



BANQUET PACKAGE



860 West Washington St. San Diego, CA 92103 | (619) 458-9929

Sunday - Thursday from 8:00 a.m. to 3:00 p.m. and 4:30 p.m. to 10:00 p.m.

Friday - Saturday from 8:00 a.m. to 3:00 p.m. and 4:30 p.m. to 10:30 p.m.

www.farmersbottega.com |  @farmersbottega |  /farmersbottega

ABOUT FARMER'S BOTTEGA



Embracing the beauty of simplicity, a new eatery in Mission Hills is taking the “farm-to-fork” culinary trend and transforming it into a necessity that’s here to stay. Located on Washington Street, guests relish in carefully crafted fare at Farmer’s Bottega, where the food is as organic as the vintage, reclaimed décor.

Owner Chef Alberto Morreale is no stranger to culinary creations that are as delicious as they are nutritious, also co-owning and operating San Diego’s Fig Tree Cafés in Hillcrest and Liberty Station. Staying true to his Sicilian roots, Morreale has created a unique menu, blending traditional Italian and modern-American cuisines into one-of-a-kind dishes. Running his restaurant on the motto; “Food doesn’t need to be complicated, but it’s important to know where it comes from,” Morreale dedicates his time to finding fresh, organic produce from local farms as well as cage- and hormone-free meats.

Guests can choose to start off their mornings with a hearty Short Rib Benedict, made with poached eggs on a mound of slow-roasted short ribs and house-made focaccia bread with chipotle hollandaise. Or they can end their nights with mouthwatering Oxtail Ravioli, stuffed with cherry

tomatoes, caramelized onion, herbed goat cheese and short rib. Any time of the day, Farmer’s Bottega delivers unique flavor combinations with honest ingredients. Their vast selection of dishes is irresistible, such as Pork Belly Tacos, Grilled Octopus, Lamb Carpaccio, Wild Boar Sausage Risotto, Stuffed Quail, and House-made Meatballs. Vegetarian and gluten-free alternatives are also available. Choose from the Watermelon Salad, Roasted Beets, Portobello Napoleon and Caprese Sandwich.

Upon entering the intimate eatery, the vintage décor creates a rustic ambiance like that of a real farmhouse. From a treadle sewing machine to a 40-year-old table-top recovered from the ocean, these warm details of Farmer’s Bottega radiate authenticity. The Edison bulbs dimly glowing from iron chandeliers, and the hollowed wine barrels, produce a warm and welcoming atmosphere.

DINNER PACKAGES

Option 1

\$50 per person

First Course Choice of:

Seasonal Melon Salad
Organic Mixed Greens

Second Course Choice of:

Ratatouille Risotto
Duck Gnocchi
Mary Farm Free Range Chicken

Chef's Selection of Dessert

Option 3

\$70 per person

Family Style Appetizers (All 3 Served):

Heirloom Tomato
Housemade Meatballs
P.E.I. Mussels

First Course Choice of:

Soup Of The Day
Baby Kale Salad
Spinach Salad

Second Course Choice of:

Fish Special Of The Day
Short Rib
Mary Farm Free Range Chicken
Housemade Artichoke Ravioli
Buffalo Filet
Portobello Napoleon

Chef's Selection of Dessert

Option 2

\$60 per person

Family Style Appetizers (all 3 served):

Hearts of Artichoke
Housemade Meatballs
Heirloom Tomato

First Course Choice of:

Soup of the Day
Baby Kale Salad
Burnt Carrots

Second Course Choice of:

Ratatouille Risotto
Oxtail Ravioli
Natural Pork Chop
Fennel Sausage Cavatelli
Mary Farm Free Range Chicken

Chef's Selection of Dessert



LUNCH PACKAGES

Option 1

\$26 per person

First Course Choice of:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

SOUP OF THE DAY

Second Course Choice of:

PORTOBELLO GLUTEN FREE SANDWICH

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

GRILLED TURKEY SANDWICH

all natural roasted turkey + aged cheddar & mozzarella + bacon + tomato + avocado + roasted garlic aioli + sourdough bread

Fish Tacos

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

PORK BELLY TACOS

shaved radishes + lemon zest + cilantro + jalapeno papaya salsa + tomatillo salsa + side of black beans

Option 2

\$30 per person

First Course Choice of:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

BABY KALE SALAD

butternut squash + smoked bacon + spiced caramelized pecans + manchego + citrus vinaigrette

SOUP OF THE DAY

Second Course Choice of:

PORTOBELLO GLUTEN FREE SANDWICH

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

PECAN CRUSTED CHICKEN SANDWICH

crusted chicken breast + arugula + gorgonzola + bacon + chipotle aioli on poppy kaiser roll

FISH TACOS

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

PORK BELLY TACOS

shaved radishes + lemon zest + cilantro + jalapeno papaya salsa + tomatillo salsa + side of black beans

