



# BOTTEGA



## Private Dining & Special Events

Bottega means “workshop,” a place where we can showcase signature bold Italian flavors with a refined twist. Bottega’s menu highlights the bounty of artisanal and house made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in the Napa Valley, and is open for lunch, dinner and after dinner.

Cooking and living in the Napa Valley for over 20 years, I have had the pleasure of creating special menus and moments for my friends. I am honored to have the opportunity to create a special event for you.

Bottega has group/private dining for groups of 12 to 120.

We look forward to seeing you and throwing your party and special event!

A toast to you and the memories made around the table.

Salute,

Michael Chiarello



## Terms and Conditions For Group Events at Bottega Restaurant

*MENU SELECTION AND GUEST COUNT:* To ensure the success of your event, menu decisions, beverage selections and any special dietary accommodations for guests must be confirmed at least 14 days prior to the event. All food and beverages must be purchased from Bottega with the exception of desserts which can be brought in and serviced by Bottega for an additional cost. A final guaranteed guest count must be finalized 72 hours prior to the event for groups smaller than 30 guests and the final count for groups over 30 guests is due 10 days prior. This is the minimum number for which you will be billed. In the event that no final guest count is given, the original guarantee will be charged.

*OUR ACCOMODATIONS:* Our newly constructed "Banchetto" can accommodate up to 50 guests with a private reception bar. Our "Enoteca" can accommodate up to 15 guests. Napa Style which is our retail store located adjacent to Bottega has indoor dining for up to 70 and outdoor seating for up to 120. Bottega is also available for a restaurant buyout.

*CATERING:* We can accommodate up to 100 guests catering at the V Market facilities; Pavillion Lawn, Groezingers Estate and the Historic Barrel Room, as well as local wineries and estates.

*DEPOSITS, CONFIRMATION, FEES AND BILLING:* Event dates are definite upon receipt of the confirmation letter with the deposit. All food and beverages are subject to a 20% service charge and local sales tax. A deposit is taken 10 days after the date has been tentatively booked. The final estimate is due 10 days prior to the event. All final charges are due at the end of the event. We can charge to a credit card number on file. Facility fees and minimums do apply and may be quoted by Director of Sales at the time of scheduling.

*CANCELLATION POLICY:* Events are considered definite upon receipt of the signed special event contract and initial deposit. The full estimate is due 10 days prior.

*CONTACT INFORMATION:*

Kellie Magna, Director of Sales and Marketing  
707-945-1050 x5  
kellie.magna@botteganapavalley.com



## Estate Wines from Michael Chiarello & Thomas Brown

The Saint Helena vineyards surrounding my home date back to early 1900's and from them, I've been fortunate to craft highly-rated estate grown wines since 1998. After tending these historic vines back to life, my team of Amigo Bob Cantisano - organic viticultural legend - and famed winemaker Thomas Rivers Brown began making Chiarello Vineyards wines. At around 2,000 cases annually, our estate wines are among the rarest productions in the Napa Valley, and it is our honor to share them with you.

Surrounding the "old vines," we have Zinfandel and two Cabernet Sauvignon vineyards, and as they matured and the ecosystem balanced out with our sustainable farming practices, our wines have taken their place among Napa Valley's many great wines. Perhaps more importantly to me, though, is that each wine we make carries the story of my family. As we preserve our soils, we preserve our heritage. Taste my family's story in every glass.

*Salute ~ Michael Chiarello*

**Thomas Brown, Winemaker of the Year (Food & Wine Magazine, 2010)**, is a very successful winemaker and most importantly, my friend. Producing iconic wines such as Schrader Cellars, Chiarello, Casa Piena, Outpost and his own Rivers-Marie, he has yielded several 100-point wines.

**Guided wine-tasting experiences:** Ask us about having Chiarello Vineyards winery concierge do a guided wine-tasting experience at your Bottega event or at other Napa Valley locations.

**Contact us at** [wines@chiarellovineyards.com](mailto:wines@chiarellovineyards.com)

*"Thomas Rivers Brown is the nation's hottest winemaker."*

*- David White, The Terroirist Wine Blog*

*"The Eileen Cabernet Sauvignon is racy, with focus and length...these are decidedly flashy, ripe Cabernets."*

*- The Wine Advocate*



## Chiarello Family Vineyards

---

*Giana Zinfandel 2012 / Bottle \$55*

---

Named after my youngest daughter, Giana, and farmed like a cabernet for high quality not high yield. Dark purple with flavors of cherries, raspberries, wild mint, vanilla bean, honeysuckle and bittersweet chocolate, this wine is full and rich upfront, and buffered on the back by a firm natural acidity. Zinfandel is my favorite food varietal, so I drink Giana Zin with everything from red-sauce pastas to grilled meats & smoky BBQ, and occasionally, all by itself!

