

# La Bottega

## Lunch

### Antipasti

SPICED PECANS										5
SOUP OF THE DAY										
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	Spreads	Baby Octopus	Crostini			13

### Insalate

TRADITIONAL CAESAR										
FIELD GREENS	Local Baby Greens	Radish	Carrot	Sugar Snap Peas	Pistachios	Balsamic Vinaigrette				
VERDURA MISTA	Fresh Mozzarella	Grilled Asparagus	Zucchini	Artichoke	Roasted Pepper	Pepperoncini				
GREEK SALAT	Winter Greens Mix	Sheep Feta	Tomato	Cucumber	Onion	Olives	Sprouted Lentils	Lemon Vinaigrette		
SEARED AHI TUNA*	Local Baby Greens	Tomatoes	Sugar Snap Peas	Olives	Cucumber	Almonds	Mama Lil's Aioli			

### Pastas & Entrées

~ Substitute Gluten Free Pasta Add \$1

SPAGHETTI MARINARA	Pecorino Romano Cheese									
PENNE alla VODKA	Basil	Garlic	Tomato	Vodka	Cream Sauce					
AGLIO e OLIO	Garlic	Olive Oil	Calabrian Chili	Oregano	Spaghetti	Pecorino Romano				
AMATRICIANA	Pomodoro Sauce	Smoky Bacon	Onions	Basil	Garlic	Fettuccine	Pecorino Romano			
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce						
FRUTTI di MARE	Shrimp	Scallops	Clams	Tomato	Zucchini	Peppers	Fennel	Basil	Linguine	Wine
GRILLED SAUSAGE	Calabrese Sausage	Creamy Polenta	Arugula	Marinara	Pecorino Romano					
PAN SEARED RAINBOW TROUT	Arugula Pesto	Roasted Fingerling Potatoes	Sugar Snap Peas							

### Sandwiches

THE MYRTLE	Chicken	Mayo	Celery	Cheddar	Pickle	Dates	Bacon	Olives	Walnuts	Peanut Butter	Whole Grain		
GRILLED PORTABELLA	Eggplant	Roasted Pepper	Provolone	Horseradish Aioli	Focaccia								
CHICKEN AND SMOKED BACON	Pesto Mayo	Lettuce	Tomato	Onion	Muenster	Focaccia							
ROASTED CORNED BEEF	Sautéed Onion	Serrano Chilies	Cheddar	Horseradish Aioli	Grilled Rye								
GIUSEPPE	Prosciutto	Salami	Fresh Mozzarella	Roasted Garlic	Mayo	Lettuce	Tomato	Basil	Vinaigrette	Ciabatta			
TUNA MELT	Grilled Albacore Tuna Salad	Onion	Capers	Mayo	Provolone	Rustic White							

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

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 can cause food borne illness