

Botto's Italian Line

DINNER MENU

COLD APPETIZERS

- Jumbo Shrimp Cocktail with Caprese Stack GF** \$17.95
Two colossal shrimp served with a stack of vine tomatoes, fresh mozzarella and basil and drizzled with basil oil and balsamic syrup
- Tomato Bruschetta** \$11.95
Roma tomatoes mixed with red onions, parmesan cheese, basil and olive oil served atop fresh baked focaccia
- Roasted Pepper Antipasta GF** \$19.95
Roasted peppers, sharp provolone, prosciutto and Italian specialties served with olive oil on a bed of mixed greens
- Jumbo Shrimp Cocktail GF** \$17.95
Four colossal shrimp steamed, chilled and served with cocktail sauce
- Oysters on Half Shell GF** \$16.95
Five market fresh oysters served chilled on half shell with cucumber mignonette, fresh lemon and horseradish
- Burrata**..... \$16.95
Parma Prosciutto, Mortadella, Baby Arugula and Pistachios drizzled with balsamic syrup, hot honey and basil infused olive oil

HOT APPETIZERS

- Sausage Alla Botto GF** \$13.95
Sweet Italian sausage sautéed in olive oil and finished with garlic, white wine, pepperoncini and mushrooms
- Stuffed Italian Long Hots GF** \$15.95
Prosciutto and provolone filled long hots roasted with garlic, red onions, tomatoes and olive oil
- Scallops and Shrimp Wrapped with Bacon GF** \$17.95
Two scallops and two shrimp with a touch of horseradish, wrapped with bacon and glazed with balsamic BBQ sauce
- Clams Casino GF** \$15.95
Six top neck clams with pepper and onion blend, topped with provolone and bacon, served with a caper marinara
- Steamers GF** \$15.95
12 little neck clams sautéed in olive oil, butter, garlic, lemon, Old Bay and white wine sauce
- Fresh Mussels in Red or White Sauce GF** \$15.95
Sautéed in fresh marinara or white wine, oil and garlic
- Fried Calamari** \$15.95
Fresh calamari battered with rice and corn 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** \$19.95
Two of our all jumbo lump mini crab cakes pan seared and served with spicy roasted pepper tartar sauce
- Sunday Gravy Meatballs** \$15.95
Side of homemade meatballs served in a spicy marinara with side of ricotta cheese, garlic bread and side salad (GF available)
- Sausage and Broccoli Rabe** \$15.95
Botto's sweet Italian sausage and broccoli rabe sautéed in extra virgin olive oil with roasted garlic, Locatelli cheese and sprinkled with crushed red pepper, served with provolone cheese garlic bread
- Oysters Rockefeller GF** \$17.95
Four market fresh oysters topped with bacon, parmesan, spinach and cream sauce and baked

SOUPS

- Botto's Italian Sausage Minestrone** \$6.95
Italian style vegetable soup with our own Italian sausage, tomatoes, beans and pasta
- Italian Wedding Soup** \$6.95
Fresh escarole with pasta in a chicken broth with miniature meatballs
- Crab Bisque GF**..... \$10.95
Fresh vegetables sautéed in sherry and butter crab cream with lump crab meat

SALADS

- Caesar Salad** \$9.95
Crisp romaine lettuce tossed in a homemade Caesar dressing with fresh baked croutons (no croutons for GF)
- Spring Mix Salad** \$9.95
Fresh blend of mixed greens with red onions and tomatoes tossed in a vinaigrette
- House Salad** \$8.95
Classic iceberg wedge with diced tomatoes, cucumbers, red onions, crumbled blue cheese and crispy pancetta
- Baby Arugula** \$9.95
Baby arugula greens tossed in a raspberry vinaigrette with fresh mozzarella, candied walnuts and tomatoes
- Antipasta Salad** \$13.95
Mixed greens tossed in a house balsamic vinaigrette with Genoa salami, sharp provolone, roasted peppers and mixed olives

HOUSE PASTA SPECIALTIES

Pasta Choices Change Daily

GLUTEN FREE PASTA AVAILABLE FOR \$3 CHARGE

- Homemade Gnocchi** \$23.95
Hand-rolled ricotta gnocchi tossed in our homemade basil marinara and topped with meatballs, Italian sausage or Bolognese sauce (ground beef, veal and Italian sausage in fresh marinara)
- Pasta Carbonara** \$25.95
Your choice of pasta tossed in a pancetta parmesan cream sauce with egg yolk, garlic and basil
- Penne Alla Vodka** \$23.95
Penne pasta in a parmesan vodka blush sauce with sun-dried tomatoes and spinach
- Penne with Broccoli Rabe** \$23.95
Penne pasta with fresh broccoli rabe sautéed in olive oil and fresh garlic with mushrooms, sun-dried tomatoes and fresh marinara
- Eggplant Parmesan** \$25.95
Layers of breaded eggplant with marinara, mozzarella, parmesan and Italian herbs, baked in the oven and served over pasta
- Homemade Cheese Ravioli** \$23.95
Fresh handmade cheese ravioli tossed 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** \$19.95
Your choice of pasta 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** \$39.95
Clams, mussels, scallops, crab meat and shrimp over a bed of linguine fini in a red or white sauce
- Scallops Diavlo** \$33.95
Jumbo scallops sautéed in olive oil with a spicy marinara served over linguine fini
- Pasta with Clams** \$25.95
Linguine fini pasta topped with fresh clams in a red or white sauce
- Pasta with Mussels** \$25.95
Your favorite pasta topped with mussels in a red or white sauce

