

MENU

CIRCA



1994

BOTTEGA
CUCINA & MERCATO ITALIANO

Buona, Semplice, Italiana

#PASTAISLIFE
@eatbottega

CAFFE & TE
COFFEE & TEA

- \$3.10

ESPRESSO
- \$3.90

DOPPIO ESPRESSO
- \$4.15

MACCHIATO
- \$4.25

AMERICANO
- \$4.25

SMALL
- \$4.75

GRANDE
- \$4.75

CAPPUCCINO
- \$4.75

SMALL
- \$5.25

GRANDE
- \$4.75

ICED AMERICANO
- \$5.25

ICED CAFFE E LATTE
- \$4.75

CAFFE E LATTE
- \$4.75

SMALL
- \$5.25

GRANDE
- \$3.64

HOT TEA
- \$4.16

SMALL
- \$4.16

GRANDE
- MAKE IT WITH OAT MILK + 1.00
- ADD FLAVOR:
- VANILLA, CARAMEL HAZELNUT +0.60
- SEASONAL +0.75



DOLCI
SWEETS

- \$7.55

TIRAMISU

Layers of ladyfingers soaked in Italian espresso coffee, silky mascarpone cream, dusted with cacao
- \$6.75

BOTTEGA STYLE BREAD PUDDING
- \$5.45

CANNOLI

Traditional Sicilian shells filled with lush ricotta cream and chocolate chips
- \$3.50

MINI CANNOLI
- \$5.45

CANNOLO

Flaky pastry dough filled with either sweet pistachio cream or Nutella

COLAZIONE
BREAKFAST

- \$7.50

BREAKFAST PANINO

Lightly toasted Toscano bread with eggs, provolone cheese

Add Arugula + Pesto Mayo

Add Fresh Tomatoes +1.25

Add Crispy Pancetta +2.15

Add Sausage +2.15
- \$6.25

PLAIN FRITTATA

Topped with arugula, balsamic glaze and E.V.O.O.
- \$7.00

SAUSAGE & RICOTTA FRITTATA*

Topped with pesto
- \$7.00

HAM & CHEESE FRITTATA

Topped with arugula, balsamic glaze and E.V.O.O.
- \$6.75

BREAKFAST BRUSCHETTA

Lightly toasted Toscano bread with cheese omelette and fresh tomatoes

Add Prosciutto +2.08
- \$6.75

BRUSCHETTA DOLCE

Lightly toasted Toscano bread with cinnamon ricotta cream, topped with fresh fruit, Nutella drizzle and basil

ANTIPASTI
APPETIZERS



- \$4.70

CHICKEN CROQUETTE

Crispy potato and chicken
- \$5.75

SAUSAGE ARANCINI

Crispy rice balls filled with cheese, pomodoro sauce and Italian sausage
- \$8.25

HAM & CHEESE SFOGLIATELLA

Flaky pastry dough filled with ham and asiago cheese
- \$4.70

BRUSCHETTA (BRUS-KET-TAH)

Lightly toasted Toscano bread with garlic topped with chopped fresh tomato dressed with basil, spices, and E.V.O.O.

Add Prosciutto +2.15

Add Mozzarella +2.15
- \$8.25

SPINACH, ZUCCHINI, & CHEESE SFOGLIATELLA

Flaky pastry dough filled with spinach, zucchini, and cheese

GELATO & AFFOGATO

- \$5.50

GELATO CUP

MINI
- \$7.50

PICCOLO
- \$9.50

GRANDE
- \$7.50

GELATO CONE

PICCOLO
- \$9.50

GRANDE
- \$17.00

PINT
- \$10.60

AFFOGATO

One gelato flavor + a shot of espresso



- +2.00

TOPPINGS FOR COFFEE, SWEETS & GELATO

PANNA(WHIPPED CREAM)

NUTELLA DRIZZLE

PISTACCHIO DRIZZLE

NOCCIOLA DRIZZLE



KINDLY INFORM US OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS, PLEASE.

Please note that while our kitchen is not entirely gluten-free, many of our offerings can be considered gluten-friendly.

