



BOTTEGA

PIZZERIA RISTORANTE

LUNCH

Soup/Salad/Sandwich choose 2 options: small soup, side salad or ½ sandwich	\$9.95
Almafi Panini prosciutto crudo, mozzarella, arugula, shaved parmigiano, evoo	\$12.95
Pompei Panini cotto-ham, salame parma, provola cheese, onions, tomato, lettuce *No Substitutions	\$11.95
Nisida Panini grilled chicken, provola cheese, lettuce, roma tomato	\$11.95
Capri Panini sausage, mushroom, bell pepper, onions, provola cheese, evoo	\$10.95
Bottega Panini fig jam, brie cheese, walnuts	\$10.95
Vegetariane Panini grilled zucchini, eggplant, bell pepper, roma tomato, provola cheese, evoo	\$ 9.95
Choice of Pasta Penne all'Arrabbiata - spicy tomato sauce, garlic Cappellini al Pomodoro - tomato sauce, basil	\$11.95



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ANTIPASTI

Bruschetta Classica: tomato, garlic, oregano, basil, evoo \$6.95 Salmone Bruschetta: smoked salmon, mascarpone, arugula \$9.95 Figs & Brie Bruschetta: fig jam, pears, brie cheese, walnuts \$8.95 Focaccia: flat oven-baked pizza bread with oregano, evoo \$6.95	Eggplant Parmigiana: eggplant layers, tomato sauce, mozzarella, parmigiano, basil \$9.95 Polpette – Meatballs natural beef, pork, tomato sauce, parmigiano, basil \$9.95 Fritto Misto: shrimp, baby squid floured with spices, homemade sauce \$13.95	Caprese: mozzarella, heirloom tomato, prosciutto crudo, italian olives, basil, evoo \$13.95 Affettati Misti: italian cured meat assortment, provola cheese \$15.95 Carpaccio: raw filet thinly sliced topped with arugula, parmigiano, dressing \$13.95
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INSALATE

Side Salad: spring mix, tomato, evoo \$5.95 Pollo: chicken, tomato, spring mix, avocado, pine nuts, lemon dressing \$11.95 Kale – Quinoa: kale, quinoa, avocado, cucumber, vinaigrette \$9.95 Mista: spring mix, tomato, cucumber, parmigiano, balsamic vinaigrette \$9.95 Tonno: sicilian tuna, spring mix, tomato, cherry mozzarella, evoo \$11.95
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ZUPPE

Minestrone: blend of mixed vegetables, flavorful italian spiced broth \$7.95 Pasta Fagioli: blend of italian pasta with cannellini beans, onions, evoo \$8.95 Ai Funghi: creamy mushroom base, mushrooms, onions, evoo \$8.95 Tomato: organic tomato, cream base, Italian spices, evoo \$8.95
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Add a protein: grilled chicken \$4.00, sicilian tuna \$4.00, shrimp \$6.00, pancetta \$3.00

PIZZA

The quick and extremely high cooking temperatures used in our wood fired oven along with the addition of tomato sauce and mozzarella cheese produces a pizza center that is often considered wet or moist. This doesn't mean your pizza is under cooked; this is what makes it an authentic Italian pizza. Enjoy!

WHITE PIZZA (no tomato sauce)

Amalfi: mozzarella, provola cheese, hot soppressata, fried eggplant, parmigiana \$15.95 Quattro Formaggi: mozzarella, provola cheese, gorgonzola dolce, parmigiano reggiano \$14.95 Salsiccia Zola mozzarella, homemade sausage, imported gorgonzola \$16.95	Pesto Gamberetti: mozzarella, sautéed shrimp, homemade pesto, cherry tomato, evoo \$16.95 Tonno Cipolla sicilian tuna, mozzarella, red onion \$15.95 Ai Funghi: mozzarella, mushrooms, white mushrooms, evoo \$17.95 add porcini mushrooms \$ 3.00
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RED PIZZA

