

FARMER'S

EST.



2014

BOTTEGA

BANQUET 1

\$49⁹⁵ per person

FIRST COURSE: (CHOOSE ONE)

CAESAR SALAD

GRANA PADANO CHEESE + BRIOCHE CROUTONS + HOUSE-MADE ANCHOVY CAESAR DRESSING

FRIED GREEN TOMATO

PANKO CRUSTED ORGANIC GREEN TOMATOES + ARUGULA + CHIPOTLE REMOULADE

GRANDMA MEATBALLS

HOUSE-MADE MEATBALLS MARINARA SAUCE + CANNELLINI BEANS +
SHAVED GRANA PADANO + BASIL

SECOND COURSE: (CHOOSE ONE)

PAPPARDELLE

HOUSE-MADE BOLOGNESE SAUCE + EGGPLANT + PARMESAN CHEESE

FENNEL SAUSAGE FLAT BREAD

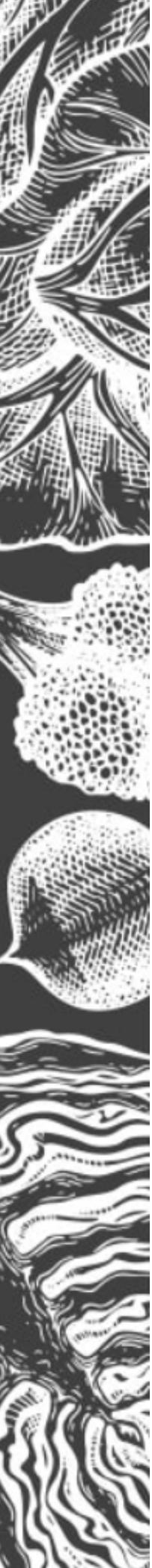
SAUSAGE + MOZZARELLA + CHERRY TOMATOES + E.V.O.O

CHICKEN FLORENTINE

FRANCAISE STYLE + SPINACH + FONTINA CHEESE + MUSHROOM SAUCE + BROCCOLINI +
ROASTED FINGERLING POTATOES

THIRD COURSE:

Chef's selection



FARMER'S

EST.



2014

BOTTEGA

BANQUET 2

\$59⁹⁵ per person

FIRST COURSE:

(CHOOSE ONE)

GRANDMA MEATBALL

HOUSE-MADE MEATBALLS MARINARA SAUCE + CANNELLINI BEANS +
SHAVED GRANA PADANO CHEESE + BASIL

CAESAR SALAD

GRANA PADANO CHEESE + BRIOCHE CROUTONS + HOUSE-MADE ANCHOVY CAESAR DRESSING

GRILLED ARTICHOKE

HOUSE MADE CIABATTA + FARM BASIL + LEMON GRASS SAUCE

SECOND COURSE:

(CHOOSE ONE)

BRAISED SHORT RIB

CREAMY POLENTA + CRISPY ONIONS + SEASONAL VEGETABLES + RED WINE SAUCE

CACIO E PEPE PASTA

PECORINO + PARMIGIANO + BLACK PEPPER

RATATOUILLE RISOTTO

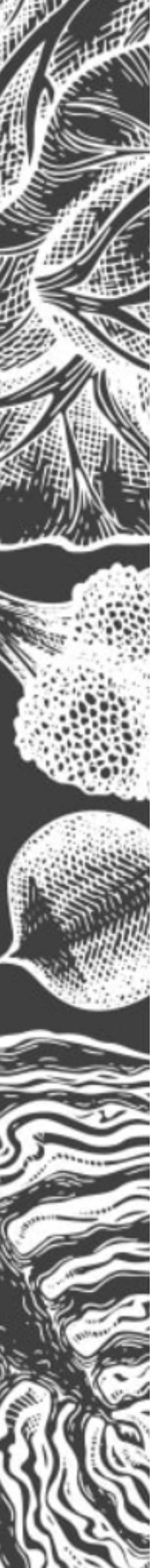
MIX SEASONAL VEGETABLES + VEGGIE BROTH + PARMIGIANO + MASCARPONE MIXED

SALMON

ORGANIC CHERRY TOMATOES + CAPERS + OLIVES + WHITE WINE SAUCE + PARMESAN RISOTTO

THIRD COURSE:

Chef's selection



FARMER'S
EST.  2014
BOTTEGA
BANQUET 3

\$69⁹⁵ per person

FIRST COURSE:

(CHOOSE ONE)

GREEN GODDESS KALE SALAD

BUTTERNUT SQUASH + BRUSSELS SPROUTS + TOASTED PEPITAS + GOAT CHEESE CROSTINI

BEET SALAD

SHAVED FENNEL + HERBED GOAT CHEESE + POPPY SEED VINAIGRETTE

SECOND COURSE:

(CHOOSE ONE)

ROASTED EGGPLANT ROLLATINI

ROASTED ROLLED EGGPLANT + MANCHEGO CHEESE + RICOTTA CHEESE + MARINARA SAUCE

BURRATA & PROSCIUTTO

PROSCIUTTO + CHERRY TOMATOES + BASIL + HOUSE-MADE STRAWBERRY JAM

MAIN COURSE:

(CHOOSE ONE)

PORK OSSOBUCCO

WILD MUSHROOMS + MASCARPONE RISOTTO + RED WINE REDUCTION

PACCHERI

FENNEL SAUSAGE + POMODORO SAUCE + GOAT CHEESE + WILD ARUGULA

CHICKEN FLORENTINE

FRANCAISE STYLE + SPINACH + FONTINA CHEESE + MUSHROOM SAUCE + BROCCOLINI +
ROASTED FINGERLING POTATOES

CATCH OF THE DAY

CHEF'S SPECIAL

THIRD COURSE:

Chef's selection