

# BOTTINO

## LUNCH

spicy chilled tomato gazpacho —10

fried artichokes with lemon, chili-flake, sea salt —12

bruschetta : heirloom tomato, garlic, olive oil, sea salt, basil —10

seared peaches, heirloom tomato, pistachio, stracciatella, balsamic —14

housemade ricotta, apricot jam, bee-pollen, country bread—15

little gem caesar salad: pecorino vinaigrette, boquerones, croutons —16

18 month san danielle,summer melon— 24

foie gras and chicken liver pate, toasted brioche, grape chutney, cornichon— 24

roast rainbow baby carrots, citrus vinaigrette, yogurt and pistachios —12

arancini: aborio rice, nj corn,n charred scallions, mozzarella —14

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bavette cacio e pepe: grana, pecorino, black pepper, olive oil —24

strozzapreti: sun gold tomatoes, basil, stracciatella —24

cavatelli alla norma charred eggplant, tomato, pickled pepper; shaved smoked ricotta —24

house-made tagliatelle bolognese: organic beef, veal, pork ragu —26

squid ink mafaldine, p.e.i. mussels, saffron, sauteed anchovy, bread crumb, jalapeno —28

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pan-fried branzino: sauteed broccoli rabe, marble potatoes, basil pesto —26

sliced new york strip steak; arugula, shaved parmigiano, aged balsamic— 34

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### **sandwiches:**

grilled marinated vegetables: goat cheese, mint, focaccia —17

batter-fried soft shell crab: lemon caper aioli, ciabatta; spiced curly fries —24

grilled chicken breast:avocado, herbal mayo, tomato, arugula —17

pressed prosciutto mozzarella on focaccia —18

dry-aged gruyere burger: bone marrow cipollini agrodolce, spiced curly fries —24