

La Bottega

Lunch

Antipasti

SOUP OF THE DAY			Cup 4	Bowl 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
GARLIC CHILI PRAWNS Dry Marsala Calabrian Chilies Shaved Garlic Butter Grilled Baguette				10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Spreads Baby Octopus Crostini				13

Insalate

TRADITIONAL CAESAR	<i>Add Dijon Chicken Salad</i>	4	Half	Full
	<i>Add Grilled Chicken</i>	4	7	12
ENDIVE SALAD Apple Triple Cream Blue Cheese Walnuts Lemon Artichoke Oil				8
CHICKPEA AND PECORINO SALAD Lemon Frisee Olive Oil Paprika Roasted Peppers Grilled Zucchini				8
WINTER MISTA Mahon Zucchini Roasted Squash Carrots House Pickled Vegetables Herb Pistou			9	15
TUNA NICOISE* Seared Ahi Field Greens Tomatoes Haricot Vert Potatoes Egg Olives Mustard Vinaigrette				15

Pastas & Entrées

~ Substitute Gluten Free Pasta Add \$1

SPAGHETTI MARINARA Pecorino Romano Cheese	<i>Add Meat Balls</i>	4	7	13
	<i>Add Sausage</i>	4		
PENNE alla VODKA Basil Garlic Tomato Vodka Cream Sauce	<i>Add Chicken</i>	4	8	15
	<i>Add Prawns</i>	5		
WILD BOAR RAGU Pork Sausage Ground Beef Chianti Spanish Paprika Tomato Penne Pecorino Romano			9	17
LINGUINE alle VONGOLE Manilla Clams Garlic Onions Tomatoes Herbs White Wine Olive Oil			9	17
FETTUCCHINI alla PANNA Prosciutto Peas Spinach Pesto Cream Parmesan (Panna—Cream)			9	17
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
SMOKED OYSTER CHOWDER Willapa Bay Oysters Bacon Corn Onion Fingerling Potatoes Tarragon				12
GNOCCHI Roasted Chicken Squash Herb Pistou Fontina Cream Sauce Pepitas				15

Sandwiches

DIJON CHICKEN SALAD Spinach Sundried Tomato Sprouted Lentils Mayo Dijon Celery Whole Grain			Half 4.5	Whole 9
GRILLED PORTABELLA Eggplant Roasted Pepper Provolone Horseradish Aioli Focaccia			-	10
CHICKEN AND SMOKED BACON Pesto Mayo Lettuce Tomato Onion Muenster Focaccia			5	10
ROASTED CORNED BEEF Sautéed Onion Serrano Chilies Cheddar Horseradish Aioli Grilled Rye			5	10
GIUSEPPE Prosciutto Salami Fresh Mozzarella Roasted Garlic Mayo Lettuce Tomato Basil Vinaigrette Ciabatta			5.5	11
TUNA MELT Grilled Albacore Tuna Salad Onion Capers Mayo Provolone Rustic White			5.5	11

BUILD-YOUR-OWN SANDWICH from each of the categories below-

<u>Meats</u>	<u>Cheeses</u>	<u>Breads</u>	<u>Spreads</u>	<u>Vegetables</u>
House Roasted Turkey	White Cheddar	Rustic White	-Mayo	Lettuce
House Made Pastrami	Provolone	Whole Grain	-Pesto Mayo	Tomato
House Made Roast Beef*	Fresh Mozzarella	Light Rye	Horseradish Aioli	Cucumber
Black Forest Ham	Swiss	Ciabatta Roll	Mama Lil's Aioli	Onion
House Made Corned Beef	Dill Havarti	Baguette	Dijon Mustard	Basil
Prosciutto Add 1.	Smoked Gouda	Herb Focaccia	Stone Ground Mustard	Roasted Pepper
Genoa Salami	Fontina	Sour Dough	Yellow Mustard	Avocado
Roasted Chicken	Pepper Jack		Roasted Garlic	Grilled Eggplant
Grilled Tuna Salad Add 1.	Muenster		Hummus	Spinach
Mortadella			Italian Vinaigrette	Sun Dried Tomato
Hot Capicola Ham			Olive Tapenade	Mama Lil's Peppers
Sopressata				Sprouted Lentils

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 can cause food borne illness