



Bottega

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Mezzemaniche Boscaiola homemade short rigatoni pasta with our rich boscaiola sauce: tasty Italian sausage, wild mushrooms and green English pea...	\$23.00
Fettuccine Alfredo Homemade fettuccine pasta with our signature Alfredo sauce topped with parmigiana Reggiano. (Vegetarian)	\$17.00
Gnocchi Gnocchi are not just pasta. Gnocchi are Gnocchi! homemade potato dough dumplings. They always melt in your mouth, whatev...	\$21.00
Mozzarella in Carrozza Serving of 4 breaded and crunchy out side, melted and juicy buffalo mozzarella inside served with home made marinara sau...	\$13.00
Caesar Salad Une association classique de laitue romaine croquante, de fines lamelles de parmigiano Reggiano savoureux, et de croûton...	\$12.00
Tiramisu No description needed. You'll just have to try it.	\$10.00
Chicken Parmigiana We serve you the daily need of carbs with our homemade mezzemaniche pasta in san Marzano tomato sauce and we top them wi...	\$27.00
Margherita Pizza San Marzano tomato sauce, mozzarella cheese and basil (Vegetarian)	\$17.00
Sacchetti Home made filled pasta with pears, Taleggio, Asiago, Parmigiana Reggiano served on a Gorgonzola and walnuts sauce...	\$22.00
Spaghetti con le polpette Homemade spaghetti pasta served with our famous meatballs in the most simple but authentic San Marzano tomato sauce.	\$21.00
Salsiccia e Funghi Pizza Italian sausage, mushrooms, onions, san marzano tomato sauce and buffalo mozzarella	\$21.00
Mezzelune ai Porcini Homemade Ravioli stuffed with porcini mushrooms and cheese, served in a tasty and creamy black truffle sauce with a touc...	\$22.00
Antipasti	
ITEM	PRICE
Caesar Salad (Antipasti) Our loved Roman lettuce, shaved salty parmigiano Reggiano, our homemade bread transformed in crispy croutons all topped...	\$12.00
Caprese con Burrata Fresh burrata cheese with a unique creamy heart on a bed of arugula, cherry tomatoes and garlic bread (Vegetarian)	\$15.00
Polpette Serving of 3 meatballs. Inspired by a combination of our grandmas' recipes. we mix 100% grounded beef meat, grated parmi...	\$13.00
Insalata di spinaci e barbabietole spinach, almond, dried fruit, beets, goat cheese	\$14.00
Shrimp scampi Shrimps sauteed with calabrian spicy, parsley, meyer lemon in a garlic white wine	\$18.00
Bruschettona Here we are serving one homemade toasted bread slice with fresh chopped cherry tomatoes, garlic and basil leaves. (Vega...	\$11.00
Bruschetta Burrata cheese with 24months aged prosciutto di parma	\$13.00
Minestrone Soup Only the most fresh and seasonal ingredients mixed together and slowly cooked to make a healthy homemade vegetarian sou...	\$9.00

Fritti	
ITEM	PRICE
Mozzarella in Carrozza (Fritti) Serving of 4 breaded and crunchy out side, melted and juicy buffalo mozzarella inside served with home made marinara sau...	\$13.00
Cavoletti di Bruxelle (Deep-fried brussels sprouts with roman pecorino and lemon juice dressing	\$12.00
Crochette di Verdure Quatre croquettes croustillantes à la panure dorée révèlent un cœur onctueux de légumes mélangés, relevé de parmigiano r...	\$14.00
Carciofi fried organic artichoke hearts	\$13.00
Waffle Fries The very well-known fried wavy fries served with our homemade, authentic, cocktail salsa rosa. (Vegan, VN)	\$12.00
Calamari Fritti Lightly powdered Calamari in our seasoned flour and deep fried with a mix of seasonal vegetables. Served with authentic...	\$16.00

Pasta	
ITEM	PRICE
Mezzemaniche Boscaiola (Pasta) homemade short rigatoni pasta with our rich boscaiola sauce: tasty Italian sausage, wild mushrooms and green English pea...	\$23.00
Fettuccine Alfredo (Pasta) Homemade fettuccine pasta with our signature Alfredo sauce topped with parmigiana Reggiano. (Vegetarian)	\$17.00
Gnocchi (Pasta) Gnocchi are not just pasta. Gnocchi are Gnocchi! homemade potato dough dumplings. They always melt in your mouth, whatev...	\$21.00
Sacchetti (Pasta) Home made filled pasta with pears, Taleggio, Asiago, Parmigiana Reggiano served on a Gorgonzola and walnuts sauce...	\$22.00
Spaghetti con le polpette (Pasta) Homemade spaghetti pasta served with our famous meatballs in the most simple but authentic San Marzano tomato sauce.	\$21.00
Salmon Fettuccine Homemade fettuccine pasta, grilled salmon in a creamy pink sauce. Just Yummy!	\$24.00
Mezzelune ai Porcini (Pasta) Homemade Ravioli stuffed with porcini mushrooms and cheese, served in a tasty and creamy black truffle sauce with a touc...	\$22.00
Ragù d' agnello al lambrusco trofie pasta with slowly cooked lamb ramb ragù, pecorino e rosemary	\$23.00
Spaghetti al Pomodoro spaghetti with guanciale, onion & mild spicy tomato sauce	\$17.00
Build Your Own Pasta Build your own pasta from a choice of Rigatoni, Fetuccine, Ravioli Porcini, Gluten free penne	\$17.00
Lasagna Des fines couches de pâtes maison cuites au four, nappées d'une sauce ragu bolognaise savoureuse.	\$22.00

