

WINES BY THE GLASS, BOTTLE

Glass / Bottle

BUBBLES

001 MIONETTO GOLD BRUT	Prosecco, Veneto	11/42
002 LA TORDERA	Sparkling Rose, Vadoobbiandene	12/46
102 TAITTINGER	Brut La Francaise, Champagne	85
103 VEUVE CLICQUOT	Brut, Champagne	95
104 BILLECART-SALMON	Brut, Champagne	115
105 BILLECART-SALMON	Rose, Champagne	140

CALIFORNIA WHITES

011 CHARDONNAY	Crossbarn, Paul Hobbs, Sonoma	13/50
220 CHARDONNAY	Sonoma Cutrer, Sonoma 2014	53
220 CHARDONNAY	Saintsbury, Carneros	12/46
222 CHARDONNAY	Foxen, Santa Maria 2013	85
224 CHARDONNAY	Dutton Goldfield, Russian River 2013	75
228 CHARDONNAY	Far Niente, Napa 2013	110
013 GRUNER VELTLINER	Zocker, EdnaValley	11/42
265 RIESLING	Handley, Anderson Valley 2014	48
016 ROSE	Gamble, Napa	12/46
014 SAUVIGNON BLANC	Gainey, Santa Ynez	11/40
277 SAUVIGNON BLANC	Matanzas Creek, Sonoma 2015	56
290 VIOGNIER	Freemark Abbey, Napa 2013	58

CALIFORNIA REDS

053 CABERNET SAUVIGNON	Twenty Rows, Napa	13/48
054 CABERNET SAUVIGNON	Eberle, Paso Robles	16/62
320 CABERNET SAUVIGNON	Heitz, Napa 2012	96
322 CABERNET SAUVIGNON	Meyer, Oakville 2013	88
324 CABERNET SAUVIGNON	Nickel & Nickel, Napa 2013	156
055 MERLOT	Chelsea Goldschmidt, Dry Creek Valley	12/48
338 MERLOT	Gainey, Santa Ynez 2013	49
339 MERLOT	Hill Family, Napa 2013	78
058 PINOT NOIR	Sean Minor, Central Coast	11/42
059 PINOT NOIR	Trione, Russian River Valley	15/58
352 PINOT NOIR	Failla, Sonoma 2014	75
353 PINOT NOIR	Morgan, Santa Lucia 2014	85
354 PINOT NOIR	Dumol, Russian River 2013	118
358 RED BLEND	La Storia, Cuvee 32, Napa 2013	65
370 SYRAH	Saxon Brown, Sanoma Coast 2009	65
385 SYRAH	Tuscandido, South Coast 2013	45
062 ZINFANDEL	Quivara, Dry Creek Valley	12/48
390 ZINFANDEL	Saldo, Prisoner Wine Co., Oakville 2014	75

ITALIAN WHITES

240 FALANGHINA	Michele Alois, Campania 2013	46
245 CORTESE	Pio Cesare, Gavi, Piedmont 2014	48
248 GRECO DI TUFO	San Gregorio, Campania 2014	55
250 MORO BIANCO*	Marco Carpineti, Cori - Lazio 2010	54
012 PINOT GRIGIO	Barone Fini, Trentino 2015	10/38
252 PINOT BIANCO	Kettmeier, Alto Adige 2014	46
255 PINOT GRIGIO	Terlato, Friuli 2014	56
016 REISLING	Primo Amore, Lombardy	11/40
015 ROSE	Costa Ripa Rosamara, Lombardy	13/48
275 SAUVIGNON BLANC	Costello Della Sala 2013	44

ITALIAN REDS

310 AMARONE	Santori Corte Bra, Valpolicella 2008	105
312 AMARONE	Masi, Veneto 2011	95
051 BARBERA D'ALBA	Marchesi di Barolo, Piedmont	13/52
314 BARBARESCO	Batasiolo, Piemonte 2012	95
316 BAROLO	Mauro Veglio, La Morra 2011	75
317 BAROLO	Massolino, Piedmont 2012	115
318 BRUNELLO DI MONTALCINO	Torre Guelfa, Toscana 2011	75
319 BRUNELLO DI MONTALCINO	Castiglion del Bosco, 2011	90
328 CAPOLEMOLE*	Marco Carpineti, Cori-Lazio 2013	65
052 CHIANTI CLASSICO	Toscolo, Toscana	11/42
330 CHIANTI CLASSICO	Castello d'Albola, Toscana 2012	55
332 CHIANTI CLASSICO RISERVA	Felsina, Toscana 2013	65
335 CORVINA	Campofiorin, Ripasso, Veneto 2012	48
337 MALBEC	Antinori 'Vie Cave', Toscana 2009	65
056 MONTEPULCIANO D'ABRUZZO	Il Feuduccio, Abruzzo	10/39
340 NEBBIOLO	Travaglini, Piedmont 2014	55
060 SANGIOVESE	Villa Antinori, Toscana	13/49
063 SUPER TUSCAN	PoderNuovo, Therra, Toscana 2012	16/62
360 SUPER TUSCAN	Terrabianca, 'Campaccio' Toscana 2012	68
362 SUPER TUSCAN	'Oreno,', Tenuta Sette Ponti, Toscana 2013	128
366 SUPER TUSCAN	Ca'marcanda Promis, Gaja, Toscana 2013	100
375 TIGNANELLO	Antinori, Toscana 2013	195
376 TUFALICCO*	Marco Carpineti, Cori-Lazio	50
378 VALPOLICELLA	Secco-Bertani, Veneto 2011	70
380 VINO NOBILE DI MONTEPULCIANO	Avignonesi, 2012	85

