



BOTTEGA

BOTTEGA 2019 PRANZO MENU

All Luncheons include Bread and Parmesan Dip

PRANZO MENU 1

Primo - choose one:

Insalata del Uve organic greens, verjus vinaigrette, oven dried grapes, candied hazelnuts, pecorino (summer)

Insalata Mista "Antoinette" Forni Brown spring greens, Zinfandel dressing, shaved heart of celery and heirloom radishes, Pecorino croutons (fall/winter)

Insalata del Castlefranco Grilled raddichio, verjus vinaigrette, Point Reyes blue cheese, strawberries and hazelnuts

Entrée - choose one:

Bolognese con Trenne veal, pork and porcini mushroom sugo, rosemary, parmigiano reggiano

Zucchini Lasagnette potato, zucchini, and tomato torta, shaved mushroom and celery insalata, broken tomato vinaigrette

Pollo alla Diavola sul Mattone Calabrian marinated chicken, roasted Shishito pepper, cipollini onions

Dolce

Family Style Platters of House made regional Italian Cookies and Confections

\$35 per person

PRANZO MENU 2

Course 1 Antipasto - choose two, served family style

Shaved Brussels Sprouts Salad whole Meyer lemon dressing, toasted Marcona almonds, sieved egg, pecorino

Insalata del Uve organic greens, verjus vinaigrette, oven dried grapes, candied hazelnuts, pecorino (summer)

Insalata Mista "Antoinette" Forni Brown spring greens, Zinfandel dressing, shaved heart of celery and heirloom radishes, Pecorino croutons (fall/winter)

Insalata del Castlefranco Grilled raddichio, verjus vinaigrette, Point Reyes blue cheese, strawberries and hazelnuts

Monterey Calamari Fritti lemon, parsley, aiolo nero

Course 2 Pasta - choose one, served family style

Bolognese con Trenne veal, pork and porcini mushroom sugo, rosemary, parmigiano reggiano

Gnocchi di Ricotta Della Nonna di Ricotta "pillows" with old hen tomato sauce, and Pecorino Romano

Course 3 Entrée - choose one

Wood Grilled Branzino with Salsa Verde and olive oil poached asparagus (spring), heirloom tomato and Gaetta olive salad (summer), spaghetti squash, brown butter verjus vinaigrette, capers, grapes, and crispy sunchoke chips (fall/winter)

Zucchini Lasagnette potato, zucchini, and tomato torta, shaved mushroom and celery insalata, broken tomato vinaigrette

Tagliata di Manzo Balsamic marinated New York steak, rosemary scented potatoes with roasted ricotta salata and aged balsamic vinegar

Dolce

Zeppole Italian doughnuts

\$55 per person

PRANZO MENU 3

Course 1 Antipasto - choose three, served family style

Shaved Brussels Sprouts Salad whole Meyer lemon dressing, toasted Marcona almonds, sieved egg, pecorino

Insalata del Uve organic greens, verjus vinaigrette, oven dried grapes, candied hazelnuts, pecorino (summer)

Insalata del Castlefranco Grilled raddichio, verjus vinaigrette, Point Reyes blue cheese, strawberries and hazelnuts

Monterey Calamari Fritti lemon, parsley, aiolo nero

Course 2 - duo of Pasta, served family style

Trenne alla Bolognese Veal, pork and porcini mushroom sugo, rosemary, Parmigiano Reggiano

Ricotta Gnocchi salsa di pomodoro della Nonna, pecorino

Course 3 - choice of Plated Entrée, selections made upon arrival

Tagliata di Manzo Balsamic marinated New York steak, rosemary scented potatoes with roasted ricotta salata and aged balsamic vinegar

Wood Grilled Branzino with Salsa Verde and olive oil poached asparagus (spring), heirloom tomato and Gaetta olive salad (summer), spaghetti squash, brown butter verjus vinaigrette, capers, grapes, and crispy sunchoke chips (fall/winter)

Forno Roasted Chicken alla Diavola Sul Mattone, Calabrian marinated chicken, Padron peppers, Cipollini onions (fall/winter/early spring) Heirloom Panzanella Salad (summer)

Dolce

Zeppole Italian doughnuts

\$75 per person