



Bottega AMERICANO



SAN DIEGO RESTAURANT WEEK



2 Course Lunch Menu

available January 15th thru 22nd



STARTER

(choice of one)

Vegetable Ribollita Zuppa

three bean, reggiano, grilled bread

Caesar Salad

little gem, anchovies, garlic-reggiano dressing, chives, toast

Farmers Market Salad

baby greens, local offerings, goat cheese, balsamic vinaigrette



ENTRÉE

(choice of one)

Spaghetti & Meatballs

reggiano, pesto, tomato basil

Chicken Milanese



herb pangrattato, arugula, blistered cherry tomatoes, shaved reggiano, oregano vinaigrette

Salmon

roasted fingerling potatoes, farmer's market vegetables, tomato fonduta


Gnocchi Caprese

tomato sauce, burrata, pangrattato, basil oil



\$20 + tax & gratuity

• Full Restaurant Menu Available •



*Water served upon request. Our water is filtered and fortified with minerals for optimal flavoring.
Tax and Gratuity not included. 20% service charge automatically applied to parties of 8 or more.*



Bottega AMERICANO

SAN DIEGO RESTAURANT WEEK

3 Course Dinner menu

available January 15th thru 22nd

Each Guest to Choose One Option from Each Category

ANTIPASTI

Vegetable Ribollita Soup

three bean, reggiano, grilled bread

BA Chopped Salad

cherry tomatoes, olives, artichokes, ceci beans, fire roasted peppers, sharp provolone, finocchiona salame

Candied Pecan Salad

young greens, local pears, carberries, gorgonzola, balsamic dressing

Di Stefano Burrata

speck, mostarda, aged balsamic, Giuseppe's olive oil, seasonal fruit, arugula, toast

Beef Carpaccio

reggiano, arugula, horseradish crema, pickled mustard seeds, toast

PIATTI

Pork Shoulder Brasato

sweet potato hash, brussel sprouts, charred onion, braising reduction, hazelnuts

Pappardelle

braised lamb sugo, young pecorino, mint

Salmon

caramelized fennel, local mushrooms, blue lake beans, tomato fonduta

Saffron Tagliolini

jumbo shrimp, blistered tomatoes, arugula, toasted garlic-wine broth

Butternut Squash Cappellacci

black truffle butter, crispy sage, kale, reggiano

DOLCE

Dark Chocolate Budino

brown butter caramel, milk chocolate crumb, cinnamon whipped cream

Tiramisu

lady finger cake, espresso soil, sweet mascarpone cream

Lemon Ricotta Cheesecake

pinot-berry coulis, pecan lace, fried mint

\$40 + tax & gratuity

• Full Restaurant Menu Available •