

FARMER'S

EST.



2014

BOTTEGA

STARTERS

BURRATA & PROSCIUTTO	19.95
Prosciutto + demi cherry tomatoes & basil + house-made strawberry jam	
GRANDMA MEATBALLS	20.95
House-made Angus meatballs marinated sauce + cannelloni beans shave grana padano + basil	
CHARCUTERIE	29.95
Chef's rotating selection	
OCEAN CHICHARRON	22.95
Lightly fried calamari and octopus + lime Serrano remoulade + shishito peppers	
CHARRED OCTOPUS	22.95
Wilted baby spinach + fingerlings potatoes + lemon grass butter sauce	
MUSSELS & CLAMS	22.95
Spanish chorizo + white wine + garlic + farm basil + cherry tomatoes	
GRILLED ARTICHOKE	19.95
House made ciabatta + farm basil + lemon grass sauce	
ROASTED EGGPLANT ROLLATINI	19.95
Roasted rolled eggplant + manchego + ricotta cheese + marinated sauce	
FRIED GREEN TOMATO	17.95
Panko crusted organic green tomatoes + arugula + chipotle remoulade	

FROM THE FARM

GREEN GODDESS KALE	14.95	
Butternut squash + brussels sprouts + toasted pepitas + goat cheese crostini		
CAESAR SALAD	12.95	
Grana padano + brioche croutons + house made + anchovy caesar dressing		
BEETS	14.95	
Shave fennel + herbed goat cheese + poppy seed vinaigrette		
GARDEN SALAD	12.95	
Mix season greens + cherry tomato + balsamic vinaigrette		

SIDES & MORE

GARLIC AND PARSLEY FRIES	10
Served with chipotle aioli	
GRILLED ASPARAGUS	11
ROASTED BRUSSELS SPROUTS	11
Sweet chili glaze + pickled carrots + cilantro + scallions	
BURNED CARROTS	14
Baby arugula + citrus vinaigrette + cheese	
ROASTED FINGERLINGS POTATOES	11
Herbs + olive oil + garlic	
SIDE OF BREAD	4

ENTREES

PACCHERI	28.95
Fennel sausage + pomodoro sauce + goat cheese + wild arugula	
CACIO E PEPE	26.95
Pecorino + parmigiano + black pepper <i>(Add Truffle +\$6)</i>	
PAPPARDELLE	28.95
House-made bolognese sauce + eggplant + Parmesan	
DUCK GNOCCHI	30.95
Duck confit + tomato ragu + rosemary	
LINGUINE	29.95
Clams + mussels + prawns + white fish + cherry tomatoes	
PORTOBELLO NAPOLEON	23.95
Tomato + artichoke + eggplant + bell pepper + au jus	
BURGER	21.95
Angus beef patty + crispy bacon + Swiss cheese + LTO + mayo + on brioche bun + house fries	
CHICKEN FLORENTINE	29.95
Francaise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes	
BRAISED SHORT RIB	36.95
Creamy polenta + crispy onions + seasonal vegetables + red wine sauce	
PORK OSSOBUCO	34.95
Wild mushrooms, marscapone risotto + red wine reduction	
LAMB CHOPS	38.95
Roasted eggplant puree + brussels sprouts	
WAVE AND GRAZE (SURF & TURF)	MP
6 oz filet mignon + 3 jumbo scallops + butter and herbs + garlic confit mashed potatoes + grilled asparagus	
RATATOUILLE RISOTTO	26.95
Mix seasonal vegetables + veggie broth + parmigiano + marscapone	
CATCH OF THE DAY	MP
Please ask your server	
GAME OF THE DAY	MP
Please ask your server	

ROMAN PINSAS FLATBREADS

HEIRLOOM TOMATO	17.95
Pesto sauce + heirloom tomato + mozzarella + E.V.O.O + basil	
FENNEL SAUSAGE	18.95
Sausage + mozzarella + cherry tomato + E.V.O.O	
BURRATA ARTICHOKE	19.95
Tomato sauce + burrata + artichoke + balsamic glaze + E.V.O.O	

GLUTEN FREE =  VEGETARIAN =  VEGAN = 

*Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses *Parties of 6 or more may be charged 18% gratuity.

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