

BOTTINO

TAKEOUT AND DELIVERY

Mon-Fri 8am -7pm and Sat 10am-7pm

Please call for daily updates

COPERACO ORGANIC FAIRTRADE ARABICA COFFEE, ESPRESSO DRINKS

ORGANIC TEAS, FRESH BREWED ICED TEAS AVAILABLE

HOUSE BAKED MUFFINS, COOKIES, BROWNIES AND

SANDWICHES

11:00-5:00 PM TUSCAN WHITE, RUSTIC MULTIGRAIN, BAGUETTE

grilled chicken, avocado, lettuce, tomato, herbal mayo. 14

smoked turkey, lettuce tomato; honey mustard mayo 12. add cheese: mozzarella, fontina, asiago + 2

fresh mozzarella, tomato, arugula, olive oil 12

tuna salad (capers, red onion, herbs, mayo) with tomato and arugula 14

grilled marinated eggplant, peppers, arugula, balsamic (vegan) 12

add cheese: mozzarella, fontina, asiago or mascarpone + 2

roast beef with roast red peppers, arugula, russian dressing 14

bresaola: roast peppers, pecorino, arugula, balsamic 14

prosciutto: tomato, basil, arugula, olive oil 14

add cheese: mozzarella, fontina, asiago or mascarpone + 2

sopressata: arugula, tomato, dijon dressing 12

add cheese: mozzarella, fontina, asiago + 2

baked ham: brie, tomato, lettuce, honey mustard 14

SALADS

tomato arugula salad, shaved parmigiano, balsamic 8 - add chicken or tuna salad + 4

fennel arugula salad, shaved parmigiano, balsamic 8 - add chicken or tuna salad + 4

mixed baby greens, tomato, balsamic 7 - add chicken or tuna salad + 4

caesar: romaine, croutons, shaved parmigiano, anchovy dressing 7 - add chicken or tuna salad + 4

caprese salad: fresh mozzarella, tomato, basil, arugula, balsamic 14

chicken dill salad: apple, golden raisins, walnuts, herbal mayo, lettuce 14

grilled vegetable plate: eggplant, peppers, balsamic, mozzarella 14

tuscan tuna: chickpeas, green beans, tomato, celery, fennel, romaine, vinaigrette. 12

mediterranean: lettuce, gaeta olives, tomato, feta, red onion, red peppers, yogurt dressing 14

FROM THE RESTAURANT KITCHEN 11:30 to close

add small green salad, balsamic + 4

fusilli cacio pepe: grana padano/pecorino, black pepper, olive oil 18

cavatelli alla norma: charred eggplant, tomato, pickled pepper, smoked ricotta 20

orecchiette with sausage and broccoli rabe, garlic, hot pepper, grana padano/pecorino 18

rigatoni with duck confit tomato and cocoa, grana padano/pecorino 22

crisped branzino filet fingerlings and broccoli rabe. 26

seared sliced new york strip steak fingerlings and broccoli rabe 28

veal, beef and pork meatballs, marinara. 16

WINES:

ROSE. Piona Bardolino, Veneto. 18.00

WHITE

Palmadina Pinot Grigio, Alto Adige 20.00 Frenzy Sauvignon Blanc, New Zealand 20.00

PROSECCO. Di Stefano, Veneto 25.00

RED

Sangiovese Belial '18, Tuscany. 22.00 Nero D'avola Soprano '18 Sicily 24.00

Montepulciano d'Abruzzo '18 Abruzzo. 28.00

BOTTLED BEERS

Peroni 5.00.

Ithaca Flower Power IPA 6.00

Fat Tire Belgian Style White, Colorado. 7.00