Margherita: tomato sauce, mozzarella, parmigiano, basil, evoo \$12.95 Regina Margherita: tomato sauce, mozzarella di bufala campana, parmigiano, evoo \$15.95 Michelangelo: tomato sauce, mozzarella, prosciutto, arugula, shaved parmigiano, evoo \$16.95 Quattro Stagioni: tomato sauce, mozzarella, sausage, mushrooms, salame, black olives, evoo \$15.95 Capricciosa: tomato sauce, mozzarella, prosciutto, artichoke, mushrooms, black olives, basil, evoo \$14.95 Marinara: tomato sauce, oregano, anchovies, fresh garlic, evoo, \$11.95	Calzone: tomato sauce, mozzarella, imported italian ham, ricotta cheese, evoo \$14.95 Salame Piccante: tomato sauce, mozzarella, spicy salame, evoo \$14.95 Speck & Brie: tomato sauce, mozzarella, brie' cheese, smoked prosciutto speck, evoo \$14.95 Bottega: tomato sauce, mozzarella, italian sausage, spicy salame, bell pepper, evoo \$14.95 Vegetariana: tomato sauce, mozzarella, red bell pepper, zucchini, eggplant, evoo \$14.95
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**ALL pizza orders can be made gluten free (add \$2.50) or vegan (add \$2.50) or vegan/gluten free combo (add \$5.00)

**Not recommended unless you have an allergy or celiac disease **

PASTA

Strozzapreti Norcina: mushrooms, sausage, cognac cream sauce \$16.95 Tagliatelle Bolognese: fresh pasta with bolognese meat sauce, parmigiano \$15.95 Spaghetti Carbonara: light cream sauce, pancetta, onions, egg, parmigiano \$16.95 Spaghetti Amatriciana: tomato, light cream sauce, pancetta, onions, parmigiano \$16.95 Fusilli Salsiccia: fresh pasta, italian sausage, tomato sauce, light cream, rosemary, parmigiano \$16.95	Tortellini Panna Prosciutto: imported italian ham, light cream sauce \$17.95 Lasagna: fresh pasta layered with bolognese sauce, bechamel, parmigiano \$15.95 Trofie Al Pesto: fresh trofie pasta, pesto sauce, parmigiano, pine nuts \$16.95 Gnocchi: homemade potato gnocchi red: tomato sauce, mozzarella, parmigiano \$14.95 white: gorgonzola sauce, parmigiano \$16.95
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ALL pasta dishes can be prepared with gluten free penne noodles only (add \$2.50) or vegan (add \$2.50) and/or vegan/gluten free combo (add \$5.00)



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Dessert

Crème Brulee classic vanilla cream custard with caramelized sugar and served with raspberry	\$7.95
Nutella Calzone chocolate hazelnut spread in a homemade calzone	\$8.95
Panna Cotta delicate traditional pudding cooked cream with vanilla bean served with wild seasonal berries	\$7.95
Semifreddo traditional Italian dessert very light mousse, filled with fig and lightly topped with almond and amaretto cookies	\$7.95
Tiramisu italian sponge savoiardi, soaked in Italian espresso with galbani mascarpone and a touch of cocoa powder	\$8.95
Torta Nutella flourless chocolate hazelnut cake with an Italian nutella cream, covered with chocolate ganache	\$7.95
Cannoli Siciliani crisp light shells filled with sweetened ricotta cheese, dipped in chocolate and pistachio	\$7.95
Profiterol cream puffs filled with chantilly cream topped in a chocolate mousse and panna cream	\$ 8.95
Affogato Al Caffè scoops of vanilla gelato topped with hot caffè' espresso and a shot of caffè' borghetti liquor	\$7.95

