

BOTTE



Classic Antipasti

Supplí 14

Tomato mozzarella rice croquettes served with tomato sauce

Bruschetta Al Pomodoro 14

Heirloom fresh tomatoes, garlic and oregano over toasted bread

Ricotta Mantecata 15

Whipped Ricotta, honey, chilly flakes, garlic bread

Buratta fritta 18

Deep-fried breaded Burrata with marinara sauce

Caprese 15

fresh mozzarella, fresh tomato, basil

(Prosciutto di Parma +6)

Polpette della Nonna 18

Homemade angus beef meatballs with tomato sauce

Calamari fritti 17

Fried calamari with seasonal vegetables and herbs

Fried Zucchini 14

Slightly breaded deep fried zucchini, chipotle sauce

Polpo e Patate 23

Octopus sauteed with potato, celery, cherry tomato, black olives

Burrata 19

(add Prosciutto di Parma +6)

Creamy mozzarella, fresh tomatoes

Salumi & Formaggi 29

Italian imported Cured meats & cheeses

Insalate (chicken +6, shrimp +7, salmon +12)

Insalate di Cesare 17

Classic romaine, croutons and homemade caesar dressing

Arugula & Pere 16

Arugula, pear, gorgonzola, balsamic dressing

Bababietole 17

Roasted beets, arugula, feta cheese, shaved almond, strawberry, honey, mustard dressing

Tricolore 17

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



Cavolo e Avocado 17

Kale, avocado, white beans, fried artichoke, fresh tomatoes, shaved pecorino

Carpacci *

Carpaccio Classico 20

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

Carpaccio Di Polpo 20

Thinly sliced octopus dressed with red onions, and panko in a lemon citronette

Contorni

Focaccia 9

Homemade cestino di focaccia

Patate Della Casa 8

Steak potatoes, buttered w/ herbs

Cime di Rape 10

Broccoli rabe sauteed with garlic

Pasta

(burrata +6, chicken +6, shrimp +7, salmon +12, fresh truffles +14)

Spaghetti Pomodoro 18

San Marzano Tomato sauce and basil

Spaghetti Cacio & Pepe 21

Pecorino cheese, black pepper

Rigatoni alla Vodka Piccanti 21

Creamy spicy pink sauce

Rigatoni 4 Formaggi 22

Four cheese sauce

Fettuccine al Pesto 22

Pine nuts, basil, parmigiano and olive oil pesto sauce

Orecchiette Salsicce & Rapini 22

Parmigiano, sweet sausage, broccoli rabe

Spaghetti alla Carbonara 23

Guanciale (pork cheek), eggs, and black pepper, Pecorino

Rigatoni all' Amatriciana 22

Tomato sauce, guanciale (pork cheek), Pecorino

Fettuccine alla Bolognese 25

Traditional beef bolognese sauce

Spaghetti alle Vongole 25

Clams, cherry tomatoes, white wine sauce, parsley

Gnocchi Al Profumo Di Mare 29

Gnocchi served in a pizza dough shell, mixed seafood with a touch of cherry tomato sauce

Lasagna Bolognese 25

Traditional beef bolognese sauce, bechamel

Eggplant Parmigiana 22

Eggplant layered with tomato sauce, mozzarella, fresh basil, Parmigiano Reggiano (add spaghetti pomodoro +6)

Pesce e Carne

Pollo alla Parmigiana 29 (for two 49)

The famous Botte Panko crusted chicken parm served with spaghetti pomodoro

Pollo alla Milanese 24

Panko crusted or grilled chicken breast, with arugula, cherry tomatoes, lemon

Salmone Arrosto 28

Atlantic salmon, sauteed spinach, mashed potato

Branzino Alla Livornese 32

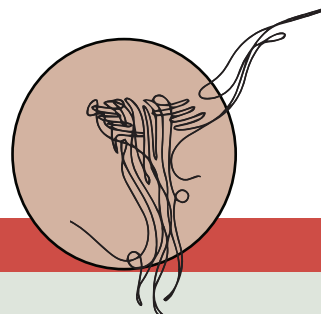
Roasted filet of Branzino with cherry tomatoes, white wine and olive oil, served with mixed vegetables

Hamburger di Manzo 23

8 oz ground beef, american cheese, caramelized onions, lettuce, tomato served with home fries (add bacon or avocado +3)

Tagliata di Manzo 39

12 oz sliced New York strip steak, salsa verde, shaved parmigiano, home fries, arugula



Pizza Romana

(Gluten-Free or Cauliflower crust \$5)

