

La Bottega

Dinner

Antipasti

SOUP OF THE DAY	Small 4	Large 8
DISH OF OLIVES Assorted Mediterranean Olives Balsamic Vinegar Olive Oil		5
WHITE BEAN BRUSCHETTA Smoked Lardon Cannellini Beans Mahon Garlic Grilled Rapini		9
GORGONZOLA CHEESE CAKE Polenta Crust Marinara Sauce Grilled Bread		9
STURGEON & TROUT CAVIAR Saffron-Salmon Rice Cake Preserved Citrus Crème Fraiche Endive Leek		10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Baby Octopus Crostini		13
CHEESE PLATE Cypress Cove Crèmeux de Bourgogne Romao Fig Conserva Pecan Brittle Preserves Crackers		13

Insalate e Zuppa

TRADITIONAL CAESAR		7
ENDIVE SALAD Apple Triple Cream Blue Cheese Walnuts Lemon Artichoke Oil		8
CHICK PEA AND PECORINO SALAD Lemon Olive Oil Spanish Paprika Roasted Peppers Grilled Zucchini		8
WINTER MISTA Mahon Zucchini Roasted Squash Carrots House Pickled Vegetables Herb Pistou		9
SMOKED OYSTER CHOWDER Willapa Bay Oysters Bacon Corn Onion Fingerling Potatoes Tarragon		12

Pasta e Gnocchi

~ Substitute Gluten Free Pasta Add \$1

			Half	Full
SPAGHETTI MARINARA Pecorino Romano	Add Meatballs	4	7	13
	Add Sausage	4		
PENNE alla VODKA Basil Garlic Onion Tomato Paste Vodka Cream Sauce	Add Prawns	5	8	15
LINGUINE alle VONGOLE Manilla Clams Garlic Onions Tomatoes Herbs White Wine Olive Oil (Vongole—Clams)			9	17
FETTUCINI alla PANNA Prosciutto Peas Spinach Pesto Cream Parmesan (Panna—Cream)			9	17
WILD BOAR RAGU Pork Sausage Ground Beef Chianti Spanish Paprika Tomato Penne Pecorino			9	17
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
SHORTRIB AND OXTAIL RAGU GNOCCHI House Made Gnocchi Tomato Bell Pepper Zucchini Garlic				24

Entrate

PAN SEARED CHICKEN		22
Petaluma Chicken Breast Green Beans Fingerling Potatoes Roasted Garlic Thyme Pan Jus		
APPLE CIDER BRAISED PORK BELLY		24
Hills Pork Roasted Onion Grilled Polenta Cake Brussel Sprouts Cider Reduction		
PAN SEARED TROUT		25
Washington Trout Wild Rice Corn Biscuit Saffron Artichokes Braising Greens Tarragon Butter		
TRE CARNI FILETTO SCOTTATE*		30
Venison Loin Blackberry Gastrique Pork Loin Bordelaise Beef Loin Marrow Butter Fingerling Potatoes Carrots (Tre Carni Filetto Scottate—Three Meat Fillets Seared)		
GRILLED WAGYU SIRLOIN *		32
Wagyu Beef Saba Chanterelle Asparagus Crèmeux de Bourgogne Roasted Garlic Mashed Potatoes		

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