

# Botto's Italian Line

## COLD APPETIZERS

### JUMBO SHRIMP COCKTAIL WITH CAPRESE STACK (GF) \$16

Two colossal shrimp served with a stack of vine tomatoes, fresh mozzarella and basil, drizzled with basil oil and balsamic syrup

### TOMATO BRUSCHETTA \$10

Roma tomatoes mixed with red onion, parmesan cheese, basil and olive oil served atop fresh baked focaccia

### ROASTED PEPPER ANTIPASTA (GF) \$18

Roasted peppers, sharp provolone, prosciutto and Italian specialties served with olive oil on a bed of mixed greens

### JUMBO SHRIMP COCKTAIL (GF) \$16

Four Colossal shrimp steamed and chilled served with cocktail sauce

### OYSTERS ON HALF SHELL (GF) \$15

Five market fresh oysters served chilled on half shell with Cucumber Mignonette, fresh lemon and horseradish

## HOT APPETIZERS

### SAUSAGE ALLA BOTTO (GF) \$12

Sweet Italian sausage sautéed in olive oil and finished with garlic, white wine, pepperoncini and mushrooms

### STUFFED ITALIAN LONG HOTS (GF) \$14

Prosciutto and provolone filled long hots roasted with garlic, red onions, tomatoes and olive oil

### SCALLOPS AND SHRIMP WRAPPED WITH BACON (GF) \$16

Two scallops and Two shrimp, with a touch of horseradish, wrapped with bacon and glazed with balsamic barbecue sauce

### CLAMS CASINO (GF) \$14

Six top neck clams with pepper and onion blend, topped with provolone and bacon, served with a caper marinara

### STEAMERS (GF) \$14

Twelve Little neck sautéed in olive oil, butter, garlic lemon, old bay, white wine sauce

### MUSSELS IN RED OR WHITE SAUCE (GF) \$14

Fresh mussels prepared in a red marinara or a white oil and garlic sauce

### FRIED CALAMARI \$14

Fresh Calamari Dusted with flour and fried to perfection served with spicy marinara sauce or try it Alla Botto Style, Buffalo or Sautéed (GF Sautéed ONLY)

### MINI CRAB CAKES \$18

Pan seared, two of our all jumbo lump mini crab cakes served with spicy roasted pepper tartar sauce

### SUNDAY GRAVY MEATBALLS \$14

Side of homemade meatballs served in a spicy marinara with side of ricotta cheese, garlic bread and side salad (GF Available)

### SAUSAGE BROCCOLI RABE \$14

Botto's Sweet Italian Sausage and broccoli rabe sautéed in extra virgin with roasted garlic, locatelli cheese and sprinkle with crushed red pepper served with provolone cheese garlic bread

### OYSTERS ROCKEFELLER (GF) \$16

4 market fresh oysters topped with bacon parmesan, spinach cream sauce and baked

## SOUPS

### BOTTO'S ITALIAN SAUSAGE MINISTRONE \$5

Italian style vegetable soup with our own Italian sausage, tomatoes and beans and pasta

### ITALIAN WEDDING SOUP \$5

Fresh escarole with pasta in a chicken broth with miniature meatballs

### CRAB BISQUE (GF) \$9

Fresh vegetables sautéed in sherry and butter crab cream with lump crab meat

## SALADS

### CAESAR SALAD \$8

Crisp romaine lettuce tossed in a homemade Caesar dressing with fresh baked croutons (NO CROUTONS FOR GF)

### HOUSE SALAD \$7

Classic iceberg wedge with diced tomatoes, cucumbers red onions, crumbled blue cheese and crispy pancetta

### SPRING MIX SALAD \$8

Fresh blend of mix greens with red onion and tomato tossed in vinaigrette

### BABY ARUGULA \$8

Baby arugula greens tossed in a raspberry vinaigrette, with fresh mozzarella, candied walnuts and tomatoes

### ANTIPASTA SALAD \$12

Mixed greens tossed in a house balsamic vinaigrette with Genoa salami, sharp provolone, roasted peppers and mixed olives

