

La Bottega

Dinner

Antipasti

DISH OF OLIVES	Assorted Mediterranean Olives	Balsamic Vinegar	Olive Oil						5
TOMATO BRUSCHETTA	Tomato	Garlic	Basil	Lemon	Olive Oil	Herb Ricotta	Grilled Bread		8
GORGONZOLA CHEESE CAKE	Polenta Crust	Marinara Sauce	Grilled Bread						9
GARLIC CHILI PRAWNS	Dry Marsala	Calabrian Chilies	Shaved Garlic	Butter	Grilled Baguette				10
CHEESE PLATE	Beemster Gouda	Lou Bergier Pichin	Taleggio	Fresh Fruit	Spiced Nuts	Crackers			13
ANTIPASTO PLATTER	Cured Meats	Cheeses	Marinated Vegetables	Olives	Baby Octopus	Crostini			14

Insalate e Zuppa

SOUP OF THE DAY								Cup 4	Bowl 8
TRADITIONAL CAESAR									7
CHOP SALAD	Cherry Tomatoes	Sopressata	Manchego	Sprouted Lentils	Romaine	Chickpeas	Herb Vinaigrette		8
APRIUM SALAD	Butter Lettuce	Crème de Bourgogne	Candied Hazelnuts	Apple & Fermented Honey	Verjus				8
	(Aprium – Apricot/Plum Hybrid)								
CAPRESE SALAD	Fresh Mozzarella	Basil	Olive Oil	Balsamic	Heirloom Tomatoes	Maldon	Cracked Pepper		14
								Sub Burrata 5	Add Burrata 7.50

Pasta

								Half	Full
							<i>Substitute Gluten Free Pasta</i>	1	2
SPAGHETTI MARINARA	Pecorino Romano						<i>Add Meatballs</i>	4	7
							<i>Add Sausage</i>	4	13
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		8	15
	(Aglione e Olio – Garlic & Oil)								
ORECCHIETTE	Roast Pork	Arugula Pesto	Basil	Fennel	Broccolini	Lemon	Vin Blanc	Pecorino	9
	(Orecchiette – Little Ears)								17
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17
PUTTANESCA NAPOLETANA	Tomato	Olives	Anchovy	Capers	Garlic	Bucatini	Olive Oil	9	17
	(Puttanesca – Whorish; Napoletana – in the style of Napoli)								
HOUSE MADE RICOTTA GNOCCHI BOLOGNESE	Ground Veal	Beef	Italian Sausage	Tomatoes	Pecorino				24

Entrate

CHICKEN au POIVRE									22
	Petaluma Chicken	Pickled Pink Pepper	Corns	White Wine	Grilled Squash	Roasted Garlic	Mashed Potatoes		
SUMMER ROASTED VEGETABLE RISOTTO									23
	Cauliflower	Squash	Broccolini	Grape Tomatoes	Pepitas	Oyster Mushrooms	Garlic Scape Pesto	Gouda	
CAPICOLA PORK LOIN*									24
	Hill's Pork	Grilled Aprium	Mascarpone	Braised Greens	Wild Fennel	Gremolata	Creamy Polenta		
	(Aprium – Apricot/Plum Hybrid)								
GRILLED WAYGU CULOTTE*									28
	Mustard Greens	Smoked Truffle Butter	Demi-Glace	Piquillo Peppers	Fingerling Potatoes				
PAN SEARED ALASKAN HALIBUT									30
	Roasted Potatoes	Brussels Sprouts	Olives	Grilled Heirloom Tomatoes	Arugula	Leeks			

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