

DINNER



Classic Antipasti

Supplí 14

Tomato mozzarella rice croquettes served with tomato sauce

Bruschetta Al Pomodoro 14

Heirloom fresh tomatoes, garlic and oregano over toasted bread

Ricotta Mantecata 15

Whipped Ricotta, honey, chilly flakes, garlic bread

Buratta frita 18

Deep-fried breaded Burrata with marinara sauce

Caprese 15

fresh mozzarella, fresh tomato, basil

(Prosciutto di Parma +6)

Polpette della Nonna 18

Homemade angus beef meatballs with tomato sauce

Calamari fritti 17

Fried calamari with seasonal vegetables and herbs

Fried Zucchini 14

Slightly breaded deep fried zucchini, chipotle sauce

Polpo e Patate 23

Octopus sauteed with potato, celery, cherry tomato, black olives

Burrata 19 (add Prosciutto di Parma +6)

Creamy mozzarella, fresh tomatoes

Salumi & Formaggi 29

Italian imported Cured meats & cheeses

Insalate (chicken +6, shrimp +7, salmon +12)

Insalate di Cesare 17

Classic romaine, croutons and homemade caesar dressing


Arugula & Pere 16

Arugula, pear, gorgonzola, balsamic dressing

Bababietole 17

Roasted beets, arugula, feta cheese, shaved almond, strawberry, honey, mustard dressing

Tricolore 17

Arugula, endive, radicchio, walnuts, goat cheese, balsamic dressing 

Cavolo e Avocado 17

Kale, avocado, white beans, fried artichoke, fresh tomatoes, shaved pecorino

Carpacci *

Carpaccio Classico 20

Thinly sliced marinated lean beef, arugula, shaved parmigiano, lemon vinaigrette

Carpaccio Di Polpo 20

Thinly sliced octopus dressed with red onions, and panko in a lemon citronette

Contorni 8

Focaccia

Homemade cestino di focaccia

Patate Della Casa

Steak potatoes, buttered w/ herbs

Cime di Rape

Broccoli rabe sauteed with garlic

Pasta

(burrata +6, chicken +6, shrimp +7, salmon +12, fresh truffles +14)

Spaghetti Pomodoro 18

San Marzano Tomato sauce and basil

Spaghetti Cacio & Pepe 21

Pecorino cheese, black pepper

Rigatoni alla Vodka Piccanti 21

Creamy spicy pink sauce

Rigatoni 4 Formaggi 22

Four cheese sauce

Fettuccine al Pesto 22

Pine nuts, basil, parmigiano and olive oil pesto sauce

Orecchiette Salsicce & Rapini 22

Parmigiano, sweet sausage, broccoli rabe

Spaghetti alla Carbonara 23

Guanciale (pork cheek), eggs, and black pepper, Pecorino

Rigatoni all' Amatriciana 22

Tomato sauce, guanciale (pork cheek), Pecorino

Fettuccine alla Bolognese 25

Traditional beef bolognese sauce

Spaghetti alle Vongole 25

Clams, cherry tomatoes, white wine sauce, parsley

Gnocchi Al Profumo Di Mare 29

Gnocchi served in a pizza dough shell, clams, salmon, calamari, with a touch of cherry tomato sauce

Lasagna Bolognese 25

Traditional beef bolognese sauce, bechamel

Eggplant Parmigiana 22

Eggplant, tomato sauce, mozzarella, fresh basil, Parmigiano Reggiano

Pappardelle ai Porcini 24

Porcini mushrooms with garlic & white wine

Pesce e Carne

Pollo alla Parmigiana 28 (for two 48)

The famous Botte Panko crusted chicken parm served with spaghetti pomodoro

Pollo alla Milanese 24

Panko crusted or grilled chicken breast, with arugula, cherry tomatoes, lemon

Salmone Arrosto 28

Atlantic salmon, sauteed spinach, mashed potato

Branzino Alla Livornese 32

Roasted filet of Branzino with cherry tomatoes, white wine and olive oil, served with mixed vegetables

Hamburger di Manzo 23

8 oz ground beef, american cheese, caramelized onions, lettuce, tomato served with home fries (add bacon or avocado +3)

Costolette d'Agnello 38

Organic New Zealand lamb chops, roasted potatoes, spinach

Tagliata di Manzo 39

12 oz sliced New York strip steak, salsa verde, shaved parmigiano, home fries, arugula 

Pizza Romana

(Gluten-Free or Cauliflower crust \$5)

Margherita 21

San Marzano tomatoes, fresh mozzarella, basil

Diavola 23

San Marzano tomatoes, spicy salami, mozzarella, calabrian chili

Funghi 23

Mixed mushrooms, mozzarella, truffle oil

Napoletana 22

San Marzano tomatoes, anchovies, capers, parsley

Capricciosa 23

San Marzano tomatoes, fresh mozzarella, mushrooms, black olives, artichokes, italian cooked ham, hard boiled eggs

