

## PE INIZIA

### ZUPPA DEL GIORNO 8

*homemade soup of the day*

### INSALATA DI RUCOLA 12

*fresh organic arugula, cherry tomatoes and shaved parmigiano*

### INSALATA DI CESARE\* 10

*organic romaine lettuce, parmigiano, croutons & garlic aioli*

### BURRATA ALLA CAPRESE ADD PROSCIUTTO \$5 15

*creamy burrata cheese, seasonal tomatoes, basil & balsamic*

### POLPETTE AL SUGO 11

*homemade meatballs with san marzano tomato sauce*

### FARRO 15

*farro, cherry tomatoes, onions, olives, anchovies & ricotta salata*

## BRUSCHETTA (TOASTED BREAD WITH TOPPINGS)

### FUNGHI 12

*wild mushroom, smoked mozzarella & truffle oil*

### POMODORI 8

*fresh tomatoes, garlic, basil & extra virgin olive oil*

# BOTTEGA

MODERN LOCAL EATERY

## FRITTI

### MOZZARELLA IN CARROZZA 12

*lightly breaded fresh bufala mozzarella & tomato sauce*

### CAVOLETTI DI BRUXELLES 11

*marinated fried brussel sprouts with pecorino romano & citrus*

### CALAMARI FRITTI 15

*farro flour calamari & seasonal vegetables with housemade aioli*

### CRAB CAKE 14

*our famous crab cake & spicy aioli*

### 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

### SPAGHETTI CON LE POLPETTE 19

*san marzano tomato sauce sauteed in pasta with meatballs*

### AMATRICIANA 22

*spaghetti pasta with guanciale, onion & mild spicy tomato sauce*

### GNOCCHI 17

*freshly made potato dumplings from grandma's secret recipe*

### MEZZEMANICHE BOSCAIOLA 21

*rigatoni, mushroom, onion, italian sausage, cream or tomato sauce*

### SACCHETTI 19

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

### FETTUCCINE ALFREDO 15

*fettuccine pasta with our signature alfredo sauce*

### CARBONARA 21

*rigatoni, smoked guanciale in creamy yolk sauce & pecorino*

### MEZZELUNE AI PORCINI 18

*ravioli stuffed with porcini mushroom & black truffle cream*

### LASAGNA 20

*baked housemade pasta sheets with ragu bolognese sauce*

### SALMONE FETTUCCINE 19

*fettuccine pasta, grilled salmon in a creamy pink sauce*

## YOU'LL NAME IT WE'LL MAKE IT (BUILD YOUR OWN PASTA) 15

### PASTA

spaghetti / fettuccine  
rigatoni / porcini Ravioli +2  
gluten free penne +1.5

### SAUCE

tomato / alfredo cream  
pink / arrabbiata / bolognese 2  
black truffle cream 3  
gorgonzola 3 / pesto 2

### PROTEIN

chicken 4 / salmon 6  
Italian sausages 5 / prosciutto 4  
meatballs 7 / guanciale 6

## PIZZA ROMANA

(Add on) Prosciutto \$5 Italian sausage \$3 Salame \$3 Burrata \$5 Pepperoni \$5

### Margherita 17

*fresh basil, tomato sauce, fior di latte & evoo*

### PROSCIUTTO 20

*fior di latte, prosciutto san danielle, fresh artichokes & burrata*

### QUATTRO FORMAGGI 18

*pecorino, fresh and smoked mozzarella, gorgonzola & walnuts*

### CALZONE 19

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

### SALSICCIA 19

*mozzarella, Italian sausage, mushroom, onion & tomato sauce*

### SALAME 19

*spicy soppressata, smoked and fresh cheese & tomato sauce*

### VEGANA 18

*tomato sauce, mushrooms, olives, sundried tomatoes & arugula*

### TARTUFATA 21

*fior di latte, wild mushrooms with black truffle cream*

## ENTREE

### CHICKEN PARMIGIANA 24

*lightly breaded chicken breast with mozzarella & rigatoni pasta*

### BRANZINO 29

*fillet of wild mediterranean sea-bass*

### PARMIGIANA DI MELANZANE 21

*baked eggplant in tomato sauce & mozzarella*

### BISTECCA DI MANZO 32

*grass-fed grilled ribeye steak & truffle sea salt*

## BEER \$7

PERONI '20 VERDEJO, DUQUESA - 10/38  
ANCHOR STEAM '19 SAUVIGNON BLANC, TRAMONTI - 11/42  
LAGUNITAS IPA '18 SEMPRE VIVE, CHARDONNAY - 13/50  
ST PAULI %0 PROOF '19 PINOT GRIGIO, LEONARDO - 10/38  
'17 ALTEMURA, FIANO - 12/46  
'19 FALANGHINA, SVELATO - 13/50

## WHITE

## RED

'20 TEMPRANILLO, ROAD - 10/38  
'19 SANGIOVESE, CECCHI - 11/42  
'20 MONTEPULCIANO, SCARPONE - 13/50  
'17 CHIANTI, CASTELLO D'ALBOLA - 12/46  
'18 SUPER TUSCAN, MODUS - 15/58  
'17 BAROLO, VILLA BALESTRA - 21/82

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

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