



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
caramelized 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

INSALATA DI SALMONE CON RADICCHIO ALLA GRIGLIA

Smoked filet of Atlantic salmon over a grilled Castelfranco
radicchio and Laura Chenel goat cheese salad with toasted
hazelnuts and blood oranges dressed in verjus vinaigrette. . . \$24

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 polpetta and smokey jus \$38

MAIALE “SPAGNOLO” ALLA GRIGLIA

Acorn fed pork shoulder loin over a crispy salt crusted potatoes,
grilled pancetta wrapped fruit and roasted broccoli rabe . . . \$38

TAGLIATA DI MANZO

Balsamic marinated 21-day aged New York steak,
rosemary scented potatoes with roasted ricotta salata
and aged balsamic vinegar \$26

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