---

*Bambino e Mamma Cabernet Sauvignon 2013 / Bottle \$85*

---

2013 is the inaugural vintage of Bambino e Mamma, a blend of the two Cabernet Sauvignon Vineyards on our St.Helena property. Until now we have separated the two vineyards into our two distinct Cabernets, Bambino and Eileen, named for my wife and our son Aidan. Beginning with this vintage we are blending the two together to create this wine, the Bambino e Mamma is a blend in styles of the Bambino and the Eileen wines.

---

*Roux Old Vine Petite Sirah 2013 / Bottle \$75*

---

Roux is the nickname of my oldest daughter, Margaux, and this wine is my meditation to our relationship. This 96 year old, dry farmed, vineyard produces a ridiculously small crop of 100 cases off of 4 acres. This is my favorite wine for "big red" meals. This is Petite Sirah for both fans of the varietal and skeptics. The density of the wine will appeal to proponents of big red wines but without any of the rough edges that can turn people off to Petite Sirah. Roux offers trademark dark, saturated purple color. The nose possesses a good amount of lavender with menthol undertones. This is my cellar favorite, and wonderful partner to long braised meats.

---



## APPETIZERS FOR YOUR RECEPTION | PRIOR TO LUNCH OR DINNER

\$12 per person for 2 items

\$15 per person for 3 items

\$17 per person for 4 items

Per 30 minutes for a one hour reception the price doubles.

### CHEF'S SELECTION

Basil Pesto and Burrata Arancini, tomato sauce alla nonna (Spring/Summer)

Truffle and Burrata Arancini, lemon potato aioli  
and Montasio cheese (Fall/Winter)

Italian Sausage Stuffed Crispy Olives

Pizzetta al Forno, Guanciale, Potato, Ricotta, Rosemary

Pesce Crudo Involtini

Pasta Fritta, organic "house cured" prosciutto

Eggplant and Carrot Caponata on crostini, goat cheese

Grilled "Angry" Shrimp Spiedini

House made Fennel Crackers, choice of ahi tartare,  
salmon tartare or beef tartare

Grilled Pancetta Wrapped Apricots (spring), Peaches (summer),  
Figs (fall), Persimmons (Winter)

Roasted Baby Golden & Chioggia Beets with La Tur espuma,  
pistachio vinaigrette (spoon)

Grilled Short Rib Polpette al Stagione, add \$3.00



Creamy Ancient Grain Polenta, caramelized mushrooms, game sauce (spoon)

Grilled Bruschetta with Octopus Salad

Grilled Bruschetta with Prosciutto Cotto, Fontina Cheese

### **RECEPTION DISPLAY**

### **CICCHETTE BAR**

Selection of traditional Venetian Tapas

\$25 per person



## FOUR COURSE SUMMER MENU

\$89 per person

*Includes PANoRAMA bread, our signature parmesan dip and coffee service*

### PIATTI

**starter course** \$10 per person

Il Piatto di Salumi e Formaggi, Tuscan & Calabrian Salumi, House Cured Prosciutto, Teleme, Chianti Pecorino, Montasio Cheeses, Sicilian Almonds

### ANTIPASTI

*Selection of 3 - served family style*

Insalata del Uve, organic greens, verjus vinaigrette,  
oven-dried grapes, candied hazelnuts, pecorino

House Cured Prosciutto and Local Peach Salad, with Forni Brown Greens and Whipped Ricotta

Shaved Brussel sprout salad, marcona almonds, sieved egg, pecorino and citrus vinaigrette

Burrata Caprese, creamy mozzarella, heirloom tomatoes, basil leaves, basil oil, balsamic "caviar"

Roasted Baby Golden & Chioggia Beets, Goat Cheese espuma, pistachio vinaigrette

Monterey Calamari Fritti, lemon, parsley, aiolo nero

**Pane della Casa** chef's selection of house made breads for \$5 per person

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne alla Bolognese, veal, pork and porcini mushroom sugo, rosemary, Parmigiano Reggiano

Rigatoni al Coniglio, tomato braised Sonoma rabbit sugo,  
caramelized mushrooms, house made ricotta

Pan Roasted Potato Gnocchi, blistered cherry tomatoes and summer squash,  
English pea - Meyer lemon fonduta, 11 month Valley Ford Montasio



