

### *Bottaio Catering*

*half pans serve 8 - 10 people  
full pans serve 15 - 20 people*

#### *~ APPETIZERS ~*

##### ANTIPASTO

*assorted mixed meats, cheeses and veggies  
half pan - \$35.00 / full pan - \$68.00*

##### VEGGIES

*assorted grilled or sauteed vegetables  
half pan - \$30.00 / full pan - \$58.00*

##### BRUSCHETTA

*fresh tomato, garlic, parmigiano cheese, baked on Italian Bread  
half pan - \$25.00 / full pan - \$48.00*

##### CROSTINI FUNGHI

*mushrooms, garlic, parmigiano cheese, baked on Italian Bread  
half pan - \$30.00 / full pan - \$58.00*

#### *~ SALADS ~*

##### HOUSE SALAD

*mixed greens served with our homemade Italian dressing  
half pan - \$22.00 / full pan - \$42.00*

##### CAESAR SALAD

*romaine lettuce, croutons, parmigiana cheese and dressing  
half pan - \$25.00 / full pan - \$48.00*

##### CHICKEN CAESAR SALAD

*caesar salad with grilled chicken  
half pan - \$45.00 / full pan - \$88.00*

##### ITALIAN SALAD

*assorted meats and cheese chopped together with mixed greens  
served with our homemade Italian dressing  
half pan - \$35.00 / full pan - \$68.00*

#### *~ PASTA ~*

##### PASTA POMODORO

*your choice of pasta in a tomato sauce  
half pan - \$35.00 / full pan - \$68.00*

##### PASTA BOLOGNESE

*your choice of pasta in a meat sauce  
half pan - \$40.00 / full pan - \$78.00*

##### PASTA ALFREDO

*your choice of pasta in a alfredo cream sauce  
half pan - \$40.00 / full pan - \$78.00*

##### TORTELLACCI

*pasta stuffed with ricotta cheese in a tomato cream sauce  
half pan - \$42.00 / full pan - \$82.00*

##### BAKED PENNE

*penne pasta baked with mozzarella cheese in a tomato sauce  
half pan - \$42.00 / full pan - \$82.00*

##### PASTA PROSCIUTTO

*pasta rolled with ham, basil and cheese, tomato cream sauce  
half pan - \$45.00 / full pan - \$88.00*

##### QUATTRO FORMAGGI

*pasta in a four cheese, cream sauce with chicken  
half pan - \$45.00 / full pan - \$88.00*

##### PASTA RUSSO

*your choice of pasta in a vodka tomato cream sauce  
half pan - \$40.00 / full pan - \$78.00*

##### ALFREDO SHRIMP

*pasta and shrimp in a alfredo sauce  
half pan - \$60.00 / full pan - \$118.00*

##### PASTA CALAMARI

*pasta and baby squid in a spicy tomato sauce  
half pan - \$60.00 / full pan - \$118.00*

#### *~ CHICKEN & VEAL ~*

##### POLLO MARSALA

*chicken breast and mushrooms in a marsala wine sauce  
half pan - \$50.00 / full pan - \$98.00*

##### POLLO PICCATA

*chicken breast and capers in a lemon wine sauce  
half pan - \$50.00 / full pan - \$98.00*

##### POLLO CACCIATORE

*chicken breast, mushrooms, peppers, onions in a tomato sauce  
half pan - \$50.00 / full pan - \$98.00*

##### POLLO VESUVIO

*chicken breast and potatoes in a garlic wine sauce  
half pan - \$50.00 / full pan - \$98.00*

##### POLLO PARMIGIANA

*chicken breast breaded, cheese and tomato sauce  
half pan - \$50.00 / full pan - \$98.00*

##### VEAL MARSALA

*veal medallions and mushroom in a marsala wine sauce  
half pan - \$60.00 / full pan - \$118.00*

##### VEAL PICCATA

*veal medallions and capers in a lemon white wine sauce  
half pan - \$60.00 / full pan - \$118.00*

##### VEAL CARCIOFI

*veal medallions artichokes and mushroom in a white wine sauce  
half pan - \$60.00 / full pan - \$118.00*

