



BOTTEGA

MODERN LOCAL EATERY

PE INIZIA

ZUPPA DEL GIORNO 9

homemade soup of the day

INSALATA DI SPINACI & BARBABIETOLE 14

spinach, almonds, dried fruit, beets, goat cheese EVOO

INSALATA DI CESARE* 12

organic romaine lettuce, parmigiano, croutons & garlic aioli

BURRATA ALLA CAPRESE 15

ADD PROSCIUTTO 5

creamy burrata cheese, seasonal tomatoes, basil & balsamic

POLPETTE AL SUGO 13

homemade meatballs with san marzano tomato sauce

BRUSCHETTA

(TOASTED BREAD WITH TOPPINGS)

PARMA 13

Burrata cheese with 24months aged prosciutto di parma

POMODORI 11

fresh tomatoes, garlic, basil & extra virgin olive oil

PASTA A MANO

SPAGHETTI CON LE POLPETTE 21

san marzano tomato sauce sauteed with meatballs

LASAGNA BOLOGNESE 22

baked housemade pasta sheets with ragu bolognese sauce

MEZZEMANICHE BOSCAIOLA 23

rigatoni, mushroom, onion, english peas, italian sausage choice of cream, tomato or vodka cream sauce

SACCHETTI 22

pasta filled with italian cheeses, fresh pear, walnuts, gorgonzola

SALMONE FETTUCCINE 24

fettuccine pasta with salmon in a creamy pink sauce

FRITTI

MOZZARELLA IN CARROZZA 14

lightly breaded fresh bufala mozzarella & tomato sauce

CAVOLETTI DI BRUXELLES 12

marinated fried brussel sprouts, pecorino romano, citrus

CALAMARI FRITTI 16

farro flour calamari & seasonal vegetables with housemade aioli

SHRIMP SCAMPI 18

Shrimps sauteed with calabrian spicy, parsley, meyer lemon in a garlic white wine

CROCCHETTE DI VERDURE 14

breaded vegetarian croquettes, black truffle dipping sauce

WAFFLE FRIES 12

waffle fries & white truffle oil from alba

CARCIOFI 13

fried organic artichoke hearts & garlic aioli

PASTA A MANO

FETTUCCINE ALFREDO 17

fettuccine pasta with our signature alfredo sauce

AMATRICIANA 22

spaghetti with guanciale, onion & mild spicy tomato sauce

MEZZELUNE AI PORCINI 22

ravioli stuffed with porcini mushroom & black truffle cream

GNOCCHI 21

freshly made potato dumplings from Grandma's recipe ask about our choice of sauces

RAGU' D'AGNELLO AL LAMBRUSCO 23

trofie with slowly cooked lamb ragu', pecorino & rosemary

YOU NAME IT WE MAKE IT (BUILD YOUR OWN PASTA) 17

PASTA

RIGATONI

FETTUCCINE

RAVIOLI PORCINI 3

GLUTEN FREE PENNE 2

SAUCE

TOMATO - ALFREDO

VODKA PINK - BOLOGNESE 3

BLACK TRUFFLE CREAM 4

PESTO 3 - ARRABBIATA 2

PROTEIN

CHICKEN 5 - MEATBALLS 6

ITALIAN SAUSAGE 5

SALMON 7 - ANCHIOVESE 3

GUANCIALE 6

OTHERS

MUSHROOM 3 - BURRATA 6

SPINACH 4 - CAPERS 2

OLIVES 2 - BASIL 2

CALABRIAN CHILE 2

PIZZA ROMANA

(ADD ON) PROSCIUTTO 5 ITALIAN SAUSAGE 5 SALAME 5 BURRATA 6

MARGHERITA 19

fresh basil, tomato sauce, fior di latte & evoo

PROSCIUTTO 23

fior di latte, prosciutto san daniele, fresh artichokes & burrata

GUANCIALE 22

pecorino, guanciale, honey, fior di latte & balsamic reduction

CALZONE 20

folded with salami, mushrooms, onions, tomato sauce & mozzarella

SALSICCIA 21

mozzarella, Italian sausage, mushroom, onion tomato sauce

PEPPERONI 20

mozzarella, onion, pepperoni & san marzano tomato sauce

NAPOLETANA 19

kalamata olives, oregano, roasted garlic & tomato sauce

TARTUFATA 23

fior di latte, wild mushrooms with black truffle cream

ENTREE

CHICKEN PARMIGIANA 27

lightly breaded chicken breast with mozzarella & rigatoni

BRANZINO 31

fillet of wild mediterranean sea-bass

PARMIGIANA DI MELANZANE 25

baked eggplant in tomato sauce & mozzarella

COSTELETTI DI MANZO 34

braised short ribs in red wine reduction with polenta

INSTAGRAM @VALENCIABOTTEGA

WE SUPPORT LOCAL FARMS AND ORGANIC PRODUCTS IN ORDER TO BRING OUT GENUINE FLAVORS COMBINED WITH AUTHENTIC "GRANDMAS" RECIPES

3% WILL BE ADDED ON YOUR CHECK FOR SF EMPLOYER MANDATES

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE GUESTS

