

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
GARLIC CHILI PRAWNS Dry Marsala Calabrian Chilies Shaved Garlic Butter Grilled Baguette		10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Baby Octopus Crostini		13
CHEESE PLATE Pecorino Calabrese Stilton Bleu Taleggio Pear Spiced Pecans Preserves Crackers		13

Insalate

FIELD GREENS Local Baby Greens Radish Carrot Sugar Snap Peas Pistachios Balsamic Vinaigrette		6
TRADITIONAL CAESAR		7
VERDURA MISTA Fresh Mozzarella Grilled Asparagus Zucchini Artichoke Roasted Pepper Pepperoncini (Verdura Mista – Mixed Vegetable)		8
GREEK SALAT Winter Greens Mix Sheep Feta Tomato Cucumber Onion Olives Lemon Vinaigrette Sprouted Lentils		8

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
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
AMATRICIANA Pomodoro Sauce Smoky Bacon Onions Basil Garlic Fettuccine Pecorino Romano (Amatriciana – From Amatrice)		9 17
FRUTTI di MARE Shrimp Scallops Clams Tomato Zucchini Peppers Fennel Linguine Wine Olive Oil (Frutti di Mare – Fruit of the Sea)		10 19
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		
PROSCIUTTO WRAPPED PORK TENDERLOIN*		24
Hills All-Natural Pork Forest Mushroom Jus Truffle Oil Roasted Root Vegetables Creamy Polenta		
PANSEARED RAINBOW TROUT		25
Grilled Lemon Garlic Scampi Arugula Pesto Spring Vegetable-Potato Hash Sweet Corn		
GRILLED LAMB T-BONE CHOPS*		27
Willamette Valley Lamb Mint-Horseradish Vinaigrette Roasted Brussels Sprouts Red Wine Risotto		
GRILLED NEW YORK STRIP STEAK*		33
Harris Ranch Beef Roasted Pepper Soffritto Grilled Asparagus Roasted Garlic Mashed Potatoes		

Owners ~ Peter & Lisa Dougherty (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