

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 Marinated Tomatoes Garlic Basil Speck Ham Mascarpone Spring Onion Oil				9
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	<i>Add Dijon Chicken Salad</i>	4	Half	Full
	<i>Add Grilled Chicken</i>	4	7	12
FIG SALAD Spinach Radicchio Frisee Marcona Almonds Gorgonzola Crème Fraiche Bacon Sherry Vinaigrette				8
GREEK SALAT Romaine Israeli Feta Tomato Cucumber Onion Kalamata Olives Lemon Olive Oil			7	13
ARUGULA Sprouted Lentils Asiago Fresco Pine Nuts Fennel Prosciutto Di Parma Piri Piri Vinaigrette			9	15
TUNA NICOISE* Seared Ahi Field Greens Tomatoes Haricot Vert Potatoes Egg Olives Mustard Vinaigrette				15

Pastas & Entrées

~ Substitute Gluten Free Pasta Add \$1

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		
WILD BOAR RAGU Pork Sausage Ground Beef Chianti Spanish Paprika Tomato Tortiglioni Pecorino Romano			9	17
PUTTANESCA NAPOLETANA Tomato Olives Anchovy Capers Garlic Bucatini Olive Oil (Puttanesca- Whorish; Napolatena- in the style of Napoli)			8	15
PASTA FAGIOLI Farfalle Cannellini Beans Rapini Pancetta Tomato Bell Pepper Fennel Parmesan			9	17
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
GNOCCHI in BRODO Pancetta Peas Greens Garlic Herb Broth (Brodo - Broth)				15

Sandwiches

DIJON CHICKEN SALAD Spinach Sundried Tomato Sprouted Lentils Mayo Dijon Celery Whole Grain			4.5	9
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>	<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 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