

La Bottega

Lunch

Antipasti

SOUP OF THE DAY			Cup 4	Bowl 8
DISH OF OLIVES Assorted Mediterranean Olives Balsamic Vinegar Olive Oil				5
WILD MUSHROOM BRUSCHETTA Guatemalteca Marsala Herb Pistou Balsamic Reduction Arugula				9
GORGONZOLA CHEESE CAKE Polenta Crust Marinara Sauce Grilled Bread				9
GARLIC CHILI PRAWNS Dry Marsala Calabrian Chilies Shaved Garlic Butter Grilled Baguette				10
ANTIPASTO PLATTER Cured Meats Cheeses Marinated Vegetables Olives Spreads Baby Octopus Crostini				14

Insalate

	<i>Add Dijon Chicken Salad</i>	4	Half	Full
	<i>Add Grilled Chicken</i>	4		
TRADITIONAL CAESAR			7	12
SPINACH SALAD Pickled Beets Chevre Spiced Pecans Balsamic Vinaigrette			8	14
WINTER MISTA Basil Greens Turnips Grilled Zucchini Carrots Pink Peppercorn Vinaigrette			8	15
MINER'S LETTUCE SALAD Treviso Endive Grilled Peach Candied Lemon Crema Champagne Vinaigrette			9	16
SEARED AHI TUNA SALAD Sprouted Lentils Dry Cured Olives Mushrooms Corn Roasted Peppers Pesto Artichoke Vinaigrette				16

Pastas & Entrées

	<i>Substitute Gluten Free Pasta</i>		1	2
SPAGHETTI MARINARA Pecorino Romano Cheese	<i>Add Meat Balls</i>	4	7	13
	<i>Add Sausage</i>	4		
PENNE alla VODKA Basil Garlic Tomato Vodka Cream Sauce	<i>Add Chicken</i>	4	8	15
	<i>Add Prawns</i>	5		
AGLIO e OLIO Garlic Olive Oil Calabrian Chile Oregano Spaghetti Pecorino Romano (Aglione e Olio – Garlic & Oil)			8	15
SMOKED MUSHROOM RAVIOLI Mushrooms Leeks Rosemary Balsamic Cream Sauce			9	17
AMATRICIANA Pomodoro Sauce Smoky Bacon Onions Basil Bucatini Pecorino Romano (Amartricana – In the Style of Amatrice)			9	17
GEMELLI alla SPINACH PESTO Cauliflower Squash Roasted Peppers Fennel Walnuts Pecorino Romano			9	17
SMOKED OYSTER CHOWDER Smoked Willapa Bay Oysters Bacon Corn Onion Fingerling Potatoes Tarragon				12
LINGCOD & GNOCCHI Basil Pesto Carrot Citrus Salad Arugula Roasted Cipollini Grilled Corn				17

Sandwiches

			Half	Whole
DIJON CHICKEN SALAD Bacon Tomato Winter Greens Mama Lil's Peppers Mayo Dijon Celery Whole Grain			5	10
GRILLED PORTABELLA Eggplant Roasted Pepper Provolone Horseradish Aioli Focaccia			-	10
CHICKEN AND SMOKED BACON Pesto Mayo Lettuce Tomato Onion Muenster Focaccia			5	10
ROASTED CORNED BEEF Sautéed Onion Serrano Chilies Cheddar Horseradish Aioli Grilled Rye			5	10
GIUSEPPE Prosciutto Salami Fresh Mozzarella Roasted Garlic Mayo Lettuce Tomato Basil Vinaigrette Ciabatta			5.5	11
TUNA MELT Grilled Albacore Tuna Salad Onion Capers Mayo Provolone Rustic White			5.5	11

BUILD-YOUR-OWN SANDWICH from each of the categories below- 5 10

<u>Meats</u>	<u>Cheeses</u> (Boar's Head)	<u>Breads</u> (Grand Central)	<u>Spreads</u>	<u>Vegetables</u>
House Roasted Turkey	White Cheddar	Rustic White	-Mayo	Lettuce
House Made Pastrami	Provolone	Whole Grain	-Pesto Mayo	Tomato
House Made Roast Beef*	Muenster	Light Rye	Horseradish Aioli	Cucumber
House Made Corned Beef	Swiss	Ciabatta Roll	Mama Lil's Aioli	Onion
House Hot Capicola Ham	Dill Havarti	Baguette	Dijon Mustard	Basil
Boar's Head Black Forest Ham	Smoked Gouda	Herb Focaccia	Stone Ground Mustard	Roasted Pepper
Boar's Head Genoa Salami	Fontina	Sour Dough	Yellow Mustard	Avocado
Boar's Head Roasted Chicken	Pepper Jack		Roasted Garlic	Grilled Eggplant
Boar's Head Mortadella	Fresh Mozzarella		Hummus	Spinach
Sopressata			Italian Vinaigrette	Sun Dried Tomato
Chicken Salad			Olive Tapenade	Mama Lil's Peppers
Grilled Tuna Salad \$1				Sprouted Lentils
Prosciutto \$1				Calabrian Peppers \$1

Owners ~ Peter & Lisa Dougherty Chef de Cuisine ~ Vito Crews (360)571-5010 Gluten Free & Dairy Free Options Available

*item may be served undercooked or raw. the health dept reminds you that eating undercooked meats, eggs & fish can cause food borne illness