- ADD ONS:** Salmon \$12 | Sautéed Shrimp (3) \$10 | Sautéed Scallops (3) \$10
Grilled Steak \$10 | Grilled Chicken \$8 | Ricotta Cheese \$4 | Crab Meat \$20

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** \$41.95
- Filet Mignon 8 ounces** \$44.95
- Bone-In Ribeye 16 ounces** \$45.95
- Butcher Block Lamb Chops** \$41.95
Served with mint jelly

SAUTÉED CHICKEN SPECIALTIES

All Dishes Served Over Linguine Fini

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

- Saltimbuca**..... \$28.95
Medallions of chicken sautéed in Madeira wine with fresh tomato, basil and layered with breaded eggplant and asiago cheese
- Parmigiano** \$28.95
Breaded boneless chicken cutlets topped with our homemade sauce and mozzarella cheese
- Sorrento** \$28.95
Medallions of chicken breast sautéed with Marsala wine and topped with imported prosciutto, mozzarella cheese and fresh marinara sauce
- Marsala** \$28.95
Medallions chicken breast sautéed with Marsala wine, mushrooms and sun-dried tomatoes
- Alla Botto's Italian Line** \$28.95
Medallions of chicken sautéed with pepperoncini, garlic, shallots and Botto's Italian sausage in a white wine sauce
- Milanese** \$28.95
Medallions of chicken lightly breaded and pan sautéed in olive oil layered with fresh balsamic dressed mixed greens, Romano cheese and diced tomatoes
- Piccatta** \$28.95
Medallions of chicken breast sautéed in white wine, lemon and butter with fresh mushrooms, capers and artichokes
- Francaise** \$28.95
Medallions of chicken breast dipped in egg and sautéed in white wine, lemon and butter

VEAL CHOP SPECIALTIES

SERVED WITH SAUTÉED BROCCOLI RABE AND ROASTED FINGERLING POTATOES

- Bone-In Veal Chop 14 ounces** \$45.95
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 Chop Parmesan** \$45.95
Pounded thin and breaded sautéed and topped with marinara and mozzarella
- Bone-In Veal Chop Milanese** \$45.95
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** \$45.95
Two all jumbo lump 3 oz. crab cakes, pan sautéed
- Salmon Alla Botto GF** \$31.95
Salmon fillet sautéed with Botto's sweet Italian sausage, tomatoes, garlic, onion, pepperoncini and wine sauce
- Salmon Florentine GF** \$31.95
Salmon fillet sautéed in olive oil with fresh spinach and diced tomatoes, finished with a wine sauce

DRAFTS, CRAFT BEER & HARD SELTZER

- Peroni
Blue Moon
Stella Artois
Samuel Adams Seasonal
Swedesboro Brewery
Cape May Brewery
Miller Lite
Guinness
Bonesaw Silver Queen
High Noon
High Noon Tequila

WINE BY THE GLASS

- LaMarca Prosecco \$10
Canyon Road Chardonnay \$8
St. Francis Sauvignon Blanc \$10
Fleur de Mer Rosé \$10
Elmo Pio Moscato \$9
Canyon Road Pinot Noir \$8
DaVinci Chianti DOCG \$12
Canyon Road Cabernet Sauvignon \$8
Casa Rosso House Blend \$9
Quattro Fratelli Sangiovese Blend \$9
Il Padrone Pinotage \$9
Amori Eternity Pinot Grigio \$7

WHISKEY, SCOTCH & BOURBON

- Botto's own "Big Bob's Barrel Selection
Larceny Wheated Bourbon
Horse Soldier Straight Bourbon
Horse Soldier Small Batch Bourbon
Horse Soldier Barrel Strength Bourbon
Savage & Cooke Burning Chair Bourbon
Basil Hayden
The Macallan 12 Year Old
The Dalmore 15 Year Old Single Malt Scotch
Chivas Regal 12 Year Old Scotch
Maker's Mark
Crown Royal Canadian
Sagamore Rye Selections
Tullamore D.E.W. Irish
Johnnie Walker Black Blended Scotch
Jameson Irish Whiskey
Knob Creek Bourbon
High West Bourbon

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