Margherita 21

San Marzano tomatoes, fresh mozzarella, basil

Diavola 23

San Marzano tomatoes, spicy salami, mozzarella, calabrian chili

Funghi 23

Mixed mushrooms, mozzarella, truffle oil

Napoletana 22

San Marzano tomatoes, anchovies, capers, parsley

Capricciosa 23

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

Polpetta 24

San Marzano tomatoes, fresh mozzarella, homemade meatballs

Prosciutto & Arugula 24

San Marzano tomatoes, mozzarella, arugula, Parmigiano Reggiano, Prosciutto

Broccoletti & Salsicce 23

Fresh mozzarella, ricotta cheese, broccoli rabe, italian sausage

Bianca 22

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

Tartufo 36

Fresh mozzarella, truffle oil, fresh shaved truffle

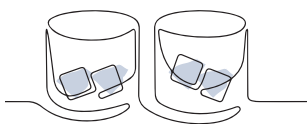
Signature Cocktails 16



- Made Ya Blush**
Seagram's Vodka, Strawberry, Lemon, Sparkling Rose
- Not For Sale**
Zaya Rum, OJ, Lime, Chinola
Passion Fruit Liqueur
- Better Than The Alternative**
Misunderstood Ginger Whiskey, Lemon Juice, Blue Agave, Laphroaig 10
- In Cold Blood**
Zaya Dark Rum, Blood Orange, Agave, Lime

- Slowpoke Rodriguez**
Habanero-Infused Coralejo Tequila, Mezcal, Rosemary-infused Aperol, Lime
- Just Take the Ferry**
Templeton Rye, Contratto Bitter, Amaro Montenegro, Triozzi Sweet Vermouth
- Long Story Short**
Flecha Azul tequila, Pineapple, Basil, Lime, Agave, Pepper Rim

Negroni 16



- Signature**
Tanqueray Gin, Campari, Marteletti Sweet Vermouth
- Barrel Aged**
Aviation Gin, Contratto Bitter, Triozzi Sweet Vermouth
- Mezcal**
400 Conejos Mezcal, Contratto Bitter, Triozzi Sweet Vermouth
- Blood Orange**
Blood Orange, Barrel Aged Negroni
- White Negroni**
Bombay Sapphire, Italicus, Lillet
- Coffee Negroni**
Tanqueray Gin, Lucano Caffè, Marteletti Sweet

Zero Proof Cocktails 14

- Lyre's Spritz**
Zero Proof Lyre's Prosecco, Lyre's Bitter, Seltzer
- Mango Botte Mule**
Mango, Lime Ginger Beer, Mint
- Grapefruit Breeze**
Grapefruit, Lemon, Cinnamon Syrup, Ginger Beer
- Hibiscus Strawberry Madness**
Hibiscus Iced Tea, Honey, Strawberry



Spritz 15

- Campari**
Prosecco San Martino, Campari, Seltzer
- Aperol**
Prosecco San Martino, Aperol, Seltzer
- Limoncello**
Prosecco San Martino, Limoncello, Seltzer



Beer 8

- Peroni** Italy, Lager
- Six Points** Brooklyn, Pilsner
- Lagunitas** California, IPA
- Allagash** Main, Wheat
- Athletic Upside Down**
Non-alcoholic Gold



Sparkling, Rose, & Orange

- Rosé Amor de Provence, France.....13/48
- Prosecco San Martino Brut, Veneto.....14/52
- Terre Siciliane Skin-Contact Orange, Sicilia.....14/52



Wine



Botte Brooklyn

White

- Gavi Terre Del Barolo, Piemonte.....17/64
- Pinot Grigio Corti Benedettine, Veneto.....13/48
- Sauvignon Blanc, Botte Private Label, Veneto.....14/52
- Moscato, Castello del Poggio, Lombardia.....16

Red

- Barolo Andrea Oberto, Piemonte.....21/79
- Baby Amarone Friularo Ambasciatore, Veneto.....16/60
- Chianti Classico Bello Stento, Toscana15/56
- Montepulciano D' Abruzzo, Botte Private Label, Abruzzo,13/48
- Pinot Noir Botte, Veneto13/48

- Super Tuscan Sassicaia Bolgheri, Toscana420
- Baby Sassicaia Guidalberto, Toscana140
- Tenuta Tignanello Marchesi Antinori, Toscana320
- Brunello di Montalcino Martoccia, Toscana125
- Barolo Tortoniano Michele Chiarlo, Piemote.....120
- Nerello Mascalese Barone di Berna, Sicilia.....52
- Amarone della Valpolicella Salvalai, Veneto85
- Cabernet Sauv. Sequoia Grove, Napa, USA125