

Botto's Italian Line

LUNCH & BAR 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 tabasco sauce, fresh lemon and horseradish
- Homemade Guacamole and Pico de Gallo**\$15.95
Served with fresh cooked corn tortillas
- 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 topped with pepper and onion blend, provolone and bacon and 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
- Mussels in Red or White Sauce GF**\$15.95
Sautéed in fresh marinara or white wine, oil and garlic
- Calamari Four Ways Your Choice**\$15.95
• Traditional fried with spicy marinara
• Sautéed in spicy marinara GF
• Alla Botto - Fresh calamari fried to perfection tossed with sautéed garlic, mushrooms, Roma tomatoes and pepperoncini for that extra spiciness
• Buffalo calamari - Our tender calamari fried and tossed in our Buffalo wing sauce and crumbled blue cheese
- 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)
- Oysters Rockefeller GF**\$17.95
Four market fresh oysters topped with bacon, parmesan, spinach, cream sauce and baked
- 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
- Crab Seasoned Fries**\$9.95
Crisp French fries piled high and tossed in Old Bay crab seasoning served with a side of melted cheese sauce
- Chicken Tenders**\$11.95
Five breaded and fried golden brown chicken breast tenders served with honey mustard and BBQ sauces
- Buffalo Wings**\$11.95
6 spicy wing portions served Hot, Mild, Beer Battered or Spicy Garlic Parmesan with celery and blue cheese

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

PERSONAL PIZZAS

OUR PERSONAL SIZE PIZZAS TOPPED TO YOUR LIKING

- Traditional Plain**\$16.95
- Sausage**\$17.95
- Pepperoni**\$17.95
- Caprese**\$17.95
With Roma tomato slices, basil and fresh mozzarella
- Margherita Style**\$18.95
With marinara and fresh mozzarella
- Spinach**\$19.95
With ricotta, mozzarella, olive oil and garlic
- Long hots, red onions and tomatoes on plain pizza** ...\$19.95
- Gravy Pie**.....\$15.95
House made pizza sauce, roasted garlic, garnished with grated parmesan
- Arugula Pie**.....\$18.95
Garlic blended olive oil, fresh mozzarella, prosciutto, baby arugula drizzled with olive oil, cracked black pepper and grated parmesan
- Stuffed Long Hot Pie**.....\$19.95
Garlic blended olive oil, prosciutto, long hots, red onion, diced tomatoes and extra sharp provolone
- Pesto Pie**.....\$18.95
Garlic blended olive oil, roasted tomatoes, fresh burrata and basil pesto
- Botto's Calzone**.....\$18.95
Botto's Italian Sausage, broccoli rabe, ricotta, extra sharp provolone and mozzarella

SANDWICHES & PANINIS

- Botto's Sausage and Pepper Sandwich**\$13.95
Sweet or Hot Botto's own Italian sausage served with peppers and onions
- Botto's Sausage and Broccoli Rabe**\$14.95
Sweet or Hot Botto's Italian sausage topped with sautéed broccoli rabe and sharp provolone
- Botto's Meatball Parmesan**\$12.95
Botto's Italian style meatballs toasted on a sub roll with mozzarella
- Italian Style Porkette or Roast Beef**\$15.95
Thin sliced and served in natural au jus
- NY Strip Steak Sandwich**\$15.95
Grilled and thinly sliced NY strip steak topped with aged provolone and roasted peppers on a toasted roll
- Philly Cheesesteak**\$13.95
Our delicious tender steak cooked and seasoned served with or without your choice of cheese
- Works Philly Cheesesteak**\$15.95
Our delicious cheesesteak cooked with fried onions, mushrooms, sweet peppers and your choice of cheese
- Chicken Cutlet Broccoli Rabe & Provolone**\$15.95
Breaded chicken cutlet sautéed in olive oil and served with broccoli rabe and sharp provolone
- Chicken Cutlet Parmesan**\$15.95
Breaded chicken cutlets in marinara and mozzarella
- Chicken Cutlet Diavlo**\$15.95
Chicken cutlets topped with spinach, ground cherry peppers and fresh mozzarella
- Crab Cake Sandwich**\$21.95
Our jumbo lump pan sautéed crab cake served with homemade tartar sauce
- Grilled Italian Panini**\$15.95
Prosciutto, fresh mozzarella, roasted peppers, grilled red onions and baby arugula layered on an Italian baguette, drizzled with olive oil
- Grilled Vegetable Panini**\$16.95
Seasonal vegetables grilled in olive oil and garlic, and layered with baby arugula, balsamic vinaigrette and fresh mozzarella
- Grilled Chicken Caprese Panini**\$15.95
Grilled chicken topped with vine ripe tomatoes, fresh mozzarella and basil pesto
- Grilled Chicken with Roasted Peppers & Provolone Panini**\$15.95
Grilled chicken breast topped with homemade roasted peppers and sharp provolone
- King Sized Club**\$13.95
Choice of turkey or ham layered on three slices of country toast with lettuce, tomato, bacon and mayonnaise

