

# La Bottega

## Dinner

### Antipasti

DISH OF OLIVES	Assorted Mediterranean Olives	Balsamic Vinegar	Olive Oil						5
SAUSAGE BRUSCHETTA	Guatemalteca	Cumin & Morcela Sausage	Tomato Coulis	Tomatillo	Pebre	Baguette			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	Andazul Blue	Camomilla	Maple Leaf Brie	Fresh Fruit	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
SPINACH SALAD	Manchego	Toasted Pepitas	Warm Bacon Sherry Vinaigrette						8
ROASTED PEPPER SALAD	Greens	Pecorino	Sprouted Lentils	Prosciutto di Parma	Lemon	Mustard Vinaigrette			8
VERDURA MISTA	Grilled Zucchini	Peppers	Green Beans	Carrot	Tomato	Smoked Provolone	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 e Olio – Garlic & Oil)									
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17	
TORTIGLIONI alla RAPINI PESTO	Squash	Gorgonzola	Broccolini	Vina Blanc	Cream	Pepitas	Parmesan	9	17	
MERGUEZ	Lamb	Ground Beef & Pork	Chilies	Tomato	Onion	Garlic	Farfalle Pasta	Pecorino	10	19
GNOCCHI & OXTAIL RAGU	Root Vegetables	Leeks	Tomato	Pepper	Beef Jus	Toasted Herbs	Aged Gouda		24	

### Entrate

PIRI PIRI CHICKEN									23
	Petaluma Chicken Breast	Smoked Red Chile Marinade	Broccolini	Spoon Bread	Amish Honey Butter				
BRAISED PORK SHOULDER									24
	Local Pork	Sweet and Sour Cabbage	Caraway & Squash	Polenta Cake	Brown Ale Pan Jus				
PAN SEARED SCALLOPS									26
	Warm Bacon Sherry Vinaigrette	Brussels Sprouts	Pink Peppercorn	Arborio Rice	Gruyere	Cream	Pea Shoots		
LAMB CHOP & FALL VEGETABLES*								One Chop	28
	Oregon Lamb	Roasted Potatoes	Wild Fennel	Tzatziki	Duck Demi-Glace	Parmesan		Two Chops	48
GRILLED NEW YORK STEAK*									28
	Roman Style Gnocchi	Parmesan	Asparagus	Wild Mushrooms	Olive	Pomodorraccio	Demi-Glace		