

# La Bottega

## Dinner

### Antipasti

DISH OF OLIVES	Assorted Mediterranean Olives	Balsamic Vinegar	Olive Oil						5
PANCETTA & WHITE BEAN BRUSCHETTA	Chevre	Pistou	Olive Oil	Arugula	Grilled Bread				8
GORGONZOLA CHEESE CAKE	Polenta Crust	Marinara Sauce	Grilled Bread						9
VEAL CARPACCIO CROSTINI	Salsa Tonnato	Asparagus	Carrots	Preserved Citrus					10
CHEESE PLATE	Leonardo	Caprino Tartufo	La Tur	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	
SMOKED OYSTER CHOWDER	Bacon	Potatoes	Corn	Onion	Tarragon	Chicken Stock	Cream			13
CAESAR SALAD	Romaine Lettuce	Croutons	Garlic-Anchovy Dressing	Parmesan						8
SPINACH SALAD	House Pickled Beets	Chevre	Spiced Pecans	Balsamic Vinaigrette						8
CRABAPPLE SALAD	Field Greens	Andazul Blue	Crostini	Toasted Pepitas	Crabapple Vinaigrette					8
WILD MUSHROOM & BURRATA SALAD	Pickled Onions	Cannellini Beans	Red Pepper	Arugula	Basil Vinaigrette					10

### Pasta

									Half	Full
SPAGHETTI MARINARA	Pecorino Romano						<i>Substitute Gluten Free Pasta</i>	1	2	
						<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
FETTUCCHINI CARBONARA	Bacon	Onion	Garlic	Eggs	Cream	Parmesan			9	17
	(Carbonaro – the Italian word for charcoal burner)									
AGNOLOTTI CONIGLIO	Braised Rabbit	Tomato	Fennel	Shallot	Butter	Toasted Herbs	Grana Padano			20

### Entrate

CHICKEN SALTIMBOCA										23
	Prosciutto di Parma	Sage	Fontina	White Wine	Broccolini	Pecorino	Mashed Potatoes			
GRILLED PORK LOIN*										24
	Hills Pork	Citrus Brine	Rose Harissa Marinade	Winter Kale	and Root Vegetable Hash					
SEARED DUCK RISOTTO*										25
	Pickled Serrano	Butter	Cardoons	Shallots	Persimmon Preserve	Parmesan	Arborio Rice			
GNOCCHI al QUATTRO FROMAGGI & BEEF TIPS*										25
	Gorgonzola	Mascarpone	Pecorino	Parmesan	Cream	Fennel	Pink Peppercorns			
PAN SEARED TROUT										26
	Rapini	Pesto	Shrimp Scampi	Roasted Potatoes	Green Beans	Rainbow Carrots				
GRILLED BEEF TENDERLOIN*										34
	Harris Ranch Beef	Roasted Potatoes	Brussels Sprouts	Demi-Glace	Oregon White Truffle					

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