

B RUNCH



MIMOSAS

Classic Mimosa 8
Prosecco & juice, choice of orange or grapefruit

COCKTAILS

Buona Domenica 10
Junipero gin, grapefruit, Aperol, prosecco, mint

Al Fresco Sour 10
Pisco Porton, pressed pineapple & lemon, clove-allspice reduction, egg white

Harvey Wallbanger 10
Tito's vodka, Galliano, orange juice

Flowing Mimosas* 15
Per guest, with purchase of entree

Caffe Fresco 10
Vanilla infused vodka, Tuaca, Frangelico, cold brewed coffee, mint

Pimm's Cup 10
Pimm's No. 1 Liqueur, ginger ale sliced lemon, cucumber, strawberry

Bottega Bellini 10
Prosecco, fresh seasonal fruit



**"Flowing Mimosas" are available for two hours after the initial purchase. This item must be combined with the purchase of a meal.*

BOTTEGA AMERICANO BLOODY MARY 6

Our signature, award winning Bloody Mary with vodka and a house-made, spicy tomato "arrabbiata"

WINE

WHITES	GLASS	BOTTLE
ALBARINO Bokish, Lodi	10.00	38.00
CHARDONNAY Paul Hobbs 'Crossbarn', Sonoma	13.00	48.00
CHARDONNAY Saintsbury, Carneros	12.00	46.00
GRUNER VELTLINER Zocker, Edna Valley	11.00	42.00
PINOT GRIGIO Barone Fini, Trentino 2015	10.00	38.00
SAUVIGNON BLANC Gainey, Santy Ynez	11.00	40.00
PROSECCO Mionetto Gold Brut, Veneto	11.00	42.00
RIESLING Primo Amore, Lombardy	11.00	40.00
ROSE SPARKLING La Tordera, Vadoobbiandene	12.00	46.00
ROSE Costa Ripa Rosamara, Chiaretto, Lombardy	13.00	48.00
ROSE Gamble, Napa	12.00	46.00
REDS		
BARBERA D'ALBA Marchesi di Barolo, Piedmont	13.00	52.00
CABERNET SAUVIGNON Twenty Rows, Napa	13.00	52.00
CABERNET SAUVIGNON Eberle, Paso Robles	16.00	65.00
CHIANTI Toscolo, Tuscany	11.00	42.00
MERLOT Chelsea Goldschmidt, Dry Creek	12.00	46.00
MONTEPULCIANO D'ABRUZZO Il Feuduccio, Abruzzo	12.00	46.00
PINOT NOIR Sean Minor, Central Coast	11.00	42.00
PINOT NOIR Trione, Russian River Valley	15.00	58.00
SANGIOVESE Villa Antinori, Tuscany	13.00	49.00
SUPER TUSCAN PoderNuovo, Therra, Toscana 2012	16.00	62.00
ZINFANDEL Quivara, Dry Creek Valley	12.00	48.00

BEER

BOTTLED:

JULIAN HARD CIDER Julian, CA 7
WHITE RASCAL Avery, Boulder, CO 6
ESTRELLA DAURA DAMM Pale Lager, Gluten Free, Madrid, Spain 7
BIRRA MORETTI Lager, Italy 6

ON TAP:

BOTTEGA BLONDE, by Mission Brewery, San Diego 8
DELICIOUS IPA, Stone, San Diego 8 *gluten reduced
SOUL STYLE IPA, Green Flash, San Diego 8
.394 PALE ALE, Alesmith Brewing Co., San Diego 8
FARMHOUSE ALE, Great Divide, CO 8
DARK SEAS STOUT, Mission Brewery, San Diego 8
PORT MONGO IIPA, Port Brewing, San Diego 8
PILSNER, Trumer, Berkley CA 8
ROTATING SEASONAL DRAFT 11



Bottega AMERICANO

• BRUNCH •

Winter, 2016

EGG DISHES

choice of seasonal fruit or breakfast potatoes

Bacon & Eggs two eggs any style, toast 12

Artichoke Benedict poached eggs, prosciutto, polenta, basil hollandaise 15

Power Frittata whole eggs, pesto, mozzarella, oven roasted tomatoes, quinoa, arugula 14

