

## CICCHETTI

\$14

### POMODORO BRUSCHETTA

Heirloom Tomatoes, Garlic & Oregano over Toasted Bread

### RED PEPPERS & FETA BRUSCHETTA

Roasted Peppers Fillets & Crumbled Feta

### CAPONATA BRUSCHETTA

Eggplant, chopped Veggies & Stracciatella Cheese

### FIG & RICCOTA BRUSCHETTA

Fresh Figs & Ricotta Cheese

### BEEF CARPACCIO

Filet Mignon, Arugula, Grana Padano

### GRANDMA'S MEATBALLS

Veal & Angus Beef with Tomato Sauce

### OCTOPUS CARPACCIO

Thinly Sliced Octopus in Lemon Citronette

### EGGPLANT ROLLS

Stuffed with Goat Cheese & Chives

### SUPPLI (2pcs)

Roman Style Rice Balls

### FRIED CALAMARI

Calamari with Marinara Sauce

### FRIED ZUCCHINI

Slightly breaded deep fried Zucchini

### FRIED MOZZARELLA

Breaded Mozzarella with Tomato Sauce

### MUSSELS

Sautéed Mussels in a light Tomato Sauce

### BURRATA

Creamy Mozzarella, Cherry Tomatoes

### MARGHERITA (Vegetarian)

San Marzano Tomatoes, Fresh Mozzarella, Basil

### NAPOLETANA

San Marzano Tomatoes, Fresh Mozzarella, Anchovies, Capers, Parsley, Basil

### CAPRICCIOSA

San Marzano Tomatoes, Fresh Mozzarella, Mushrooms, Black Olives, Artichokes, Prosciutto Cotto, Hard Boiled Eggs

### DIAVOLA

San Marzano Tomatoes, Fresh Mozzarella, Spicy Salami, Calabrian Chili



\$18

### MEATBALLS

Fresh Mozzarella, San Marzano Tomatoes, Homemade Meatballs

## GREENS

\$14

Add: Shrimp \$7 • Salmon \$12 • Chicken \$5

### ARUGULA SALAD

With Pear Gorgonzola & Balsamic Dressing

### BEET SALAD

Arugula, Feta Cheese, Shaved Almond, Lemon Dressing

### CAESAR SALAD

Classic Romaine, Croutons & Caesar Dressing

### CAPRESE SALAD

Mozzarella & Heirloom Tomatoes

### TRICOLORE SALAD

Arugula, Endive, Radicchio, Goat Cheese & Walnuts in a Balsamic Dressing

### NIZZARDA SALAD

Traditional Tuna Niçoise Salad



## CHARCUTERIE BOARD

Cured Meat & Cheese, Chef Selection



\$20 MEDIUM

\$28 LARGE

### FUNGHI (Vegetarian)

Fresh Mozzarella, Cremini Mushrooms, Truffle Oil

### CRUDO

San Marzano Tomatoes, Fresh Mozzarella, Arugula, Parmigiano Reggiano, Prosciutto

### BROCCOLI RABE & ITALIAN SAUSAGE

Fresh Mozzarella, Ricotta Cheese, Broccoli Rabe & Italian Sausage

### BIANCA (Vegetarian)

Fresh Mozzarella, Basil, Pine Nuts, Sea Salt, Roasted Garlic

# BOTTE

## BURGERS

Choice of Sweet Potato Fries Fries • Field Greens

### BOTTE BURGER

Angus Beef, Cheese, Lettuce, Tomato, Onions Add Pancetta • Avocado \$3

### VEGAN BURGER (Vegan)

Impossible Meat with Carrot, Potato, Zucchini, Avocado, Vegan Chipotle Mayo, Gluten Free Bun

\$19



## SIDES

### ASPARAGUS

CACIO E PEPE FRIES

STRING BEANS

BRUSSEL SPROUTS

GARLIC MUSHROOMS

FOCACCIA

SWEET POTATOES FRIES

FINGER ROASTED POTATOES

GARLIC BREAD

\$9



## HOMEMADE PASTAS

\$19

Add: Shrimp \$7 • Chicken \$5 • Sausage \$5

### CACIO E PEPE

Spaghetti Pasta with Pecorino Cheese & Black Pepper

### CARBONARA

Spaghetti with Guanciale, Eggs, Black Pepper & Pecorino

### TAGLIATELLE ALLA BOLOGNESE

In a traditional Beef & Veal Bolognese Sauce

### ORECCHIETTE SALSICCIA E RAPINI

Sweet Sausage & Broccoli Rabe

### GNOCCHI ALLA SORRENTINA

Homemade Potato Gnocchi with Tomato Sauce & Mozzarella

### RIGATONI AI 4 FORMAGGI

Taleggio, Gorgonzola, Parmigiano, Pecorino with Truffle Oil

### FETTUCCINE GAMBERI E PESTO

Shrimp & Pesto Sauce

### AMATRICIANA

Rigatoni, Tomato Sauce, Guanciale & Pecorino

### RAVIOLI ALLA SALVIA

Ricotta Cheese, Butter & Sage

### SPAGHETTI VONGOLE

Clams, Cherry Tomatoes, White Wine Sauce

### LASAGNA BOLOGNESE

In a traditional Beef & Veal Bolognese Sauce, Bechamel

### RIGATONI VODKA

Creamy Pink Sauce

### LAMB CHOP

New Zealand Lamb Chop with Spinach & Potatoes

### NEW YORK STRIP STEAK

Arugula & Shaved Parmigiano

### MERLUZZO ALLA LIVORNSE

Baby Cod in Tomato Sauce, Capers, Olives & Potatoes

### SALMONE ARROSTO

Atlantic Salmon, Roasted Potatoes, String Beans

### BRANZINO

Pan seared Branzino in a Lemon Caper Sauce served with sautéed Spinach & Roasted Potatoes

