



BOTTEGA

NAPA VALLEY

ANTIPASTI

PASTA FRITTA CON RICOTTA DI BUFFULA

Crispy Italian bread served with house cured prosciutto, warm buffalo ricotta cheese, strawberry marinara and pickled rhubarb \$18

PESCE CRUDO

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

INSALATA MISTA “ANTOINETTE”

Mama’s daily salad from Michael’s childhood. Forni Brown summer greens, Zinfandel dressing, shaved heart of celery, heirloom radishes, and pecorino croutons \$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

UOVA CROQUANTE CON PANCETTA COTTO

Crispy soft boiled egg with a warm pecorino and cherry leaf budino with fresh Bing cherries and smokey pork belly glazed in rosemary balsamic pork jus\$17

POLPETTE ALLA GRIGLIA

Grilled short rib meatballs with pine nuts in Sicilian tomato sauce with topped with fresh ricotta, served with sweet Italian peppers in agrodolce and coal-roasted eggplant . . . \$14

CALAMARI FRITTI

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

POLPO ALLA GRIGLIA

Wood grilled octopus with olive oil poached La Ratte potatoes, salsa verde, Tonnato sauce and arugula pickled red onion insalatina \$15

“POLENTA UNDER GLASS”

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

PASTE

SPAGHETTI GRAGNANO ALLA SOPHIA LOREN

Pasta cooked in tomato water infused with tomato leaves served over Early girl tomato sauce and garnished with crispy garlic threads, basil and black garlic \$19

RAVIOLO DI UOVO

Potato pasta filled with farm hen egg yolk, ricotta and Swiss chard with truffled brown butter and sage \$24

RICOTTA GNOCCHI DELLA NONNA

Ricotta “pillows” with old hen tomato sauce, and Pecorino Romano \$17

ORECCHIETTE PIENE DI MIALE CON UVA

Fennel salumi filled pasta, with a mustard green puree and Thompson grapes in verjus spiked pork jus \$18

RIGATONI AL CONIGLIO

Balsamic rabbit sugo with wild mushrooms \$21

STROZZAPRETI CON ASPARAGI DI MARE E GRANCHIO

Meyer lemon pasta with Dungeness crab and fresh “Sea Asparagus” in a Calabrian Pomodora sauce and Sicilian gremolata. \$26

AGNOLOTTI AL MAIS

Charred Brentwood sweet corn Agnolotti with pickled red onion and ricotta salata..... \$20

TAGLIARINI BOLOGNESE

Veal, pork, and Porcini mushroom sugo with rosemary and Parmigiano Reggiano \$19

LASAGNETTA DI ZUCCHINI AL FORNO

Wood oven baked zucchini and potato lasagna with shaved mushroom-celery salad and a broken tomato vinaigrette . . \$19

PRANZO

INSALATA DI TONNO

Smoked tuna and charred escarole salad with ruby crecent 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

“GRILLED SHORTRIB CHEESEBURGER”

Semolina bun with Fontina cheese, truffle aioli and Parmigiano fries \$19

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 corn 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