#### *~ ADDITIONAL SPECIALTIES ~*

##### GIAMBOTTA

*sausage, peppers and onions in a white wine tomato sauce  
half pan - \$40.00 / full pan \$78.00*

##### EGGPLANT PARMIGIANA

*half pan - \$50.00 / full pan \$98.00*

##### VESUVIO POTATOES

*half pan - \$22.00 / full pan \$42.00*

##### MEATBALLS

*per dozen - \$15.00*

##### ITALIAN SAUSAGE

*per dozen - \$30.00*

## ORDERING

*For reservations or carryout, call:  
847-573-1800*

## HOLIDAY & EVENT CATERING

*Ristorante Abruzzo is now offering  
Holiday & Special Event Catering  
24 hours advanced notice  
Call for details  
847-573-1800*

*Ristorante Bottaio is committed to offering  
our customers the best in fresh, local, and  
seasonal food. We believe in supporting the  
community, and we love to hear your  
feedback on how we can keep improving our  
service. We appreciate your patronage!*

## TRY OUR OTHER LOCATIONS

*Oliverii North  
384 Lake Street  
Antioch  
847-395-9999*

*Trattoria Oliverii  
1358 Shermer Road  
Northbrook  
847-559-8785*

*Ristorante Abruzzo  
483 Lake Cook Road  
Deerfield  
847-205-0990*

## RISTORANTE BOTTAIO

*Carry Out & Catering*

946 N. MILWAUKEE AVENUE

LIBERTYVILLE, 60048

847-573-1800

BOTTAIO.COM

## *Antipasti*

### ANTIPASTO

*Assorted cured meats and cheeses* 13

### MOZZARELLA E PROSCIUTTO

*Fresh mozzarella cheese and cured prosciutto di parma* 12

### POLPO O CALAMARI ALLA GRIGLIA

*Grilled squid or octopus* 12

### CALAMARI FRITTI

*Fried baby squid* 11

### COZZE INDIAVOLATE

*Mussels in a spicy marinara sauce* 11

### CARPACCIO DI MANZO

*Thin sliced tenderloin, arugula, lemon E.V.O* 14

### FUNGHI ALLA GRIGLIA

*Grilled portobello mushrooms* 10

### BRUSCHETTA

*Italian bread baked with tomatoes, garlic and parmigiana cheese* 7

### BRUSCHETTA CON PROSCIUTTO

*Toasted bread with fresh mozzarella and cured ham* 11

## *Zuppe*

*Pasta Fagioli* 7

*Tortellini in Brodo* 7

*Minestrone* 5

*Soup of the day* 5

## *Insalata*

### INSALATA DI BARBABIETOLE

*Beets, fennel, oranges, onions, walnuts, goat cheese in balsamic, e.v.o dressing* 11

### TRE COLORI

*Fennel, Radicchio, Arugula* 10

### CAPRESE

*Fresh mozzarella cheese and tomatoes* 11

### INSALATA DI MARE

*Assorted fish salad* 15

### INSALATA DI PERE

*Mixed greens, crumbled gorgonzola, raisins, walnuts and pears in a balsamic, E.V.O dressing* 11

### INSALATA MISTA

*Mixed greens with goat cheese e.v.o and balsamic* 10

### CAESAR CON POLLO

*Chicken breast romaine, croutons and creamy caesar dressing* 11

## *Pizza*

### MARGHERITA

*Tomato and basil* 10

*FUNGHI E PROSCIUTTO*

*Mushrooms and cured ham* 12

### CAPRICCIOSA

*Mushrooms, artichokes, olives and ham* 12

*ARUGULA E PROSCIUTTO*

*Italian greens and cured ham* 13

*SALAMINI PICCANTE*

*Spicy salami and onions* 12

## *Pasta*

*CAPELLINI CON POMODORO*

*Angel hair pasta with tomato sauce* 15

*RIGATONI QUATTRO FORMAGGI*

*Pasta sauteed in a four cheese cream sauce* 17

*SPAGHETTI BOLOGNESE*

*Pasta sauteed in a cheesy meat sauce* 18

*LASAGNA DI CARNE*

*Layers of pasta, meat and cheese baked with our tomato sauce, topped with mozzarella cheese* 18