VEGETARIAN VEGAN GLUTEN FREE CONTAINS NUTS CONTAINS PORK

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

INSALATE
SALADS

- \$16.25

CAPRESE

Fresh tomatoes, basil and ciliegini mozzarella over a bed of mixed greens with balsamic glaze and olive oil
- \$14.25

TOSCANA

Sundried tomatoes, artichokes, roasted red peppers, and mushrooms over a bed of mixed greens, with balsamic vinaigrette
- \$14.25

CESARE (CAESAR)

Anchovies, croutons, shaved Parmigiano cheese over romaine lettuce with caesar dressing
- \$14.25

PEAR AND PARMIGIANO

Fresh pear, shaved Parmigiano cheese, and walnuts over a bed of arugula with lemon olive oil vinaigrette

TOPPINGS

- \$3.00

MOZZARELLA
- \$2.45

BROCCOLI
- \$2.45

MUSHROOM
- \$2.45

PEPPERS
- \$4.90

SHRIMP
- \$4.90

GRILLED CHICKEN
- \$4.90

ITALIAN SAUSAGE

P
- \$3.95

PANCETTA

P
- \$3.95

PROSCIUTTO

P
- \$3.00

POLPETTA/MEATBALL

P

(PER UNIT)

PASTA

CREATE YOUR PERFECT PASTA BOWL:
CHOOSE A PASTA SHAPE, PICK YOUR FAVORITE HOUSE SAUCE,
AND ADD AS MANY TOPPINGS AS YOU DESIRE.

PASTA SHAPE

- \$11.75

PENNE
- \$11.75

SPAGHETTI
- \$11.75

FETTUCCINE
- \$13.75

GLUTEN FREE
- \$14.75

GNOCCHI
- \$15.75

CHEESE TORTELLINI
- \$19.00

LOBSTER RAVIOLI

SEASONAL

+3.25
PRIMAVERA
mushroom, broccoli, carrots, celery, onions
(only available from April - September)

+3.25
PUMPKIN TORTELLONE
with butter and sage
(only available from October - March)

AL FORNO & SOUPS OF THE DAY
BAKED DISHES

- \$14.00

PARMIGIANA DI MELANZANE

Baked layers of eggplant, Pomodoro sauce, and Parmigiano cheese
- \$14.00

LASAGNA

Baked layers of pasta, bechamel, Parmigiano cheese and Bolognese sauce
- \$17.25

CHICKEN PARMIGIANA

Golden crispy chicken breast topped with pomodoro sauce and Parmigiano cheese over Pomodoro pasta
- \$8.00

RIBOLLITA
- \$8.00

LENTIL
- \$8.00

CREAMY MINESTRONE BROTH & TORTELLINI



PANINI
SANDWICHES

- \$16.25

BOTTEGA

Prosciutto, sopressata, mozzarella, roasted red pepper and olive oil
- \$15.25

ROAST BEEF

Caramelized onions, provolone cheese, lightly dressed arugula on toscano bread
- \$13.25

CAPRESE

Fresh mozzarella, tomato, basil

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Add Prosciutto +3.95
- \$16.25

TACCHINO

Turkey, crispy pancetta, fresh tomato, lightly dressed mix greens & pesto mayo
- \$17.25

CHICKEN PARMIGIANA

Crispy breaded chicken breast, topped with pomodoro sauce and provolone cheese
- \$15.25

ITALIANO

Salame, sopressata, mortadella, provolone cheese, onions, lettuce, tomato, pickles, and hots, dressed with vinager and olive oil
- \$15.25

POLPETTE (MEATBALL)

Polpette topped with house Pomodoro sauce sprinkled with Parmigiano cheese

Add Provolone Cheese +2.00

Add Mozzarella Cheese +3.00
- \$15.25

MELANZANE

Crispy breaded eggplant, fresh mozzarella, lightly dressed mixed greens with sundried tomato-ricotta spread
- \$15.25

