce with pasta

### Tagliata di Manzo 28

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

### Veal Osso Bucco 34

Saffron rice, braising sauce

### Pork Chop (12oz) 25

Potatoes puree, sauté spinach red wine jus

### Braised Lamb Shank 26

Roasted baby potatoes, lamb sauce.

### Grilled Chicken Breast 24

Mustard marinated chicken breast, grilled vegetables, thyme & lemon sauce

### Grilled Octopus con Legumi 25

Warm legumes, smoked pancetta, jus vinaigrette

### Grilled Branzino 32

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

### Salmon 26

Sauteed julienne vegetables, hollandaise sauce

### Scallops 30

Pan seared scallops, tomato sauce, broccoli rabe, garlic & chilly butter

## CONTORNI side dishes

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

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

Menu items and prices may change with availability and season