

La Bottega

Dinner

Appetizers

SOUP OF THE DAY										\$4
TOMATO BRUSCHETTA	Basil	Garlic	Lemon	Olive Oil	Grilled Bread	Herb Ricotta				\$7
GORGONZOLA CHEESE CAKE	Polenta Crust	Marinara	Grilled Bread							\$7
CHEESE PLATE	Winchester Aged Gouda	Gorgonzola Dolce	Taleggio	Figs	Seeded Baguette					\$10
ANTIPASTO PLATTER	Cured Meats	Cheeses	Marinated Vegetables	Olives	Peppers					\$11
Crostini										

Salads

TRADITIONAL CAESAR										\$7
FRESH FIG SALAD	Spring Greens	Shallots	Gorgonzola	Crostini	Sherry Vinaigrette					\$8
BABY SPINACH	Anjou Pears	Chevre	Spiced Pecans	Balsamic Vinaigrette						\$7
CAPRESE	Local Organic Tomatoes	Basil	Fresh Mozzarella	Olive Oil	Balsamic Vinegar					\$10

Pastas

										sm	lg
BUCATINI MARINARA (Spaghetti with Red Sauce)						Pecorino Romano Cheese					Add
Meat Balls						\$2	\$7				\$13
						Add Sausage	\$3				
SMOKED MUSHROOM RAVIOLIS	Rosemary	Leeks	Balsamic Cream Sauce								
			\$8			\$15					
FETTUCCHINE ALLA CARBONARA	Bacon	Onion	Garlic	Egg	Cream						\$8
						\$15					
MACARONI ALLA VODKA	Basil	Garlic	Vodka	Tomato	Cream Sauce	Add Shrimp					\$4
					\$8	\$15					
GNOCCHI WITH BEEF TIPS & MORELS	Walla Walla Onion	Roasted Peppers	Spinach								
Demiglace						\$20					

Entrees

HERB ROASTED CHICKEN BREAST	Bacon	Roasted Garlic	Tomato	Mashed Potatoes							
					\$19						
**Gualdo del Re	Sangiovese	Tuscany			\$43						
PRAWN RISOTTO	Artichokes	Sundried Tomatoes	Cipollini	Scallions	Lemon						\$20
	**Marigny-Neuf	Sauvignon	France	2005	\$28						

**Recommended Wine Pairings

~In keeping with our environmentally conscious efforts, water is available upon request~

We ask for one check and an 18% gratuity on parties of six or more

*the health dept reminds you that eating under cooked meats and fish can cause food borne illness

PORK SCALOPPINI	Basil Pinenut Pesto	Zucchini	Peppers	Broccoli	Orzo
Pasta				\$20	
	**Elio Grasso	Barbera d'Alba	Italy	2004	\$43
SMOKED DUCK BREAST	Huckleberry Jus	Grilled Asparagus	Creamy Polenta		\$23
	**Martorana	Colonna	Nero d'Avola & Syrah	Sicily	2006 \$33
GRILLED PETITE FILET	Gorgonzola	Port Demiglance	Roasted Garlic	Mashed Potatoes	
	\$24				
	**Russell Creek	Syrah	Wine Maker's Select	Columbia Valley	2004 \$53
COLUMBIA RIVER KING SALMON	Black Sesame Seeds	Mango	Coconut Chutney	Sugar Pea	
Salad				\$25	
	**Boedecker	Stewart Vineyard	Pinot Noir	Willamette Valley	2005 \$53

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