

La Bottega

Lunch

Antipasti

SOUP OF THE DAY			Cup 4	Bowl 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				
GARLIC CHILI PRAWNS	Dry Marsala	Calabrian Chilies	Shaved Garlic	Butter	Grilled Baguette	10		
ANTIPASTO PLATTER	Cured Meats	Cheeses	Marinated Vegetables	Olives	Spreads	Baby Octopus	Crostini	13

Insalate

TRADITIONAL CAESAR		<i>Add Dijon Chicken Salad</i>	4	Half	Full			
		<i>Add Grilled Chicken</i>	4	7	12			
MIXED GREENS	Local Baby Greens	Bing Cherries	Marinated Farro	Radish	Mint Vinaigrette	8	13	
MARINATED BEET SALAD	Butter Lettuce	Creme Fraiche	Fennel	Pickled Cipollini	Toasted Pumpkin Seeds	6		
INSALATA CAPRESE	Local Tomatoes	Basil	Fresh Mozzarella	Balsamic Vinegar	Olive Oil	13		
SEARED AHI TUNA*	Local Baby Greens	Tomatoes	Sugar Snap Peas	Olives	Cucumber	Almonds	Mama Lil's Aioli	15

Pastas & Entrées

~ Substitute Gluten Free Pasta Add \$1

SPAGHETTI MARINARA	Pecorino Romano Cheese		<i>Add Meat Balls</i>	4	7	13			
			<i>Add Sausage</i>	4					
PENNE alla VODKA	Basil	Garlic	Tomato	Vodka	Cream Sauce				
				<i>Add Chicken</i>	4	8			
				<i>Add Prawns</i>	5	15			
PUTTANESCA NAPOLETANA	Tomato	Olives	Anchovy	Capers	Garlic	Bucatini	Olive Oil	8	15
GEMELLI alla GENOVESE	Romanesco	Fava Beans	Grape Tomatoes	Pistachios	Pesto	Parmesan	9	16	
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce			9	16	
CAPICOLLA STYLE PORK*	Red Chili Rub	Grilled Apricot	Mascarpone	Spinach Greens	Creamy Polenta		15		
ROASTED GNOCCHI	Roasted Chicken	Potato Gnocchi	Tomatoes	Spinach	Mozzarella	Basil	15		

Sandwiches

DIJON CHICKEN SALAD	Spinach	Sundried Tomato	Sprouted Lentils	Mayo	Dijon	Celery	Whole Grain	Half	Whole			
								4.5	9			
GRILLED PORTABELLA	Eggplant	Roasted Pepper	Provolone	Horseradish Aioli	Focaccia			-	10			
CHICKEN AND SMOKED BACON	Pesto Mayo	Lettuce	Tomato	Onion	Muenster	Focaccia		5	10			
ROASTED CORNED BEEF	Sautéed Onion	Serrano Chilies	Cheddar	Horseradish Aioli	Grilled Rye			5	10			
GIUSEPPE	Prosciutto	Salami	Fresh Mozzarella	Roasted Garlic	Mayo	Lettuce	Tomato	Basil	Vinaigrette	Ciabatta	5.5	11
TUNA MELT	Grilled Albacore Tuna Salad	Onion	Capers	Mayo	Provolone	Rustic White		5.5	11			

BUILD-YOUR-OWN SANDWICH from each of the categories below-

<u>Meats</u>	<u>Cheeses</u>	<u>Breads</u>	<u>Spreads</u>	<u>Vegetables</u>
House Roasted Turkey	White Cheddar	Rustic White	-Mayo	Lettuce
House Made Pastrami	Provolone	Whole Grain	-Pesto Mayo	Tomato
House Made Roast Beef*	Fresh Mozzarella	Light Rye	Horseradish Aioli	Cucumber
Black Forest Ham	Swiss	Ciabatta Roll	Mama Lil's Aioli	Onion
House Made Corned Beef	Dill Havarti	Baguette	Dijon Mustard	Basil
Prosciutto Add 1.	Smoked Gouda	Herb Focaccia	Stone Ground Mustard	Roasted Pepper
Genoa Salami	Fontina	Sour Dough	Yellow Mustard	Avocado
Roasted Chicken	Pepper Jack		Roasted Garlic	Grilled Eggplant
Grilled Tuna Salad Add 1.	Muenster		Hummus	Spinach
Mortadella			Italian Vinaigrette	Sun Dried Tomato
Hot Capicola Ham			Olive Tapenade	Mama Lil's Peppers
Sopressata				Sprouted Lentils
				Pepperoncini

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 can cause food borne illness