## HOUSE PASTA SPECIALTIES

*~Pastas Choices Change Daily~*

GLUTEN FREE PASTA AVAILABLE FOR \$3 CHARGE

### HOMEMADE GNOCCHI \$22

Hand rolled ricotta gnocchi served with our homemade basil marinara and topped with meatballs, Italian sausage or bolognese sauce (ground beef, veal and Italian sausage in fresh marinara)

### PASTA CARBONARA \$24

Pasta choice tossed in a pancetta parmesan cream sauce with egg yolk, garlic, basil

### PENNE alla VODKA \$22

Penne pasta in a parmesan vodka blush sauce with sun dried tomatoes and spinach

### PENNE WITH BROCCOLI RABE \$22

Penne pasta with fresh broccoli rabe sautéed in olive oil and fresh garlic with mushrooms, sun-dried tomatoes and fresh marinara

### EGGPLANT PARMESAN \$24

Layers of breaded eggplant with marinara, mozzarella, parmesan and Italian herbs baked in the oven, served over pasta

### HOMEMADE CHEESE RAVIOLI \$22

Fresh handmade cheese ravioli in our homemade basil marinara and topped with meatballs, Italian sausage or bolognese sauce (ground beef, veal and Italian sausage in fresh marinara)

### HOUSE PASTA \$18

Pasta choice tossed in our homemade basil marinara and topped with meatballs, Italian sausage or bolognese sauce (ground beef, veal and Italian sausage in fresh marinara)

### FRUTTI DI MARE \$38

Clams, mussels, scallops, crabmeat and shrimp over a bed of linguini fini in a red or white sauce

### SCALLOPS DIAVLO \$32

Jumbo scallops sautéed in olive oil with a spicy marinara served over linguini Fini

### PASTA WITH CLAMS \$24

Linguini Fini pasta topped with fresh clams in a red or white sauce

### PASTA WITH MUSSELS \$24

Your favorite pasta topped with mussels in a red or white sauce

## ADD ONS

Salmon \$10 | Saut éed Shrimp (3) \$8 | Saut éed Scallops (3) \$8  
Crab Meat \$15

Grilled Chicken \$5 | Grilled Steak \$7 | Ricotta Cheese \$3

## 🦋 FROM THE GRILL 🦋

FRESH CUT BUTCHER BLOCK SELECTIONS FROM OUR MARKET  
SERVED WITH MUSHROOM STEAK DEMI GLACE ,  
GRILLED ASPARAGUS AND ROASTED FINGERLING POTATOES

NY STRIP STEAK 12 ounces \$40

BONE IN RIB EYE 16 ounces \$44

FILET MIGNON 8 ounces \$44

BUTCHER BLOCK LAMB CHOPS \$40  
Served with mint jelly

## 🦋 SAUTÉED CHICKEN SPECIALTIES 🦋

*~All Dishes Served Over Linguini Fini~*

CAN BE MODIFIED FOR GLUTEN FREE FOR \$3 CHARGE  
SUB VEAL MEDALLIONS WHEN AVAILABLE FOR \$6 CHARGE

### SALTIMBUCA \$27

Medallions of chicken sautéed in Madeira wine with fresh tomato, basil and layered with breaded eggplant and asiago cheese.

### PARMIGIANO \$27

Breaded boneless chicken cutlets topped with our homemade sauce and mozzarella cheese

### SORRENTO \$27

Medallions of chicken breast sautéed with Marsala wine and topped with imported prosciutto, mozzarella cheese and fresh marinara sauce

### MARSALA \$27

Medallions chicken breast sautéed with Marsala wine, mushrooms and Sun-dried tomatoes

### ALLA BOTTO'S ITALIAN LINE \$27

Medallions of chicken sautéed with pepperoncini, garlic, shallots and Botto's Italian sausage in a white wine sauce

### MILANESE \$27

Medallions of chicken lightly breaded and pan sautéed in olive oil layered with fresh balsamic dressed mixed greens, Romano cheese and diced tomatoes

### PICCATTA \$27

Medallions of chicken breast sautéed in white wine, lemon and butter with fresh mushrooms, capers and artichokes

