



BOTTEGA

N A P A V A L L E Y

ANTIPASTI

PESCE CRUDO

Raw market selection from the sea
Changes daily. A.Q.

INSALATA MISTA “ANTOINETTE”

Michael’s Mom’s daily salad. Forni Brown spring greens,
Zinfandel dressing, shaved heart of celery and heirloom
radishes. \$12

CORALINE INSALATA “CEASAR”

Romaine parmesan grapes, black garlic and hazelnuts. \$15

INSALATA DI PISELLI

Shaved snap peas with whole Meyer lemon dressing,
Marcona almonds, sieved egg and Pecorino. \$13

CAPRESE DI BURRATA E POMODORO

Local heirloom tomatoes, balsamic “caviar” and basil oil. . . \$16

INSALATA DI ANGIURIA

Cold watermelon salad with a Tuscan melon dressing,
crispy prosciutto and purslane. \$15

CALAMARI FRITTI

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

POLPO ALLA GRIGLIA

Wood grilled octopus with olive oil braised potatoes,
Tonnato sauce and arugula pickled red onion insalatina. . . . \$15

“POLENTA UNDER GLASS”

Caramelized wild mushrooms with balsamic game sauce
and a parmigiano frico \$13

PRANZO

INSALATA DI TONNO

Smoked tuna and charred escarole salad with
ruby crescent potatoes, creamy tonnato dressing
and crispy parmesan cheese. \$18

PESCE DEL GIORNO

Fish of the day with cauliflower passata and
brown butter caramelized cauliflower florets. \$22

RISOTTO DEL GIORNO

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TAGLIATA DI MANZO

Balsamic marinated skirt steak, rosemary scented potatoes
with roasted ricotta salata and aged balsamic vinegar. \$20

SECONDI

BRODETTO AI FRUTTI DI MARE

Monkfish, Gulf prawns, Savory clams, Monterey calamari
and mussels in white wine tomato broth, Saffron aioli \$29

CONSERVE DI ANATRA

Smoked Sonoma duck breast and confit over fregola sarda
with roasted fig and fennel vinaigrette. \$30

POLLO ALLA DIAVOLA SUL MATTO

Calabrian marinated chicken, roasted Shishito pepper,
cipollini onions \$28

MAIALE “SPAGNOLO” ALLA GRIGLIA

Acorn fed pork shoulder loin over grilled Brentwood and
cranberry beans in pork jus with stone fruit mostarda. \$36

COSTOLETTE BRASATE E AFFUMICATE

Smoked and braised short ribs with grilled Treviso,
polenta-speck polpette and smokey jus \$32

CONTORNI

FAGIOLINI IN FIASCO

Rosemary and sage scented Toscanelli beans
Decanted table side Per 2 : \$8
. Per 4 : \$12

PATATINE FRITTE E TARTUFI

Truffled parmigiano fries \$8

CAVOLFIORRE AL FORNO

Roasted cauliflower with toasted pine nuts, plumped raisins
and Calabrian chili \$8

POLENTA ANTICA

Creamy Ancient Grain polenta
with Fontina cheese \$8