



## COLD APPETIZERS

- JUMBO SHRIMP COCKTAIL WITH CAPRESE STACK** \$11.95  
*Two colossal shrimp served with a stack of vine tomatoes, fresh mozzarella and basil, drizzled with basil oil and balsamic syrup*
- ROMA TOMATO BRUSCHETTA** \$7.95  
*Red ripe diced roma tomatoes mixed with red onion, basil and olive oil served atop toasted Italian bread*
- PROSCUITTO WITH MELON** \$11.95  
*Imported Parma Prosciutto served with fresh melon of season with fontina cheese, truffle honey and balsamic strawberry jam*
- ROASTED PEPPER ANTIPASTA** \$14.95  
*Roasted peppers, sharp provolone, prosciutto and Italian specialties served with olive oil on a bed of mixed greens*
- SHRIMP COCKTAIL** \$14.95  
*Four Colossal shrimp steamed and chilled served with cocktail sauce*
- OYSTERS ON HALF SHELL** \$12.95  
*Six market fresh oysters served chilled on half shell with tabasco ice, fresh lemon and horseradish*
- SEAFOOD COCKTAIL FOR TWO** \$24.95  
*Jumbo Lump crabmeat, two colossal shrimp, six clams on the half shell and four oysters on half shell served with fresh lemon, cocktail sauce and horseradish*

## HOT APPETIZERS

- BROCCOLI RABE CROSTINI** \$7.95  
*Broccoli rabe sautéed in extra virgin olive oil, roasted garlic and sprinkle of red pepper served on top of provolone, garlic crostini*
- SCALLOPS AND SHRIMP WRAPPED WITH BACON** \$9.95  
*2 scallops and 2 shrimp, with a touch of horseradish, wrapped with bacon and glazed with balsamic barbecue sauce*
- LOBSTER FILO CIGARS** \$12.95  
*Chunks of lobster meat, shitake mushrooms, mascarpone and herb cheeses, and roasted peppers rolled in filo dough served with a spicy sour cream*
- MUSSELS IN RED OR WHITE SAUCE** \$8.95  
*Fresh mussels prepared in a red marinara or a white oil and garlic sauce*
- FRIED CALAMARI** \$8.95  
*Fresh Calamari battered and fried to perfection served with spicy marinara sauce*
- MINI CRAB CAKES** \$12.95  
*Our all jumbo lump mini crab cakes broiled served with spicy roasted pepper tartar sauce*
- SAUSAGE ALLA BOTTO** \$8.95  
*Sweet Italian sausage sautéed in olive oil and finished with garlic, white wine, pepperoncini and mushrooms*

## SOUPS

- PASTA FAGIOLI** \$4.95  
*Italian style pasta and bean soup*
- ITALIAN WEDDING SOUP** \$4.95  
*Fresh escarole with pasta in a chicken broth with miniature meatballs*
- SOUP du JOUR** priced accordingly  
*Soup of the day, prepared by our chef*



## SALADS

<b>CAESAR SALAD</b>	<b>\$6.95</b>
<i>Crisp romaine lettuce tossed in a homemade Caesar dressing with fresh baked croutons</i>	
<b>BABY ARRUGALA SALAD</b>	<b>\$5.95</b>
<i>Baby arugula tossed with raspberry vinaigrette, fresh mozzarella, tomatoes and candied walnuts</i>	
<b>SPRING MIX SALAD</b>	<b>\$5.95</b>
<i>Fresh blend of mix greens with red onion and tomato tossed in vinaigrette</i>	
<b>HOUSE SALAD</b>	<b>\$5.95</b>
<i>Classic iceberg wedge with diced tomatoes, cucumbers red onions, crumbled blue cheese and crispy pancetta</i>	

