

# La Bottega

## Dinner

### Antipasti

DISH OF OLIVES	Assorted Mediterranean Olives	Balsamic Vinegar	Olive Oil						5
WILD MUSHROOM BRUSCHETTA	Guatemalteca	Marsala	Herb Pistou	Balsamic Reduction	Arugula				9
GORGONZOLA CHEESE CAKE	Polenta Crust	Marinara Sauce	Grilled Bread						9
CALZONE alla VONGOLE	Manila Clams	Bechamel	Citrus	Winter Greens					11
CALF LIVER PATE	Crostini	Whole Grain Mustard	Tumeric Pickles	Winter Spiced Figs	Gorgonzola Dolce				12
CHEESE PLATE	Asiago Fresca	Castelrosso*	Crème de Bourgone	Spiced Pecans	Fresh Fruit	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
BLOOD ORANGE SALAD	Kale	Shaved Brussels Sprouts	Asiago	Wild Rice	Walnuts	Pomegranate Vinaigrette			8
SPINACH SALAD	Pickled Beets	Chevre	Spiced Pecans	Balsamic Vinaigrette					8
WINTER MISTA	Basil	Greens	Turnips	Beets	Carrots	Pickled Vegetables	Pink Peppercorn Vinaigrette		8

### Pasta e Gnocchi

							<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)									
GEMELLI alla SPINACH PESTO	Cauliflower	Squash	Roasted Peppers	Fennel	Walnuts	Pecorino Romano		9	17	
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17	
AMATRICIANA	Pomodoro Sauce	Smoky Bacon	Onions	Basil	Bucatini	Pecorino Romano		9	17	
	(Amatriciana – In the Style of Amatrice)									
TORTELLINI in BRODO	Cheese Tortellini	Braised Pork Belly	Kale	Cauliflower	Herb Broth					16
	(Brodo – Broth)									
SMOKED OYSTER & CORN POLENTA GNOCCHI	Willapa Bay Oysters	Bacon	Corn	Onion	Tarragon	Cream				22

### Entrate

PAN SEARED CHICKEN										22
	Petaluma Chicken Breast	Green Beans	Polenta Cake	Wild Mushrooms	Cacciatore Sauce					
VEAL STUFFED CABBAGE ROLLS										24
	Veal	Lamb	Pork Sausage	Arborio Rice	Savoy Cabbage	Tomato Sauce	Artichokes	Pecorino	Mashed Potato	
ROASTED PORK LOIN*										24
	Hills Pork	Balsamic-Fennel Glaze	Black Kale	Onion	Roasted Sweet Potato	Pecan Brown Butter				
PAN SEARED LINGCOD*										25
	Basil Pesto	Carrot Citrus Salad	Arugula	Roasted Cipollini	Grilled Corn	Risotto				
GRILLED NEW YORK*								7 oz.		28
	Harris Ranch Beef	Calabrian Chile Butter	Black Sea Salt	Asparagus	Fondant Potatoes			14 oz.		34

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