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Bottega

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Menu Prices — October 24, 2026

Bottega menu with prices in United States, updated April 2020: 73 items across 12 categories, prices from $0.50 to $55.00.

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Bottega Menu with Prices (United States)

Bottega menu with prices in United States, updated April 2020: 73 items across 12 categories, prices from $0.50 to $55.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bottega

Menu categories: Most Ordered · Antipasti · Fritti · Pasta · Entrée · Pizza Romana · Kids Menu · Combo Meals x 2 · Side · Dessert · Beverages · Utensils

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 fettucine 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**

ITEM	PRICE
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 fettucine 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**
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**