## HOUSE PASTA SPECIALTIES

<b>HOMEMADE GNOCCHI</b>	<b>\$16.95</b>
<i>Hand rolled ricotta gnocchi served with our homemade sauce with meatballs or sausage</i>	
<b>CHICKEN AND ASPARAGUS WITH PENNE</b>	<b>\$17.95</b>
<i>Penne pasta made in white wine cream sauce with chicken, sun-dried tomatoes, asparagus and fresh herbs</i>	
<b>FRESH BAKED MANICOTTI</b>	<b>\$16.95</b>
<i>Fresh crepes filled with ricotta cheese baked to perfection and topped with mozzarella</i>	
<b>PENNE alla VODKA</b>	<b>\$15.95</b>
<i>Penne pasta in a pink vodka sauce with sun dried tomatoes and spinach</i>	
<b>FETTUCINE ALFREDO</b>	<b>\$14.95</b>
<i>Fettuccine pasta served in a creamy cheese sauce</i>	
<b>PENNE WITH BROCCOLI RABE</b>	<b>\$15.95</b>
<i>Penne pasta with fresh broccoli rabe sautéed in olive oil and fresh garlic with mushrooms, Sun dried tomatoes and fresh marinara</i>	
<b>WILD MUSHROOM RISOTTO</b>	<b>\$16.95</b>
<i>Portabella, shitake and domestic mushrooms sautéed with a Madeira wine, parmesan cheese and touch cream tossed with risotto, basil, olive oil, garlic and shallots</i>	
<b>EGGPLANT PARMESAN</b>	<b>\$15.95</b>
<i>Layers of breaded eggplant with marinara, mozzarella, parmesan and Italian herbs baked in the oven</i>	
<b>JUMBO CHEESE RAVIOLI</b>	<b>\$15.95</b>
<i>Fresh handmade cheese ravioli in our homemade sauce with meatballs or sausage</i>	
<b>BAKED PASTA BOLOGNESE</b>	<b>\$15.95</b>
<i>Penne pasta tossed in our bolognese sauce ground beef, veal and Italian sausage with fresh marinara and topped with melted mozzarella</i>	
<b>PASTA GRANCHIO</b>	<b>\$24.95</b>
<i>Blend of jumbo lump and backfin crabmeat sautéed in your choice of fresh marinara or oil and garlic and tossed with your favorite pasta</i>	
<b>LOBSTER FRA DIAVLO</b>	<b>\$39.95</b>
<i>Two 6oz lobster tails sautéed in a spicy marinara served over choice of pasta</i>	
<b>LOBSTER RAVIOLI ROSA</b>	<b>\$24.95</b>
<i>Lobster stuffed raviolis served in a brandy cream sauce with crabmeat, shrimp and spinach</i>	
<b>FRUTTI DI MARE</b>	<b>\$24.95</b>
<i>Clams, mussels, scallops, crabmeat and shrimp over a bed of pasta in a red or white sauce</i>	



## **SCALLOPS CATERINA**

**\$21.95**

*Jumbo scallops sautéed in olive oil with roasted peppers and garlic and finished in a marinara served over your favorite pasta*

## **PASTA WITH CLAMS**

**\$17.95**

*Your favorite pasta topped with fresh clams in a red or white sauce*

## **PASTA WITH MUSSELS**

**\$17.95**

*Your favorite pasta topped with mussels in a red or white sauce*

## **SHRIMP FRANCAISE**

**\$21.95**

*Gulf shrimp dipped in egg and sautéed in garlic, white wine, lemon and butter over choice of pasta*

## **SEAFOOD CANNELONI**

**\$24.95**

*Crab meat and shrimp mixed with ricotta, mozzarella and parmesan rolled in a fresh crepe and baked in a rosa sauce served with spinach*

### **ACCOMPANIMENTS**

*Sautéed shrimp*

*\$2.00per*

*Cream sauce*

*\$2.50*

*Grilled chicken*

*\$4.95*

*Meatballs*

*\$3.95*

*Italian Sausage*

*\$3.95*

*Sautéed crabmeat*

*\$9.95*

## **CHICKEN**

**ALL DISHES SERVED WITH SOUP OR SALAD  
POTATOES AND VEGETABLES OR SIDE OF PASTA MARINARA**

### **SALTIMBUCA**

**\$17.95**

*Medallions of chicken sautéed in Madeira wine with fresh tomato, basil and layered with breaded eggplant and asiago cheese*

