

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	
GARLIC CHILI PRAWNS	Marsala	Calabrian Chilies	Shaved Garlic	Butter	Grilled Baguette	10	
CHEESE PLATE	Asiago Fresca	Lou Bergier Pichin	Romao	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				
GREEK SALAT	Shaved Brussels	Kale	Arugula	Romaine	Feta	Tomato	Cucumber	Onion	Olives	Lemon Vinaigrette	8
MARINATED LENTIL SALAD	Ruby Greens	Pickled Vegetables	Fennel	Mahon	Pistachio	Piri Piri Vinaigrette					9
ARUGULA SALAD	Spiced Pecans	Romao	Prosciutto di Parma	Balsamic Cipollini	Reserva Sherry Vinaigrette						9

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	
	(Aglie e Olio – Garlic & Oil)									
TORTIGLIONI	Rapini	Walnuts	Roasted Cauliflower	Leek	Gorgonzola	Vin Blanc		9	17	
SMOKED MUSHROOM RAVIOLI	Mushrooms	Leeks	Rosemary	Balsamic Cream Sauce				9	17	
FARFALLE alla CONTADINA	Italian Sausage	Salami	Red Chiles	Vino Rosso	Tomatoes	Parmesan		9	17	
BAKED CHEESE RAVIOLI	Sausage Pomodoro	Provolone	Parmesan	Basil	Herbed Bread Crumbs				19	
BEEF SHANK RAGU & GNOCCHI	Tomatoes	Chianti	Marjoram	Zucchini	Pepper	Pecorino Romano			25	

Entrate

PAN SEARED CHICKEN									22
	Petaluma Chicken Breast	Snap Peas	Creamy Polenta	Pomodoraccio	Roasted Garlic	Bacon	Thyme		
SMOKED PORK TENDERLOIN*									25
	Hills Pork	Harissa Rub	Mustard Greens	Brown Butter	Rosemary	Mashed Potatoes			
POTATO CRUSTED VEAL CHOP									25
	Confit Heart	2 Heart Farms Veal	Polenta Gnocchi	Wild Mushrooms	Vino Rosso	Beet Kale Slaw			
PAN SEARED ARCTIC CHAR*									27
	Chermoula	Parmesan Risotto	Fiddle Heads	Carrots	Sundried Tomato Oil				
GRILLED RIBEYE*									32
	14 oz. Harris Ranch	Demi-Glace	Roasted Potatoes	Asparagus	Gremolata	Black Sea Salt			

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