ITEMS CAN BE MODIFIED FOR GLUTEN-FREE FOR \$3 CHARGE

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

HOUSE PASTA SPECIALTIES

GLUTEN FREE PASTA AVAILABLE FOR \$3 CHARGE

- 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)
- 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)
- 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)
- Penne Alla Vodka**\$23.95
Penne pasta in a parmesan vodka blush sauce with sun-dried tomatoes and spinach
- Eggplant Parmesan**\$25.95
Layers of breaded eggplant with marinara, mozzarella, parmesan and Italian herbs, baked in the oven and served over pasta
- **PASTA CHOICES CHANGE DAILY
- ADD ONS:** Salmon \$12 | Sautéed Shrimp (3) \$10 | Sautéed Scallops (3) \$10
Grilled Steak \$10 | Grilled Chicken \$8 | Ricotta Cheese \$4 | Crab Meat \$20

BURGERS AND SLIDERS

ALL BURGERS ARE 1/2 POUND OF CHOICE GROUND BEEF PUB PATTY
BURGERS AND SLIDERS ARE SERVED ON A BRIOCHE BUN

- Traditional Burger**\$13.95
Served with lettuce, tomato and raw onion with or without cheese
- Sriracha Bacon Burger (Botto's Signature Burger)**\$18.95
Topped with sriracha bacon, avocado, tomato, sour cream and cheddar cheese
- Portobello Burger**\$16.95
Topped with sautéed portobello mushrooms, Swiss cheese and spinach
- Southern Burger**\$16.95
Topped with bacon, BBQ sauce, fried onions and pepper jack cheese
- Filet Mignon Sliders**\$17.95
Tender grilled filet medallions topped with spinach, roasted peppers and provolone served on slider buns
- Caprese Sliders**\$13.95
Fresh mozzarella, tomatoes and basil pesto
- Meatball Parm Sliders**\$12.95
Botto's Italian style meatballs with melted mozzarella
- Botto's Sausage Sliders**\$12.95
Sweet or Hot Botto's Italian sausage with peppers and fried onions
- Bacon And Blue Cheese Burger Sliders**\$12.95
Mini beef burgers topped with crumbled blue cheese and bacon
- Chicken Parm Sliders**\$12.95
Chicken cutlet medallions topped with marinara and mozzarella

COCKTAILS

- Botto's "Award-Winning" Espresso Martini**
Stoli vanilla Vodka, Tia Maria, Crème de Coco, espresso liquor, Bailey's Irish Cream
- French Martini**
Steel Blu Vodka, Chambord, Pineapple Juice
- Chocolate Covered Pretzel Martini**
Sheepdog Peanut Butter Whiskey, Dark Crème de Coco, Mozart chocolate liqueur
- Sweet Fig Martini**
Figenza Vodka, Cointreau, Cranberry Juice and fresh lime juice
- Key Lime Pie Martini**
Stoli Vanilla Vodka, Liqueur 43, lime juice and cream
- Haven Colada**
RumHaven Coconut Rum, Cream de Coconut, pineapple juice
- "Old Blue Eyes"**
Steel Blu Vodka, olive juice and garnished with Blue cheese stuffed olives
- Big Bob's Old Fashion (Non-smoked/Smoked)**
Botto's Barrel Whiskey and Amaro Montenegro
- Big Bob's "New" Fashion**
Botto's barrel whiskey, Limoncello, Peach Purée a splash of lemon juice, a dash of bitters, muddled mint and cherries
- Lemon Drop Manhattan**
Larceny, sweet vermouth, fresh lemon simple syrup
- Tropical Old Fashion**
RumHaven Coconut Rum, sweet vermouth, orange bitters, Angostura bitters, garnished with a cherry
- Gin Fizz**
NAM Gin, lemon juice, simple syrup
- Paloma**
Camarena Tequila, grapefruit soda, fresh lime juice
- Dark and Stormy**
RumHaven Coconut Rum, ginger beer, simple syrup, fresh lime juice
- Mango Mezcal Mule**
Casamigos Mezcal, mango purée, fresh lime and ginger beer
- "Call me a Cab"**
Blu Steel Vodka, Lemonade topped with St. Francis Cabernet
- Blueberry Lemon Spritz**
La Marca Prosecco, Limoncello, fresh lemon, club soda garnished with blueberries
- Botto's Fresca**
Muddled mint, NAM vodka, St. Germain, La Marca Prosecco, fresh lime and club soda
- Botto's Margarita Flight - Featuring Calirosa Tequila**
Strawberry, Grapefruit, Original and Mango Jalapeño. Rimmed with salt
- "Golden" Margarita**
Camarena Tequila, fresh lime juice, triple sec, sour mix, topped with orange liquor
- Coconut Blood Orange Margarita**
Calirosa Tequila, Blood orange, Cream de Coconut, fresh lime, rimmed with salt