### **MILANESE**

**\$17.95**

*Medallions of chicken lightly breaded and pan sautéed in olive oil layered with fresh balsamic dressed mixed greens, Romano cheese and diced tomatoes*

### **SORRENTO**

**\$17.95**

*Medallions of chicken breast sautéed with Marsala wine and topped with imported prosciutto, mozzarella cheese and fresh marinara sauce*

### **Alla BOTTO'S ITALIAN LINE**

**\$17.95**

*Medallions of chicken sautéed with pepperoncini, garlic, shallots and Botto's Italian sausage in a white wine sauce*

### **PARMIGIANO**

**\$17.95**

*Breaded boneless chicken cutlets topped with our homemade sauce and mozzarella cheese*

### **PICCATTA**

**\$17.95**

*Medallions of chicken breast sautéed in white wine, lemon and butter with fresh mushrooms, capers and artichokes*

### **MARSALA**

**\$17.95**

*Medallions chicken breast sautéed with Marsala wine, mushrooms and sun dried tomatoes*

### **FRANCAISE**

**\$17.95**

*Medallions of chicken breast dipped in egg and sautéed in white wine, lemon and butter*

### **ROBERTO**

**\$17.95**

*Medallions of chicken sautéed in olive oil with spinach and sun dried tomatoes finished topped with fresh mozzarella*

### **SCALLOPINI**

**\$17.95**

*Medallions of chicken sautéed in olive oil with garlic, peppers, onions and mushrooms with a touch of marinara*



## VEAL

*ALL DISHES SERVED WITH SOUP OR SALAD  
POTATOES AND VEGETABLES OR SIDE OF PASTA MARINARA*

<b>MILANESE</b>	<b>\$22.95</b>
<i>Lightly breaded and pan sautéed in olive oil layered with fresh balsamic dressed mixed greens, Romano cheese and diced tomatoes</i>	
<b>PARMIGIANO</b>	<b>\$22.95</b>
<i>Breaded veal cutlet topped with our homemade sauce and mozzarella cheese</i>	
<b>PICCATA</b>	<b>\$22.95</b>
<i>Veal cutlet sautéed in white wine, lemon and butter with fresh mushrooms, capers and artichokes</i>	
<b>MARSALA</b>	<b>\$22.95</b>
<i>Veal cutlet sautéed with Marsala wine, mushrooms touch of garlic and sun dried tomatoes</i>	
<b>SORRENTO</b>	<b>\$22.95</b>
<i>Veal cutlet sautéed with Marsala wine and topped with imported prosciutto, mozzarella cheese and fresh marinara sauce</i>	
<b>SALTIMBUCCA</b>	<b>\$22.95</b>
<i>Veal cutlet sautéed in a Madeira wine with fresh tomato, basil and layered with breaded eggplant and asiago cheese</i>	
<b>SCALLOPINI</b>	<b>\$22.95</b>
<i>Veal Cutlet sautéed in olive oil with garlic, peppers, onions and mushrooms with a touch of marinara</i>	
<b>FRANCAISE</b>	<b>\$22.95</b>
<i>Veal cutlet dipped in egg, sautéed in white wine, lemon and butter</i>	
<b>ROBERTO</b>	<b>\$22.95</b>
<i>Medallions of veal sauteed in olive oil with spinach and sun dried tomatoes topped with fresh mozzarella</i>	



## FROM THE GRILL

**\*USDA PRIME AGED WESTERN BEEF**  
**ALL DISHES SERVED WITH SOUP OR SALAD**  
**POTATOES AND VEGETABLES OR SIDE OF PASTA MARINARA**

<b>NY STRIP STEAK</b> <i>Boneless 12 oz NY strip steak grilled to the customer's satisfaction</i>	<b>\$29.95</b>
<b>FILET MIGNON</b> <i>10 oz filet grilled to perfection</i>	<b>\$32.95</b>
<b>THE PORTERHOUSE STEAK</b> <i>Fit for a king our prime aged 24 oz steak that includes both the NY strip and filet mignon</i>	<b>\$36.95</b>
<b>SURF and TURF</b> <i>The best of land and sea with a delicious combination of a 10 oz filet mignon and Broiled South African 6 oz lobster tail stuffed with crab imperial</i>	<b>\$54.95</b>
<b>VEAL CHOP</b> <i>14 oz center-cut veal chop grilled to the customer's delight; accented with a wild mushroom demi glace</i>	<b>\$31.95</b>

