

BOTTEGA

focaccia with *bottega* infused olive oil 5

marinated picholine, kalamata, & castelvetrano olives 6

first

beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 20

gem bibb lettuces, endive, taleggio, beets, crushed hazelnuts, pomegranate 15

parmesan soufflé, prosciutto, mushrooms, thyme 18

smoked salmon & Oscietra caviar, potato cakes, crème fraîche 35

fritto misto, red snapper, shrimp, calamari, sweet peppers, caper aioli 18

steamed *cedar key* clams, vermouth, lemon, garlic, grilled focaccia 18

cappelletti, braised beef, chicken liver, foie gras, winter black truffle 29

gnocchi with jumbo lump crabmeat, vermouth, parmigiano-reggiano 24

cannelloni stuffed with spinach, ricotta, duxelles and besciamella 20

spiny lobster & gulf shrimp tagliatelle, parsley, capers, lemon 25

main

capellini *bottega* 26

pappardelle, braised duck, local root vegetables, winter black truffle 38

cauliflower steak, butternut squash, pistachios, blood orange, brown butter vinaigrette 22

wild mushroom risotto, leeks, & winter black truffle 36

adriatic seafood stew, clams, shrimp, wild striped bass, preserved tomatoes, herbs, olive oil 39

gulf red snapper, spinach, potato purée, meyer lemon, jumbo lump crabmeat 38

veal piccata, capers, parsley, lemon, polenta cake 42

guinea hen breast, crispy potatoes, grilled radicchio, red wine jus 36

tuscan-style NY strip sirloin, winter vegetable gratino, board dressing 42

bear creek 36-day dry aged ribeye & half spiny lobster tail, béarnaise 98

sides

crispy crushed potatoes 10

wilted greens with garlic & chili 10

roasted brussels sprouts 8

carrots, fennel, cipollini onions 10

black winter truffles 25

sweet

bottega bar 14

coconut-pecan cake 14

baked alaska 14

buttermilk panna cotta with blood orange 14

big spoon coffee almond toffee gelato 12

big spoon blood orange sorbetto 10

affogato 10