



BOTTEGA DEL VINO

WINTER LUNCH MENU

INSALATE

Insalata di Spinaci *Baby spinach, raisins, walnuts, sliced tomatoes, goat cheese* \$16.

Caprese *Buffalo mozzarella, sliced tomatoes, fresh basil and olive oil* \$17.50

Asparagi Verdi *Green asparagus, hard boiled egg, tomatoes, vinaigrette dressing* \$14.50

Insalata di Rucola *Arugula, cherry tomatoes, parmigiano cheese, vinaigrette dressing* \$13.50

Insalata di Indivia *Endive salad, crispy pancetta, salted ricotta cheese* \$17.50

Insalatona della Bottega \$20.50

Large mixed green salad with cherry tomatoes, corn, tuna, eggs, haricot verts, green olives, house dressing

Add grilled Shrimp: \$8. or Chicken to any above salad: \$6.

ANTIPASTI

Carpaccio di Manzo *Beef carpaccio, arugula, shaved Parmigiano* \$20.50

Salmone Affumicato *Smoked salmon, red onions, capers, toasted pan carré bread* \$20.

Polipetti Stufati alla Luciana *Tenderized, braised baby octopus, light tomato sauce* \$20.

Prosciutto e Carciofi *Sliced Parma prosciutto, marinated artichokes, black olive pâté* \$20.50

Sformatino di Melanzane *Eggplant terrine, buffalo mozzarella fondue* \$18.

FORMAGGI

Selezione di Formaggi con Marmellata di Frutta

Assorted cheese platter served with sweet marmalades

Regular plate \$18. Large plate \$30.

PRIMI PIATTI

Zuppa di Minestrone *Fresh, seasonal baby vegetable soup* \$12.

Tortellini della Casa *Tortellini filled with beef and prosciutto in a black truffle sauce* \$24.50

Fusilli al Pesto *Fusilli pasta in a pesto sauce* \$22.

Pappardelle alla Menta con Ragù di Agnello *Homemade large flat mint pasta with a lamb ragù and artichokes* \$24.50

Orecchiette con Gamberi, Pomodori Secchi e Zucchini \$24.50

Ear shaped pasta with shrimp, sun-dried tomatoes, zucchini

Linguine alle Vongole *Flat spaghetti with manila clams* \$24.50 (with Bottarga \$29.50)

Gnocchi di Patate e Rucola \$23.

Potato and arugula dumplings with crispy prosciutto and a pecorino cheese sauce

Fettuccine alla Bolognese *Fettuccine in a Bolognese sauce* \$23.50

PESCE

Branzino al Balsamico *Oven-roasted Mediterranean sea bass in a balsamic glaze* \$38.

Salmone in Crosta di Pane e Rosmarino *Rosemary encrusted filet of salmon with organic lentils* \$36.

Trancio di Pesce Spada alla Griglia *Grilled swordfish steak with eggplant, zucchini, onions and peppers* \$36.

Gamberoni al Pepe Verde *Pan-seared jumbo shrimp with a green peppercorn sauce* \$36.

CARNE

Filetto di Manzo alla Griglia *Grilled filet mignon with a Brunello di Montalcino wine sauce* \$40.

Petto di Pollo alla Griglia *Grilled chicken breast with arugula and fresh mozzarella* \$24.

Brasato all'Amarone *Braised beef filet with an Amarone wine sauce and soft polenta* \$40.

Scaloppine di Vitello al Limone *Seared veal scaloppine in a lemon sauce with grilled polenta* \$38.

Agnello Scottadito *Grilled Australian lamb chops with a mint sauce* \$42.

Costoletta di Vitello ai Funghi Porcini *Pan-seared veal chop with a porcini mushroom sauce* \$42.

CONTORNI

Patate Arrosto con Pancetta *Roasted potatoes with pancetta* \$10.

Melanzane Saltate con Aglio *Sautéed eggplant with garlic* \$8.

Spinaci Saltati *Sautéed spinach with garlic* \$10.