



## FINDING PORK BELLY AND WILD BOAR SAUSAGE



*Pork Belly (courtesy photo)*

Nestled in Mission Hills, [Farmer's Bottega](#) has become a farm-to-fork favorite among the city's foodies, which is why we're happy to announce that this culinary hotspot has revamped its dinner menu to boast flavors suited to the season.

Now offering inventive and downright delectable appetizers such as **Cranberry Wild Boar Sausage**, served over soft polenta, julienne caramelized bell peppers and onions, and **Pork Belly**, served over potato risotto, mushrooms and bacon jus, Farmer's Bottega has seamlessly channeled autumn inspiration into their seasonal menu. Dig into something hearty as temperatures drop and enjoy **Short Rib**, prepared with red wine, herbs, herb soft polenta and tobacco onions, or **Oxtail Ravioli**, plated with cherry tomatoes, caramelized onions, and herbed goat cheese. Quell your fall hankerings and head to Farmer's Bottega to feast on farm-to-fork menu items that are crafted to satisfy!

Farmer's Bottega is located at 860 W. Washington St., San Diego CA 92103. Reservations can be made by calling the restaurant directly at: 619-458-9929