

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.

TAGLIOLINI ROSSI CON SALSICCIA DI QUAGLIA E SALSA DI PARMIGIANO \$ 18.00 *Homemade*

beet tagliolini with quail sausage in a bed of parmesan fondue.

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 ALLA LINA \$ 17.00

Spaghetti with arugula, toasted almonds, diced tomato, roasted garlic and olive oil.

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 pork shoulder, Kobacha squash mustard and dandelions.

SCALOPPINE DI VITELLO AI FUNGHI E FAGIOLI \$ 29.00

Veal scaloppini wrapped in prosciutto and sage, hen of the woods mushrooms and cranberry beans.

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

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

FILETTO DI MANZO AL BAROLO \$ 38.00

Beef filet mignon with Barolo wine sauce.

COSTOLETTE DI AGNELLO FARCITO E CECI \$ 39.00

Elysian Fields farm lamb chops stuffed with oven dried tomatoes, Taleggio and basil, chick peas and natural jus.

IL PESCE DEL MERCATO (Market price)

Fish of the day.

SIX COURSES SEASONAL TASTING MENU

Specially prepared from Chef Collin for the entire table.

(Minimum two people – Price varies from choices)

Please no changes or substitutions.