



# BOTTEGA

NAPA VALLEY

## BAR MENU

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**TRUFFLE-PARMIGGIANO FRIES** ..... \$8

**ARANCINI DI PISELLO**

Butternut squash risotto with Montasio  
and Pomodoro sauce ..... \$8

**CALAMARI FRITTI**

Monterey calamari crisped with Arborio rice flour  
and aioli nero ..... \$14

**CROSTINI ALL' ANATRA**

Duck liver pâté, strawberry rhubarb mostarda,  
parmesan crostini. .... \$8

**“PASTA FRITTA”**

Parmesan dusted southern Italian pastry,  
sliced prosciutto and seasonal fruit ..... \$9

**CRISPY POLENTA POLPETTE**

Anson Mills ancient grain polenta with speck,  
roasted fresh cherry vinaigrette and crispy sage ..... \$9

Chef de Cuisine: Art Coutinho