

Spritze & High "Bolla"

Chef's Bloody Mary

Grey Goose infused with celery and Italian peppers,
House vegetable stock, MC's tomato water,
and two day clarified lemon juice
\$17

Italian Gin & Tonic

Nolets Gin, MC's spiced lemon tonic, a kiss of limoncello with
juniper berries, Julienne'd red pepper & rosemary
\$15

After "Spa" Water

Cucumber-infused Ketel One Botanicals, Ube,
Dimmi, pea flower, lemon air, Elderflower Tonic
\$15

Queen Margherita Margarita

Tanqueray Sevilla, Pueblo Viejo,
Calabrian roasted pineapple, Blood orange salt air
\$15

Bear Flag Revolt

Ketel One Vodka, Calabrian solution, Liquid nitrogen cracked
basil, pomegranate sphere
\$15

Scotch E Coco

Dewars Japanese Smooth,
Steeped and washed with young Thai coconut,
Toasted coconut, and unfiltered virgin coconut
\$17

Room 721

Clase Azul Reposado, Charred serrano peppers,
Orange scented agave, Blood orange juice, and lime air
\$28

Negroni

Served up or on a rock

Negroni 1919

Bombay Sapphire, Campari, Carpano Antica
\$15

Negroni Royale

Empress 1908 Indigo Gin, Luxardo Bitter Bianco,
Martini & Rossi Riserva Ambrato
\$15

Pink Panther

Oaxley Gin, Seedlip Spice 94,
Lo-fi Hibiscus Amaro, Lillet Rose
\$15

Negroni Bianco

Grey Goose Essences Watermelon Basil,
Luxardo Bitter Bianco, Martini &
Rossi Riserva Speciale Ambrato
\$16

Negroni Bravo

St George Terroir, Brovo Amaro #1,
Cocoa Nibb infused Cocchi di Torino
\$15

Birra in Bottiglia

Beer in Bottle

Trumer Pilsner

German styled pilsner ABV 4.8%
Characterized by hoppy bitterness,
high carbonation and a light body,
a great option after a day out
\$7

Baladin Super

Italian Beer ABV 8%

Amber brew with a nice complexity, fruity and warm notes,
cooked apples, vanilla, toffee, almonds, and a touch of orange
\$12

Italian Gin & Tonic

Indian Pale Ale ABV 6.2%

Well-rounded IPA, with notes of caramel malt barley that
provides a richness which mellows the hops
\$7



BOTTEGA
NAPA VALLEY

Chef & Owner ~ Michael Chiarello
Director ~ Michael Iglesias
General Manager ~ Rodolfo Arreguin

Antipasti

Tricolore

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

Pesce Crudo del Giorno

Daily raw fish selection
A.Q.

Insalatina di

Cavoletti di Bruxelles

Shaved Brussels sprouts with whole Meyer lemon dressing,
Marcona almonds, sieved egg and Pecorino Romano
\$14

Burrata

Gioia burrata with
rosemary scented Tangerines, pistachio pesto, pomegranate syrup
“Caviar” and crispy Sunchokes
\$18

Calamari

Crispy arborio rice crusted Monterey squid with a grilled Meyer
lemon, and Aioli Nero
\$16

Polpo

Wood grilled octopus over smokey paprika braised potatoes with
salsa verde arugula and red onions
\$19

Pasta

Ricotta Gnocchi della Nonna

Ricotta “pillows” with old hen tomato sauce and Pecorino
Romano
\$23

Risotto del Giorno

Daily risotto with its seasonal accompaniments
A.Q.

Tagliarini Bolognese al Centro

Wheat pasta with tomato braised veal, pork and porcini
mushroom, Calabrian gremolata and Zinfandel brushed Pecorino
\$24

Spaghetti alla Sophia Loren

Gragnano Spaghetti cooked in tomato water with aromatic oil,
early girl tomato sauce, and blistered cherry tomatoes
\$25

Raviolo

Potato pasta filled with farm hen egg yolk, ricotta and Swiss chard
with truffled brown butter and sage
\$26

Rigatoni al Coniglio

Balsamic marinated rabbit and caramelized mushrooms with
pancetta and house made ricotta
\$30

Secondi

Lasagnetta di Zucchine

Oven baked layers of zucchini, potato, tomato passata and
Pecorino Romano with a mushroom and herb insalatina
\$24

Pesce alla Milanese

Herb crusted Branzino, brown butter, preserved lemon,
and caper leaves
\$15

Lasagnetta di Zucchine

Oven baked layers of zucchini, potato, tomato passata and
Pecorino Romano with a mushroom and herb insalatina
\$24

Pollo alla Diavola

Calabrian marinated chicken with roasted cippolini onions, cherry
tomatoes, and peppers in chicken jus
\$30

Costolette di Manzo

Smoked and braised short rib in espresso agro-dolce, creamy
ancient grain polenta with Calabrian pepperonata
\$40

Bistecca

Prime bone in Rib eye steak. Weight may vary
A.Q.

Contorni

Cavoletti di Bruxelles Arrostiti

Forno roasted Brussels sprouts with black truffles sott' olio and
“Salsa di Uovo”
\$12

Truffle Fries

Topped with Parmigiano Reggiano and crispy sage
\$14

Polenta

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

Bread & Parmesan Dip // \$1 per person