

DINNER MENU

FARMER'S EST. 2014 BOTTEGA

SHAREABLES

BABY ARTICHOKE 18.95
prosciutto, demi cherry tomatoes & basil,
housemade strawberry jam

STUFFED SQUASH BLOSSOMS 19.95
zucchini, ricotta, lemon, creamy salsa verde

CHARCUTERIE 28.95
chef's rotating selection

LUMP CRAB CAKE 23.95
dungenes crab, baby organic arugula, cherry
tomatos, lemon caper remoulade

CHARRED OCTOPUS 21.95
wilted baby spinach, fingerling potatoes, lemon
grass butter sauce

MUSSELES & CLAMS 21.95
spanish chorizo, white wine, garlic, farm basil,
cherry tomatos

PROCIUTTO FLATBREAD 22.95
flat bread, baby arugula, parmesano and fresh
mozzarella, burrata & artichoke

**ARTICHOKE AND BURRATA
FLAT BREAD** 24.95
flat bread, fresh baby artichoke, caramelized onions,
burrata and fresh basil

FROM THE FARM

GREEN GODDESS KALE 16.95
butternut squash, brussel sprouts, toasted pepitas,
goat cheese crostini

BABY ROMAINE CAESAR SALAD 13.95
grana padano, brioche croutons, house made
anchovy cesar dressing

BEETS & PEACH 15.95
red and golden beets, yellow peach, raspberry
mascarpone creme fraiche, micro cilantro



SIDES & MORE

GARLIC AND PARSLEY FRIES 9.95
truffle aioli, dijon aioli and parmesan
e.v.o.o and garlic

ASPARAGUS 9.95

ROASTED BRUSSEL SPROUTS 12.95
sweet chili glaze, pickled carrots, cilantro,
scallions

BURNED CARROTS 9.95
topped with baby arugula, citrus vinaigrette,
fete cheese

FINGERLING POTATO GRATIN 9.95
gruyere cheese, cream, herbs

ENTREES

PACCHERI 27.95
fennel sausage, pomodoro sauce, goat
cheese, wild arugula

BUSIATE CACIO E PEPE 32.95
tartufo cream, fresh mozzarella, pecorino,
black pepper, shaved black truffle

LAMB RAGU PAPPARDELLE 31.95
lamb ragu, cream, portobello mushrooms,
english peas, mint

DUCK GNOCCHI 30.95
duck confit, tomato ragu, rosemary

TAGLIONI 33.95
clams, mussels, prawns, white fish, cherry
tomatoes

PORTOBELLO NAPOLEON 23.95
tomato, artichoke, eggplant, bell pepper,
au jus

BOTTEGA BURGER 24.95
angus beef patty, crispy bacon, swiss cheese,
LTO, mayo, on brioche bun, garlic and
parsley fries

MARY'S FARM CHICKEN 33.95
brussel sprouts, fingerling potatoes,
mary's farm chicken

BRAISED SHORT RIB 36.95
creamy polenta, crispy onions, seasonal
vegetables, red wine sauce

CHEFS CHOICE

CATCH OF THE DAY

OSSO BUCCO 41.95
wild mushrooms, mascarpone risotto,
red wine reduction

LAMB CHOPS 39.95
Roasted eggplant pureé, brussels sprouts

**WAVE AND GRAZE
(SURF & TURF)** MP
6oz filet mignon, 3 jumbo scallops,
butter and herbs, garlic confit mashed
potatoes, grilled asparagus



GLUTEN FREE=  VEGETARIAN=  VEGAN= 

*Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses *Parties of 6 or more may be charged 18% gratuity.