

## RAW TAKE-HOME PASTA

### Fresh/Frozen Pasta by weight

Pasta	\$/LB
Pasta of the day	16.99
Pappardelle	16.99
Casoncelli	23.99
Agnolotti	25.99
Bigoli	16.99
Gnocchi	16.99
Tagliatelle	16.99
Scarpinócc	19.99
Tortelli	19.99
Tagliolini	16.99
House Pasta	14.99
Lasagna Sheet	15.99



BOTTEGA

4001-B Piedmont Ave  
Oakland, CA 94611

510-350-7619

Phone/Online Order

<http://belottirb.com/bottega>

### Housemade Sauces \$7(S)/\$10.5 (L)

Marinara  
Duck Sugo  
Wild Boar Sugo  
Bolognese

### Dolci

Tiramisu \$5  
Panna Cotta \$4

### Beverage

Bottled Water \$1.5  
LemonCocco \$3  
San Pellegrino \$2.5  
Soda \$3  
Chinotto \$3.5  
Limonata \$3.5  
Mandarinata \$3.5

\*\*\* All Belotti handmade pasta are made with imported Italian flour, cage-free eggs, and Seka Hill extra virgin olive oil \*\*\*

## Apertivo/Snacks/Salads

### BATTUTA | \$15.75

Hand cut, certified Piedmontese® ribeye dry aged beef tartare, carasau bread, parmigiano reggiano, 8 years aged balsamic Giuseppe Giusti®, micro arugula, truffle caviar, quail egg yolk

### BELOTTI APERTIVO | \$18(M)/\$35(L)

Mixed antipasto platter, imported Prosciutto crudo, salamino calabrese, salame Toscano, Robiola rustica, Gorgonzola, fruits, honey, crostini, **nuts**

### VITELLO TONNATO | \$14.5

Slow roasted certified Piedmontese® veal eye of round, Sicilian yellow thin tuna sauce, capers essence, lemon zests

### LATTUGA | \$8.95 (v)

Living butter leaf lettuce salad, grana padano, toasted pine nuts, lemon dressing

### BURRATA SALAD | \$10.75 (v)

Mixed green with burrata cheese, toasted hazelnut, balsamic, evvo

## Classic Pasta

### AGNOLOTTI DI LIDIA | \$14.95

Traditional Piedmontese® style stuffed pasta with beef shank, flat iron, pork loin, sausage, escarole, spinach, Grana, beef reduction

### CASONCELLI | \$15.75

My Mom's Lombardian-style stuffed pasta with beef, prosciutto, pork shoulder, Grana Padano D.O.P, smoked pancetta, butter sage

### PAPPARDELLE | \$16.95

Long wide pasta, organic hen of woods mushrooms, beef reduction, parsley, Grana Padano D.O.P.

### SPAGHETTI | \$14.95 (v)

Spaghettoni Mancini®, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, Taggiasca evoo

### BIGOLI AL SUGO D'ANATRA | 17.50

Bigoli pasta, Maple leaf duck sugo, orange zest, Grana Padano D.O.P

### TAGLIATELLE | \$16.75

Long narrow pasta, grappa&sangiovese marinated wild boar sugo, pecorino di Rocca Toscano, black pepper

### GNOCCHI ALLA BOLOGNESE | \$15.95

Potato gnocchi, traditional bolognese sauce, Grana Padano D.O.P.

### TORTELLI DI POLENTA | \$16.75

Egg pasta stuffed with polenta taragna, rabbit sugo, thyme, Grana Padano D.O.P.

### SCARPINÒCC DE PÀRR | \$15.75 (v)

Vegetarian traditional Bergamo style stuffed pasta, Grana Padano D.O.P., spices, parsley, brown butter, sage

### LASAGNA ALLA BOLOGNESE | \$16.75

Handmade lasagna pasta, traditional bolognese sauce, béchamel, mozzarella

### LASAGNA ALLE VERDURE | \$15.5 (v)

Handmade lasagna pasta with zucchini, eggplant, bell peppers, and provola