

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
012 CHARDONNAY Saintsbury, Carneros	12/46
220 CHARDONNAY Sonoma Cutrer, Sonoma	53
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, Edna Valley	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 2014	56

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 2012	88
325 CABERNET SAUVIGNON Stonestreet, Sonoma 2013	78
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 GAVI Pio Cesare, Cortese, Piedmont 2015	48
248 GRECO DI TUFO San Gregorio, Campania 2014	55
250 MORO BIANCO* Marco Carpineti, Cori - Lazio 2010	54
252 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 2010	95
051 BARBERA D'ALBA Marchesi di Barolo, Piedmont	13/52
314 BARBARESCO Batasiolo, La Morra 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 2011	55
332 CHIANTI CLASSICO RISERVA Felsina, Toscana 2011	65
335 CORVINA Campofiorin, Ripasso, Veneto 2011	48
337 MALBEC Antinori 'Vie Cave', Toscana 2009	65
056 MONTEPULCIANO D'ABRUZZO Il Feuduccio, Abruzzo	10/39
340 NEBBIOLO Travagliani, 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, 2013	85

BA DAILY DEALS

Available after 6pm

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 wine bottles
OR no corkage fee *bottles under \$100, exclusions may apply

PASTA WEDNESDAY \$15 signature pastas
*add a \$5 house wine to any pasta purchase



**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

• LUNCH •

Winter, 2016

ANTIPASTI

- MEATBALLS** beef and pork, reggiano, five herb pesto 12
ARANCINI reggiano fonduta, peas, mushrooms, truffle 12
STEAMED MUSSELS chorizo, white wine, garlic-herb butter, cream, calabrian chiles, grilled bread 18
CHEF'S SELECTION OF SALUMI & CHEESE seasonal accompaniments, crostini 20
VEGETABLE RIBOLLITA ZUPPA three bean, reggiano, grilled bread 10
DI STEFANO BURRATA speck, mostarda, aged balsamic, Giuseppe's olive oil, seasonal fruit, arugula, toast 17

INSALATE & PANINI'S

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

- CANDIED PECAN SALAD** young greens, local pears, cranberries, gorgonzola, balsamic dressing 13
CHOPPED SALAD cherry tomatoes, olives, artichokes, ceci beans, fire roasted peppers, sharp provolone, finocchiona salame 15
CAESAR SALAD little gem, anchovies, garlic-reggiano dressing, chives, toast 12
FARMERS MARKET SALAD baby greens, local offerings, goat cheese, balsamic vinaigrette 10
ROTISSERIE CHICKEN SALAD apples, celery, bacon, grapes, croutons, walnuts, romaine, buttermilk dressing 17
SHRIMP & QUINOA arugula, feta, almonds, cucumber, tomatoes, fennel, avocado, lemon vinaigrette 22
BLACKENED TUNA NICOISE seared albacore tuna, egg, fire roasted peppers, pickled blue lake beans, olives, potatoes, tomatoes, oregano vinaigrette 20



- HALF PANINI** choice of below served with cup of soup or house salad 11
CAPRESE PANINI mozzarella, roasted tomatoes, pesto 13
GRILLED CHICKEN PANINI fire roasted peppers, fontina, broccolini, roasted garlic aioli 13
ALBACORE TUNA MELT PANINI fontina, egg, roasted tomatoes, roasted garlic aioli 13
ITALIAN "CUBANO" PANINI mortadella, finocchiona, mostarda, house pickles, fontina 13
SAN DANIELE PROSCIUTTO roasted tomatoes, pesto, burrata, arugula 13
add truffle-reggiano fries 4

EXPRESS BUSINESS LUNCH 22

STARTER

- VEGETABLE RIBOLLITA SOUP** three bean, reggiano, grilled bread
CAESAR SALAD little gem, anchovies, garlic-reggiano dressing, chives, toast
FARMERS MARKET SALAD baby greens, local offerings, goat cheese, balsamic vinaigrette

ENTREE

- GRILLED SALMON** roasted fingerling potatoes, farmers market vegetables, tomato fonduta
CHICKEN MILANESE herb pangrattato, arugula, blistered cherry tomatoes, shaved reggiano, oregano vinaigrette
SPAGHETTI & MEATBALLS reggiano, pesto, tomato basil
GNOCCHI CAPRESE tomato sauce, burrata, pangrattato, basil oil

PASTA & PIATTI

- PAPPARDELLE** braised lamb sugo, pecorino, mint 22
BUTTERNUT SQUASH CAPPELLACCI black truffle butter, crispy sage, kale, reggiano 21
GNOCCHI CAPRESE tomato sauce, burrata, pangrattato, basil oil 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
GRILLED SALMON roasted fingerling potatoes, roasted farmers market vegetables, tomato fonduta 24
CHICKEN MILANESE herb pangrattato, arugula, blistered cherry tomatoes, shaved reggiano, oregano vinaigrette 19

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 19
MUSHROOM cauliflower panna, fontina, thyme, truffle, caramelized onion 18
PEPPERONI Zoe's pepperoni, tomato, fresh mozzarella, fresno chiles, charred scallions, basil 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.