

**SOUP OF THE DAY**

4.5

**BOTTINO LASAGNA** - homemade pasta  
with side green salad +3  
meat sauce and bechamel

12

or  
eggplant, peppers, tomato and bechamel

**SANDWICHES** 10:30am – 5:30pm, mon–sat  
on tuscan white, wheat, baguette or focaccia  
multigrain and black olive bread +.75

- |     |   |      |
|-----|---|------|
| 1.  | prosciutto & asiago, tomato, arugula  | 9.25 |
| 2.  | prosciutto & mascarpone; tomato, basil                                      | 9.25 |
| 3.  | speck, mozzarella, tomato & basil   | 9.25 |
| 4.  | sopressata & fontina; roast peppers   | 9.25 |
| 5.  | peppered salami, imported swiss, dijon,<br>tomato, lettuce                  | 9.25 |
| 6.  | roast pork loin, horseradish, tomato,<br>arugula                            | 8.50 |
| 7.  | bresaola & pecorino, arugula, olive oil                                     | 9.25 |
| 8.  | fresh roast turkey breast, sundried tomato,<br>mixed greens                 | 8.25 |
| 9.  | smoked turkey, herbal mayo, tomato,<br>greens                               | 8.25 |
| 9½. | smoked turkey, asiago, herbal mayo,<br>honey mustard, tomato & arugula      | 9    |
| 10. | tuna salad w/capers, red onion and mayo;<br>tomato & arugula                | 8.5  |
| 11. | grilled eggplant, peppers, goat cheese,<br>arugula, balsamic                | 9.5  |
| 12. | baked ham, brie, honey mustard, mixed<br>lettuce, tomato                    | 9.25 |
| 13. | roast beef, roast peppers, russian dressing,<br>mixed lettuce               | 9.5  |
| 14. | arugula, mozzarella, tomato & basil, olive oil                              | 8.25 |
| 15. | grilled chicken & avocado, mayo, lettuce,<br>tomato                         | 9.25 |
| 16. | chicken walnut, raisin, dill, mayo, lettuce,<br>tomato                      | 8.5  |
| 17. | sweet coppa, peppers, asiago, arugula                                       | 9.25 |
| 18. | prosciutto & mozzarella, tomato, arugula                                    | 9.25 |
| 19. | avocado, tomato, imported swiss, arugula<br>and daikon sprouts, herbal mayo | 8.5  |

**SIDES**

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|---|---|
| small mixed greens salad, balsamic                    | 5 |
| penne salad with tomato, mozzarella and basil         | 5 |
| fusilli with pesto, sundried tomato<br>and mozzarella | 5 |
| beet & carrot vinaigrette                             | 5 |
| mixed beans vinaigrette                               | 5 |
| dirty potato chips: assorted                          | 2 |

**LUNCH SALADS**

*availability may vary  
with slice of artisan bread by request*

- |  |      |
|--|------|
| mixed organic greens, tomato, balsamic<br>vinaigrette                                      | 7    |
| tomato & arugula salad, shaved parmigiano  | 7    |
| fennel & arugula, shaved parmigiano  | 7    |
| mediterranean: romaine, feta, olives, red onion,<br>yogurt dressing                        | 9    |
| poached salmon salad: green beans, romaine,<br>vinaigrette                                 | 10   |
| tuscan tuna: chick peas, red onion, and<br>green beans                                     | 10   |
| chicken dill with apple and greens, walnut,<br>dill, white raisins and mayo                | 9.25 |
| chef: mixed organic greens with prosciutto,<br>smoked turkey, pecorino, avocado,<br>olives | 10   |
| poached shrimp & orzo, dill and feta   | 10   |
| tuna salad: capers, red onion, mayo, mixed<br>greens                                       | 8.5  |
| caesar salad: romaine with eggless anchovy<br>dressing, parmigiano, croutons               | 7    |
| caesar with grilled chicken breast   | 9.50 |
| mozzarella, tomato & basil with mixed greens   | 9    |
| grilled chicken breast, organic greens,<br>tomato  | 9.5  |
| grilled eggplant, peppers, tuscan pecorino,<br>mixed greens                                | 9.5  |
| prosciutto, sopressata, mozzarella & tomato  | 9.5  |
| bresaola, arugula, pecorino  | 9.5  |

