



RESTAURANT WEEK
JANUARY 21-30, 2022

Lunch & Wine Pairing

Antipasti

~ choice of ~

Insalatina di Cavoletti di Bruxelles

Shaved Brussels sprouts with whole Meyer lemon dressing, Marcona almonds, sieved egg, and Pecorino Romano

3oz 2020 Cornarea, Roero Arneis, Piemonte

Burrata di Stagione

Gioia burrata with rosemary scented Tangerines, pistachio pesto, pomegranate syrup "Caviar" and crispy Sunchokes

3oz 2019 Tornatore, Etna Bianco, Carricante Sicilia

Secondi

~ choice of ~

Ricotta Gnocchi della Nonna

Ricotta cheese "pillows" with old hen tomato sauce and Pecorino Romano

3oz 2020 Buzzinelli, Pinot Grigio, Collio, Friuli Venezia Giulia

Grilled "Short rib" Cheeseburger

Semolina bun with Fontina cheese, truffle aioli and Parmigiano fries

3oz 2019 Crossbow, Pinot Noir, Carneros

Pesce del Giorno

Local Petrale Sole, Olive Oil mashed potatoes, Calabrian butter sauce

3oz 2018 Neyers, Chardonnay, Carneros

Dolci

~ choice of ~

Torta al Formaggio

Ricotta Cheesecake, biscotti crumble crust, winter fruit compote

2oz 2020 Vietti, Moscato d' Asti, Piemonte

Budino al Cioccolato

Chocolate Budino, orange shortbread crumble, Amarena cherry sauce

2oz 2020 Vietti, Moscato d'Asti, Piemonte



BOTTEGA
NAPA VALLEY

Chef Owner ~ Michael Chiarello



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3oz 2019 Tornatore, Etna Bianco, Carricante Sicilia

Ribolita

Tuscan white bean soup with chard, celery, extra virgin olive oil and grilled bread

3oz 2018 Poggio Bonelli, Chianti Classico, Sangiovese, Toscana

Secondi

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Pesce del Giorno

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3oz 2018 Neyers, Chardonnay, Carneros

Costolette di Manzo

Smoked and braised short rib in espresso agro-dolce, creamy ancient grain polenta with Calabrian pepperonata

**3oz 2019 David Arthur, Meritaggio,
Cabernet Sauvignon Sangiovese Blend, Napa Valley**

Dolci

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