



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”

Mama’s daily salad from Michael’s childhood. Forni Brown summer greens, Zinfandel dressing, shaved heart of celery, heirloom radishes, and pecorino croutons.....\$12

INSALATA DI CAVOLINI DI BRUXELLES

Shaved Brussels sprouts salad with whole Meyer lemon dressing, Marcona almonds, sieved egg, Pecorino.....\$13

CAPRESE DI BURRATA E POMODORO

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

POLPETTE ALLA GRIGLIA

Grilled short rib meatballs with pine nuts in Sicilian tomato sauce 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 braised 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

Pranzo

INSALATA DI TONNO

Olive oil poached tuna salad with shelling bean ragú, Shishito peppers, Taggiasca olives.....\$18

PESCE DEL GIORNO

Fish of the day with grilled Romano beans and stone fruit in a creamy peach vinaigrette.....AQ

RISOTTO DEL GIORNO A.Q.

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

Fish stew of Gulf prawns, Savory clams, Monterey calamari and mussels with tomato conserva broth.....\$29

MAIALE “SPAGNOLO” ALLA GRIGLIA

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

POLLO ALLA DIAVOLA SUL MATTONE

Calabrian marinated chicken “Under a Brick” with roasted Italian peppers and cipollini onions.....\$28

CONSERVE DI ANATRA

Confit half Sonoma duck with sautéed vineyard greens, huckleberry mostarda and duck jus.....\$30

COSTOLETTE BRASATE E AFFUMICATE

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

Contorni

FAGIOLINI IN FIASCO

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

POLENTA ANTICA

Creamy Ancient Grain polenta with Fontina cheese.....\$8

PATATINE FRITTE E TARTUFI

Truffled parmigiano fries.....\$8

CAVOLFIORE AL FORNO

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