**FROM THE RESTAURANT KITCHEN**

12:00am –3:30pm, tues–sat

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|---|----|
| baby spinach, apple smoked bacon, goat<br>cheese, shallot vinaigrette   | 9  |
| gold & red beets, sheepmilk feta, greens,<br>citrus vinaigrette   | 10 |
| bocconcini of mozzarella with organic tomato,<br>basil, olive oil   | 12 |
| tuna tartare: sesame oil, ginger, cucumber,<br>watercress   | 14 |
| rigatoni with eggplant, peppers, tomato,<br>ricotta salata  | 16 |
| spaghettini with manila clams, tomato,<br>white wine  | 18 |
| spaghettini with tomato and basil   | 15 |
| orecchiette with broccoli rabe, boar<br>sausage, pecorino   | 17 |
| penne alla bolognese: meat and porcini<br>sauce, parmigiano   | 14 |
| <i>gluten free organic rice pasta may be<br/>substituted for the above pastas</i>   |    |
| omelette with wild mushrooms, goat cheese   | 16 |
| grilled chicken, avocado and tomato,<br>tricolore salad   | 16 |
| seared fresh tuna “niçoise” olive tapenade,<br>boiled egg, fingerlings and green<br>beans, tricolore salad, dijon vinaigrette | 20 |
| grilled norwegian salmon, salsa verde,<br>potato haricot verts  | 22 |
| tagliata: seared strip steak, tricolore salad   | 22 |
| sautéed shrimp with shallots, white wine,<br>italian lentils  | 20 |
| grilled steak ciabatta sandwich<br>arugula, tomato, herbal mayo   | 19 |

## BEVERAGES, ESPRESSO BAR, BREAKFAST

espresso - regular or decaf	2.75
latte, cappuccino	3.5 / 4.5
filter-brewed american coffee or decaf	2 / 2.5
teas & herbal teas	2 / 2.5
hot cocoa	2.5 / 3.25
seasonal fresh lemonades	3.5 / 4
fresh squeezed orange juice	3 / 4
fresh iced teas	2.5
fruit salad	3.5

## BEVERAGES

coke, sprite, etc	2
small mineral water	2
panna, lurisia liters	4.5
assorted gourmet sodas	3
bottled juices & teas	

## BAKED GOODS

bagel	1.5
bagel & cream cheese	2.25

### *from ceci cela*

croissant or pain au chocolat	2.5
almond croissant or assorted danish	3.5

### *homemade*

assorted muffins & scones	3
breakfast quick breads	3
cookies:	2.5
chocolate chip & walnut	
white chocolate & macademia	
peanut butter	
oatmeal, walnut & raisin	
bittersweet brownies	3.5
cake of the day	4
orange cake, coconut cake,	
chocolate cake, etc	
bread pudding	4.5
bittersweet chocolate tiramisu	4.5

## CATERING MENUS

### CONTINENTAL BREAKFAST

*minimum 8 guests.*

*10.00 per person*

- assorted **breakfast pastries**, fresh orange juice  
coffee service, mineral waters

- with **fruit salad** add 2.00 per person  
(12.00 per person)

- with **fruit, yogurt, granola** add 4.00 per person  
(14.00 per person)

### AMERICANO LUNCH

*minimum 8 guests*

*20.00 per person*

- platter of **assorted sandwiches** on a variety  
of artisan breads, cut in halves and individually  
wrapped.

- a choice of two **side salads**.

- cookies, biscotti and brownies, assorted sodas  
and mineral waters.

### ITALIANO

*minimum 8 guests*

*20.00 per person*

- choice of **lasagna bolognese** - homemade  
pasta, meat and porcini sauce, bechamel **or**  
**vegetable lasagna** - peppers, eggplant, tomato,  
greens, bechamel

- **caprese salad** fresh mozzarella, tomato, basil  
and olive oil

- **mixed green salad, fennel arugula or caesar  
salad**

- bread, cookies, biscotti, brownies, beverages

*4% catering admin fee  
and delivery additional*



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