



FARMER'S
EST.  2014
BOTTEGA



SAN DIEGO RESTAURANT WEEK

2025

Three-Course Dinner | \$49.⁹⁵ per person

FIRST COURSE

Choice of:

HOUSE MEATBALLS

Spicy tomato sauce + herbs + shaved parmesan + cannelloni beans + mint

HEARTS OF ARTICHOKE

Parsley beurre blanc + ciabatta

BABY KALE SALAD

Butternut Squash + glazed bacon + caramelized pecan + manchego + citrus vinaigrette

CAESAR SALAD

Grana padano + brioche croutons + house made anchovy Caesar dressing

SECOND COURSE

Choice of:

PORTOBELLO NAPOLEON GF VEG

Tomato + artichoke + eggplant + bell pepper + au jus

FENNEL SAUSAGE PACCHERI

Tomato chutney + garlic + herbed goat cheese + arugula

RATATOUILLE RISOTTO (GF)

Arborio rice + zucchini blossoms + bell peppers + tomato + carrots + Brussels sprouts

SHORT RIB

Herb soft polenta + herbs + tobacco onions + red wine reduction

CATCH OF THE DAY +\$5

Please ask your server for details

PORK OSSOBUCCO

Wild mushrooms + mascarpone risotto + red wine reduction

THIRD COURSE

Choice of:

Limoncello Cake

Chocolate Cake

Tiramisu