

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
FEGATO	Heart2Heart Farms Calf	Crostini	Meyers Lemon	Prosciutto	Marmalade				7
	(Fegato—Liver)								
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	Beemster Gouda	Lou Bergier Pichin	Taleggio	Fresh Fruit	Spiced 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
CHOP SALAD	Cherry Tomatoes	Sopressata	Manchego	Sprouted Lentils	Romaine	Chickpeas	Herb Vinaigrette		8
APRIUM SALAD	Butter Lettuce	Wild Blackberries	Crème de Bourgogne	Candied Hazelnut	Crabapple-Honey	Verjus			9
	(Aprium – Apricot/Plum Hybrid)								
CAPRESE SALAD	Fresh Mozzarella	Basil	Olive Oil	Balsamic	Heirloom Tomatoes	Maldon	Cracked Pepper		14
								Sub Burrata 5	Add Burrata 7.50

Pasta

								Half	Full	
							Substitute Gluten Free Pasta	1	2	
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
AGLIO e OLIO	Garlic	Olive Oil	Calabrian Chile	Oregano	Spaghetti	Pecorino Romano		8	15	
	(Aglione e Olio – Garlic & Oil)									
ORECCHIETTE	Pancetta	Rapini	Peas	Herb Pistou	Chicken Stock	Parmesan		9	17	
	(Orecchiette – Little Ears)									
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17	
GEMELLI alla GENOVESE	Artichoke Hearts	Green Beans	Butternut Squash	Pesto	Parmesan			9	17	
POLENTA GNOCCHI & VENISON RAGU	Venison	Pork Sausage	Tomato	Fennel	Vino Rosso	Greens	Pecorino		22	

Entrate

CHICKEN MARGHERITA									22
	Petaluma Chicken	Heirloom Tomatoes	Mozzarella	Pistachio Pesto	Butter	Squash	Roasted Garlic	Mashed Potatoes	
GRILLED PORK LOIN*									24
	Hill's Pork	Gorgonzola	Crabapple Preserves	Brussels Sprouts	Wild Fennel	Gremolata	Creamy Polenta		
DUCK BREAST RISOTTO*									27
	Fegato	Braising Greens	Tomatoes	Bacon	Parmesan	Raspberry Saba			
	(Fegato—Liver)								
TRIBAL CAUGHT STEELHEAD*									28
	Grilled Kale	Black Lentils	Heirloom Tomatoes & Beet	Ver Jus	Salad				
BEEF TENDERLOIN ALLA SICILIANA *									30
	Harris Ranch Beef	Cheshire Potatoes	Fried Zucchini	Bread Crumbs	Capers	Oregano	Marsala Demi Glace		

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