MORTA-DELLA

Mortadella, fresh mozzarella, pesto, toasted pistachios and lemon zest

ALL SAUCES ARE GF

HOUSE SAUCES
TRADITIONAL



- +2.15

POMODORO

Tomato and basil
*make it spicy, add peperoncino
- +2.15

FEDORA

Pomodoro, rosemary, cream
- +2.15

ALFREDO

Butter, cream, cheese, black pepper
- +2.15

VODKA

Creamy Pomodoro sauce, with vodka
- +2.15

CREAMY CARBONARA

Egg yolk, cream, cheese, crispy pancetta, and black pepper
- +2.15

BOLOGNESE

Ground beef and pork, spices slowly cooked in pomodoro sauce
- +2.15

PESTO

Fresh basil, Parmigiano cheese, Olive Oil, pine nuts
- +3.25

ANDREA

Prosciutto, sweet peas, mushrooms, cream, sprinkled with truffle oil
- +3.25

MICHELANGELO

Fresh tomato, mozzarella, basil
- +3.25

PESCE

shrimp, scallops, thyme in a mild spicy pomodoro sauce
- +3.25

MEDICI

Italian Sausage, mushroom in creamy pomodoro sauce
- +3.25

GORGONZOLA

Creamy gorgonzola with a touch of nutmeg, topped with walnuts

#PASTAISLIFE

Judgment free-carb since 1994



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- CAFFE E LATTE
- \$4.75

SMALL
- \$5.25

GRANDE
- HOT TEA
- \$3.64

SMALL
- \$4.16

GRANDE

MAKE IT WITH OAT MILK + 1.00

ADD FLAVOR:
VANILLA, CARAMEL HAZELNUT +0.60
SEASONAL +0.75

TOPPINGS +2.00
PANNA(WHIPPED CREAM)
NUTELLA DRIZZLE
PISTACCHIO DRIZZLE
NOCCIOLA DRIZZLE



DOLCI SWEETS

- \$7.55

TIRAMISU

Layers of ladyfingers soaked in Italian espresso coffee, silky mascarpone cream, dusted with cacao
- \$6.75

BOTTEGA STYLE BREAD PUDDING
- \$5.45

CANNOLI

Traditional Sicilian shells filled with lush ricotta cream and chocolate chips
- \$3.50

MINI CANNOLI
- \$5.45

CANNOLO

Flaky pastry dough filled with either sweet pistachio cream or Nutella

COLAZIONE BREAKFAST

- \$7.50

BREAKFAST PANINO

Lightly toasted Toscano bread with eggs, provolone cheese

Add Arugula + Pesto Mayo

Add Fresh Tomatoes +1.25

Add Crispy Pancetta +2.15

Add Sausage +2.15
- \$6.25

PLAIN FRITTATA

Topped with arugula, balsamic glaze and E.V.O.O.
- \$7.00

SAUSAGE & RICOTTA FRITTATA*

Topped with pesto
- \$6.75

BREAKFAST BRUSCHETTA

Lightly toasted Toscano bread with cheese omelette and fresh tomatoes
- \$7.00

HAM & CHEESE FRITTATA

Topped with arugula, balsamic glaze and E.V.O.O.
- \$4.75

BRUSCHETTA DOLCE

Lightly toasted Toscano bread with cinnamon ricotta cream, topped with fresh fruit, Nutella drizzle and basil

ANTIPASTI APPETIZERS



- \$4.70

CHICKEN CROQUETTE

Crispy potato and chicken
- \$5.75

SAUSAGE ARANCINI

Crispy rice balls filled with cheese, pomodoro sauce and Italian sausage
- \$8.25

HAM & CHEESE SFOGLIATELLA

Flaky pastry dough filled with ham and asiago cheese
- \$4.70

BRUSCHETTA (BRUS-KET-TAH)

Lightly toasted Toscano bread with garlic topped with chopped fresh tomato dressed with basil, spices, and E.V.O.O.
- \$8.25

SPINACH, ZUCCHINI, & CHEESE SFOGLIATELLA

Flaky pastry dough filled with spinach, zucchini, and cheese



PANINI SANDWICHES



- \$16.25

BOTTEGA

Prosciutto, sopressata, mozzarella, roasted red pepper and olive oil
- \$15.25

ROAST BEEF

Caramelized onions, provolone cheese, lightly dressed arugula on toscano bread
- \$13.25

CAPRESE

Fresh mozzarella, tomato, basil
- \$16.25

TACCHINO

Turkey, crispy pancetta, fresh tomato, lightly dressed mix greens & pesto mayo
- \$17.25

CHICKEN PARMIGIANA

Crispy breaded chicken breast, topped with pomodoro sauce and provolone cheese
- \$15.25

ITALIANO

Salame, sopressata, mortadella, provolone cheese, onions, lettuce, tomato, pickles, and hots, dressed with vinager and olive oil
- \$15.25

POLPETTE (MEATBALL)

Polpette topped with house Pomodoro sauce sprinkled with Parmigiano cheese
- \$15.25

