

CARPACCI & CRUDI

TARTARA DI TONNO E AVOCADO \$ 17.00

Ahi tuna tartar with avocado.

PROSCIUTTO D'ANATRA \$ 18.00

House cured duck breast, thinly sliced, drizzled with a mild gorgonzola dressing.

CARPACCIO DI BRANZINO E RICCI DI MARE \$ 18.00

Branzino rolled with sea urchin, served with lemon, olive oil and green onions.

PROSCIUTTO DI PARMA E BURRATA \$ 18.00

Thinly sliced Parma prosciutto and fresh burrata cheese.

CARPACCIO DI FILETTO ALLA SENAPE, RUCOLA E PARMIGIANO \$ 17.00

Beef filet mignon with arugula, parmesan cheese and mustard dressing.

INSALATA DI CRESCIONE E PALMITO \$ 16.00

Watercress salad with avocado, hearts of palm, roasted pine nuts, shaved parmesan in a balsamic dressing.

CRUDO DI CARCIOFI E PARMIGIANO \$ 17.00

Sliced purple artichoke hearts, celery, arugula, shaved parmesan and lemon dressing.

SPINACI DEL CONTADINO CON PANCETTA E GORGONZOLA \$ 16.00

Baby spinach, Framani pancetta, hazelnut and Ciresa gorgonzola.

INSALATINA DI POLIPO CON PATATE, POMODORINI E SEDANO CROCCANTE \$ 18.00

Octopus salad with potato, tomato and celery.

ZUPPE & ANTIPASTI

ZUPPA DI GRANOTURCO CON GRANCHIO E ROSMARINO \$ 14.00

Sweet corn soup with red sea crab and rosemary.

CAPELANTE CON ZAFFERANO E INSALATA DI FINOCCHIO \$ 16.00

Pan seared sea scallops, saffron-potato aioli and fennel parmesan salad.

MELANZANE ORGANICHE CON FORMAGGIO DEL CONTADINO \$ 16.00

Heirloom eggplant with farmer's cheese, tomatoes and arugula.

PLEASE INQUIRE WITHIN FOR PRIVATE EVENTS AND CATERING.

FOR MORE INFORMATION OR TO SEND YOUR COMMENTS AND/OR SUGGESTIONS PLEASE
VISIT OUR WEB SITE AT:

WWW.LABOTTESANTAMONICA.COM

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

LA BOTTE - 620 SANTA MONICA BLVD. SANTA MONICA, CA 90401

PASTE

LINGUINE NERE AL GRANCHIO E AGLIO ARROSTO \$ 19.00

Homemade black linguine served with red deep sea crab, heirloom tomatoes, garlic and basil.

RAVIOLI DI BRASATO SU SALSA DI PORCINI \$ 19.00

Homemade ravioli filled with braised beef filet mignon served in a bed of porcini mushrooms and topped with butter and sage sauce and parmesan.

PAPPARDELLE AL PISTACCHIO CON BRASATO DI AGNELLO \$ 20.00

Homemade pistachio pappardelle with braised lamb ragout.

CASSUNZIEI ALL'AMPEZZANA \$ 18.00

Traditional Cortinese red beet stuffed pasta with brown butter, parmesan and poppy seeds.

TAGLIATELLE ALLA BOLOGNESE \$ 18.00

Homemade tagliatelle with traditional Bolognese sauce.

SPAGHETTI ALLE LENTICCHIE \$ 18.00

Spaghetti with autumn lentils, oven roasted tomatoes and spinach.

RISOTTO CON POMODORI ORGANICI E CROSTINI \$ 22.00

Heirloom tomato risotto, aged goat cheese and crostini.

SECONDI

SPALLA DI MAIALE AL FORNO CON MOSTARDA DI ZUCCA E DENTI DI LEONE \$ 26.00

Slow braised SRF Kurobuta pork shoulder, Kobacha squash mustard and dandelions.

PETTO D'ANATRA MUTA CON CIPOLLE E SALSA DI ESPRESSO \$ 29.00

Roasted Grimaud Farms Muscovy duck breast with wilted baby swiss chard, melody of roasted onions and espresso sauce.

FILETTO DI MANZO AL BAROLO \$ 38.00

Snake River Farm Wagyu beef filet mignon with Barolo wine sauce.

IL PESCE DEL MERCATO (Market price)

Fish of the day.

SIX COURSES SEASONAL TASTING MENU

Specially prepared from Chef Gianfranco for the entire table.

(Minimum two people – Price varies from choices)

At La Botte, we are committed to use organically grown, sustainable produce available at our local farmers markets. Support sustainability and consumption on all our meat and seafood. It is our goal to help our guest connect their individual buying decisions to the health of the soil and the oceans.

Please no changes or substitutions.