COCKTAILS

<i>ITALIAN SPRITZ</i>	Prosecco, Aperol, soda water with an orange slice	\$10.00
<i>OLD ITALIAN</i>	Rye Whiskey, Strega, Prosecco, simple syrup, lemon juice & mint leave with lemon twist	\$10.00
<i>VENETIAN MULE</i>	Vodka, Luxardo Maraschino and Ginger Beer	\$ 9.00
<i>ITALIAN MADHATTER</i>	Bourbon, Sweet Vermouth, Averna Amaro, Angostura Bitters, Luxardo Cherry	\$10.00
<i>BOTTEGA LEMONDROP</i>	Vodka, Limoncello, pomegranate, lemon juice simple syrup	\$10.00
<i>ITALIAN MARGARITA</i>	Tequila Silver, Limoncello, simple syrup & lime juice	\$10.00
<i>NEGRONI</i>	Gin, Sweet Vermouth, Compari with an orange twist	\$10.00
<i>MIMOSA</i>	Prosecco & fresh squeezed orange juice	\$ 8.00
<i>BELLINI</i>	Prosecco & peach puree	\$ 8.00
<i>ROSSINI</i>	Prosecco & strawberry puree	\$ 8.00

BEER Bottles

BUD LIGHT	\$ 4.00
COORS LIGHT	\$ 4.00
STELLA ARTOIS	\$ 7.00
LEFT HAND "MILK STOUT"	\$ 6.00
MENABREA LAGER	\$ 6.00

DRAFT

BLUE MOON "HEFEWEIZEN"	\$ 6.00
PERONI "ITALIAN LAGER"	\$ 6.00
PAPAGO "ORANGE BLOSSOM"	\$ 6.00
GRAND CANYON "AMBER ALE"	\$ 6.00
SAN TAN "DEVILS ALE"	\$ 6.00
BALLAST POINT "SCULPIN IPA"	\$ 7.00
MORETTI LA ROSSA "DOPPELBOCK"	\$ 7.00



WHITE WINES	GLASS	BOTTLE
PROSECCO "CARLETIO" (VENETO)	\$8	\$32
RIESLING "COUGLIO" (ABRUZZI)	\$9	\$34
PINOT GRIGIO "LIVIO FELLUGA" (FRIULI)	\$12	\$48
PINOT GRIGIO "SPINELLI" (ABRUZZI)	\$9	\$36
CHARDONNAY "TORMARESCA" (PUGLIA)	\$10	\$38
ROSE "HACIENDA DE ARINZANO" (SPAIN)		\$48
CHARDONNAY "ANTINORI BRAMITO" (UMBRIA)	\$12	\$46
SAUVIGNON BLANC "MEDITERRA" (SICILY)	\$9	\$34
RED WINES		
PINOT NOIR "ESPERTO" (VENETO)	\$9	\$34
MONTELPUCIANO "CALDORA D'ABRUZZO" (ABRUZZI)	\$9	\$34
CHIANTI RESERVA "MELINI" (TUSCANY)	\$9	\$34
CHIANTI CLASSICO "CASTELLO Di MONSANTO" (TUSCANY)		\$48
CABERNET SAUVIGNON "TENUTA POLVARO" (VENETO)	\$9	\$34
SANGIOVESE "LA BRACCESCA" (TUSCANY)	\$10	\$38
AMARONE "LUIGI RIGHETTI" (VENETO)		\$62
MERLOT "BARONE FINI" (TRENTINO)	\$8	\$32
NEBBIOLO "PERTINACE LANGHE" (PIEDMONT)		\$48
SUPER TUSCAN "ANTINORI GUADO TASSO BRUCIATO" (UMBRIA)	\$13	\$48
SUPERTUSCAN "CAPEZZANA" (TUSCANY)	\$10	\$39
AMARONE "RECCHIA CA'BERTOLDI" (VENETO)		\$99
BRUNELLO DI MONTALCINO "BARBI" (TUSCANY)		\$120
BARBERA "ALBA" (PIEDMONT)	\$10	\$38