### **ACCOMPANIMENTS**

<i>Sautéed mushrooms or onions</i>	<b>\$2.95</b>	<i>Roasted garlic</i>	<b>\$2.00</b>
<i>Grilled asparagus</i>	<b>\$6.95</b>	<i>Fried peppers</i>	<b>\$4.95</b>
<i>Fried long hots</i>	<b>\$4.95</b>	<i>Sautéed crabmeat</i>	<b>\$9.95</b>
<i>Crab &amp; Shrimp</i>	<b>\$9.95</b>	<i>Gorgonzola- Garlic butter</i>	<b>\$3.95</b>

## SPECIALTY VEAL CHOPS

<i>- Stuffed with prosciutto, fresh mozzarella and roasted peppers</i>	<b>\$31.95</b>
<i>- Pounded thin and served milanese style with sauteed long hots and onion</i>	<b>\$31.95</b>
<i>- Pounded thin and rolled with spinach, roasted peppers and fontilla cheese</i>	<b>\$31.95</b>

## SEAFOOD

**ALL DISHES SERVED WITH SOUP OR SALAD**  
**POTATOES AND VEGETABLES OR SIDE OF PASTA MARINARA**

<b>CRAB CAKES</b> <i>Two all jumbo lump crab cakes, pan sautéed served with a spicy roasted pepper tartar sauce</i>	<b>\$29.95</b>
<b>STUFFED FLOUNDER</b> <i>Flounder stuffed with crab imperial and spinach broiled and served with lemon butter sauce</i>	<b>\$27.95</b>
<b>PARMA SALMON</b> <i>8oz salmon filet wrapped with prosciutto and broiled served over a Dijon sauce</i>	<b>\$24.95</b>
<b>SALMON FLORENTINE</b> <i>8 oz salmon filet sautéed in olive oil with fresh spinach and diced tomatoes, finished with a touch of cream</i>	<b>\$24.95</b>
<b>CRAB IMPERIAL</b> <i>Blend of jumbo lump and backfin crabmeat mixed in our homemade imperial sauce and baked to perfection</i>	<b>\$27.95</b>
<b>SOUTH AFRICAN TWIN 6 OZ LOBSTER TAILS</b> <i>Broiled served with drawn butter and fresh lemon</i>	<b>\$39.95</b>



## DESSERTS

*ARRAY OF ITALIAN SPECIALTY  
HOMEMADE DESSERTS MADE DAILY*

## BEVERAGES

<i>COFFEE, TEA, ICE TEA, SODA, MILK</i>	<i>\$2.00</i>
<i>BOTTLE of PELLEGRINO (sparkling mineral water from Italy)</i>	<i>\$5.00</i>
<i>ESPRESSO</i>	<i>single -</i>
<i>\$3.50</i>	
	<i>double -</i>
<i>\$6.00</i>	
<i>CAPUCCINO</i>	<i>\$6.00</i>

## SIDE DISHES

<i>PASTA AGLIO</i>	<i>\$4.95</i>
<i>FETTUCINE ALFREDO</i>	<i>\$5.95</i>
<i>CLAMS AND LINGUINI</i>	<i>\$8.95</i>
<i>GNOCCHI</i>	<i>\$6.95</i>
<i>GRILLED ASPARAGUS</i>	<i>\$6.95</i>
<i>SAUTEED BROCCOLI RABE</i>	<i>\$5.95</i>
<i>SAUTEED SPINACH IN OLIVE OIL AND GARLIC</i>	<i>\$5.95</i>
<i>GARLIC BREAD</i>	<i>\$3.95</i>

*\*PLATE SHARING FOR ENTREES  
\$5.00*

*\*All entrees are cooked to order. Please specify any dietary or allergy concerns  
So any necessary changes can be made.*