



4883 MERRICK RD
MASSAPEQUA PARK
NEW YORK 11762

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*OFF PREMISE
CATERING MENU*

FOR HOME OR OFFICE
CELEBRATE YOUR
SPECIAL EVENT WITH US.

WE LOVE TO COOK
AND IT SHOWS!

PLEASE NOTE:
PRICE LISTED IS FOR
FULL TRAYS.
HALF TRAYS ALSO AVAILABLE.

HALF TRAY	8/10	PEOPLE
FULL TRAY	18/20	PEOPLE

WWW.LABOTTEGAGOURMET.COM

INSALATE/PANINI

INSALATA DI STAGIONE	\$35
Seasonal mix greens salad, fresh tomatoes and red onions with our homemade vinaigrette	
RUCOLA E CAPRINO	\$45
Arugola, goat cheese, sun dried tomatoes and roasted walnuts with balsamic dressing	
INSALATA TRICOLORE	\$45
Radicchio, arugola, endive, imported black olives shaved Parmigiano Reggiano and balsamic dressing	
RUCHETTA E GORGONZOLA	\$45
Baby arugola, Belgium endive, roasted pecans and gorgonzola crumbles in a light balsamic dressing	
RUCOLA E FARRO	\$55
Baby rugola, Tuscan barley, cherry tomatoes, roasted hot peppers, hearts of palm, gorgonzola cheese and grilled chicken with honey dressing	
INSALATA CON FUNGHI	\$45
Mixed greens, roasted portobello mushrooms, sweet peppers, sunflower seed and fresh mozzarella with balsamic dressing	

PANINI BASKETS

FOR ALL OCCASIONS

CHOOSE FROM OUR REGULAR MENU
EACH PANINO WILL BE CUT IN FOURS

CHOOSE FIVE	\$50
CHOOSE TEN	\$80

ANTIPASTI

ANTIPASTO ALL'ITALIANA	\$70
Selection of Italian cold cuts and cheeses with olives, roasted peppers And fresh mozzarella	
MOZZARELLA CAPRESE	\$50
Home-made mozzarella, fresh tomatoes and basil Served with balsamic vinaigrette	
FORMAGGI MISTI	\$95
Italian cheeses with fresh fruit, dried figs and balsamic reduction (choose from our cheese menu)	
ANTIPASTO DI VEGETALI	\$70
Grilled and marinated zucchini, eggplant, bell peppers, artichokes, mushrooms And onions garnished with olives	
ASPARAGI	\$70
Roasted and marinated asparagus and fresh tomatoes, Topped with farm raised goat cheese and balsamic vinaigrette	
SPIEDINI DI POLLO MILANESE	\$65
Breaded chicken cutlet strips with on skewer with arugola and cherry tomato	
FUNGHI RIPIENI	\$65
Roasted mushroom filled with bread crumbs, garlic, parsley and mixed wild mushrooms	
POLPETTINE DI MANZO	\$70
100 % ground beef meatballs in a fresh tomato sauce	
MINI ARANCINE	\$70
Bite size riceballs filled with mozzarella, peas and chop meat lightly breaded and deep fried to perfection	
INSALATA DI MARE	\$140
Clams, mussels, shrimp and Portuguese octopus with black olives and fresh fennel in a lemon vinaigrette	
CALAMARI FRITTI	\$60
Fried calamari served with fresh tomato sauce	
VONGOLE	\$9.50oz
Baked clams topped with bread crumbs marinated with fresh garlic, Parsley, fresh lemon and white wine	
GAMBERI AND PROSCIUTTO	\$75
Shrimp wrapped with prosciutto di Parma and finished with balsamic reduction	

PASTA

RIGATONI CON SALSICCIA	\$85
Rigatoni with crumbles of sweet pork sausage, peas fresh tomatoes and a touch of cream	
SPAGHETTI CON POLPETTINE	\$80
Spaghetti with baby meatballs in a fresh tomato sauce	
TORTELLINI ALLA BOLOGNESE	\$85
Meat tortellini with a traditional meat sauce	
LASAGNA	\$85
Lasagna with besciamella, meat sauce and cheese	
RIGATONI ALLA SICILIANA	\$80
Rigatoni, fresh tomato, eggplant and baked ricotta	
ORECCHIETTE CON CIME DI RABE	\$85
Ear shaped pasta with broccoli rabe in garlic and oil	
RAVIOLI AL POMODORO	\$80
Cheese ravioli with fresh tomato sauce, basil and sprinkled with goat cheese	
RAVIOLI AI FUNGHI	\$90
Mixed mushroom ravioli with chunks of sweet sausage, in a broccoli rabe, garlic and oil broth	
FUSILLI CON FUNGHI PORCINI	\$85
Spiral pasta with porcini mushrooms, artichoke hearts and scallions in a garlic sauce with a touch of cream	
FUSILLI E OLIVE	\$80
Spiral pasta w/sun-dried tomato, Sicilian capers, Gaeta olives and fresh tomato	
FARFALLE CON SALSICCIA	\$80
Bow-tie pasta with hot sausage and portobello mushroom in a light pink sauce	
PENNE CON VEGETALI	\$80
Penne pasta with sautéed mixed vegetables, cherry tomatoes, garlic and oil	
RIGATONI E PANCETTA	\$80
Rigatoni w/pancetta, sage, rosemary, garlic, white wine, Fresh tomato and a touch of cream	
STROZZAPRETI E GAMBERETTI	\$95
"Strangle Priest" pasta with shrimp and cherry tomatoes	
LINGUINE ALLE VONGOLE	\$95
Linguine with New Zealand clams, bacon, garlic, oil and peperoncino	
FETTUCCHINE AL GRANCHIO	\$95
Flat pasta with crab meat, capers, fresh tomato, little hot pepper and a touch of cream	