Caprese Scramble scrambled eggs, tomato, burrata, smashed avocado, grilled ciabatta, Giuseppe's olive oil 15

Bottega Florentine Omelet whole eggs, spinach, mushrooms, herb goat cheese, cauliflower panna, grilled ciabatta 17

Avocado Toast grilled ciabatta, basil, sea salt, cracked black pepper, two eggs over easy, Giuseppe's olive oil 15

BOTTEGA FAVORITES

Tuscan Shrimp & Grits two poached eggs, grilled scallions, red peppers, chorizo, polenta, hollandaise 17

Baked French Toast mascarpone whipped cream, toasted almonds, local berries, caramel, maple syrup 14

Braised Pork Shoulder Hash two eggs any style, potatoes, green tomato salsa verde, pickled red onions 17

Croque Madame fried egg, prosciutto cotto, fontina, mornay sauce, pickled mustard seeds, sourdough 15

Breakfast Pizza two eggs, mozzarella, fontina, prosciutto cotto, bacon, caramelized onions, crispy potatoes 19

8oz Flat Iron Steak & Eggs 24

INSALATE

Blackened Tuna Nicoise roasted albacore tuna, egg, roasted peppers, pickled green beans, olives, potatoes, tomatoes 20

Shrimp & Quinoa Salad arugula, feta, toasted almonds, cucumber, tomatoes, shaved fennel avocado, lemon vinaigrette 22

Di Stefano Burrata speck, mostarda, aged balsamic, Giuseppe's Olive oil, seasonal fruit, arugula, toast 17

Chopped Salad cherry tomatoes, olives, artichokes, ceci beans, roasted peppers, sharp provolone, finocchiona salame 15

Rotisserie Chicken Salad apples, celery, bacon, grapes, croutons, walnuts, romaine, buttermilk dressing 17

Add a protein to any salad- chicken 6, shrimp 8, salmon 8

SALUMERIA

choose 3 for \$18 or choose 5 for \$26
served with crostini and accompaniments

MEATS

Prosciutto San Daniele
Speck
Duck prosciutto
Finocchiona
Soppessata
Mortadella al pistachio
Salame al tartufo

CHEESES

Robiola tre latti
Casatica di bufala
Pecorino Toscano
Gorgonzola dolce
Boschetto
Noord Hollander
Pleasant Ridge reserve

OYSTER BAR

Oyster on the Half Shell prosecco mignonette, spicy tomato conserva, charred lemon 15 / 29

PASTA & PIATTI

Steamed Mussels chorizo, white wine, garlic-herb butter, Calabrian chiles, grilled bread 18

San Daniele Prosciutto Panini roasted tomatoes, pesto, burrata, arugula, fruit or potatoes 13

Grilled Chicken Panini roasted peppers, fontina, broccolini, roasted garlic aioli, fruit or potatoes 13

Spaghetti & Meatballs pesto, reggiano 18

Pappardelle braised lamb sugo, pecorino, mint 22

Paccheri truffle panna, pork guanciale, english peas, mushrooms 19

PIZZA

Gluten-free pizza crust available 3
Add an egg 2

Margherita tomato, basil, mozzarella 16
add fennel sausage / truffle salame 5

Fennel Sausage cauliflower panna, goat cheese, mozzarella, roasted tomatoes, kale 19

Bianca Invernale fuyu persimmon, speck, arugula, mozzarella, parmigiano, olive oil 19

Pepperoni zoe's pepperoni, tomato, fresh mozzarella, fresno chilies, charred scallions, basil 18

Mushroom fontina, thyme, truffle, caramelized onions 18

Smoked Ricotta fire roasted bell peppers, fennel sausage, tomato, roasted garlic, mozzarella, Calabrian chiles 19

Quattro Formaggi blend of four Italian cheeses, tomato, wild arugula, aged balsamic 18

Prosciutto broccolini, roasted garlic, tomato, mozzarella, Calabrian chiles 19

Water served upon request. Our water is filtered and fortified with minerals for optimal flavoring. / The consumption of raw or undercooked foods may increase your risk of food-borne illness. / Corkage fee is \$20 with 2 bottle maximum. / For your convenience, parties of 8 or more will be automatically charged a 20% service fee.