

B O T T A I A

BITES

ARTISAN CHARCUTERIE PLATE

Prosciutto, capicola, genoa salami, brie, manchego, tomme de chèvre, mixed olives, dijon + grain mustards, cornichons, walnuts, grapes, berries, local honeycomb + artisan bread | 21

ARTISAN OLIVES, SPREADS + BREADS

Imported European olives, roasted cauliflower dip, seasonal bean hummus, feta cheese, Caciocavallo cheese, marinated artichoke hearts, cucumber, asparagus, carrots, celery + artisan breads | 16 V

BRUSCHETTA TRIO

Seasonal local + imported farm-to-table ingredients, toasted house-made focaccia | 14

PORTOBELLO FRIES

Confit + herb portobello mushrooms tempura battered + fried, basil aioli | 13

CHIPS + SALSA

House-made gourmet stone ground tortilla chips + salsa fresca | 11 GF V

PANINIS

Shoestring fries, fresh fruit or mixed greens

ITALIAN MUFFULETTA

Genoa salami, capicola, provolone, roasted tomatoes + peppers, olive tapenade, estate-grown olive oil + vinegar | 18

CLASSIC REUBEN

Corned beef, sauerkraut, Russian dressing + melted Swiss cheese | 17

CHICKEN

Grilled chicken breast, green apple, melted brie, toasted pecan spread | 16

PROSCIUTTO + GOUDA

Prosciutto, smoked gouda, fig jam + arugula greens | 16

BREADS | artisan French, artisan whole wheat, NY rye, sourdough or gluten free

WRAP + WICHES

Shoestring fries, fresh fruit or mixed greens

AHI WRAP

Seared ahi tuna, avocado, cabbage, carrots, onions, scallions, quinoa, sesame mango sauce, cilantro garden veggie tortilla | 21

BURGER

Grilled all-natural angus beef, smoked bacon, cheddar cheese, tomato, onion, butter lettuce, pickles + house sauce, brioche bun | 19

NUT + VEGGIE BURGER

House-made nut, carrot + black bean burger, broccoli sprouts, tomatoes, lettuce, onions, pickles, avocado + house sauce, sprouted whole wheat bun | 18

BREAD ALTERNATIVES | lettuce wrap, gluten free flat bread or gluten free bun

B O T T A I A

GO GREEN

ASIAN CHICKEN SALAD

Grilled chicken breast, Asian greens, green tea soba noodles, carrots, napa cabbage, red bell peppers, green onions, cucumbers, cilantro, ginger peanut dressing | 18

BOUNTY SALAD

Local seasonal watermelon, blueberries, strawberries, cucumber, heirloom tomatoes, baby spinach, beet leaves, amaranth petals, mint leaves, pine nuts, golden raisins, goat feta cheese, honey lime vinaigrette | 14 GF V

WINE COUNTRY GREENS

Organic mixed baby greens, red grape tomatoes, tri-colored quinoa, feta cheese, roasted baby beets, fava beans, toasted pepitas, fennel, champagne vinaigrette | 14 V

CLASSIC CAESAR

Mixed baby romaine hearts, red oak leaf, radishes, shaved parmesan, herbed croutons, hardboiled egg, house-made Caesar dressing | 12

SALAD ADDITIONS +

WILD CAUGHT SEARED RARE AHI | 14

LOCH DUART SALMON | 13

PRIME SIRLOIN | 12

ORGANIC JIDORI CHICKEN | 8

KIDDOS

HOT DOG

Hebrew National grilled dog, onions, relish, mustard, catsup, toasted bun + chips | 10

GRILLED CHEESE

Grilled American + cheddar cheese, French bread, fries or fruit | 8 V

TREATS

SMOOTHIES

Banana, blueberry pomegranate, coconut pineapple, mango, passion fruit, peach, strawberry or vanilla ice cream | 8

BERRIES + VANILLA ICE CREAM | 5

TRIPLE CHOCOLATE BROWNIE | 4

CHOCOLATE ICE CREAM SANDWICH | 3

DRUMSTICK | 3

ORANGE DREAM BAR | 2