BA DAILY DEALS

Available after 5pm

INDUSTRY SUNDAY 20% off total bill with proof of employment *not applicable with other promotions

PIZZA MONDAY \$12 house pizzas
available on to go orders until 630pm

WINE TUESDAY 50% off select bottles of wine
OR no corkage fee
bottles under \$100, exclusions may apply

PASTA WEDNESDAY \$15 house pastas
add a glass of house wine for \$5



**These wines are from the home town vineyard of Giuseppe, one of the owners, and we are pleased to share a piece of his childhood and a little part of 'home' with our patrons.*

Visit our Marketplace for our Italian imported "Marco Carpineti" cold pressed olive oil, harvest 2015

Bottega AMERICANO is founded on the concept of Old World Italy meets New World California. Our patrons have been enjoying this concept in our menu since opening and the wine list is a reflection of this concept.



Bottega AMERICANO



• DINNER •

Winter, 2016

SALUMERIA

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

MEATS

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

CHEESES

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

ANTIPASTI

- OYSTERS ON THE HALF SHELL prosecco mignonette, spicy tomato conserva, charred lemon 15 half / 29 full
STEAMED MUSSELS chorizo, white wine, garlic-herb butter, cream, Calabrian chiles, grilled bread 18
WOODFIRED SHRIMP castelvetrano olives, roasted tomatoes, braised kale 17
CALAMARI FRITTI cauliflower, lemon, Bottega aioli, 15
WARM MARINATED OLIVES garlic, fennel, orange zest, rosemary 9
CRISPY BRUSSEL SPROUTS romesco, toasted cumin, lemon 10
BAKED HUMBOLDT FOG GOAT CHEESE mushrooms, roasted tomatoes, roasted garlic, crostini 14
MEATBALLS beef and pork, reggiano, pesto 12
ARANCINI tomato fonduta, peas, mushrooms 13
SMASHED AVOCADO BRUSCHETTA truffle, pecorino, basil 12
BEEF CARPACCIO reggiano, arugula, horseradish crema, pickled mustard seeds, toast 17
DI STEFANO BURRATA speck, mostarda, aged balsamic, Giuseppe's olive oil, seasonal fruit, arugula, toast 17

INSALATE & ZUPPA

Add a protein: chicken 6, shrimp 8, salmon 9

- CANDIED PECAN SALAD young greens, local pears, cranberries, gorgonzola, balsamic dressing 10/15
WINTER CAPRESE roasted tomatoes, mozzarella fiordilatte, BA pesto, castelvetrano olives, Giuseppe's olive oil, grilled foccacia 16
CHOPPED SALAD cherry tomatoes, olives, artichokes, ceci beans, fire roasted peppers, sharp provolone, finocchiona salame 10 / 15
CAESAR SALAD little gem, anchovies, garlic-reggiano dressing, chives, toast 10 / 14
ARUGULA SALAD reggiano, lemon, Giuseppe's olive oil 10 / 14
VEGETABLE RIBOLLITA SOUP three bean, reggiano, grilled bread 10

PASTA

- PAPPARDELLE braised lamb sugo, young pecorino, mint 22
BUTTERNUT SQUASH CAPPELLACCI black truffle butter, crispy sage, kale, reggiano 21
SAFFRON TAGLIOLINI jumbo shrimp, blistered tomatoes, arugula, toasted garlic-wine broth 22
GNOCCHI CAPRESE tomato sauce, burrata, pangrattato, basil oil 19
PACCHERI truffle panna, pork guanciale, english peas, mushrooms 19
ORECCHIETTE fennel sausage, roasted tomatoes, fresno chiles, broccolini, smoked ricotta 19
SPAGHETTI & MEATBALLS reggiano, pesto, tomato basil 18
AGLIO OLIO spaghetti, toasted garlic, chili flakes, EVOO 15
add chicken 6, shrimp 8, salmon 8

PIATTI

- SALMON caramelized fennel, local mushrooms, blue lake beans, tomato fonduta 28
SEABASS toasted farro, romesco, farmers market vegetables, chive oil 32
WOODFIRED WHOLE BRANZINO baby leeks, roasted fingerling potatoes, salsa verde, charred lemon 34
LAMB OSSO BUCO mascarpone polenta, roasted tomatoes, braised kale, pine nut-mint pangrattato 33
FLAT IRON STEAK TOSCANA slow roasted potatoes, arugula, shaved reggiano, aged balsamic vinocotto 30
PORK SHOULDER BRASATO sweet potato hash, brussel sprouts, charred onion, braising reduction, hazelnuts 29

PIZZA

- MARGHERITA tomato, basil, mozzarella, Giuseppe's olive oil 16
add fennel sausage / truffle salame 5
FENNEL SAUSAGE cauliflower panna, goat cheese, mozzarella, roasted tomatoes, kale, lemon zest 19
BIANCA INVERNALE fuyu persimmon, speck, arugula, mozzarella, parmigiano, olive oil 19
PEPPERONI Zoe's pepperoni, tomato, fresh mozzarella, fresno chiles, charred scallions, basil 18
MUSHROOM cauliflower panna, fontina, thyme, truffle, caramelized onion 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/bottle with 2 bottle maximum. / Please alert server of any food allergies or preferences as our menu descriptions do not list all ingredients. / For your convenience, parties of 8 or more will be automatically charged a 20% service fee.