Entrée	
ITEM	PRICE
Chicken Parmigiana (Entrée) We serve you the daily need of carbs with our homemade mezzemaniche pasta in san Marzano tomato sauce and we top them wi...	\$27.00
Parmigiana di melanzane We layer slices of eggplant, creamy melted mozzarella cheese and san Marzano tomato sauce and we top it up with grated p...	\$25.00

ITEM	PRICE
Risotto Tartufato Try the saffron risotto served with our juicy Italian sausage, champignon mushrooms, onions in an amazing black truffle...	\$28.00
Salsicce con patate Oven cooked Italian sausages with rosemary-garlic roasted potatoes	\$18.00
Costolette di manzo Côtes de bœuf mijotées doucement dans une sauce au vin rouge, accompagnées de polenta crémeuse.	\$34.00
Branzino Wild mediterranean seabass, fillet serv with mix vegetables and famous Salerno sauce	\$31.00

Pizza Romana

ITEM	PRICE
Salsiccia e Funghi Pizza (Pizza Romana) Italian sausage, mushrooms, onions, san marzano tomato sauce and buffalo mozzarella	\$21.00
Margherita Pizza (Pizza Romana) San Marzano tomato sauce, mozzarella cheese and basil (Vegetarian)	\$17.00
Tartufo Pizza Melted fior di latte mozzarella, creamy porcini and black truffle cream sauce, chopped wild mushrooms and shaved parmigi...	\$23.00
Prosciutto e Burrata Pizza Prosciutto San Daniele, fresh burrata mozzarella cheese and homemade marinated artichokes (no tomato sauce) for an exper...	\$23.00
Focaccia Bianca Our Pinsa base in the most virgin way. Nice and crunchy topped up with salt, extra virgin olive oil and fresh rosemary.	\$13.00
napoletana pizza kalamata olives, oregono, roasted garlic & tomato sauce	\$19.00
Patate Pizza Thinly sliced potatoes, mozzarella, garlic and rosemary (NO tomato sauce, Vegetarian).	\$19.00
Pepperoni pizza Mozzarella fondue on a crisp crust, topped with savory pepperoni slices, aromatic onions, and a rich San Marzano tomato...	\$20.00
Calzone The perfect stuffing: Mild spicy salami, wild mushrooms, thinly cut onions, tomato sauce and melted mozzarella. A real E...	\$20.00

Kids Menu

ITEM	PRICE
Topolino Pizza Kid size cheese pizza. Tomato sauce base, fresh mozzarella and fresh basil. Be ready to see your kid smile when he/she s...	\$12.00
Kids Pasta Half portion of our homemade mezzemaniche served with a choice of sauce:	\$8.00
Kids Chicken  Side Grilled or breaded fried chicken breast served with a voice of side:	\$14.00

Combo Meals x 2

ITEM	PRICE
Pasta Combo Choice of 2 Pastas , 1 Salad and 1 Dessert	\$55.00

Side

ITEM	PRICE
Misto di Vegetali Oven roasted mixed seasonal vegetables	\$8.00
Patate al forno Oven roasted rosemary-garlic potatoes	\$8.00
Funghi Trifolati Sautéed mushrooms in a garlic white wine	\$8.00
Prosciutto Side Sliced prosciutto di Parma	\$7.00

Dessert

ITEM	PRICE
Tiramisu (Dessert) No description needed. You'll just have to try it.	\$10.00
Nutella Cheesecake The deliciousness of a cheesecake combined with the chocolateness of the Nutella..pure perfection!	\$10.00
Chocolate Mousse Cake 2 layers of chocolate deliciousness cake.	\$10.00
Millefoglie alla Crema Layers of puff pastry and pastry cream. Can't get enough!	\$10.00
Mignon Petits choux garnis d'une crème onctueuse et nappés de chocolat fondant.	\$10.00
Nutella pizza Warm salty pinsa topped with creamy Nutella	\$14.00
Torta al Limoncello and Mascarpone A Fluffy 2 layered Limoncello and Mascarpone flavored cake.	\$10.00
Red Velvet Cake The simplicity and deliciousness of the red velvet cake...nothing more to add!	\$10.00

Beverages

ITEM	PRICE
Orange Soda SanPellegrino (Can)	\$4.00
Lemon Soda SanPellegrino (Can)	\$4.00
Coca Cola Can	\$3.00
Diet Coca Cola Can	\$3.00

Utensils

ITEM	PRICE
Yes Utensils	\$0.50