### FRANCAISE \$27

Medallions of chicken breast dipped in egg and sautéed in white wine, lemon and butter

## 🦋 VEAL CHOP SPECIALITIES 🦋

SERVED WITH SAUTÉED BROCCOLI RABE AND ROASTED FINGERLING POTATOES

### BONE-IN VEAL CHOP 14 ounce \$44

pan roasted with fresh herbs, garlic and wine topped and finished with an Italian Salsa Verde (garlic, basil, chili pepper, lemon, olive oil, anchovies and capers)

### BONE-IN VEAL CHOPS PARMESAN \$44

Pounded thin and breaded sautéed and topped with marinara and mozzarella

### BONE-IN VEAL CHOP MILANESE \$44

Pounded thin and breaded sautéed and topped with sautéed long hots, tomatoes, garlic and onion

## 🦋 SEAFOOD 🦋

SERVED WITH GRILLED ASPARAGUS AND ROASTED FINGERLING POTATOES

### CRAB CAKES \$40

Two all jumbo lump, 3 ounce, crab cakes, pan sautéed

### SALMON ALLA BOTTO (GF) \$30

Salmon filet sautéed with Botto's sweet Italian sausage, tomatoes, garlic, onion, pepperoncini and wine sauce

### SALMON FLORENTINE(GF) \$30

Salmon filet sautéed in olive oil with fresh spinach and diced tomatoes, finished with a wine sauce

\*\*ALLERGIES ARE TAKEN VERY SERIOUSLY AND WE DO OUR BEST TO ACCOMMODATE,  
PLEASE INFORM YOUR SERVER BEFORE ORDERING TO AVOID CROSS CONTAMINATION\*\*\*

## COCKTAILS

### THE BOTTO FRESCA

*New Amsterdam Vodka, St. Germain Elderflower,  
Mint Leaves, LaMarca Prosecco, Club Soda  
Garnished with Mint Sprig & Lemon Peel*

### THE SICILIAN MARGARITA

*Camarena tequila, Montenegro Amaro, agave & fresh lime juice*

### VENETIAN SPRITZ

*Select Apertivo, LaMarca Prosecco & a dash of seltzer  
Jungle Bird - RumHaven Rum, Select Apertivo, pineapple juice,  
simple syrup & lime*

### LIP SERVICE MANHATTAN

*Lip Service Rye, Montenegro Amaro & port wine*

### MANGO SPICE MARTINI

*New Amsterdam Mango, mango nectar, jalapeño slices,  
agave, lime juice & bitters*

### THE PEACH HIGHBALL

*New Amsterdam Peach, fresh lime juice, simple syrup & soda*

### DIPLO OLD FASHION

*Diplomatico Reserva, simple syrup & 3 dashes of bitters*

### THE GARDEN STATE SOUR

*Burning Chair Bourbon, fresh lemon juice, maple syrup & cabernet*

### EYE-OPENER

*New Amsterdam Peach & Orange, OJ, chilled espresso,  
garnished with an orange slice*

### NAM MULE

*New Amsterdam vodka, simple syrup, lime juice, ginger beer & mint*

### PINK LEMON DROP MARTINI

*New Amsterdam Pink Whitney, Grand Marnier & cranberry*

## WHISKEY, SCOTCH & MORE

BALVENIE 14

LARCENY WHEATED BOURBON

BASIL HAYDEN

THE MACALLAN 12 YEAR OLD

CHIVAS REGAL 12 YEAR OLD SCOTCH

MAKER'S MARK

CROWN ROYAL CANADIAN

ELIJAH CRAIG SMALL BATCH BOURBON

BURNING CHAIR BOURBON

HENRY MCKENNA 10 YEAR OLD SINGLE BARREL BOTTLED IN BOND

TULLAMORE D.E.W. IRISH

JOHNNIE WALKER BLACK BLENDED SCOTCH

KNOB CREEK BOURBON

THE DALMORE 12

MONTENEGRO AMARO

DIPLOMATICO RESERVA

DON FULANO REPOSADO