**Spritze, High “Bolla” & Libations**

**Italian Gin & Tonic**
Nolet’s gin, MC’s spiced lemon tonic, a kiss of limoncello with juniper berries, Julienne’ed red pepper and rosemary...$15

**Negroni 1919**
Served up or on a rock. Italian Inea Dry Gin, Campari, Carpano Antica...$14

**Pink Panther**
Seedlip Spice 94, Tanqueray 10 Gin, Lillet Rose, Lo-fi Hibiscus Amaro...$15

**Negroni Royale**
Empress 1908 Indigo Gin, Luxardo Bitter Manuel Acha White Wine Vermouth...$15

**Negroni Soda**
Malfa Lemon Gin, strawberry-infused Campari,

Chef & Owner - Michael Chiarello
Culinary Director - Art Coutinhio
Director - Michael Iglesias
General Manager - Rodolfo Arreguin

**Birra / Beer**

**IN BOTTiglia / BOTTLE**

**Trumer Pilsner - $7**
German styled pilsner - ABV 4.8% Characterized by hoppy bitterness, high carbonation and a light body, a great option after a day out in the valley.

**Lagunitas IPA - $7**
India Pale Ale - ABV 6.2% Well rounded IPA, with notes of caramel malt barley that provides a richness which mellow the sting of the hops.

**Stella Artois Cider - $7**
Belgium styled cider - ABV 4.8% a full-flavored, European style cider with a subtle sweetness and a delightful dryness. Gluten-free and crafted with natural flavors, Stella Artois Cider is the perfect go-to-summer drink.

**Bottega Napa Valley**

**Aperol Spritz**
Blood orange-infused Aperol, Adamu Prosecco, Fever-Tree Soda...$14

**Cucumber-infused Ketel Botanicals, ube, Dimmi, pea flower, lemon air, Elderflower Tonic...$15**

**Negroni Royal**
Empress 1908 Indigo Gin, Luxardo Bitter Manuel Acha White Wine Vermouth...$15

**Negroni Soda**
Malfa Lemon Gin, strawberry-infused Campari,
**Antipasti**

**Tricolore**
Wild Napa and local greens, Piave Mountain cheese, olive oil confit grapes, served with a side of Italian dressing...$12

**Insalatina di Cavoletti di Bruxelles**
Shaved Brussels sprouts with whole Meyer lemon dressing, Marcona almonds, sieved egg and Pecorino Romano...$13

**Burrata**
Creamy Gioia burrata with rosemary scented Tangerines, pine cone syrup “Caviar” and crispy Sunchokes...$16

**Calamarri**
Crissy arborio rice crusted Monterey squid with a grilled Meyer lemon and Asoli Nero...$15

**Ribollita**
Tuscan white bean and winter green soup with Parmesano prosciutto broth, “Olio Nuovo”, and wood grilled bruschetta...$12

**Polpo**
Wood grilled octopus over smokey paprika braised potatoes with salsa verde arugula and red onions...$17

**Secondi**

**Lasagnetta di Zucchini**
Oven baked layers of zucchini, potato, tomato passata and Pecorino Romano with a mushroom and herb insalatina...$22

**Pesce alla Milanese**
Herb crusted Branzino, brown butter, preserved lemon and caper leaves...$32

**Pollo alla Diavola**
Calabrian marinated chicken with roasted cippolini onions, cherry tomatoes and peppers in chicken jus...$28

**Costolette di Manzo**
Smoked and braised short rib in espresso agro-dolce, creamy ancient grain polenta with Calabrian pepperonata...$39

**Bread & Parmesan Dip**
$1 per person

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**Pasta**

**Ricotta Gnocchi della Nonna**
Ricotta “pillows” with old hen tomato sauce and Pecorino Romano...$20

**Tagliatini Bolognese al Centro**
Winter wheat pasta with tomato braised pork belly, finished with red wine topped with Calabrian gremolata and Chianti soaked Pecorino...$21

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

**Spaghetti alla Sophia Loren**
Gragnano Spaghetti cooked in tomato leaf infused tomato water with aromatic oil, early girl tomato sauce, and blistered cherry tomatoes...$24

**Rigatoni al Coniglio**
Balsamic marinated rabbit and caramlized mushrooms with pancetta and house made ricotta...$28

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**Contorni**

**Cavoletti di Bruxelles Arrostiti**
Forno roasted Brussels sprouts with black truffle, “Sott’ Olio” and “Salsa di Uovo”...$12

**Polenta**
Creamy Ancient Grain Polenta finished with fontina cheese and Parmigiano Reggiano...$10

**Truffle Fries**
Topped with Parmigiano Reggiano and crispy sage...$14

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