

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 ANGUS MEATBALLS MARINATED SAUCE + CANNELLONI BEANS +
SHAVE GRANA PADANO + BASIL

SECOND COURSE:
(CHOOSE ONE OR FAMILY STYLE)

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:
(CHOOSE ONE)

Tiramisu

Berry Tartare

Chocolate Souffle

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 + MARINATED SAUCE

BURRATA & PROSCIUTTO

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

MAIN COURSE:
(CHOOSE ONE)

PORK OSSOBUCO

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

WHITE SEA BASS

PISTACHIO CRUSTED + BAKED OVER MASCARPONE PORCINI RISOTTO

DESSERT:
(CHOOSE ONE)

Limuncello

Tiramisu

Berry Tartare

Chocolate Souffle

FARMER'S
EST. 2014
BOTTEGA
BANQUET 2

\$59 ⁹⁵ per person

FIRST COURSE:
(CHOOSE ONE)

GRANDMA MEATBALL

HOUSE-MADE ANGUS MEATBALLS MARINATED SAUCE + CANNELLONI BEANS +
SHAVE 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 + MARSCAPONE

SALMON

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

THIRD COURSE:
(CHOOSE ONE)

Limoncello

Tiramisu

Berry Tartare

Chocolate Souffle