

{appetizers}

SEASONAL SOUP MP

Chef's Choice

POINT JUDITH CALAMARI 16

San Marzano Marinara, Cherry Pepper Aioli, Arugula

CRISPY BRUSSELS SPROUTS 15

Crispy Pancetta, Pecorino, Fig Balsamic

P.E.I MUSSELS | RED OR WHITE 16

Spicy San Marzano Broth, Chorizo & Fennel, Or White Wine Garlic Parm Cream Sauce, Rustic Bread

OCTOPUS 18

Romesco, Fingerling Potatoes, Chorizo, Arugula, Sherry Vinaigrette

WOOD FIRED MEATBALLS 14

Blend Of Pork & Beef, San Marzano Marinara, Fior Di Latte, Fresh Basil

MUSHROOM ARANCINI 13

Mushroom Parmesan Risotto Fritters, Truffle Aioli, Roasted Tomato

WOOD-FIRED TRUFFLE GNOCCHI 15

Creamy Fontina Cheese Sauce, Black Truffle

{salads}

CLASSIC CAESAR 12

Chopped Romaine, Cherry Tomatoes, Grana Padano, Herb Croutons, Caesar Dressing

PANZANELLA 14

Arugula, Herb Croutons, Red Onion, Cherry Tomatoes, Cucumbers, Grana Padano, Red Wine Vinaigrette

BOTTEGA CHOPPED 15

Baby Gem Lettuce, Olives, Roasted Peppers, Genoa Salami, Gorgonzola, Italian Vinaigrette

QUINOA 13

Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Mixed Greens, Radish, Crumbled Feta, Balsamic Vinaigrette

SPINACH 12

Pancetta, Candied Walnuts, Gorgonzola, Red Onion, Dried Cranberries, Lemon-Shallot Dressing

ADD: Chicken 6 | Steak 8
Salmon 10 | Crispy Chicken 7
Shrimp 10 | Scallops 10

{sides}

FRIES 6 / TRUFFLE FRIES 8

BROCCOLI RABE 8

CRISPY FINGERLING POTATOES 7

WOOD FIRED VEGETABLES 7

FREGULA 7

WOOD FIRED WINGS 15

Roasted Garlic Parmigiano, Gorgonzola Dipping Sauce

BURRATA 15

Seasonal Fruit, Prosciutto, Wild Arugula, Aged Balsamic, Grilled Focaccia

CRISPY PORK BELLY 14

Charred Corn & Roasted Tomato Salad, Spicy Aioli

CALZONE 15

Fresh Mozzarella, Ricotta, San Marzano Marinara

{ITALY TO TABLE}

Selection of Italian Meats & Cheeses, Nuts, Dried Fruit, Seasonal Jam 23

{main}

CHICKEN PARM L20/D25

Fior Di Latte, San Marzano, Linguini

CHICKEN FRANCESE L22/D26

Lemon, White Wine & Butter Sauce, Linguini

CHICKEN MILANESE L18/D24

Arugula, Sweet Tomato, Roasted Corn, Honey Balsamic Vinaigrette

MUSHROOM RISOTTO L18/D24

Funghi Trifolati, Truffle Oil, Grana Padano, Herbs, Ricotta, Basil

STONINGTON SCALLOPS 30

Arugula Pesto Risotto, Prosciutto, Wood-Fired Heirloom Tomatoes

SEAFOOD FRA DIAVOLO 33

Spicy San Marzano Broth, Shrimp, Bay Scallops, Mussels, Fennel, Onions, Linguini

SCOTTISH SALMON 27

Charred Corn, Heirloom Tomatoes, Fregula, Arugula, Tomato Corn Relish

14-OZ NY STRIP STEAK 36

Crispy brussels sprouts, Fingerling Potatoes, Aged Balsamic

{WITH FRIES}

AMERICANO BURGER 17

Black Angus Short Rib, Chuck & Brisket Burger, Cheddar, Bacon, Lettuce, Tomato, Onion

MEATBALL GRINDER 16

San Marzano Marinara, Grana Padano, Mozzarella

CHICKEN PANINI 16

Crispy Or Grilled Chicken, Pesto Mayo, Prosciutto, Roasted Red Peppers, Mozzarella

{pizza}

We Serve 12" Authentic Italian Pizza With A Delicate Thin Crust And Wood Fire Charred Edges

