

# 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 Aged Gouda	Gran Cacio	Taleggio	Fresh Fruit	Spiced Nuts	Preserves	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
FRESH FIG SALAD	Field Greens	Kale	Crème de Bourgogne	Warm Bacon	Sherry Vinaigrette				8
ROASTED PEPPER SALAD	Greens	Shaved Pecorino	Prosciutto di Parma	Lemon	Oregano	Mustard Vinaigrette			8
VERDURA MISTA	Grilled Zucchini	Peppers	Green Beans	Carrot	Tomato	Mahon	Piri Piri Vinaigrette		9

### Pasta

								Half	Full	
						<i>Substitute Gluten Free Pasta</i>		1	2	
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		8	15	
	(Aglione & Oil – Garlic & Oil)									
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17	
GEMELLI alla PANNA	Green Beans	Oyster Mushrooms	Peas	Spinach	Pesto Cream	Parmesan		9	17	
	(Gemelli – Twins / Panna – Cream)									
WILD BOAR RAGU	Boar	Pork Sausage	Chianti	Spanish Paprika	Tomato	Farfalle Pasta	Pecorino	10	19	
GNOCCHI al QUATTRO FROMAGGI	Gorgonzola	Mascarpone	Pecorino	Beef Tips	Demi-Glace	Watercress			24	

### Entrate

PAN SEARED CHICKEN									22
	Petaluma Chicken	Roasted Garlic	Bacon	Thyme	Fig	Snap Peas	Mashed Potatoes		
BRAISED PORK SHANK									24
	Local Pork	Sweet and Sour Cabbage	Caraway & Squash	Polenta Cake	Brown Ale Pan Jus				
PAN SEARED ROCKFISH									26
	Pancetta	Sage	Leeks	Black Lentils	Fume	Pea Shoots			
LAMB CHOP & FALL VEGETABLE RISOTTO*								One Chop	28
	Oregon Lamb	Arborio Rice	Wild Fennel	Tzatziki	Duck Demi-Glace	Parmesan		Two Chops	48
HANGER STEAK*									28
	Harris Ranch Beef	Roasted Potatoes	Mushrooms	Spinach	Red Wine GASTRIQUE	Gorgonzola Butter			
TWO POUND TOMAHAWK STEAK*									105
	Harris Ranch Beef	Black Sea Salt	Roasted Potatoes	Grilled Asparagus	Lemon	Demi-Glace			

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