

BOTTEGA

focaccia with *bottega* infused olive oil 5
marinated picholine, kalamata, & castelvetro olives 6

first

beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 20
gem bibb lettuces, endive, taleggio, beets, crushed hazelnuts, pomegranate 15
tuscan egg salad, pancetta, sherry vinaigrette 16
parmesan soufflé, prosciutto, mushrooms, thyme 18
potato cakes, smoked salmon & Oscietra caviar, crème fraîche 35
fritto misto, tilefish, shrimp, oysters, sweet peppers, caper aioli 18
bay scallop crudo, blood orange, fennel, fried capers 22
baked oysters, smoked pancetta, parsley, lemon, garlic 24
tortelloni en brodo, golden potatoes, ricotta, breadcrumbs 17
spinach culurgiones, ricotta, pecorino, sundried tomatoes, pine nuts 16

main

capellini *bottega* 26
rigatoni, braised *elysian fields* lamb, mushrooms, carrots, marjoram, red wine 32
cannelloni stuffed with collard greens, pork belly, mushroom conserva 28
grilled yellowfin tuna, bay scallops, warm mushroom vinaigrette, balsamico 36
gulf flounder with spinach, potato purée, meyer lemon & jumbo lump crabmeat 42
veal saltimbocca, prosciutto, mushrooms, sage, sherry 42
guinea hen breast, crispy potatoes, grilled radicchio, red wine jus 36
NY strip sirloin, roasted brussels sprouts, crispy potatoes, sauce romesco 42
bear creek 36-day dry aged ribeye, winter vegetable gratino, board dressing 85

sides

crispy crushed potatoes 10
venetian spinach with pine nuts & sultanas 10
carrots, fennel, cipollini onions 10
roasted brussels sprouts with rosemary 8

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