



BOTTEGA

*Spritz & 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

Bread & Parmesan Dip // \$1 per person



Antipasti

Tricolore

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

\$12

Burrata

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

\$18

Pesce Crudo del Giorno

Daily raw fish selection

A.Q.

Calamari

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

\$16

Insalatina di

Cavoletti di Bruxelles

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

Romano

\$14

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

Bistecca

Prime bone in Rib eye steak

Weight may vary

A.Q.

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 peperonata

\$40

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