

*Dessert*

5" Tarts .....	\$8.00
Mini Tarts .....	\$2.50
Eclairs .....	\$3.00
Cookie .....	\$1.50
Cupcake .....	\$2.50
Macaron.....	\$1.75
Brownie .....	\$3.50
Rocher .....	\$1.00
Financier .....	\$2.50
Breakfast bread .....	\$4.00
Large Budino .....	\$5.00

*Coffee*

	12 OZ.	16 OZ.	20 OZ.
COFFEE	\$1.75	\$2.00	\$2.25
DECAF COFFEE	\$1.75	\$2.00	\$2.25
AMERICANO	\$2.00	\$2.75	\$3.00
CAFÉ LATTE	\$3.00	\$3.50	\$4.00
CAPPUCCINO	\$3.00	\$3.50	\$4.00
	SINGLE	DOUBLE	TRIPLE
ESPRESSO	\$2.00	\$2.50	\$3.00
MACCHIATO	\$2.50	\$3.50	\$3.75
CAFÉ MOCHA	\$3.50	\$3.75	\$4.00

*Blended Drinks*

	12 OZ.	16 OZ.	20 OZ.
CAPPUCCINO	\$3.00	\$3.50	\$4.00
CHAI	\$3.00	\$3.50	\$4.00

*Tea*

HOT TEA	\$2.00	\$2.00	\$3.00
CHAI	\$3.00	\$3.50	\$4.00

*Iced Tea*

\$3
ICED TEA
ARNOLD PALMER
GREEN TEA ARNOLD PALMER

*Lemonade*

\$4
LEMONADE
BERRY LEMONADE

*Juices*

\$5
ORANGE
GRAPEFRUIT
APPLE
PINEAPPLE
MELON
CARROT
GREEN
TOMATO

**BOTTEGA LOUIE**

LUNCH / DINNER

*Salads*  
\$9

**CAESAR**

Romaine hearts, Reggiano parmesan, garlic herbed croutons & Caesar dressing

**ARUGULA**

Rocket arugula, red onions, Reggiano parmesan, extra virgin olive oil, lemon juice & cracked pepper

**BIBB**

Bibb lettuce, fresh herbs & mustard vinaigrette

**ITALIAN**

Chopped lettuce, garbanzo beans, tomatoes, black olives, pepperoncini, provolone, pepperoni, onions, cucumbers & red wine vinaigrette

\$12

**MACHE**

Mache, frisée, roasted chicken, avocado, celery, green onion, lemon & extra virgin olive oil

**CAPRESE**

Tomatoes, buffalo mozzarella, basil, extra virgin olive oil & Sicilian sea salt

**MODENA**

Butter lettuce, candied walnuts, crumbled goat cheese, fresh herbs & creamy balsamic vinaigrette

**LOUIE**

Iceberg lettuce, jumbo shrimp, hearts of palm, avocado, sweet onion, tomatoes, bell peppers & Dijon vinaigrette

*À La Carte*  
\$7

TOMATO BRUSCHETTA

SAUTÉED SPINACH

BRUSSELS SPROUTS

CAULIFLOWER GRATINÉE

MASHED POTATOES

ROASTED ACORN SQUASH

HEIRLOOM TOMATOES

BROCCOLINI

SHAVED FENNEL & SWEET ONION

\$8

ITALIAN SPRING TUNA

HARICOTS VERTS

ASPARAGUS WITH FRIED EGG

ENGLISH PEAS & PROSCIUTTO

MEATBALLS MARINARA

HEIRLOOM CARROTS

ARANCINI

EGGPLANT CAPONATA

FAVA BEANS & RADISHES

\$9

FRIED CALAMARI

YELLOW TAIL CRUDO

ROASTED BEETS WITH GOAT CHEESE

BEEF CARPACCIO

BRAISED ARTICHOKE

ROCK SHRIMP & CUCUMBERS

BURRATA & GRAPE TOMATOES

WHITE ANCHOVIES

PORTOBELLO FRIES

*Soups*  
\$8

**ONION GRATINÉE**

Caramelized onion, Marsala wine, mozzarella & provolone

**MINISTRONE PESTO**

Celery, cabbage, spinach, peas, zucchini, haricots verts, basil & pesto

**CHICKEN BRODO**

Chicken, penette pasta, carrots, spinach & celery

**GAZPACHO**

Tomatoes, garlic, olive oil, sea salt, peppers & red onions

*Sandwiches*  
\$12

**MEATBALL PARMESAN**

Three meatball sliders, tomato sauce & provolone

**BACON, LETTUCE & TOMATO**

Bacon, bibb lettuce, heirloom tomatoes, avocado & mayonnaise

**CLUB**

French ham, turkey, apple smoked bacon, Gruyère, tomato, avocado, hard boiled egg & watercress

