

Bottagra Lunch Menu

Antipasti

BOTTAGRA ANTIPASTO - Selection of Italian Meats & Cheeses, Olives, Roasted Tomato, Tuscan Beans, Artichoke 11

FRIED CALAMARI - Tomato Basil Sauce 9

MARYLAND CRAB CAKE - Herb Dijon Remoulade 12

SPINACH MALFATTI - Homemade Ricotta Dumplings, Sun Dried, Tomato Pink Sauce 7

MUSSELS FRA DIAVOLO - Prince Edward Island Mussels, Capers, Spicy Filetto di Pomodoro 7

ROASTED ITALIAN CLAMS - Roasted Garlic, Sweet Corn, Cherry Tomato, Fresh Thyme & Basil 7

ARANCINI - Sicilian Style Rice Balls, Bolognese, Peas, Mozzarella 7

Soups

Pasta e Fagioli, Escarole & Beans, Tortellini in Brodo, House Special 6

Salads

BOTTAGRA HOUSE SALAD - Mixed Greens, Tomato, Chick Pea, Artichoke, Provolone, House Vinaigrette 6

WARM GOAT CHEESE - Baby Field Greens, Asparagus, Beets, Moscato Vinaigrette 8

CAESAR - Hearts of Romaine, Croutons, Parmesan Cheese 7

ARUGULA & WALNUT - Fennel, Toasted Walnut, Parmigiana Reggiano, Walnut Dressing 7

BABY SPINACH - Radicchio, Pear, Candied Pecans, Gorgonzola Cheese, Honey Herb Vinaigrette 8

ITALIAN SEAFOOD SALAD - Jumbo Shrimp, Calamari, Scungilli, Lemon Garlic, Extra Virgin Olive Oil 12

ADD GRILLED CHICKEN: 4 SKIRT STEAK: 7
GRILLED SHRIMP: 8

Sandwiches

SICILIAN STYLE - Prosciutto, Soppressata, Arugula, Roasted Peppers, Fresh Mozzarella 9

GRILLED VEGETABLE - Eggplant, Zucchini, Tomato, Squash, Goat Cheese 8

VEAL MILANESE - Garlic Roasted Broccoli Rabe, Black Olive Spread 11

GRILLED SKIRT STEAK - Caramelized Onions, Mushrooms, Garlic Bread, Melted Provolone 12

ALL SANDWICHES SERVED ON RUSTIC ITALIAN ROLL WITH CAJUN FRIES

Raw Bar

½ DOZEN LITTLE NECK CLAMS 7

½ DOZEN BLUE POINT OYSTERS 14

JUMBO SHRIMP COCKTAIL 15

PROMINENT SEAFOOD SAMPLER
Three Clams, Three Oysters, Crab Meat, Two Shrimp 19

Pizza

MARGHERITA - Tomato, Basil, Fresh Mozzarella, Extra Virgin Olive Oil 7

PIZZA CON ARUGULA - Prosciutto di Parma, Fresh Mozzarella, Shaves of Parmigiano Reggiano 9

FRANK & NICK'S PIZZA - Sausage & Meatball 9

WILD MUSHROOM - Ricotta, Fresh Mozzarella, Wild Mushroom, Truffle Oil 10

GRILLED VEGETABLE - Fresh Mozzarella, Grilled Seasonal Vegetables, Crumbled Goat Cheese 8

SHRIMP & BROCCOLI RABE - Tomato Sauce, Mozzarella, Pecorino Romano 12

Burgers 8oz. USDA PRIME BEEF

CLASSIC BURGER - Lettuce, Tomato, Onion, Pickle 12

BACON BURGER - Apple Wood Smoked Bacon, American Cheese, Horseradish Dijonnaise 14

GORGONZOLA BURGER - Mushrooms, Caramelized Onion, Melted Gorgonzola 14

ALL BURGERS SERVED ON BRIOCHE BUN
WITH SEASONED FRIES



Pasta

SPAGHETTI ALLA BOTTAGRA - Shaves of Tuna Bottagra, Sun-Dried Tomato, Garlic & Oil 14
RIGATONI VINNARO - Peas, Prosciutto, Onions, Vodka Sauce 11
PENNE TOSCANA - Mushrooms, Peas, Bolognese Sauce 12
LINGUINI VONGOLE - Little Neck Clams, Parsley, Garlic & Oil 14
STROZZAPRETTI - Sicilian Eggplant, Gulf Shrimp, Pesto Vodka Sauce 13
LINGUINI AI FUNGHI - Portobello, Shiitake, Oyster, Porcini Mushrooms, Garlic, Truffle Oil 9
RIGATONI POMODORO - Light Tomato Basil Sauce 8
CAPPELLINI - Shrimp, Calamari, Scallops, Clams, Mussels, Filetto di Pomodoro 15

ADD CHICKEN: 4 VEAL MEATBALLS: 5 SHRIMP: 7

Entrées

CHICKEN BOTTAGRA - Sautéed Chicken Breast, Fresh Mozzarella, Prosciutto, Marsala Wine 13
VEAL MILANESE - Breaded Veal Scallopini, Arugula, Artichokes, Grape Tomato, Lemon Vinaigrette 14
SHRIMP SCAMPI - Sautéed Garlic Shrimp, Seasonal Vegetables, Roasted Garlic Whipped Potatoes 14
TILAPIA PROVINCIALE - White Wine, Capers, Tomatoes, Greens Olives, Roasted Potatoes 13
GRILLED SKIRT STEAK - Sautéed Spinach, Garlic Fries with Melted Provolone 16
PIGNOLI CRUSTED SALMON - Polenta, Spinach, Porcini Mushrooms Sauce 14

Business Power Lunch

\$18

Glass of House Wine - Red or White
Homemade Special Soup or House Salad

Entrées

CHICKEN or VEAL MARSALA, FRANCESE OR PARMIGIANO
CAVATELLI WITH BROCCOLI RABE and SAUSAGE
• PENNE TOSCANA
RIGATONI with VEAL MEATBALLS • RIGATONI VODKA
FUSILLI PRIMAVERA • LINGUINI AI FUNGHI
GRILLED SALMON with SAUTÉED SPINACE
TILAPIA LIVORNESE

Join our Preferred Customer Guest List

On- and Off-premise Catering

Gift Cards Available

Wine Down Tuesdays (receive ½ off your first bottle of wine up to \$100)

Sunset Pre-Fix Menu Tues-Fri 4:30-6:30 \$18

