



465 WESTBURY AVE  
CARLE PLACE, NY 11514  
Tel 516.408.3190 Fax 516.333.1137

## **BRUSCHETTE**

\$6 choice of three      \$10 choice of six

### **CLASSICA**

Fresh tomato, garlic, fresh basil

### **GAMBERI**

Roasted jumbo shrimp, tomato, hot peppers

### **MOZZARELLA-BASILICO**

Roasted red peppers, mozzarella and basil pesto

### **POMODORINI**

Roasted cherry tomatoes and fresh mozzarella

### **PORTOBELLO**

Roasted portobello and walnut with goat cheese

### **PARMA**

Prosciutto di Parma, Parmigiano Reggiano, baby arugula, spicy oil

## **SOUP SPECIALS**

\$4.50

### **CHICKEN VEGETABLE**

### **BUTTERNUT SQUASH**

### **PORTOBELLO MUSHROOM PUREE**

*ASK US FOR TODAY'S SOUP SPECIALS*

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## **ANTIPASTI**

### **MOZZARELLA CAPRESE**

Home-made mozzarella, fresh tomatoes and basil, served with balsamic vinaigrette

7.00

### **ASPARAGI**

Roasted and marinated asparagus and fresh tomatoes, topped with farm raised goat cheese and balsamic vinaigrette

9.00

### **PROSCIUTTO E MOZZARELLA**

Fresh mozzarella wrapped with prosciutto with sweet peppers and a balsamic glaze

9.00

### **CALAMARI FRITTI**

With a medium fresh tomato sauce and slice of lemon or cherry peppers in a red sauce

8.50

### **MUSSELS BASILICO**

Prince Edward mussels with chopped lemons in a garlic wine sauce

10.00



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## *PASTA*

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|--|-------|
| <i><b>RAVIOLI AL POMODORINI</b></i>  | 14.00 |
| Cheese ravioli with fresh tomato sauce with basil  |       |
| <i><b>RAVIOLI AI FUNGHI</b></i>  | 16.00 |
| Mixed mushroom ravioli, sweet sausage, and broccoli rabe in a garlic oil broth, sprinkled with goat cheese |       |
| <i><b>TORTELLINI AL SUGO</b></i>   | 18.00 |
| Veal tortellini in a Bolognese sauce   |       |
| <i><b>SPAGHETTI CON POLPETTINE</b></i>   | 12.00 |
| Spaghetti tossed with tomato sauce, topped with our homemade meat balls                                    |       |
| <i><b>PENNE GAMBERETTI</b></i>   | 17.00 |
| Penne with sautéed shrimp, broccoli florets, diced tomatoes in a garlic and oil                            |       |
| <i><b>RIGATONI CON SALSICCIA</b></i>   | 13.00 |
| Rigatoni with crumbled sweet pork sausage, peas, fresh tomatoes and a touch of cream                       |       |
| <i><b>PENNE PRIMAVERA</b></i>  | 13.00 |
| Penne pasta with sautéed mixed vegetables in a garlic wine sauce   |       |

## *SECONDI*

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| <i><b>POLLO E MOZZARELLA</b></i>  | 18.00 |
| Sautéed chicken breast topped with fresh tomato, broccoli rabe, and fresh mozzarella            |       |
| <i><b>POLLO SCARPIARIELLO</b></i>   | 18.00 |
| Chicken with potatoes and sausage in a lemon, wine, rosemary sauce                              |       |
| <i><b>POLLO VINO BIANCO</b></i>   | 14.00 |
| Breast of chicken with white wine, lemon, and fresh parsley                                     |       |
| <i><b>VITELLO SORRENTINO</b></i>  | 20.00 |
| Lightly floured veal layered with prosciutto, eggplant, and mozzarella in a light burgundy wine |       |
| <i><b>VITELLO TRI FUNGHI</b></i>  | 20.00 |
| Portobello, porcini, and wild mushrooms in a light brown sauce                                  |       |
| <i><b>SALSICCIA E CIME DI RABE</b></i>  | 15.00 |
| Roasted pork sausage with broccoli rabe, cherry peppers, sautéed with garlic and oil            |       |
| <i><b>TILAPIA AI FUNGHI</b></i>   | 17.00 |
| Filet of tilapia with a mix of wild mushrooms and scallions in a white wine sauce               |       |
| <i><b>SOGLIOLA AL VINO BIANCO</b></i>   | 18.00 |
| Filet of sole sautéed with wine wine, lemon, and parsley  |       |
| <i><b>SALMONE ALLA GRIGLIA</b></i>  | 20.00 |
| Fresh cut atlantic salmon seasoned and grilled to perfection                                    |       |
| <i><b>GAMBERI ALLA SCAMPI</b></i>   | 20.00 |
| Sautéed shrimps in a garlic lemon wine sauce with a drop of marinara                            |       |
| <i><b>LA BOTTEGA PLATTER</b></i>  | 26.00 |
| Clams, mussels, sautéed calamari and scunghili in a marinara brodino sauce                      |       |