**TORPEDO**

Mortadella, cappacola, Genoa salami, provolone, lettuce, tomatoes, peppers, onions, oil & vinegar

*Pizza*  
\$16

**MARGHERITA**

Mozzarella, tomato sauce & basil

**PEPPERONI**

Mozzarella, tomato sauce & pepperoni

**SAUSAGE**

Fennel sausage, tomato sauce & mozzarella

**CLAM**

Mozzarella, pecorino Romano, roasted peppers, thyme, extra virgin olive oil & garlic

**NAPOLI**

Red onions, mushrooms, olives, tomato sauce & mozzarella

**MEATBALL**

Mozzarella, tomato sauce & meatballs

**BURRATA**

Burrata, prosciutto, rapini & Reggiano parmesan

**BIANCO**

Ricotta, mozzarella, granna parmesan, garlic & rocket arugula

*Pasta*

\$10

**PENNE POMODORO**

Tomato sauce, garlic & extra virgin olive oil

**FETTUCCINE BELMONDO**

Cherry tomatoes, garlic, arugula, extra virgin olive oil & Reggiano parmesan

**BUCATINI PESTO**

Basil pesto, pecorino Romano & pine nuts

**PAPPARDELLE**

Mushroom & foie gras duxelle

\$12

**PENNE GAMBER**

Jumbo shrimp, broccolini, oven roasted tomatoes, garlic & olive oil broth

**RAVIOLI**

House made pasta stuffed with spinach & ricotta in a light cream sauce with pancetta, sage & peas

**TRENNÉ**

Pan sauteed trenné pasta with braised prime rib eye, Tuscan black kale & shaved parmesan

**TAGLIATELLE BOLOGNESE**

Traditional meat sauce

*Entrées*  
\$16

**PORK CHOPS**

Three grilled pork chops & apple sauce

**MUSSELS & CLAMS**

Mussels, clams & sauce Américain

**WHITE BEANS & SAUSAGE**

Grilled sausage, cannellini beans, escarole & oregano

**EGGPLANT PARMESAN**

Breaded eggplant, Pomodoro sauce, mozzarella & Reggiano parmesan

**LASAGNA BOLOGNESE**

Traditional meat sauce

*Poultry*  
free range  
\$16

**ROASTED CHICKEN**

Half Jidori chicken with herbs & roasting juice

**CHICKEN MILANESE**

Breaded chicken breast, arugula & checca

**CHICKEN PARMESAN**

Breaded chicken breast, Pomodoro sauce, mozzarella & Reggiano parmesan

**CHICKEN CARCIOFFI**

Pan sautéed with artichoke hearts, capers, garlic, herbs & white wine

*Seafood*  
sustainable  
\$25

**SHRIMP SCAMPI**

Grilled shrimp & marinère sauce

**KING SALMON**

Organic oven roasted in a parchment paper papillote with sweet peppers, red potatoes, yellow squash, basil, watercress & lemon

**WILD ALASKAN HALIBUT**

Crimson & beluga lentils, sautéed spinach, roasted peppers & brown butter sauce

**BRANZINO**

Italian sea bass, micro herbs & scarpa sauce

*Meat*  
USDA prime beef  
\$35

**NEW YORK STRIP (12 OZ.)**

Grilled & rested New York strip with a choice of gorgonzola or pan-made steak sauce

**RIB EYE (12 OZ.)**

Grilled & rested rib eye with a choice of gorgonzola or pan-made steak sauce

**HAMBURGER**

Kobe beef, bibb lettuce, Brandywine tomato & red onion served with french fries

Sharp cheddar available upon request

\$15