



FARMER'S
EST.  2014
BOTTEGA

SAN DIEGO
Restaurant
Week 
MARCH 3 - 10
Presented by California Restaurant Association

SAN DIEGO RESTAURANT WEEK

2024

Three-Course Dinner | \$55 per person

FIRST COURSE

Choice of:

HOUSE MEATBALLS

Spicy tomato sauce + herbs + shaved parmesan + cannelloni beans + mint

HEARTS OF ARTICHOKE

Parsley beurre blanc + ciabatta

OCEAN CHICHARRON

Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers

BOTTEGA SALAD GF VEG

Shaved fennel + radish + mix berries + goat cheese + honey vinaigrette

CLAM CHOWDER

SECOND COURSE

Choice of:

PORTOBELLO NAPOLEON GF VEG

Tomato + artichoke + eggplant + bell pepper + au jus

FENNEL SAUSAGE CAVATELLI

Tomato chutney + garlic + herbed goat cheese + arugula

CHICKEN FLORENTINE

Franchise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes

SHORT RIB

Herb soft polenta + herbs + tobacco onions + red wine reduction

CATCH OF THE DAY +\$5

Please ask your server for details

PORK OSSOBUCO

Wild mushrooms, marscapone risotto + red wine reduction

THIRD COURSE

Choice of:

**Bread pudding
of the day**

Chocolate Cake

Mexican flan