

La Bottega

Dinner

Antipasti

SOUP OF THE DAY	Small 4	Large 8
DISH OF OLIVES Assorted Mediterranean Olives Balsamic Vinegar Olive Oil		5
ROASTED TOMATO JAM BRUSCHETTA Tomatoes Garlic Herb Ricotta Preserved Lemon		9
GORGONZOLA CHEESE CAKE Polenta Crust Marinara Sauce Grilled Bread		9
MANILLA CLAMS Butter Herb Pistou Smoked Paprika Shallots Garlic Portuguese Sausage Mint Vino Bianco		11
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Baby Octopus Crostini		13
CHEESE PLATE Pata Cabra Castelrosso* Amanteigado Figs Pecan Brittle Preserves Crackers		13

Insalate

TRADITIONAL CAESAR		7
FIG SALAD Spinach Radicchio Frisee Marcona Almonds Gorgonzola Crème Fraiche Bacon Sherry Vinaigrette		8
GREEK SALAT Israeli Feta Tomato Cucumber Onion Kalamata Olives Lemon Olive Oil		8
ARUGULA Sprouted Lentils Asiago Fresco Pine Nuts Fennel Prosciutto Di Parma Piri Piri Vinaigrette		9

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
FETTUCCHINI CARBONARA Bacon Onion Garlic Eggs Cream Parmesan (Carbonaro –charcoal burner)			9	17
WILD BOAR RAGU Pork Sausage Ground Beef Chianti Spanish Paprika Tomato Penne Pecorino			9	17
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
PASTA FAGIOLI Farfalle Cannellini Beans Rapini Pancetta Tomato Bell Pepper Fennel Parmesan			9	17
GNOCCHI FRA DIAVOLO House Made Gnocchi Spot Prawn Salt Cod Clams Pomodoro Garlic Pepperoncino (Fra Diavolo- Between the Devil)				24

Entrate

PIRI PIRI CHICKEN		22
Petaluma Chicken Breast Red Chile Marinade Roasted Sweet Potatoes Leeks Zucchini Cherry Tomatoes		
ROASTED PORK SHOULDER		23
Hills Pork Roasted Squash Sage Fig Brown Butter Pepitas Creamy Polenta		
PAN SEARED ROCK FISH		24
Rock Fish Sundried Tomato Bacon Cream Sauce Rapini Roasted Potatoes		
GRILLED LAMB CHOPS*		27
Willamette Valley Lamb Purple Haze Carrots Lime Cured Onions Farro Risotto Cucumber Yogurt Sauce		
GRILLED TRI TIP STEAK*		28
Harris Ranch Beef Smoked Paprika Rub Chimichurri Chanterelle Green Beans Pecorino Mashed Potatoes		

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