

# La Bottega

## Lunch

### Antipasti

SOUP OF THE DAY			Cup 4	Bowl 8
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				11
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Spreads Baby Octopus Crostini				14

### Insalate

		<i>Add Dijon Chicken Salad</i>	4		
		<i>Add Grilled Chicken</i>	4	Half	Full
TRADITIONAL CAESAR				7	12
CHOP SALAD Cherry Tomatoes Soppressata Manchego Sprouted Lentils Romaine Chickpeas Herb Vinaigrette				8	14
VERDURA MISTA Piquillo Peppers Pink Lady Radish Asparagus Grilled Zucchini Goat Cheese				8	15
CAPRESE SALAD Fresh Mozzarella Basil Olive Oil Balsamic Heirloom Tomatoes Maldon Cracked Pepper					14
		<i>Sub Burrata 5 Add Burrata 7.50</i>			
SEARED AHI TUNA SALAD Sprouted Lentils Dry Cured Olives Mushrooms Corn Roasted Peppers Pesto Artichoke Vinaigrette					16

### Pastas & Entrées

		<i>Substitute Gluten Free Pasta</i>		1	2
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 Chile Oregano Spaghetti Pecorino Romano				8	15
(Aglione e Olio – Garlic & Oil)					
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)					
ORECCHIETTE Roast Pork Arugula Pesto Basil Fennel Broccolini Lemon Vin Blanc Pecorino				9	17
(Orecchiette – Little Ears)					
PAN SEARED ALASKAN HALIBUT Roasted Potatoes Grilled Asparagus Pesto Glaze					16
GNOCCHI e CONFIT CHICKEN Pesto Fresh Mozzarella Braised Greens Tomatoes Toasted Pistachio					17

### Sandwiches

				Half	Whole
DIJON CHICKEN SALAD Bacon Tomato Greens Mama Lil's Peppers Mayo Dijon Celery 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> (Boar's Head)	<u>Breads</u> (Grand Central)	<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*	Muenster	Light Rye	Horseradish Aioli	Cucumber
House Made Corned Beef	Swiss	Ciabatta Roll	Mama Lil's Aioli	Onion
House Hot Capicola Ham	Dill Havarti	Baguette	Dijon Mustard	Basil
Boar's Head Black Forest Ham	Smoked Gouda	Herb Focaccia	Stone Ground Mustard	Roasted Pepper
Boar's Head Genoa Salami	Fontina	Sour Dough	Yellow Mustard	Avocado
Boar's Head Roasted Chicken	Pepper Jack		Roasted Garlic	Grilled Eggplant
Boar's Head Mortadella	Fresh Mozzarella		Hummus	Spinach
Sopressata			Italian Vinaigrette	Sun Dried Tomato
Chicken Salad			Olive Tapenade	Mama Lil's Peppers
Grilled Tuna Salad \$1				Sprouted Lentils
Prosciutto \$1				Calabrian Peppers \$1

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 can cause food borne illness