*PASTA CON POLPETTE O SALSICCIA*

*Your choice of pasta in a tomato sauce with meatballs or sausage* 18

*FETTUCINE CON FUNGHI*

*Pasta sauteed with mushroom in a cream sauce* 18

*MELANZANA PARMIGIANA*

*Eggplant baked with mozzarella cheese in a tomato sauce, served with pasta* 18

*RAVIOLI SALA DI NOCE OR POMODORO*

*Pasta stuffed with ricotta cheese in a walnut cheese sauce or tomato sauce* 17

*TORTELLACCI ALLA CREMA*

*Round ravioli stuffed with ricotta cheese in a vodka tomato cream sauce* 17

*PENNE RUSSO CON POLLO*

*Pasta sauteed with chicken pieces in a vodka tomato cream sauce* 19

*PENNE PUTTANESCA*

*Pasta sauteed with anchovies, capers and black olives in a light spicy tomato sauce* 17

*BUCATINI MATRICIANA*

*Cured italian bacon, white wine and cheese in a tomato sauce* 18

*FARFALLE FAGIOLI E SPINACI*

*Pasta sauteed with broccoli, cauliflower and chicken in a garlic, cream sauce* 17

*PENNE PECORINO*

*Sausage, sweet peas, goat cheese in a spicy tomato cream sauce* 18

## *Carne*

### POLLO VESUVIO

*Half chicken roasted with potatoes in a garlic white wine, herb sauce* 19

### POLLO DIAVOLA

*Half chicken roasted with red peppers in a spicy garlic white wine sauce* 19

### POLLO CACCIATORE

*Half chicken roasted with peppers, onions and mushrooms in a tomato white wine sauce* 19

### POLLO BASILICO

*Chicken breasts sauteed with basil in a garlic white wine tomato sauce* 19

### POLLO FIORENTINA

*Chicken breasts topped with spinach and mozzarella cheese, baked in a marsala wine, cream sauce* 20

### POLLO MARSALA

*Chicken breasts sauteed with mushrooms in a marsala wine sauce* 19

### POLLO PARMIGIANA

*Chicken breast breaded, pan fried, topped with mozzarella cheese and tomato sauce* 17

### VITELLO MARSALA

*Veal medallions sauteed with mushrooms in a marsala wine sauce* 25

### VITELLO PICCATA

*Veal medallions sauteed with capers in a lemon, garlic white wine sauce* 25

### LOMBATA DE VITELLO

*Veal chop grilled topped with mushrooms or served parmigiana style* 31

### OSSOBUCCO

*Veal shank in a tomato wine sauce with mixed veggies, over pasta* 26

### BRASATO DI AGNELLO

*Braised lamb shank and potaotes* 25

### FILETTO ALLA GRIGLIA

*Grilled 10oz fillet, topped with mushrooms* 31

## *Pesce*

### TAGLIOLINI CON VONGOLE E CARCIOFI

*Fresh clams sauteed in a white wine or tomato sauce, served over pasta* 18

### LINGUINE CON CALAMARI

*Baby squid sauteed in a spicy tomato sauce, served over pasta* 19

### SALMONE ALFORNO

*Salmon Fillet baked in a garlic white wine tomato sauce, served with pasta* 24

### FETTUCINE CON FRUTTI DI MARE

*Shrimps, calamari and mussels sauteed in a white wine sauce or spicy tomato sauce, served over pasta* 23

### LINGUINE CON COZZE

*Mussels sauteed in a spicy white wine tomato sauce, served pasta* 18

### FARFALLE CON SALMONE

*Salmon pieces sauteed in vodka tomato cream sauce, served over pasta* 18

### RIGATONI SCAMPI

*Shrimps sauteed with in a spicy white wine tomato sauce over pasta* 20

*all dinners come with side salad or cup of soup not all ingredients are listed please alert us of any food allergies prices are subject to change*

## *DOLCE*

TIRAMISU 8

CANNOLI 8

TURTLE CHEESECAKE 8

CHOCOLATE CAKE 8

CARROT CAKE 8