

July 10, 2024

BOTTEGA

FRANK STITT
Executive Chef

ADAM GRUSIN
Culinary Director

JULIO DE LA ROSA
Chef de Cuisine

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

first

gem bibb lettuces, *belle meadow* beets, fennel, robiola 14
harvest farm heirloom tomato salad, local onions, burrata, basil, grenache vinegar 15
yellowfin tuna crudo, watermelon, jalapeño, cucumber & lime 22
smoked scallop crostini, hackleback caviar, cucumber, ginger aioli 18
summer vegetable fritto misto, okra, zucchini, peppers, basil 15
grilled spanish octopus & calamari, peppers, olives, arugula 19
parmesan soufflé, *galloni* prosciutto, mushrooms, thyme 18
ravioli stuffed with hand dipped ricotta, tender herbs, lemon & pecorino 16
agnolotti with rabbit loin, chicken livers, morel mushroom, marsala 20

main

capellini *bottega* 26
spaghetti with lobster & gulf shrimp, sweet corn, cherry tomatoes, basil 48
risotto, beef tenderloin, pancetta, okra 37
greg abrams red snapper, virgin tomato sauce 39
alaskan king salmon, charleston gold rice, field peas, romano beans, sweet corn, dill* 40
joyce farms poulet rouge, creamy polenta, morel mushrooms, stuffed zucchini 36
duck breast, *anson mills* farro verde, blackberry gremolata* 35
lamb porterhouse chops with sicilian eggplant caponata* 48
beef filet, potato & leek gratino, arugula* 60
niman ranch grass-fed strip, charred summer vegetables, horseradish, basil* 46

sides

sautéed spinach 7 roasted zucchini, yellow squash, & carrots 10
chanterelle & morel mushrooms 14 field peas and corn 7

**This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.*

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