

La Bottega

Dinner

Antipasti

SOUP OF THE DAY	Small 4	Large 8
DISH OF OLIVES Assorted Mediterranean Olives Balsamic Vinegar Olive Oil		5
WHITE BEAN BRUSCHETTA Fromage Blanc Pancetta Rosemary Arugula Olive Oil		8
GORGONZOLA CHEESE CAKE Polenta Crust Marinara Sauce Grilled Bread		9
STEAMED CLAMS Calabrese Sausage Fennel Tomato-Saffron Broth Creamy Polenta		10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Baby Octopus Crostini		13
CHEESE PLATE Pecorino Calabrese Stilton Bleu Caciocavallo Pear Spiced Pecans Preserves Crackers		13

Insalate

FIELD GREENS Siri Farms Spicy Greens Radish Carrot Sugar Snap Peas Pistachios Balsamic Vinaigrette		6
TRADITIONAL CAESAR		7
VERDURA MISTA Fresh Mozzarella Grilled Asparagus Artichoke Roasted Pepper Olives Pepperoncini (Verdura Mista – Mixed Vegetable)		8
WINTER GREENS Brie Roasted Pear Pepper Bacon Pepitas Warm Crabapple Vinaigrette		8

Pasta e Gnocchi

~ Substitute Gluten Free Pasta Add \$1

	Half	Full
SPAGHETTI MARINARA Pecorino Romano		
	<i>Add Meatballs</i> 4	7 13
	<i>Add Sausage</i> 4	
PENNE alla VODKA Basil Garlic Onion Tomato Paste Vodka Cream Sauce	<i>Add Prawns</i> 5	8 15
AGLIO e OLIO Garlic Olive Oil Calabrian Chile Oregano Spaghetti Pecorino Romano (Aglione e Olio – Garlic & Oil)		8 15
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce		9 17
LINGUINE alle VONGOLE Quahog Clams Tomato Spinach Basil Garlic White Wine Olive Oil (Vongole – Clams)		9 17
WILD BOAR RAGU Boar Pork Sausage Chianti Spanish Paprika Tomato Farfalle Pasta Pecorino		9 17
GNOCCHI al QUATTRO FROMAGGI Gorgonzola Mascarpone Pecorino Parmesan Cream Pink Peppercorns (Quattro Fromaggi – Four Cheeses)		20

Entrate

ROASTED CHICKEN BREAST		22
Petaluma Farms Chicken Roasted Garlic Tomato Bacon-Thyme Jus Sugar Snap Peas Fingerling Potatoes		
PAN ROASTED PORK TENDERLOIN*		24
Hills All-Natural Pork Forest Mushroom Jus Roasted Root Vegetables Truffle Oil Creamy Polenta		
BLACKENED PACIFIC ROCKFISH		24
Cranberry Butter Parsnip Red Pepper Carrot Zucchini Fennel Corn Roasted Sweet Potato		
SMOKED SHORT RIB RISOTTO		25
Harris Ranch Beef Spring Onions Root Vegetables Red Wine Jus Kale Arborio Rice Parmesan		
MUSCOVY DUCK BREAST*		26
Juniper-Sea Salt Rub Amarena Cherry Demi-Glace Roasted Broccolini Parmesan Risotto Cake		
GRILLED NEW YORK STRIP STEAK*		35
Harris Ranch Beef Stilton Bleu Cheese Roasted Brussels Sprouts Roasted Garlic Mashed Potatoes		

Owners ~ Peter & Lisa Dougherty Sous Chef ~ Zach Laughlin (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