

La Bottega

Dinner

Antipasti

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
CHEESE PLATE	Beemster	Lou Bergier Pichin	Taleggio	Fresh Fruit	Spiced Nuts	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
CHOP SALAD	Cherry Tomatoes	Soppresata	Manchego	Sprouted Lentils	Romaine	Chickpeas	Herb Vinaigrette		8
VERDURA MISTA	Piquillo Peppers	Pink Lady Radish	Asparagus	Grilled Zucchini	Goat Cheese				8
CAPRESE SALAD	Fresh Mozzarella	Basil	Olive Oil	Balsamic	Heirloom Tomatoes	Maldon	Cracked Pepper		14
								<i>Sub Burrata 5 Add Burrata 7.50</i>	

Pasta e Gnocchi

								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)									
ORECCHIETTE	Roast Pork	Arugula Pesto	Basil	Fennel	Broccolini	Lemon	Vin Blanc	Pecorino	9	17
	(Orecchiette—Little Ears)									
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; Neapolitana – in the style of Napoli)									
HOUSE MADE GNOCCHI e BISTECCA	Roasted Pepper	Tomato Sauce	Greens	Artichoke Hearts	Gorgonzola					20
	(Bistecca—Beef)									

Entrate

CHICKEN SALTIMBOCCA										22
	Petaluma Chicken	Prosciutto	Sage	Fontina	White Wine	Green Beans	Brown Butter	Mashed Potatoes		
PAN SEARED DUCK BREAST*										24
	Creamy Polenta	Grilled Pineapple	Roasted Brussels Sprout	Demi-Glace						
ROAST PORK SHOULDER										25
	Runner Beans	Braised Greens	Wild Mushrooms	Leeks	Arugula	Citrus Chile Broth				
RISOTTO di MARE										27
	Parmesan Risotto	Pistou	Prawns	Halibut	Calamari	Dungeness Crab	Butter	Garlic Scapes	Sherry Reserva	
PAN SEARED ALASKAN HALIBUT										28
	Saffron Risotto	Rainbow Carrots	House Made Green Harissa	Smoked Paprika						
GRILLED WAYGU SIRLOIN *										28
	Harris Ranch Beef	Roasted Potatoes	Asparagus	Poblano-Bacon Demi						

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