**FOUR COURSE SUMMER MENU**

\$89 per person

**SECONDI**

*Choice of 2 for groups 40 and less*

Wild Pacific Salmon, sweet corn mostarda, smoked and marinated baby beet insalata

Diavola Forno Roasted Chicken Breast, Heirloom tomato panzanella, chicken jus

Wood Grilled Grass-Fed Lamb Chops, pistachio vinaigrette, fregola sarda con cipolle, lamb jus

Smoked & Braised Natural Short Ribs, Calabrian chile broccoli rabe, smokey jus

Bistecca alla Bottega, honey sherry glazed shallots, marinated and grilled asparagus  
(\$15 per person additional)

Roasted Veal Chop , wild foraged mushrooms, sweetbread, mache insalata  
(\$15 per person additional)

**CONTORNI**

*(\$8 per item per person additional)*

Delfina Potatoes

Roasted Extra Virgin Olive Oil Asparagus

Polenta Under Glass

Truffle Fries

Marinated Heirloom Tomato Salad, with Red Onion and Ricotta Salata

Roasted Baby Heirloom Carrots with Agro Dolce



# BOTTEGA

## FOUR COURSE SUMMER MENU

\$89 per person

### DOLCI

*Choose 1*

Torta di Ricotta, ricotta cake amaretti cookie crust, fruit compote

Semifreddo al Cioccolato, chocolate semifreddo with raspberries

Torta Rovesciata di Pesche, warm peach upside-down cake with pistachios sea salt gelato

Panna Cotta all'Arancia, orange pannacotta, apricots, tarragon, and orange sorbet

Seasonal gelati or sorbetti

Biscotti

Cookies and confections

Zabaglione di Prosecco, family style warm bowl of prosecco zabaglione con frutti di bosco

*(depending on seasonality and party size)*

*We are happy to custom design a menu for you as well by request.*



## FOUR COURSE FALL | WINTER MENU

\$89 per person

*Includes PANO RAMA bread, our signature parmesan dip and coffee service*

### PIATTI

**starter course** \$10 per person

Il Piatto di Salumi e Formaggi, Tuscan & Calabrian Salumi, House Cured Prosciutto, Teleme, Chianti Pecorino, Montasio Cheeses, Sicilian Almonds

### ANTIPASTI

*Selection of 3 - served family style*

Organic Greens and Lacinato Kale, toasted pumpkin seed,  
Laura Chenel Goat Cheese, pancetta vinaigrette, pomegranate seeds

Shaved Brussel sprout salad, marcona almonds, sieved egg, whole citrus vinaigrette, Pecorino

Burrata Autunnale, creamy mozzarella burrata with wild mushrooms sott'olio,  
Satsumas, crispy parsnip

Roasted Baby Golden & Chiogga Beets, La Tur Espuma Goat Cheese and pistachio vinaigrette

Monterey Calamari Fritti, lemon, parsley, aioli nero

**Pane della Casa** chef's selection of house made breads for \$5 per person

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne alla Bolognese, veal, pork and porcini mushroom sugo, rosemary, Parmigiano Reggiano

Rigatoni al Coniglio, tomato braised Sonoma rabbit sugo,  
caramelized mushrooms, housemade ricotta

Pan Roasted Potato Gnocchi, coal roasted squash passata,  
roasted winter vegetables, Valley Ford Montasio



## FOUR COURSE FALL | WINTER MENU

\$89 per person

### SECONDI

*Choice of 2 for groups 40 and less*

Pesce al Stagione, Barcaiola sauce, ancient grain polenta, herb insalatina

Pollo alla Marsala, charred onions, wild mushrooms, chicken jus

Wood Grilled Grass-Fed Lamb Chops, ancient grain polenta, persimmon vinaigrette,  
Sausalito watercress, lamb jus

Smoked & Braised Natural Short Ribs, Forno roasted broccoli rabe,  
Calabrian chile, garlic, smokey jus

Bistecca alla Bottega, honey sherry jus, roasted root vegetable insalata  
(\$15 per person additional)

Roasted Veal Chop, foraged wild mushrooms, sweetbread, mache insalata  
(\$15 per person additional)

### CONTORNI

*(\$8 per item per person additional)*

Delfina Potatoes

Cavolfiore al Forno, Roasted Cauliflower with toasted pine nuts,  
plumped raisins and Calabrian chili

