

La Bottega

Dinner

Antipasti

DISH OF OLIVES	Assorted Mediterranean Olives	Balsamic Vinegar	Olive Oil		5			
TROTTERS BRUSCHETTA	Manchego	Preserved Citrus	Olive Oil	Arugula	Grilled Bread	8		
GORGONZOLA CHEESE CAKE	Polenta Crust	Marinara Sauce	Grilled Bread		9			
STUFFED MUSSELS	Breadcrumbs	Caper	Toasted Herbs	Brown Butter	Lemon	Basil Oil	12	
CHEESE PLATE	Camomilla	Gorgonzola Dolce	Triple Cream Brie	Fresh Fruit	Spiced Nuts	Preserves	Crackers	13
ANTIPASTO PLATTER	Cured Meats	Cheeses	Marinated Vegetables	Olives	Baby Octopus	Crostini	15	

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	
WINTER GREEK SALAD	Shaved Brussels Sprouts	Arugula	Kale	Olive	Onion	Pomodorraccio	Carrots	Feta	9
WILD MUSHROOM & BURRATA SALAD	Pickled Onions	Cannellini Beans	Red Pepper	Arugula	Basil Vinaigrette			10	
TREVISIO & FRIED SOFT SHELLED CRAB	Asparagus	Fennel	Butter	Lettuce	Sweet Tomato Vinaigrette			14	

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>	6	8	15
PASTA e FAGIOLI	Barlotti Beans	Smoked Pork Shoulder	Rosemary	Farfalle Pasta	Grana Padano			9	17	
FARFALLE alla CONTADINA	Italian Sausage	Beef	Salami	Red Pepper	Onion	Vino Bianco	Arugula	Pecorino	9	17
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)									
GAMBERETTI e GRANCHIO	Prawns	Soft Shell Crab	Cuttlefish	White Wine	Penne	Vodka	Cream Sauce		24	

Entrate

PAN SEARED CHICKEN									22
	Pomodorraccio	White Wine	Lemon	Caper Berries	Broccolini	Grilled Artichoke Hearts	Mashed Potatoes		
HARISSA GRILLED PORK LOIN*									24
	Citrus Brined Hills Pork	Herbed Polenta	Asparagus	Pancetta	Onion	Marmalade	Pan Jus		
GNOCCHI al QUATTRO FORMAGGI e SEARED DUCK*									26
	Amarone della Valpolicella	Duck Demi-Glace	Gorgonzola	Mascarpone	Arugula	Micro Green Salad			
FRUTTI di MARE RISOTTO									26
	Mussels	Prawns	Cuttlefish	Spinach	Arborio Rice	Peas	Pancetta	Treviso	
PAN SEARED STEELHEAD*									27
	Basil Pesto Risotto	Green Beans	Rainbow Carrots	Micro Green	Citrus Salad				
GRILLED WAGYU*							Sirloin		30
	Roasted Potatoes	Roasted Brussels Sprouts	Demi-Glace	Oregon White Truffle			Tenderloin		40

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