

## Snacks

Bruschetta with blistered cherry tomatoes, goat cheese and basil 7.25  
Homemade chips and charred onion dip 4.50  
Baked feta with focaccia and spicy marinara 7.75  
Calamari fritti with espelotte aioli 8.25  
Seared beef carpaccio with arugula and horseradish sauce 9.25  
Roasted sweet peppers with goat cheese, pinenuts, capers and sultanas 8.75  
Homemade flatbread with smoked salmon and dill mascarpone 11.00  
Sardines with skordalia and arugula 6.00  
Peaches with prosciutto, ricotta and pistachio 12.00  
Antipasto *for two* 15.00  
Zuppa *m.p.*

## Salads

Tomato salad with green beans, new potatoes, fresh mozzarella and basil 10.50  
Chicken salad with bibb lettuce, avocado, radishes and tarragon 12.75  
Romaine with creamy lemon vinaigrette, grana padano and olives 8.25  
Tortellini salad with field peas, tomatoes, roast zucchini and basil 11.50 *add grilled chicken 3.00*  
Niçoise salad—*Bottega style* 16.75

## Pasta

Café macaroni & cheese (baked penne with three cheeses) and a small salad 13.00  
Garganelli all' arrabiata with chili, tomato, pancetta and garlic 12.75  
Torn pasta with *Fudge Farms* pork sugo with tomato and pecorino 14.25  
Linguini with little clams, shrimp, garlic and pancetta 16.00

## Sandwiches and Piadine

Bottega burger—fresh ground beef with grilled onion & housemade pickle; *fontina, cheddar, or gorgonzola* 10.50  
Roman club with chicken, pancetta, arugula, provolone and tomato 10.95  
Persian piadine with feta, walnuts and herbs 10.50

## Pizza from the wood oven

*alla Romagnola*--mozzarella, mushroom, tomato, onion and marjoram 10.25  
*Sicilian*--roast peppers, olives, mozzarella and prosciutto 12.50  
Little shrimp, zucchini, potato and pesto 13.00  
*White pizza*--fennel sausage, caramelized onions, ricotta and provolone 13.25  
Grilled chicken, sweet peppers, fontina, arugula and *Alecia's Tomato Chutney* 13.50  
*Smoked salmon*—crisp crust with red onions, capers and mascarpone 14.75  
Grilled chicken and pesto with aged provolone and mozzarella 13.25  
Fennel sausage, pancetta, and mozzarella with crushed tomato 11.50  
*Rustica*—prosciutto, coppacola, provolone and ricotta with caramelized onions 12.95  
*Ham & cheese*—prosciutto, provolone, fontina and mozzarella 12.50

## Roast, Grill, Sauté

Grilled chicken paillard with cucumbers, watercress, feta, and chutney vinaigrette 14.50  
Roast pork loin with polenta, *Alecia's tomato chutney* aioli and Venetian spinach 17.75  
Chicken scaloppine with crisp breadcrumbs and capers 15.75  
Skirt steak with roast new potatoes, red onions, corn on the cob and tzatziki 17.95  
Mussels Corfu—feta, marjoram and tomato 14.50  
Rainbow trout with horseradish, watercress, walnuts and radishes 17.50  
Pesce del giorno *m.p.*

## Daily Specials

Monday night: Crab cake 16.95  
Tuesday: Homemade tagliatelle with virgin sauce 15.00  
Wednesday: Farmer's market vegetable plate 15.00  
Thursday: Shrimp and avocado salad with marinated field peas 16.00  
Friday: Brodetto—Le Marche seafood stew with fresh fish, mussels, shrimp and tomato 17.00

**Sides** *cucumbers, onions, tomatoes and garnacha* 4 *field peas and herbs* 4 *roast new potatoes and vidalias* 3.50

*One check for parties of six or more, please.*