

CLASSIC ANTIPASTI

SUPPLÌ
Roman style Risotto & Mozzarella fried balls

14

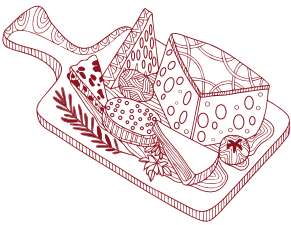
BRUSCHETTA ai POMODORO
Heirloom roasted tomatoes, garlic and oregano over toasted bread

BRUSCHETTA FICHI & RICOTTA
Caramelized figs, red wine reduction and ricotta cheese over toasted bread

MOZZARELLA in CARROZZA
Breaded mozzarella with tomato sauce

CAPRESE
Fresh mozzarella, roasted tomato, basil (add Prosciutto di Parma \$6)

ZUCCHINE FRITTE
Slightly breaded deep fried zucchini



SALUMI & FORMAGGI
Cured meats & cheese, chef's selection • 29 •

PANE AGLIO E OLIO
Garlic bread • 7 •

FOCACCIA
Rosemary flat bread • 7 •



INSALATE (Add chicken 6, shrimp 8, salmon 12)

17

ARUGULA & PERE
Arugula, pear, gorgonzola, balsamic dressing

INSALATA di CESARE
Classic romaine, croutons, homemade caesar dressing

BARBABIETOLE
Roasted beets, arugula, feta cheese, shaved almond, lemon dressing

TRICOLORE
Arugula, endive, radicchio, walnuts, goat cheese, balsamic dressing

INSALATA di CAVOLO
Kale, apple, shaved parmesan, shaved almond, balsamic dressing



POLPETTE della NONNA
Homemade beef meatballs with tomato sauce

18

CALAMARI FRITTI
Fried calamari with seasonal vegetables and herbs

CARPACCIO CLASSICO
Thinly sliced marinated lean beef, arugula, shaved parmigiano, lemon vinaigrette

CARPACCIO di POLPO
Thinly sliced octopus dressed with red onions, and Panko in a lemon citronette

POLPO alla GRIGLIA
Grilled octopus with chick peas roasted garlic pure, potato salad

GNOCCO FRITTO
Fried dough, Prosciutto di Parma 24 Month, balsamic reduction

COZZE
Sautéed mussels in a light tomato Sauce

EGGPLANT PARMIGIANA
Eggplant, tomato sauce, "fior di latte" mozzarella, fresh basil & Parmigiano Reggiano



CARCIOFI FRITTI
Deep fried baby artichoke, parmigiana reggiano, fresh herbs

BURRATA
Creamy mozzarella, roasted tomatoes (add Prosciutto di Parma \$6)

POLENTA E CAPONATA
Grilled polenta crostini topped with Sicilian caponata (Eggplant, peppers, pine nuts, capers, olives, and raisins)

BOTTE

HOMEMADE PASTA

22

(Add burrata 6, chicken 6, shrimp 8, salmon 12)

SPAGHETTI CACIO & PEPE
Spaghetti pasta with Pecorino cheese, and black pepper

GNOCCHI alla ROMANA
Semolina gnocchi baked with brown butter sage, tomato sauce and pecorino cheese

GNOCCHI alla SORRENTINA
Potato gnocchi, tomato sauce, mozzarella

RIGATONI 4 FORMAGGI
Rigatoni pasta baked with four cheese sauce

FETTUCCINE ai PESTO
Fettuccine, string beans and roasted potatoes

ORECCHIETTE SALSICCE & RAPINI
Orecchiette pasta, parmigiano, sweet sausage, broccoli rabe



LASAGNA BOLOGNESE
Lasagna pasta in a traditional beef and veal bolognese sauce, bechamel

RIGATONI alla VODKA
Rigatoni pasta in a creamy pink sauce

SPAGHETTI alla CARBONARA
Spaghetti pasta with guanciale, eggs, black pepper, Pecorino

RIGATONI all'AMATRICIANA
Rigatoni pasta, tomato sauce, guanciale (pork cheek) e Pecorino

