

Farmer's Bottega: Farm to Table Restaurant in Mission Hills

Last updated: Sunday, July 10, 2016 By JoshMc

From the moment you walk up to this farm to table restaurant and see their fun logo of an eating fork on one side and a digging fork on the other, you will know you are in for a unique culinary adventure. The brainchild of Chef Alberto Morreale is an absolutely fantastic spot in San Diego for a meal of fresh food with a ton of flavor, read on for all the information.



Details

- Cost: \$20-\$30
- Location: 860 W Washington St, San Diego, CA 92103
- Specials every night of the week

Getting There



Driving on the 163 North up from San Diego, you will want to get off on Washington Street, and head left. A few miles down the road you will see Farmers Bottega on the right, next to the Mission Hills sign. There is street parking around the restaurant itself.

The Restaurant



This quaint spot has a dozen tables and can hold only 40 or so people at one time. The restaurant is open and inviting with classy decor, wood tones, and Edison lights.



I really liked the large center wall that showed the current vegetables that were in season as this is important for connecting the restaurant goers with the farm to table experience.

The Food



The menu was full of an impressive amount of unique options which made selecting hard. My wife and I decided to share a few different dishes so that we could get a full understanding of what they were preparing. Here is what we ordered:



Burrata – Any time burrata is on the menu I pretty much have to order it. Here it comes with prosciutto, sun dried tomatoes, artichoke and a fig jelly. There are so many tastes in the dish, but each of them plays off the other to create an explosion of flavor. This is one of those dishes you are sad to see finished. I especially liked the fig jam they added to the top, as the sweet taste pairs exceptionally well with the creamy burrata, savory artichoke, and salty prosciutto.



Burnt carrot salad – Thinly sliced burnt and caramelized carrots with a light helping of arugula, avocado, and feta on top. The carrots are so good as the caramelized taste really adds a unique flavor to the dish. My wife had this as a main entree, and she loved it. It was one of the most surprising dishes we tried.



©CaliforniaThroughMyLens

Short ribs – Melt in your mouth meat with a robust red wine reduction sauce that sends the flavor over the edge. Served on a bed of polenta with crispy fried onions on top. I liked the crunch that the onions added to the dish and the polenta was a perfect substitute for rich mashed potatoes that typically accompany a dish like this. I saw many people order it while I was there and it is easy to see why it is a staple.



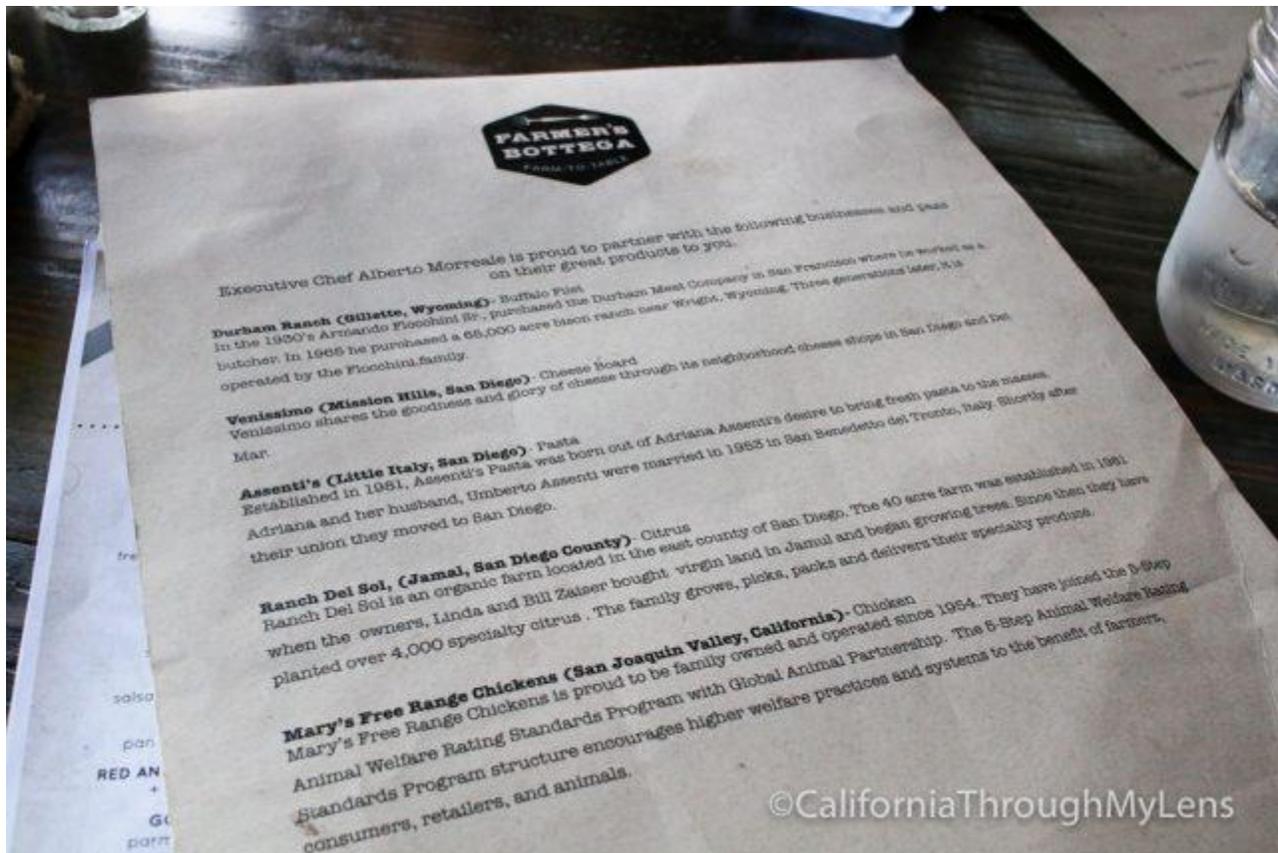
Pear, ricotta, chives, and honey bruschetta – A really light summertime appetizer, the bruschetta is a great way to start the meal. I like the way the ricotta and honey work together, and the pear is a nice addition on top. A good dish to share with a glass of wine as the flavor is light and not overpowering.



Pear cranberry tart – Hard to describe but it is literally magical. The crust is flaky, and it has a light amaretto taste that dissipates in your mouth and only gets better as you eat it. They garnish it with a light chocolate syrup that complements the flavor instead of detracting from it.



Chocolate hazelnut gelato – The consistency of the gelato is like a mochi ice cream. The taste is light, but the flavor is excellent. This is a great dish for a nice sweet taste at the end of your meal without leaving with a lump in your stomach. To me, if you are picking between the two go with the tart, it is one of the best desserts I have had in a long time.



As you can no doubt see, my wife and I both loved our time here. I was incredibly impressed with how good the food was, especially with how they took such traditional dishes but put fun twists on them (ex. bruschetta with pears). I can't wait to come back for another round, especially for breakfast when they have a bunch of benedicts that they serve. If you are in the area, then be sure to give Farmers Bottega a try and let me know what you think in the comments.

Disclosure: This meal was provided for me, all opinions are my own