



DINNER

STARTERS

Polpettine alla Nonna 15

Beef meatballs, marinara sauce,
ricotta dolce

Calamari 14

Crispy calamari, herb aioli, marinara sauce

Polpo 17

Grilled Octopus, gremolata,
cannellini bean pure, black lentils

Caprese 16

Buffala mozzarella, tomatoes, basil

Vangole Arreganato 15

Baked clams, seasoned herbs,
bread crumbs

Antipasto Toscano 17

Assortment of cheeses and
cured meats, crostini

Arancini alla Siciliano 14

Stuffed with peas, beef, carrots,
parmigiano, house tomato sauce

Eggplant Rollatini 14

Stuffed with ricotta, mozzarella,
house tomato sauce, basil

Soup of the day P.A

Ask your server

Pasta Fagioli 10

Cannellini beans, pasta

SALADS

Misticanza 10

Mesclun greens, tomatoes, cucumber, carrots,
Calamata olives, balsamic vinaigrette

Insalata Tricolore 12

Baby arugula, endive, radicchio, shaved
parmigiano, lemon, extra virgin olive oil

Insalata Caesar 11

Romaine, Grana Padano, croutons,
light house Caesar dressing

Add **+\$6 chicken** **+\$8 shrimp** **+\$10 Salmon**

Insalata La Botte 17

Spring greens, arugula, shrimps, avocado, apple,
walnuts, apple arugula dressings

PIZZA

Pizza Margherita 15

House tomato sauce,
fior di latte, basil

Pizza Marinara 13

Tomato sauce, oregano,
fresh garlic, basil, no cheese

Pizza Parma 16

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

La Botte 16

Fior di latte, Italian sausage,
broccoli rabe

Pizza Bianca 16

Fior di latte, parmigiano,
gorgonzola, pecorino Romano

Pizza Funghi e Pancetta 16

Fior di latte, house tomato sauce
mixed mushrooms, pancetta

PASTA

Spaghetti Cacio e Pepe 20

Pecorino Romano, black pepper, Roman style

Gnocchi 23

Homemade gnocchi, artichoke, speck, white wine, touch of cream, truffle oil

Pappardelle alla Bolognese 23

Homemade pappardelle, slowly cooked beef and veal in classic Bolognese sauce, fresh mozzarella

Cavatelli 22

Homemade cavatelli, Italian sausage, broccoli rabe

Linguine Vongole 24

Fresh Manila clams, garlic, white wine, parsley, cherry tomatoes

Ravioli di Bufala 22

Home made three cheese ravioli, vodka sauce, pancetta

Fettuccini ai Funghi 23

Homemade fettuccine, mixed mushrooms, roasted garlic, truffle pate, Grana Padano

Linguine ai Frutti di Mare 27

Homemade, squid ink linguine, shrimp, calamari, light tomato sauce, arugula

Risotto of the day P.A

* Gluten Free & Whole Weat pasta available upon request

MAINS

Grilled Free-Range Chicken 27

Roasted balsamic glazed half of chicken, arugula, radicchio, crispy pancetta, parmigiano

Grilled Rib Eye (16oz) 40

Peppercorn sauce, roasted Yukon potatoes, broccoli

Scottish Salmon 29

Pan seared Faroe Island salmon, grilled artichoke, arugula shaved parmigiano, lemon, olive oil

Grilled Branzino 30

Whole Mediterranean Branzino, garlic lemon sauce, saffron vegetable couscous

Veal Saltimbocca 29

Veal scaloppini, prosciutto, sage, white wine sauce, vegetables

Shrimp Scampi 30

Jumbo shrimp, garlic, white wine, lemon, over linguine

Zuppa di Pesce 32

Shrimp, scallops, calamari, clams, crushed red pepper, linguine

Grilled Premium Pork Chop 29

Bell peppers, mushrooms, onions, garlic, olive oil

SIDE DISHES

Broccoli Rabe 9

Crushed red peppers, garlic, olive oil

Roasted Potatoes 8

Rosemary, sea salt

Sautéed Sweet Peas 9

Prosciutto, onions

Brussels Sprouts 9

Brick oven roasted, pancetta

ITALIAN CLASSICS

Chicken Scarparello 24

Free-range chicken on the bone, sweet & hot sausage, cherry peppers, Yukon potatoes, garlic, rosemary, white wine, lemon sauce

Eggplant / Chicken / Veal Parmigiana 20/24/28

Lightly breaded, fresh mozzarella, house tomato sauce, spaghetti pomodoro

Chicken / Veal Milanese 24/28

Organic arugula, fresh mozzarella, tomatoes, house vinaigrette

** 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.

Executive Chef NAZARENO DANIELE

