



BOTTEGA

NAPA VALLEY

ANTIPASTI

PESCE CRUDO

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

PASTA FRITTA CON PROSCIUTTO

Crispy red wine stained bread served with house cured prosciutto,
Lambrusco poached pears, and espuma. 3 piece : \$15
. 5 piece : \$18

INSALATA MISTA “ANTOINETTE”

Michael’s Mom’s Daily Salad — County Line mixed greens
with 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,
and pecorino cheese. \$14

BURRATA CON PISELLI

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

UOVA CROQUANTE E PANCETTA COTTO

Crispy soft boiled egg and a warm pecorino budino
with a frisee and strawberry salad dressed in
pancetta-rosemary vinaigrette \$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 . . . \$16

CALAMARI FRITTI

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

POLPO ALLA GRIGLIA

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

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

RAVIOLO DI UOVO

Potato pasta filled with farm hen egg yolk, ricotta and
Swiss chard with truffled brown butter and sage. \$25

GNOCCHI DI RICOTTA DELLA NONNA

Ricotta “pillows” with old hen tomato sauce,
and Pecorino Romano \$20

RIGATONI AL CONIGLIO

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

RAVIOLONI DI SCAMORZA CON POLLO ALLA ARRABIATA

Smoked mozzarella filled pasta with slow cooked hen
in a spicy Calabrian tomato sauce \$22

TAGLIARINI ALLA BOLOGNESE

Veal, pork, and Porcini mushroom sugo with rosemary
and Parmigiano Reggiano \$21

FETTUCINE CARBONARA MODERNE

Black pepper activated charcoal pasta cooked in
parmesan prosciutto brodo with a caramelized egg yolk
and broccoli dicicco \$22

SECONDI

TAGLIATA DI MANZO

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

LASAGNETTA DI ZUCCHINE AL FORNO

Wood oven baked zucchini and potato lasagna with shaved
mushroom-celery salad and broken tomato vinaigrette . . . \$22

BRODETTO AI FRUTTI DI MARE

Gulf prawns, Savory clams, Monterey calamari and
mussels in white wine tomato broth, saffron aioli \$33

GRIGLIATA MISTA

Grilled quail and sweet Italian sausage over roasted
strawberry Fregola Sarda with pistachios, sautéed greens
and red wine quail jus \$32

“GRILLED SHORTRIB CHEESEBURGER”

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

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

MAIALE “SPAGNOLO” ALLA GRIGLIA

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

COSTOLETTE BRASATE E AFFUMICATE

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

CONTORNI

ASPARAGI ALLA GRIGLIA CON SALSA DI PILACCA

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

CAVOLINI DI BRUXELLES ARROSTO

Fennel spiced and roasted Brussels sprouts \$10

CAVOLFIORE AL FORNO

Roasted cauliflower with toasted pine nuts,
plumped raisins and Calabrian chili \$10

PATATE INCROSTATE DI SALE

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

PATATINE FRITTE E TARTUFI

Truffled parmesan fries \$10