

La Bottega

Dinner

Antipasti

SOUP OF THE DAY	Small 4	Large 8
DISH OF OLIVES Assorted Mediterranean Olives Balsamic Vinegar Olive Oil		5
TOMATO BRUSCHETTA Marinated Tomatoes Garlic Basil Speck Ham Mascarpone Spring Onion Oil		9
GORGONZOLA CHEESE CAKE Polenta Crust Marinara Sauce Grilled Bread		9
GRILLED CALM COVE OYSTERS* Tarragon Shallots Saffron Threads Butter	(4)	10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Baby Octopus Crostini		13
CHEESE PLATE Manchego* Raw Castelrosso* Aamanteigado Figs Pecan Brittle Preserves Crackers		13

Insalate

TRADITIONAL CAESAR		7
BURRATA AND PROSCIUTTO MELON SALAD * Cow's Milk Burrata Stracciatella Mozzarella Melon Prosciutto Stracciatella- (Cheese Curds)		13
MIXED GREENS Quackenbush Greens Bing Cherries Marinated Farro Radish Mint Vinaigrette		8
MARINATED BEET SALAD Butter Lettuce Crème Fraiche Fennel Pickled Cipollini Toasted Pumpkin Seeds		6
INSALATA CAPRESE Local Tomatoes Basil Fresh Mozzarella Balsamic Vinegar Olive Oil		13

Pasta e Gnocchi

~ Substitute Gluten Free Pasta Add \$1

			Half	Full
SPAGHETTI MARINARA Pecorino Romano	Add Meatballs	4	7	13
	Add Sausage	4		
PENNE alla VODKA Basil Garlic Onion Tomato Paste Vodka Cream Sauce	Add Prawns	5	8	15
PUTTANESCA NAPOLETANA Tomato Olives Anchovy Capers Garlic Bucatini Olive Oil (Putanesca – Whorish; Napoletana – in the style of Napoli)			8	15
GEMELLI alla GENOVESE Romanesco Fava Beans Grape Tomatoes Pistachios Pesto Parmesan			9	17
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
TORTELLINI in BRODO Pancetta Peas Summer Greens Garlic Herb Broth (Brodo – Broth)			9	17
GNOCCHI with OXTAIL House Made Polenta-Corn Gnocchi Oxtail Ragu Tomato Escarole Summer Squash				24

Entrate

CHICKEN SALTIMBOCA		22
Petaluma Farms Chicken Prosciutto Sage Fontina Brussel Sprouts Garlic Mashed Potatoes		
CAPICOLLA STYLE SEARED PORK*		23
Hills Pork Loin Red Chili Rub Grilled Apricot Mascarpone Kale Sugar Peas Creamy Polenta		
DUCK CONFIT RISOTTO *		25
House Made Duck Prosciutto Wine Soaked Plums Caramelized Leek Grilled Broccoli Shoot		
PAN SEARED ALBACORE*		25
Wild Caught Tuna Pink Peppercorn Crust Citrus Jus Sea & Dragon Tongue Beans Lentils Red Pepper Spring Onion Oil		
HILLS GRILLED RIBEYE*		33
Alder Smoked Salt Herb Butter Purple Haze Carrots Finger Potatoes Grilled Lemon Vino Rosso Reduction		

Owners ~ Peter & Lisa Dougherty Chef de Cuisine ~ Vito Crews (360)571-5010 Gluten Free & Dairy Free Options Available

*item may be served undercooked or raw. the health dept reminds you that eating undercooked meats, eggs & fish may cause food borne illness