### CHICKEN PAILLARD

Grilled organic Chicken Breast with Mixed Greens, Cherry Tomatoes & Pickled Onions

### CHICKEN PARM

Panko Crusted Chicken Breast with Rigatoni Pomodoro

### GRILLED OCTOPUS

Grilled Octopus with Roasted Potatoes, String Beans



MAINS



## WINES

### SPARKLING & ROSE

PROSECCO, Extra Dry DOC, Casalini, Veneto	\$11	\$42
ROSE AURORE COTE MAS, South France 2020	\$11	\$46
VINO SPUMANTE ROSATO BRUT, Basilicata		\$48
ORGANIC LAMBRUSCO CONCERTO MEDICI, Ermete 2020 ( <i>Emilia Romagna</i> )		\$49
ROSÉ TAVEL CHATEAUX D'ACQUIERS, Rhone Valley, France 2020		\$51
CHAMPAGNE BRUT RESERVE, Charles Heidsiek		\$99

### WHITE WINES

PINOT GRIGIO, Paradosso Tre Venezie, Veneto 2020	\$10	\$38
VERMENTINO, La Cala by Sella & Mosca, Sardegna 2020	\$11	\$42
GAVI DI GAVI, La Ghibellina DOCG, 2020	\$12	\$48
SAUVIGNON BLANC Invivio X by Sarah J. Parker, Marlborough, NZ, 2020	\$13	\$51
GRECO DI TUFO, Villa Matilde, Campania, 2018		\$53
CHARDONNAY DREAMS, by Jermann, Alto Adige		\$99

### RED WINES

MONTEPULCIANO D'ABRUZZO, Paradosso, Abruzzo, 2020	\$10	\$38
CHIANTI CAPOSALDO, Toscana, 2020	\$11	\$44
CABERNET LOCATIONS, California	\$12	\$48
AGLIANICO DEL VULTURE DOC, Tenuta I Gelsi, Basilicata, 2018	\$12	\$48
LA BELLA SEDARA, Organic Wine by Donnafugata, Sicilia, 2018		\$48
NEBBIOLO, Colline Novaresi DOC, Piemonte, 2019		\$53
VALPOLICELLA CLASSICO SUPERIORE DOC, "Figari", Veneto, 2016		\$58
BAROLO DOCG, Fontanafredda Silver Label, Piemonte, 2015		\$89
BABY SASSICAIA GUIDALBERTO, Tenuta San Guido, Toscana, 2019		\$95
CAYMUS CABERNET, Napa Valley, California		\$185
SASSICAIA, Tenuta San Guido, Toscana, 2018		\$380



## SIGNATURE COCKTAILS



### SIESTA IN VENICE

Corralejo Silver, Italian Aperitivo Liqueur,  
Lime Juice, Orange Juice

### MONARCH'S NEGRONI

Highclere Castle Gin, Martelletti Vermouth,  
Contratto Bitter

### YOU'RE MY BOY BLUE

Greenals Blueberry Gin, Fresh Lemon,  
Agave Nectar, Egg White

### ZOFI MADE ME DO IT

Templeton Rye 4 years, Amaro Montenegro,  
Amarena Cherry, Orange Bitter

### CALABRESE SPRITZ

Amaro del Capo, Strawberry Mash,  
Fresh Lime, Fresh Orange Juice

### BOUQUETS AND BUBBLES

Pomp & Whimsy Liqueur, Grapefruit, Lemon & Prosecco

### APPLE JACKS AND PUMPKIN PATCH

Crop Organic Pumpkin Vodka, Lemon,  
Apple Puree, Honey, Orange Bitter

### APPLE PIE TODDY

Misunderstood Spiced Ginger, Honey, Apple Moonshine

### VIOLET FEMME

Empress Pea Blossom Gin, Fresh Lime, Basil, Agave Nectar



## CLASSIC COCKTAILS



### APEROL SPRITZ

Italian Aperitivo Liqueur, Prosecco, Seltzer

### NEGRONI CLASSICO

Irish Gunpowder Gin, Contratto Bitter, Sweet Vermouth

### NEGRONI VIOLA

Empress Gin, St. Elder Elderflower, Dry Vermouth

### BLOOD-ORANGE NEGRONI

Barrel Aged Negroni, Blood-Orange Puree

### LIMONCELLO SPRITZ

Limoncello, Prosecco, Seltzer

## DESSERT COCKTAILS

– \$15 –

### ESPRESSO MARTINI

Ravo Swedish Vodka, Borghetti Espresso Liqueur

### CHOCO-PEANUT- BUTTER CUP

Screwball, Meletti Chocolate Liqueur, Whipped Cream

### AMARETTO SOUR

Amaretto Di Saronno, Jameson Whiskey, Lemon Egg White

## AMARI & DIGESTIVI

– \$12 –

AMARO DEL CAPO, Calabria

AMARO LUCANO, Basilicata

AMARO RAMAZZOTTI, Milano

AMARO AVERNA, Sicilia

AMARO MONTENEGRO, Bologna

BRANCA MENTA, Milano

LIMONCELLO IZZI, Latina

COFFEE SAMBUCA, Latina

CARPANO ANTICA FORMULA VERMOUTH, Torino

MARTELLETTI SWEET VERMOUTH, Asti

FERNET BRANCA, Milano

SAMBUCA IZZI, Latina

## BEER



### LAGER/PILSNER

FORST, Italy

SIX POINTS, Brooklyn

LAGUNITAS, California

### IPA

ALLAGASH, Maine

### WHEAT



Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness especially if you have certain medical conditions.