MELANZANE

Crispy breaded eggplant, fresh mozzarella, lightly dressed mixed greens with sundried tomato-ricotta spread
- \$15.25

MORTA-DELLA

Mortadella, fresh mozzarella, pesto, toasted pistachios and lemon zest

VEGETARIAN VEGAN GLUTEN FREE CONTAINS NUTS CONTAINS PORK

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

AL FORNO

BAKED DISHES

\$14.00 **PARMIGIANA DI MELANZANE**  
Baked layers of eggplant, Pomodoro sauce, and Parmigiano cheese

\$14.00 **LASAGNA** 
Baked layers of pasta, bechamel, Parmigiano cheese and Bolognese sauce

\$17.25 **CHICKEN PARMIGIANA**
Golden crispy chicken breast topped with pomodoro sauce and Parmigiano cheese over Pomodoro pasta

SOUP OF THE DAY

\$8.00 **RIBOLLITA**  
\$8.00 **LENTIL**  
\$8.00 **CREAMY MINESTRONE**  
\$8.00 **BROTH & TORTELLINI**

INSALATE

SALADS

\$16.25 **CAPRESE**  
Fresh tomatoes, basil and ciliegini mozzarella over a bed of mixed greens with balsamic glaze and olive oil

\$14.25 **TOSCANA**  
Sundried tomatoes, artichokes, roasted red peppers, and mushrooms over a bed of mixed greens, with balsamic vinaigrette

\$14.25 **PEAR AND PARMIGIANO**   
Fresh pear, shaved Parmigiano cheese, and walnuts over a bed of arugula with lemon olive oil vinaigrette

\$14.25 **CESARE (CAESAR)**
Anchovies, croutons, shaved Parmigiano cheese over romaine lettuce with caesar dressing

TOPPINGS

\$3.00 **MOZZARELLA**
\$2.45 **BROCCOLI**
\$2.45 **MUSHROOM**
\$2.45 **PEPPERS**
\$4.90 **SHRIMP**
\$4.90 **GRILLED CHICKEN**
\$4.90 **ITALIAN SAUSAGE** 
\$3.95 **PANCETTA** 
\$3.95 **PROSCIUTTO** 
\$3.00 **POLPETTA/ MEATBALL** 
(PER UNIT)

PASTA

CREATE YOUR PERFECT PASTA BOWL:
CHOOSE A PASTA SHAPE, PICK YOUR FAVORITE HOUSE SAUCE,
AND ADD AS MANY TOPPINGS AS YOU DESIRE.

PASTA SHAPE

\$11.75 **PENNE**
\$11.75 **SPAGHETTI**
\$11.75 **FETTUCCINE**
\$13.75 **GLUTEN FREE**
\$14.75 **GNOCCHI**
\$15.75 **CHEESE TORTELLINI**
\$19.00 **LOBSTER RAVIOLI**

HOUSE SAUCES

TRADITIONAL

ALL SAUCES ARE GF

POMODORO +2.15
Tomato and basil
*make it spicy, add peperoncino

FEDORA  
Pomodoro, rosemary, cream

ALFREDO 
Butter, cream, cheese, black pepper

VODKA 
Creamy Pomodoro sauce, with vodka

CREAMY CARBONARA 
Egg yolk, cream, cheese, crispy pancetta, and black pepper

BOLOGNESE 
Ground beef and pork, spices slowly cooked in pomodoro sauce

PESTO  
Fresh basil, Parmigiano cheese, Olive Oil, pine nuts

+3.25 **ANDREA**  
Prosciutto, sweet peas, mushrooms, cream, sprinkled with truffle oil

+3.25 **MICHELANGELO**
Fresh tomato, mozzarella, basil

+3.25 **PESCE**
shrimp, scallops, thyme in a mild spicy pomodoro sauce

+3.25 **MEDICI** 
Italian Sausage, mushroom in creamy pomodoro sauce

+3.25 **GORGONZOLA**  
Creamy gorgonzola with a touch of nutmeg, topped with walnuts

#PASTAISLIFE

Judgment free-carb since 1994

SEASONAL

+3.25 

PRIMAVERA

mushroom, broccoli, carrots, celery, onions
(only available from April - September)

+3.25 

PUMPKIN TORTELLONE

with butter and sage
(only available from October - March)

BOTTEGA

