

La Bottega

Lunch

Antipasti

SPICED PECANS					5			
SOUP OF THE DAY				Cup 4 Bowl 8				
WHITE BEAN BRUSCHETTA	Fromage Blanc	Pancetta	Rosemary	Kale	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	Spreads	Baby Octopus	Crostini	13

Insalate

TRADITIONAL CAESAR				<i>Add Myrtle Chicken Salad</i>	4	Half	Full		
				<i>Add Grilled Chicken</i>	4	7	12		
FIELD GREENS	Siri Farms Spicy Greens	Radish	Carrot	Sugar Snap Peas	Pistachios	Balsamic Vinaigrette		6	11
VERDURA MISTA	Fresh Mozzarella	Grilled Asparagus	Artichoke	Roasted Pepper	Olives	Pepperoncini		8	13
WINTER GREENS	Savoy	Kale	Brie	Roasted Pear	Pepper Bacon	Pepitas	Warm Crabapple Vinaigrette	8	13
SEARED AHI TUNA*	Spicy Field 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	15		
				<i>Add Prawns</i>	5				
AGLIO e OLIO	Garlic	Olive Oil	Calabrian Chili	Oregano	Spaghetti	Pecorino Romano		8	15
WILD BOAR RAGU	Boar	Pork Sausage	Chianti	Spanish Paprika	Tomato	Farfalle Pasta	Pecorino	9	16
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	16
LINGUINE alle VONGOLE	Quahog Clams	Tomato	Spinach	Basil	Garlic	White Wine	Olive Oil	9	16
GRILLED SAUSAGE	Calabrese Sausage	Creamy Polenta	Arugula	Marinara	Pecorino Romano				14
LASAGNA of the DAY									14

Sandwiches

THE MYRTLE	Chicken	Mayo	Celery	Cheddar	Pickle	Dates	Bacon	Olives	Walnuts	Peanut Butter	Whole Grain	5	10
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	Arugula
Mortadella			Italian Vinaigrette	Sun Dried Tomato
Hot Capicola Ham			Olive Tapenade	Mama Lil's Peppers
Sopressata				Sprouted Lentils

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 can cause food borne illness