Polpetta 24

San Marzano tomatoes, fresh mozzarella, homemade meatballs

Prosciutto & Arugula 24

San Marzano tomatoes, mozzarella, arugula, Parmigiano Reggiano, Prosciutto

Broccoletti & Salsicce 23

Fresh mozzarella, ricotta cheese, broccoli rabe, italian sausage

Bianca 22

Fresh mozzarella, basil, pine nuts, sea salt, roasted garlic

Tartufo 36

Fresh mozzarella, truffle oil, fresh shaved truffle

Signature Cocktails 16



Made Ya Blush

Seagram's Vodka, Strawberry, Lemon, Sparkling Rose

Not For Sale

Zaya Rum, OJ, Lime, Chinola Passion Fruit Liqueur

Better Than The Alternative

Misunderstood Ginger Whiskey, Lemon Juice, Blue Agave, Laphroaig 10

In Cold Blood

Zaya Dark Rum, Blood Orange, Agave, Lime

Slowpoke Rodriguez

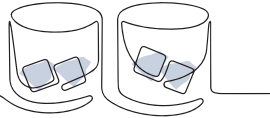
Habanero-Infused Coralejo Tequila, Mezcal, Rosemary-infused Aperol, Lime

Just Take the Ferry

Templeton Rye, Contratto Bitter, Amaro Montenegro, Triozzi Sweet Vermouth

Long Story Short

Flecha Azul tequila, Pineapple, Basil, Lime, Agave, Pepper Rim



Negroni 16

Signature

Tanqueray Gin, Campari, Martelezzi Sweet Vermouth

Barrel Aged

Aviation Gin, Contratto Bitter, Triozzi Sweet Vermouth

Mezcal

400 Conejos Mezcal, Contratto Bitter, Triozzi Sweet Vermouth

Blood Orange

Blood Orange, Barrel Aged Negroni

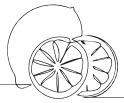
White Negroni

Bombay Sapphire, Italicus, Lillet

Coffee Negroni

Tanqueray Gin, Lucano Caffè, Martelezzi Sweet

Zero Proof Cocktails 14



Lyre's Spritz

Zero Proof Lyre's Prosecco, Lyre's Bitter, Seltzer

Mango Botte Mule

Mango, Lime Ginger Beer, Mint

Grapefruit Breeze

Grapefruit, Lemon, Cinnamon Syrup, Ginger Beer

Hibiscus Strawberry Madness

Hibiscus Iced Tea, Honey, Strawberry

Spritz 15



Campari

Prosecco San Martino, Campari, Seltzer

Aperol

Prosecco San Martino, Aperol, Seltzer

Limoncello

Prosecco San Martino, Limoncello, Seltzer

Beer 8

Peroni Italy, Lager

Six Points Brooklyn, Pilsner

Lagunitas California, IPA

Allagash Main, Wheat

Athletic Upside Down
Non-alcoholic Gold



Wine



Botte Brooklyn

Sparkling, Rose, & Orange

Rosé Amor de Provence, France.....	13/48
Prosecco San Martino Brut, Veneto.....	14/52
Terre Siciliane Skin-Contact Orange, Sicilia.....	14/52
Lambrusco Quercioli Medici, Emilia Romagna.....	48
Champagne Tattinger Brut, France.....	70



White

Gavi di Gavi, Michele Chiarlo, Piemonte.....	17/64
Pinot Grigio Corti Benedettine, Veneto.....	13/48
Sauvignon Blanc Blend Chateau Ferranl, France.....	14/52
Moscato D'Asti Nivole M. Chiarlo, Piemonte.....	13/48

Red

Barolo Cascina Del Torcc, Piemonte	21/79
Baby Amarone Friularo Ambasciatore, Veneto.....	16/60
Cabernet Sauv. Corti Benedettine, Veneto,	15/56
Montepulciano D' Abruzzo, Botte Private Label, Abruzzo,	13/48
Pinot Noir Botte, Veneto	13/48

Super Tuscan Sassicaia Bolgheri, Toscana	420
Baby Sassicaia Guidalberto, Toscana	140
Tenuta Tignanello Marchesi Antinori, Toscana	320
Brunello di Montalcino Nardi, Toscana	125
Cabernet Sauvignon Poggio al Lupo, Toscana.....	95
Chianti Classico Bello Stento, Toscana	64
Barolo Tortoniano Michele Chiarlo, Piemote.....	120
Nebbiolo Langhe, Piemonte.....	60
Pinot Noir Meran, Alto Adige	60
Amarone della Valpolicella Zeni, Veneto	85
Cabernet Sauv. Sequoia Grove, Napa, USA	125