Crispy Brussel Sprouts with Balsamic vinaigrette and Proscuitto

Polenta Under Glass

Truffle Fries



# BOTTEGA

## FOUR COURSE FALL | WINTER MENU

\$89 per person

### DOLCI

*Choose 1*

Torta di Mascarpone, biscotti crust, fruit compote crema

Tiramisu Fantasia

Baba al Marsala, red wine poached pears, Cardamom gelato, candied pistachios

Coffee Pannacotta, Bourbon Crema

Chocolate Hazelnut Cake, caramel gelato, cocoa sauce

Bottega Cookies and Confections ~ served family style

Seasonal Sorbetti or Gelato

*We are happy to custom design a menu for you as well by request.*



# BOTTEGA

## FOUR COURSE SPRING MENU

\$89 per person

*Includes PANO RAMA bread, our signature parmesan dip and coffee service*

### PIATTI

**starter course** \$10 per person

Il Piatto di Salumi e Formaggi, Tuscan & Calabrian Salumi, House Cured Prosciutto, Teleme, Chianti Pecorino, Montasio Cheeses, Sicilian Almonds

### ANTIPASTI

*Selection of 3 - served family style*

Insalata del Uve , organic greens, verjus vinaigrette, oven-dried grapes, candied hazelnuts, pecorino

Burrata Primavera, creamy mozzarella burrata with artichokes two ways, olive oil-lemon braised and crispy

Shaved Brussel sprout salad, marcona almonds, sieved egg, pecorino and citrus vinaigrette

Roasted Baby Golden & Chioggia Beets, Goat Cheese espuma, pistachio vinaigrette

Monterey Calamari Fritti, lemon, parsley, aiolo nero

**Pane della Casa** chef's selection of house made breads for \$5.00 per person

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne alla Bolognese, veal, pork and porcini mushroom sugo, rosemary, Parmigiano Reggiano

Rigatoni al Coniglio, tomato braised Sonoma rabbit sugo, caramelized mushrooms, housemade ricotta

Crispy Potato Gnocchi, baby vegetables, English pea - Meyer lemon fonduta, 11 month Valley Ford Montasio



## FOUR COURSE SPRING MENU

\$89 per person

### SECONDI

*Choice of 2 for groups 40 and less*

Pesce al Stagione, forno roasted heirloom carrots, coriander dressing, carrot top pesto

Pollo alla Diavola sul Mattone; roasted Chicken Breast, marinated calabrese, roasted Shishito pepper, Cipollini onions

Carre' d'Agnello alla Napa, wood Grilled Grass-Fed Lamb Chops, pistachio vinaigrette, fregola sarda con cipolle, lamb jus

Costolette Brasate e Affumicate; smoked & Braised Natural Short Ribs, creamy ancient grain polenta, primavera ragu, smokey jus

Bistecca alla Bottega, honey sherry glazed shallots, marinated and grilled asparagus  
(\$15 per person additional)

Roasted Veal Chop , wild foraged mushrooms, sweetbread, mache insalata  
(\$15 per person additional)

### CONTORNI

*(\$8 per item per person additional)*

Delfina Potatoes

Roasted Extra Virgin Olive Oil Asparagus

Polenta Under Glass

Truffle Fries



## **FOUR COURSE SPRING MENU**

\$89 per person

### **DOLCI**

*Choose 1*

Torta di Ricotta, ricotta cake amaretti cookie crust, fruit compote

Crostata di Rabarbaro, warm brown butter rhubarb tart with fior di latte gelato

Torta all'olio d'oliva, olive oil cake with seasonal fruit marmalade, and whipped cream

Panna Cotta alla Sambuca, sambuca pannacotta with strawberries and aged balsamic vinegar

Seasonal gelati or sorbetti

Biscotti

Cookies and confections

*We are happy to custom design a menu for you as well by request.*



**CHEF'S MENU**

\$120 per person

**SAMPLE CHEF'S MENU**

---

**STUZZICHINO**

Hamachi, meyer lemon cloud, osetra caviar dill

**ANTIPASTA**

Uovo Piano e Croccante, ancient grain polenta, "house cured" prosciutto, spring garlic

**PASTA**

Agnolotti al Formaggio Fresco, Umbrian black truffle, marjoram, brown butter

**SECONDO**

Pollo in Pentola, slow cooked over alfalfa, clover leaf, confetti of Brussels sprouts,  
black trumpet mushrooms, natural jus

**INTERMEZZO**

Limoncello Neve

**DOLCE**

Budino Cioccolato, Cara cara brulee, ricotta gelato

*Can be paired with wines*



**BOTTEGA**



**Private Dining & Special Events**



contact Kellie Magna: (707) 754-4467  
kellie.magna@botteganavalley.com