



BOTTEGA

NAPA VALLEY

ANTIPASTI

PESCE CRUDO

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

BURRATA CON PISELLI

Creamy Gioia burrata over English pea, spring garlic passata
with pea tendrils and preserved Meyer lemon \$16

INSALATA MISTA “ANTOINETTE”

Michael’s Mom’s Daily Salad — County Line mixed greens
with Zinfandel dressing, shaved heart of celery,
heirloom radishes. \$12

INSALATA DI CAVOLETTI DI BRUXELLES

Shaved Brussels sprouts with whole Meyer lemon dressing,
Marcona almonds, sieved egg and pecorino \$14

POLPO ALLA GRIGLIA

Wood grilled octopus with olive oil braised potatoes,
Tonnato sauce and arugula pickled red onion insalatina. . . . \$16

CALAMARI FRITTI

Monterey calamari crisped with Arborio rice flour
and served with aioli nero \$15

POLENTA SOTTO VETRO

“Polenta under glass” with caramelized wild mushrooms
with balsamic game sauce, and a parmigiano frico \$14

PASTE

RISOTTO DEL GIORNO

Changes daily. A.Q.

SPAGHETTI GRAGNANO ALLA SOPHIA LOREN

Pasta cooked in tomato water infused with tomato leaves
served over Early Girl tomato sauce. Garnished with
crispy garlic threads, basil, and black garlic \$22

PASTA CARBONARA MODERNE

Pasta cooked in parmesan prosciutto brodo with a
carmelized egg yolk and broccoli dicicco \$22

RIGATONI AL CONIGLIO

Balsamic rabbit sugo with caramelized mushrooms
and ricotta cheese “Fatta in Casa” \$23

SECONDI

BRODETTO AI FRUTTI DI MARE

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

BRANZINO ALLA GRIGLIA

Wood grilled whole branzino with charred marinated eggplant
and heirloom tomato panzanella salad \$32

POLLO ALLA DIAVOLA SOTTO IL MATTONE

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

COSTOLETTE BRASATE E AFFUMICATE

Smoked and braised short ribs with grilled Treviso,
polenta-speck polpette and smokey jus \$38

MAIALE “SPAGNOLO” ALLA GRIGLIA

Acorn fed pork shoulder loin over a crispy potato
croquette with grilled pancetta wrapped fruit and
roasted broccoli rabe \$38

BISTECCA ALLA BOTTEGA

38oz. 21-day aged Porterhouse steak served with roasted
asparagus, salt crusted potatoes and bay leaf aioli A.Q.

CONTORNI

ASPARAGI ALLA GRIGLIA CON SALSA DI PILACCA

Wood grilled Delta asparagus over a spicy Italian
and fresh Fresno chili sauce and pecorino \$10

CAVOLINI DI BRUXELLES ARROSTO

Fennel spiced and roasted Brussels sprouts \$10

CAVOLFIORE AL FORNO

Roasted cauliflower with toasted pine nuts,
plumped golden raisins \$10

PATATE INCROSTATE DI SALE

Salt roasted dry farmed potatoes served with bay leaf aioli . . . \$10

PATATINE FRITTE E TARTUFI

Truffled parmesan fries \$10

Please inform your server of all allergies.

Chef de Cuisine: Art Coutinho