

## snacks

- focaccia & bottega infused olive oil 5  
marinated olives, fennel seed, cumin, lemon peel 6  
jeff's soup of the day 12  
chips & charred onion dip 7  
baked feta, spicy marinara, focaccia 12.75  
fried oysters with watercress aioli & preserved lemon 18  
grilled octopus & shrimp, barlotti beans, salsa verde 16  
oxtail crostini, mushroom conserva, green tomato mostarda 15  
smoked salmon flatbread, dill mascarpone, red onion, capers 18.50  
bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18\*



## salads & sandwiches

- local lettuces, gorgonzola, roasted beets, three-vinegar vinaigrette 13  
shaved brussels sprouts salad, apples, hazelnuts, pecorino, lemon vinaigrette 13\*\*  
bottega bowl—mixed lettuces, cauliflower, butternut squash, quinoa, mushrooms, feta, farm egg 17  
roast beef sandwich—taleggio, red onion, arugula, gem bibb, horseradish cream 17  
swordfish sandwich, spicy slaw, caper aioli 19  
meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 20

## pizza

- roasted butternut squash, roasted garlic, ricotta, prosciutto, eastaboga honey 18  
Alsatian pie—pancetta, crème fraîche, caramelized onions 18  
butcher's pie—mortadella, soppressata, fennel sausage, prosciutto, marinara, mozzarella 22  
farm egg, bacon, mushrooms, fontina, red onions 22\*  
sweet peppers, chicken, fontina, arugula, alecia's tomato chutney 18  
mushrooms, red onion, fontina, castelvetro olives 16.50  
white pie—fennel sausage, onion, ricotta, provolone 19.50  
grilled chicken, pesto, mozzarella 18\*\*  
margherita—marinara, mozzarella, basil 16

## main

- orecchiette bolognese 26  
café mac & cheese with a café salad 18  
add: chicken 7 or fennel sausage 6  
pardis' spaghetti, san marzano tomatoes, fennel seed, cumin, chili 22  
fish of the day—lentils, spinach, chickpeas, roasted garlic vinaigrette *m.p.*  
chicken cacciatore—lumache pasta, porcini, tomato, red wine 28  
chicken scaloppine, capers, polenta & café salad 26  
joyce farm pork chop, collards, polenta, apple relish 32  
hanger steak, cauliflower & rice gratino, sauce romesco 33\*\*

## sides

- mcewen & sons polenta 6  
jeff's collards 7  
lentils, spinach & chickpeas 7  
roasted beets, crème fraîche, mint 7  
cauliflower & rice gratino 8

## sweets

- coconut-pecan cake, crème anglaise 14\*\*  
lemon cheesecake, ricotta, limoncello 14  
bottega bar—salted caramel, peanuts, dark chocolate 14\*\*  
affogato—vanilla gelato, espresso, chocolate sablé 10  
big spoon blood orange sorbet 10  
big spoon gelato 12\*\*

## coffee & tea

- amavida drip coffee 4  
espresso 3.50  
cappuccino 4.50  
latte 4.50  
cold brew 5  
rishi hot teas 4.50 (*ask server for our selection*)

\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*contains nuts

Please alert your server of any food allergies and/or dietary restrictions.



## w i n e s

### Bubbly

- Prosecco di Valdobbiadene *Col Vettoraz* '20 Veneto 45  
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45  
Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru 150  
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150  
Champagne *Billecart-Salmon* Brut Rosé NV 210

### Whites

- Catarratto *Cottanera* "Barbazzale", Sicily '19 40  
Bisson "Marea", Liguria '20 75  
Kerner *Abbazia di Novacella*, Alto Adige '21 40  
Roero Arneis *Vietti*, Piedmont '21 48  
Vermentino *Bisson* "Vignerta", Liguria '20 65  
Grüner Veltliner *Nigl* "Freiheit", Kremstal '19 48  
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60  
Sancerre *Jean-Marie Reverdy* "Silex", Loire '21 80  
Bourgogne *Domaine Jean-Marc Brocard* "Kimmeridgian", Burgundy '20 40  
"Frank's White Blend" *Clendenen Family Vineyards*, Santa Maria Valley '19 50  
Chardonnay *LIOCO*, Sonoma Coast '19 50  
Chardonnay *Evening Land* "La Source", Eola-Amity Hills '17 150

### Rosé & Orange

- Triènnnes*, Provence '20 36  
*Domaine Tempier*, Provence '21 100  
*Matthiasson*, California '21 75  
Macabeu Orange *Costador* "Metamorphika", Catalunya '21 76  
COS "Pithos Bianco", Sicily '20 85

### Reds

- Alanera Rosso Veronese *Zenato*, Veneto '18 38  
Rosso di Montalcino *Caparzo*, Tuscany '19 48  
Chianti Classico *Badia a Coltibuono* "Riserva", Tuscany '16 78  
Barbera d' Asti *Vietti* "Tre Vigne", Piedmont '19 42  
Dolcetto d'Dogliani *Einaudi*, Piedmont '19 48  
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150  
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98  
Frappato di Vittoria *Occhipinti*, Sicily '20 90  
Cerasuolo di Vittoria Classico COS, Sicily '17 68  
Garnatxa *Joan d'Anguera* "Altaroses", Montsant '19 64  
Mencia *Ultreia* "Saint Jacques", Bierzo '18 59  
Côtes-de-Brouilly *Nicole Chanrion* Burgundy '20 55  
Gevrey-Chambertin *La Combe Grisard*, Burgundy '17 160  
Beaujolais-Villages *Jean Foillard*, Burgundy '20 65  
Côtes-du-Rhône *J.L. Chave* "Mon Coeur", Rhône '19 48  
Gigondas *Château de Saint Cosme*, Rhône '20 120  
Vacqueyras *Domaine de la Charbonnière*, Rhône '17 65  
Cabernet Sauvignon *Hall*, Napa Valley '18 90  
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '17 80  
Zinfandel *Ridge* "Three Valleys", Sonoma Coast '19 68  
Pinot Noir *Au Bon Climat* "La Bauge Au-dessus", Santa Maria Valley '18 80  
Pinot Noir *Littorai* "Savoy", Anderson Valley '17 185

And there's more.... full bottle list available upon request