RED

CLASSIC CHEESE 14

Shredded Mozzarella, Pecorino

MARGHERITA 15

Fresh Mozzarella, Basil, EVOO

FUNGHI 16

Roasted Garlic, Mushroom, Red Onions, Fontina, Grana

CHICKEN PARMESAN 16

Crispy Chicken Cutlet, Mozzarella, Parmesan, Ricotta

CUP & CHAR PEPPERONI 17

Cup & Char Pepperoni, Mozzarella, Parmigiano, Spiced Honey

PINK

MEATBALL 16

Fontina, Red Onions, Parmigiano, Chili Oil, Vodka Sauce

SHRIMP 18

Vodka Sauce, Shrimp, Fontina, Mozzarella, Prosciutto, Basil

WHITE

SWEET BABY BURRATA 16

Burrata, Prosciutto, Arugula, Grana Padano, Lemon Oil

THE G.O.A.T 15

Goat Cheese, Pistachios, Garlic Cream, Red Onion, Local Honey

BIANCA 15

Mozzarella, Ricotta, Fontina, Parmigiano, Basil, Sea Salt, EVOO

TRICOLORE 16

Pesto, Rainbow Cherry Tomatoes, Mozzarella, Fontina

BACON & CORN 16

Smoked Bacon, Local Corn, Sliced Tomato, Red Onion, Mozzarella, Parmigiano, Pesto Oil

Gluten Free Pizza Crust \$3

{pasta}

SPAGHETTI & MEATBALLS L18/D24

San Marzano Marinara, Grana Padano

SHORT RIB GNOCCHI L19/25

Braised Short Rib Ragu, Ricotta

CACIO E PEPE L16/D20

Spaghetti, Pecorino, Grana Padano, Cracked Black Pepper

SPINACH & RICOTTA RAVIOLI L18/D23

Spicy Heirloom Pomodoro Sauce, Basil, Pecorino

RIGATONI BOLOGNESE L20/D26

Beef & Pancetta Sugo, Anchovies Peas, Carrots, Celery, Ricotta

CAMPANELLE L18/D22

Wild Mushrooms, Pecorino, Pancetta, Hazelnuts, Lemon Cream Sauce

PENNE ALLA VODKA L18/D22

San Marzano-Vodka Cream Sauce

Protein: Chicken 6 | Crispy Chicken 7
Salmon 10 | Shrimp 10 | Scallops 10

SPARKLING

RUFFINO PROSECCO DOC, Veneto, Italy 8
JEIO PROSECCO DOC, Valdobbiadene, Italy 11/36
SCHARFFENBERGER BRUT ROSE NV, Mendocino, California 54
SCHRAMSBERG BLANC DE BLANC 2017, North Coast, California 62
GOSSET BRUT GRAND RÉSERVE, Champagne, France 99

WHITE

TORRESELLA, Pinot Grigio, Veneto, Italy 10/36
MASSONE MASERA, Gavi, Piedmont, Italy 11/38
FRENZY, Sauvignon Blanc, Marlborough, New Zealand 11/39
PIERRE SPARR, Riesling, Alsace, France 12/42
LONGEVITY, Chardonnay, Livermore Valley, California 10/38
LOUIS JADOT STEEL, Chardonnay, Burgundy, France 12/42
CHATEAU PEYRASSOL TEMPLIERS, Rose, Provence, France 11/40

SELECT WHITES BY THE BOTTLE

MACARI ROSE 2020 (Organic, Sustainable), North Fork, Long Island NY 40
PIERRE SPARR 'ALSACE ONE' BLEND 2018 (Riesling, Pinot Gris), Alsace, France 40
ELENA WALCH SELEZIONE 2021, Pinot Grigio, Alto Adige, Italy 40
LA MESMA GAVI DI GAVI 2019, Piedmont, Italy 50
ELK COVE PINOT GRIS 2021, Willamette Valley, Oregon 45
DOMAINE FLEURIET SANCERRE 2018 (Sauvignon Blanc), Loire Valley, France 70
DOMAINE LAROCHE CHABLIS ST. MARTIN 2020 (Chardonnay), Burgundy, France 58
CAMILLE GIROUD BOURGOGNE BLANC 2017 (Chardonnay), Burgundy, France 65
CHATEAU MONTELENA CHARDONNAY 2018, Napa Valley, California 90

RED

DUSOIL, Pinot Noir, Lodi, California 11/38
ANTUCURA, Malbec, Mendoza, Argentina 12/42
TRITANA, Montepulciano D'abruzzo, Abruzzo, Italy 11/39
POLIZIANO, Super Tuscan, Rosso di Montepulciano, Italy 12/42
FATTORIA DEL CERRO SENESI, Chianti, Tuscany, Italy 11/38
J.LOHR, Merlot, Paso Robles, Monterey, California 14/48
BIG SMOOTH, Cabernet Sauvignon, Lodi, California 11/39
ROUTESTOCK, Cabernet Sauvignon, Napa Valley, California 15/52