SECONDI PESCE

ZUPPA DI VONGOLE	\$75
Clams tossed with white wine, parsley and fresh garlic	
ASTICE ALL' ARRABBIATA	\$160
Maine lobsters, garlic, basil, fresh tomato and peperoncino	
ZUPPA DI PESCE	\$180
Maine lobsters, shrimp, scallops, mussels, clams, calamari In a fresh tomato & peperoncino sauce	
SALMONE AL VINO BIANCO	\$140
Wild salmon with white wine, lemon and parsley	
SALMONE E CAPPERI	\$140
Wild salmon with Sicilian capers, onions and pinot grigio wine	
SALMONE E FUNGHI	\$140
Pan-seared salmon with fresh sage, white wine and cremini mushroom sauce	
TILAPIA E FUNGHI	\$140
Fillet of tilapia with a mix of wild mushrooms and scallions, in a white wine sauce	
SOGLIOLA E POMODORINI	\$150
Fillet of sole pan-seared with white wine, and cherry tomatoes	
SOGLIOLA RIPIENA	\$150
Fillet of sole rolled and filled with sautéed bread crumbs, shrimp and scallions, Roasted with white wine fresh parsley and a touch of butter	
SOGLIOLA E MANDORLE	\$150
Fillet of sole, white wine, lemon, a touch of butter and toasted almonds	
PAELLA CLASSICA	\$170
Shrimp, scallops, mussels, clams, chicken, chorizo, Vegetables and saffron risotto	
GAMBERI E MOZZARELLA	\$170
Breaded jumbo shrimp with a mushroom sauce, topped with fresh mozzarella, Finished in the oven	
GAMBERI E PANCETTA	\$170
Jumbo shrimp sautéed with bacon, fresh basil, fresh tomato and white wine	
GAMBERI AL POMODORO	\$170
Jumbo shrimp in a fresh tomato sauce (hot, mild, or sweet)	

SECONDI CARNE

PARMIGIANA	\$85
Eggplant parmigiana italian style (with boiled eggs and ham)	
POLLO E POMODORINI	\$95
Breast of chicken with white wine and cherry tomatoes	
POLLO AL VINO BIANCO E LIMONE	\$95
Breast of chicken with white wine, lemon, fresh parsley	
POLLO AI FUNGHI	\$95
Chicken breast with mixed mushrooms, onions and marsala wine	
POLLO E MOZZARELLA	\$100
Chicken breast topped with fresh tomato, broccoli rabe and fresh mozzarella in a lemon and white wine sauce	
POLLO E CARCIOFINI	\$95
Chicken breast sauteed with artichokes hearts, mixed mushrooms and fresh tomato	
INVOLTINO DI POLLO	\$110
Chicken breast rolled & filled w/spinach, cheese and pine nuts	
POLLETTI AL FORNO	\$95
Oven roasted cornish hen over roasted potatoes and sautéed onions	
VITELLO AL VINO BIANCO	\$150
Veal medallions with fresh lemon and white wine	
VITELLO CON POMODORINI	\$150
Veal loins sauteed with white wine and cherry tomatoes	
VITELLO CON PROSCIUTTO	\$150
Veal medallions pan-seared and topped with prosciutto and sage	
COSTOLETTE DI MAIALE	\$120
Grilled pork chops with shitake mushroom sauce	
FILETTI DI MAIALE	\$100
Pork loin with sun-dried tomatoes, Sicilian capers and mushroom sauce	
MAIALE RIPIENO	\$150
Pork loin rolled and filled with spinach, fontina cheese, Ham and asparagus. Sliced and finished in a white wine sauce	
SALSICCIA E CIME DI RABE	\$95
Roasted pork sausage with steamed broccoli rabe, sauteed with garlic and oil	
MANZO AL BAROLO	\$180
Fillet mignon with Barolo wine sauce and portobello mushroom	