



Bottega AMERICANO

• MOTHER'S DAY BRUNCH •

Spring, 2017

FOR THE TABLE



MEATBALLS beef and pork, reggiano, five herb pesto 12

CHEF'S SELECTION OF SALUMI & CHEESE seasonal accompaniments, crostini 20

OYSTERS ON THE HALF SHELL prosecco mignonette, spicy tomato conserva, charred lemon 15 half / 29 full

DI STEFANO BURRATA speck, mostarda, aged balsamic, Giuseppe's olive oil, seasonal fruit, arugula, toast 17

GRILLED ASPARAGUS prosciutto san daniele, shaved reggiano, frisee', soft egg, pine nut bread crumbs 14

STEAMED MUSSELS chorizo, white wine, garlic-herb butter, cream, calabrian chiles, grilled bread 18

ROASTED CAULIFLOWER SKILLET capers, olives, fresno chiles, sherry, tomato oil, pecorino 11



BOTTEGA FAVORITES

BACON & EGGS two eggs any style, toast 12

BAKED FRENCH TOAST mascarpone whipped cream, toasted almonds, local berries, caramel, maple syrup 14

BRAISED PORK SHOULDER HASH two eggs any style, potatoes, green tomato salsa verde, pickled red onions 17

STEAK & EGGS 8oz flat iron, Bottega breakfast potatoes, grilled asparagus, gorgonzola butter 23

BREAKFAST PIZZA two eggs, mozzarella, fontina, prosciutto cotto, bacon, caramelized onions, crispy potatoes 19

ARTICHOKE BENEDICT poached eggs, prosciutto, polenta, basil hollandaise 15

CAPRESE SCRAMBLE scrambled eggs, tomato, burrata, smashed avocado, grilled ciabatta, Giuseppe's olive oil 15



PAPPARDELLE braised lamb sugo, young pecorino, mint 22

FAVA BEAN AGNOLOTTI lemon crema, pea tendrils, green garlic, pecorino 21

SPRING FUSILLONI pesto, farmers market vegetable succotash, parmigiano- reggiano 19

ALBACORE TUNA MELT PANINI fontina, egg, roasted tomatoes, roasted garlic aioli 13

SMOKED RICOTTA roasted bell peppers, fennel sausage, tomato, roasted garlic, mozzarella, Calabrian chiles 19

ROTISSERIE CHICKEN SALAD apples, celery, bacon, grapes, croutons, walnuts, romaine, buttermilk dressing 17

AVOCADO TOAST grilled ciabatta, basil, sea salt, cracked black pepper, two eggs over easy, Giuseppe's olive oil 15

SHRIMP & QUINOA SALAD arugula, feta, toasted almonds, cucumber, tomatoes, shaved fennel avocado, lemon vinaigrette 22

In support of the minimum wage increase and in lieu of raising prices, a 3% surcharge will be added to all checks. We appreciate your support and understanding. We will continue to put our heart and soul into providing delicious food, exceptional service, and genuine hospitality.

The consumption of raw or undercooked foods may increase your risk of food-borne illness. / Corkage fee is \$20 with 2 bottle maximum. / For your convenience, parties of 8 or more will be automatically charged a 20% service fee. / Visit www.bottegaamericano.com.