RAVIOLI alla SALVIA
Ricotta cheese-filled ravioli in a Butter and Sage Sauce

FETTUCCINE alla BOLOGNESE
Fettuccine pasta in a traditional beef and veal bolognese sauce

SPAGHETTI alle VONGOLE
Spaghetti pasta with clams, roasted tomatoes, white wine sauce, parsley

PESCE E CARNE



POLLO alla GRIGLIA
Grilled organic chicken breast, mixed greens, roasted tomatoes, pickled onions • 26 •

POLLO alla MILANESE
Breaded chicken breast, arugula, roasted tomatoes, lemon • 25 •

POLLO alla PARMIGIANA
The famous Botte Panko crusted chicken parm served with spaghetti pomodoro • 27 •

POLLO al MATTONE
Deboned half organic roasted chicken, bitter sweet vegetables, white wine and black pepper sauce • 29 •



HAMBURGER di MANZO
8 oz ground beef, american cheese, caramelized onions, lettuce, tomato (add bacon or avocado \$3) • 21 •

SALMONE ARROSTO
Atlantic salmon, home fries and sautéed kale • 28 •

BRANZINO all' ACQUA PAZZA
Roasted filet of Branzino baked in parchment paper with cherry tomatoes, white wine and olive oil, served with Giardiniera (bitter sweet seasonal vegetables) • 32 •

CIOPPINO (Fish Stew)
Salmon, shrimp, scallops, clams, mussels, calamari, octopus, roasted cherry tomato, and white wine sauce, served with crostini • 36 •

COSTOLETTE d'AGNELLO
Organic New Zealand lamb chops, roasted potatoes, sautéed spinach • 38 •

TAGLIATA di MANZO
12 oz sliced New York strip steak, salsa verde, shaved parmigiano, home fries • 39 •

PIZZA

21

MARGHERITA
San Marzano tomatoes, fresh mozzarella, basil

BIANCA
Fresh mozzarella, basil, pine nuts, sea salt and roasted garlic

NAPOLETANA
San Marzano tomatoes, fresh mozzarella, anchovies, capers, parsley, basil

FUNGHI & TARTUFO
Fresh mozzarella, Cremini mushrooms, truffle oil

PIZZA ALLA VODKA
Homemade vodka sauce & fior di latte mozzarella

CALZONE CLASSICO
Stuffed with ricotta and mozzarella cheese

PROSCIUTTO & ARUGULA
San Marzano tomatoes, fresh mozzarella, arugula, parmigiano reggiano, prosciutto

POLPETTA
San Marzano tomatoes, fresh mozzarella, homemade meatballs

PERE E GORGONZOLA
Fresh mozzarella, pear, and gorgonzola

CALABRESE
Fresh mozzarella, bell pepper, red onion and sausage

CAPRICCIOSA
San Marzano tomatoes, fresh mozzarella, mushrooms, black olives, artichokes, italian cooked ham, hard boiled eggs

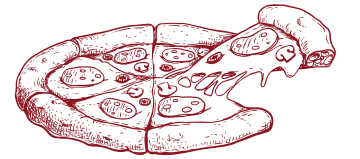
QUATTRO FORMAGGI
Mozzarella, fontina, parmigiano reggiano and gorgonzola

NORCINA
Tomato, mozzarella, mushrooms and sausage

DIAVOLA
San Marzano tomatoes, spicy salami, fresh mozzarella, calabrian chili

BROCCOLETTI & SALSICCE
Fresh mozzarella, ricotta cheese, broccoli rabe, italian sausage

PORTOFINO
Tomato, mozzarella, homemade pesto & pine nuts



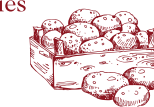
GLUTEN FREE OR CAULIFLOWER CRUST(GF) \$5

CONTORNI

8

PATATE della CASA
Home fries and herbs

PATATINE ai TARTUFO
Home truffle fries



FUNGHI MISTI
Sautéed mixed wild mushrooms

FAGIOLINI
Sautéed string beans

CAVOLETTI di BRUXELLES
Charred brussels sprouts

CIME di RAPE
Broccoli rabe

CAVOLO NERO
Sautéed kale

SPINACI
Sautéed spinach



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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.