

FARMER'S

EST.






2014

BOTTEGA

STARTERS

- BURRATA & PROSCIUTTO** 18.95
Prosciutto + demi cherry tomatoes & basil + housemade strawberry jam
- GRANDMA MEATBALLS** 19.95
Housemade angus meatballs marinated sauce + canellini beans shave grana padano + basil
- CHARCUTERIE** 28.95
Chef's rotating selection
- OCEAN CHICHARRON** 21.95
Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers
- CHARRED OCTOPUS** 21.95
Wilted baby spinach + fingerlings potatoes + lemon grass butter sauce
- MUSSELS & CLAMS** 21.95
Spanish chorizo + white wine + garlic + farm basil + cherry tomatos
- GRILLED ARTICHOKEs** 18.95
House made ciabatta + farm basil + lemon grass sauce
- ROASTED EGGPLANT ROLLATINI** 18.95
Roasted roasted eggplant + manchego + ricotta cheese + marinated sauce
- FRIED GREEN TOMATO** 17.95
Panko crusted organic green tomatoes + arugula + chipotle remoulade
- BEEF TARTARE** 21.95
Capers + parmigiano reggiano + truffle infuse + mustard + baby pickles + red onion



FROM THE FARM

- GREEN GODDESS KALE** 14.95 
Butternut squash + brussels sprouts + toasted pepitas + goat cheese crostini 
- CAESAR SALAD** 12.95
Grana padano + brioche croutons + house made + anchovy caesar dressing
- BEETS** 14.95 
Shave fennel + herbed goat cheese + poppy seed vinaigrette 

SIDES & MORE

- GARLIC AND PARSLEY FRIES**   9.95
Served with chipotle aioli
- GRILLED ASPARAGUS**    9.95
- ROASTED BRUSSELS SPORUTS**    9.95
Sweet chili glaze + pickled carrots + cilantro + scallions
- BURNED CARROTS** 12.95 
Baby arugula + citrus vinaigrette + cheese
- ROASTED FINGELINGS POTATOES** 9.95
Herbs + olive oil + garlic

ENTREES

- PACCHERI** 27.95
Fennel sausage + pomodoro sauce + goat cheese + wild arugula
- CACIO E PEPE**  25.95
Fresh mozzarella + pecorino + black pepper + shaved black truffle *(Add Truffle +\$6)*
- PAPARDELLE** 27.95
Housemade bolognese sauce + eggplant + parmesan
- DUCK GNOCCHI** 30.95
Duck confit + tomato ragu + rosemary
- LINGUINE** 28.95
Clams + mussels + prawns + white fish + cherry tomatoes
- PORTOBELLO NAPOLEON**  23.95
Tomato + artichoke + eggplant + bell pepper + au jus
- BURGER** 21.95
Angus beef patty + crispy bacon + swiss cheese + LTO + mayo + on brioche bun + house fries
- CHICKEN FLORENTINE** 28.95
Franchise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes
- BRAISED SHORT RIB** 35.95
Creamy polenta + crispy onions + seasonal vegetables + red wine sauce
- PORK OSSOBUCO** 33.95
Wild mushrooms, marscapone risotto + red wine reduction
- LAMB CHOPS** 37.95
Roasted eggplant puree + brussels sprouts
- WAVE AND GRAZE (SURF & TURF)** MP
6 oz filet mignon + 3 jumbo scallops + butter and herbs + garlic confit mashed potatoes + grilled asparagus
- BRANZINO** 40.95
Pan seared branzino + saffron broth + shaved fennel + artichoke + fresh herbs + garlic + onions + roasted fingerlings potatoes
- RATATOUILLE RISOTTO** 25.95
Mix seasonal vegetables + veggie broth + parmigiano + marscapone
- CATCH OF THE DAY** MP
Please ask your server



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.