Option 3

\$35 per person

First Course Choice of:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

BABY KALE SALAD

butternut squash + smoked bacon + spiced caramelized pecans + manchego + citrus vinaigrette

SOUP OF THE DAY

Second Course Choice of:

BURGER

100% angus beef + sun dried tomato bacon chutney + grilled portobello mushroom + truffle cheese + tobacco onions + gourmet bun

FISH TACOS

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

PORTOBELLO GLUTEN FREE SANDWICH

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

PORK BELLY TACOS

shaved radishes + lemon zest + cilantro + jalapeno papaya salsa + tomatillo salsa + side of black beans

Third Course:

CHEF'S SELECTION OF DESSERT



BREAKFAST PACKAGES

Option 1

\$18 per person

HOUSE MADE GRANOLA

served with fresh fruit, milk or house-made strawberry yogurt

ALL AMERICAN

3 eggs any style + bacon + house potatoes + toast

HUEVOS RANCHEROS

3 eggs any style + corn tortillas + black beans + ranchero salsa + queso fresco

BRIOCHE FRENCH TOAST

includes organic hot coffee

Option 2

\$25 per person

First Course Choice of:

SEASONAL FRESH FRUIT PLATE

Second Course Choice of:

CLASSIC BENEDICT

Canadian bacon + hollandaise sauce + choice of English muffin or Focaccia bread

CHILAQUILES

3 eggs + fried corn tortilla + tomatillo salsa + queso fresco + crema Oaxaquena + black beans

MEXICAN SCRAMBLE

organic soy chorizo + sauteed onions + jalapenos + black beans + corn tortillas + guacamole

BUTTERMILK PANCAKES

includes organic hot coffee

Option 3

\$28 per person

First Course Choice of:

SEASONAL FRESH FRUIT PLATE

Second Course Choice of:

ALL NATURAL HAM OMELET

farm bell peppers + sauteed onions + aged cheddar

CALIFORNIA BENEDICT

sliced turkey + avocado + hollandaise sauce + choice of english muffin or focaccia bread

FARMWICH

fried egg + bacon + sauteed spinach + mushroom + onions + cheddar + rustic sourdough + side house potatoes

FRENCH TOAST

topped with organic strawberries & cream

includes organic hot coffee



SMALL BITES PRICING



Options



Pricing is à la carte

**RED & YELLOW ORGANIC
GRAPE TOMATO / \$3.00**

farm basil + shaved grana
padana + EVOO

**PEAR AND RICOTTA
BRUSCHETTA / \$4.00**

honey + chives

**OLIVE TAPENADE
BRUSCHETTA / \$3.50**

**STUFFED
MUSHROOMS / \$4.00**

Italian fennel sausage + parmesan
cheese + panko crusted

**POTATO CAKE
AND LOX / \$6.00**

capers + red onions + lemon mousse

CRAB CAKE / \$8.00

mango jalapeño mousse

**PROSCIUTTO WRAPPED
MELON / \$4.00**

CHICKEN SKEWER / \$5.00

fire cracker sauce

**GRILLED JUMBO
SHRIMP / \$5.00**

lemon garlic butter sauce



FRIED GREEN TOMATO / \$4.00

chipotle aioli

STEAK MEDALLION / \$6.00

dark chocolate petite sirah

LOBSTER WELLINGTON / \$8.00

lobster wrapped in puff pastry

**SPINACH & FETA CHEESE
SPANAKOPITA / \$4.00**

wrapped in philly dough



BANQUET INFO



Dress Code/Door Policy: Dress code is not enforced and guests are welcomed to wear anything they would like. It is a casual restaurant.

Standing Receptions: Unless a section of the restaurant has been contracted, and the express consent of Farmer's Bottega has been given, groups should expect to be seated immediately upon arrival.

Banquet Menus: In order to provide the best service possible to you and all of your guests, we may require groups larger than 14 persons to order from a 'condensed' menu. We have course selections and sample menus available for you or we can work with you in assembling a custom menu. Farmer's Bottega will print these custom menus for you at no extra cost.

Beverages: All beverages are billed on consumption. We recommend that wines are pre-selected a week in advance of the event to ensure we have sufficient quantities for your party. If a specific type or quantity of wine and/or beverages that are not normally stocked in Farmer's Bottega is requested, we may require the selection to be pre-purchased.

Minimum Spend Requirements: Farmer's Bottega reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or guaranteed minimum number of attendees. If on the event the dollar amount of the bill for food and beverages do not reach specified requirement, the difference will be assessed as a room charge. Please request a quote to learn more!

Billing/ Payment: Farmer's Bottega reserves the right to require an advance deposit to confirm group reservations. Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization has been received. Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: Visa, MasterCard, Discover, Diners Club and American Express.