SELECT REDS BY THE BOTTLE

FRANK FAMILY PINOT NOIR 2019, Napa Valley, California 60
FLOWERS PINOT NOIR 2019, Sonoma Coast, California 80
CHATEAU BOURNAC BOURDEAUX BLEND 2015 (Cab, Merlot), Medoc, Bordeaux, France 45
DOMAINE LA CABOTTE COTES DU RHONE 2020, Rhone Valley, France 40
PRELIUS CABERNET SAUVIGNON 2018 (Organic), Maremma Toscana, Italy 40
MORA E MEMO CANNONAU DI SARDEGNA 2019 (Grenache), Sardinia, Italy 42
PRODUTTORI DI BARBARESCO 2019 (Nebbiolo), Barbaresco, Piedmont, Italy 80
ELVIO COGNO 'CASCINA NUOVA' BAROLO 2017, Barolo, Piedmont, Italy 92
BUGLIONI AMARONE DELLA VALPOLICELLA CLASSICO 2017, Veneto, Italy 82
VOLPAIA CHIANTI CLASSICO 2019 (Organic), Chianti, Italy 50
RUFFINO CHIANTI CLASSICO RISERVA DUCALE ORO 2017 (Sangiovese), Tuscany, Italy 80
CAYMUS - RED SCHOONER VOYAGE 10, Malbec, Napa Valley, California 75
CHATEAU MONTELENA CABERNET SAUVIGNON 2018, Napa Valley, California 104
CAKEBREAD CELLARS CABERNET SAUVIGNON 2019, Napa Valley, California 126

{social pitchers}

KILLING ME SOFTLY 14/66
Habañero Infused Espolon Blanco
Tequila, Raspberry, Lime,
Vanilla, Basil

SANGRIA BIANCA 12 /56
Sauvignon Blanc, Peach, Pear,
Lemon, Cinnamon, Nutmeg**

SANGRIA ROSSA 12 /56
Cabernet Sauvignon, Maison Rouge
VSOP Cognac, Hibiscus,
Grapefruit, Lemon

SANGRIA ROSE 12 /56
Rose, Barsol Pisco, Triple Sec,
Grapefruit, Strawberry, Lime

BOTTEGA MARGARITA 12 /58
Espolon Blanco, Triple Sec, Lime,
Agave, Citrus Salt

PARADISE PUNCH 12 /58
Brugal XV Aged Rum, Amaro, Peach,
Lemon, Vanilla, Bitters, Nutmeg**

{non-alcoholic}

LAVENDER LEMONADE 5
Fresh Squeezed Lemon Juice,
Lavender Simple Syrup, Water

PINEAPPLE MULE 7
Wood Fired Pineapple Shrub**, Lime,
Pineapple, Ginger Beer

SPARKLING COSMO 7
Fresh Squeezed Lime Juice, Orange
Juice,
Cranberry Juice, Lemon-Lime Soda

PEACH BASIL MOJITO 7
Muddled Basil, Peach Simple,
Lime Juice, Club Soda

{craft cocktails}

LOVE LETTER 13
Barr Hill Gin, St Germain, Lemon,
Lavender, Mint

BOTTEGA SOUR 14
Mars Iwai 45 Whisky, Lemon, Lime, Cane Sugar,
Egg White Foam, Chianti Float

KILLING ME SOFTLY 14
Habañero Infused Espolon Blanco Tequila,
Raspberry, Lime, Vanilla, Basil

WOOD FIRED MULE 14
Tito's Vodka, Wood Fired Pineapple Shrub**,
Lime, Pineapple, Ginger Beer

BOTTEGA OLD FASHIONED 14
Four Roses Bourbon, Brugal XV Aged Rum,
Amaro, Banana Liqueur, Bitters

ELYSIUM 13
Uncle Val's Gin, Kleos Mastiha Spirit, Basil,
Elderflower, Lime

C'EST LA VIE 13
Hennessey VS, Aperol, Cinnamon, Pineapple,
Lemon, Angostura Bitters

WHITE COSMO 13
Ketel One Vodka, White Cranberry,
Lemon, Triple Sec, Orange Twist

MADE TO ORDER 14
Johnnie Walker Black Label, Peach, Vanilla,
Lemon, Angostura Bitters, Laphroaig Mist

THE SPRITZ 13
Aperol, Ketel One Vodka, Jeio Prosecco
Orange Slice

ESPRESSO MARTINI 15
Absolut Vanilla Vodka, St. George Nola
Coffee, Shot of Espresso

CAPUCCINO MARTINI 15
Absolut Vanilla Vodka, St. George Nola
Coffee, Bailey's, Shot of Espresso

**MAY CONTAIN PEANUT OR TREE NUT PRODUCTS