

FARMER'S

EST.



2014

BOTTEGA

STARTERS

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|---|--------------|
| BURRATA & PROSCIUTTO | 19.95 |
| Prosciutto + demi cherry tomatoes & basil + housemade strawberry jam | |
| GRANDMA MEATBALLS | 20.95 |
| Housemade angus meatballs marinated sauce + cannellini beans shave grana padano + basil | |
| CHARCUTERIE | 29.95 |
| Chef's rotating selection | |
| OCEAN CHICHARRON | 22.95 |
| Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers | |
| CHARRED OCTOPUS | 22.95 |
| Wilted baby spinach + fingerlings potatoes + lemon grass butter sauce | |
| MUSSELS & CLAMS | 22.95 |
| Spanish chorizo + white wine + garlic + farm basil + cherry tomatoes | |
| GRILLED ARTICHOKE | 19.95 |
| House made ciabatta + farm basil + lemon grass sauce | |
| ROASTED EGGPLANT ROLLATINI | 19.95 |
| Roasted roasted eggplant + manchego + ricotta cheese + marinated sauce | |
| FRIED GREEN TOMATO | 17.95 |
| Panko crusted organic green tomatoes + arugula + chipotle remoulade | |

FROM THE FARM

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| 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 | |
| GARDEN SALAD | 12.95 |
| Mix season greens + cherry tomato + balsamic vinaigrette | |



SIDES & MORE

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| GARLIC AND PARSLEY FRIES | 10 |
| Served with chipotle aioli | |
| GRILLED ASPARAGUS | 11 |
| ROASTED BRUSSELS SPROUTS | 11 |
| Sweet chili glaze + pickled carrots + cilantro + scallions | |
| BURNED CARROTS | 14 |
| Baby arugula + citrus vinaigrette + cheese | |
| ROASTED FINGELINGS POTATOES | 11 |
| Herbs + olive oil + garlic | |
| SIDE OF BREAD | 4 |

ENTREES

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|---|--------------|
| PACCHERI | 28.95 |
| Fennel sausage + pomodoro sauce + goat cheese + wild arugula | |
| CACIO E PEPE | 26.95 |
| Pecorino + parmigiano + black pepper <i>(Add Truffle +\$6)</i> | |
| PAPARDELLE | 28.95 |
| Housemade bolognese sauce + eggplant + parmesan | |
| DUCK GNOCCHI | 30.95 |
| Duck confit + tomato ragu + rosemary | |
| LINGUINE | 29.95 |
| 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 | 29.95 |
| Francaise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes | |
| BRAISED SHORT RIB | 36.95 |
| Creamy polenta + crispy onions + seasonal vegetables + red wine sauce | |
| PORK OSSOBUCO | 34.95 |
| Wild mushrooms, marscapone risotto + red wine reduction | |
| LAMB CHOPS | 38.95 |
| 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 | |
| RATATOUILLE RISOTTO | 26.95 |
| Mix seasonal vegetables + veggie broth + parmigiano + marscapone | |
| CATCH OF THE DAY | MP |
| Please ask your server | |
| GAME OF THE DAY | MP |
| Please ask your server | |

ROMAN PINSAS FLATBREADS

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|---|--------------|
| HEIRLOOM TOMATO | 17.95 |
| Pesto sauce + heirloom tomato + mozzarella + E.V.O + basil | |
| FENNEL SAUSAGE | 18.95 |
| Sausage + mozzarella + cherry tomato + E.V.O | |
| BURRATA ARTICHOKE | 19.95 |
| Tomato sauce + burrata + artichoke + balsamic glaze + E.V.O | |

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.

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