



# BOTTEGA



## Private Dining & Special Events

Bottega means “workshop,” a place where we can showcase signature bold Italian flavors with a refined twist. Our menu highlights the bounty of artisanal and house made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in the Napa Valley, and is open for lunch, dinner and after dinner.

Cooking and living in the Napa Valley for over 20 years, I have had the pleasure of creating special menus and moments for my friends. I am honored to have the opportunity to create a special event for you.

We look forward to seeing you and throwing your party and special event!

A toast to you and the memories made around the table.

Salute,

A handwritten signature in black ink, appearing to read "Michael Chiarello".

Michael Chiarello



## Terms and Conditions For Group Events at Bottega Restaurant

*MENU SELECTION AND GUEST COUNT:* To ensure the success of your event, menu decisions, beverage selections and any special dietary accommodations for guests must be confirmed at least 14 days prior to the event. All food and beverages must be purchased from Bottega with the exception of wine and desserts which can be brought in and serviced by Bottega for an additional cost. A final guaranteed guest count must be finalized 72 hours prior to the event for groups smaller than 30 guests and the final count for groups over 30 guests is due 10 days prior. This is the minimum number for which you will be billed. In the event that no final guest count is given, the original guarantee will be charged.

*CORKAGE AND DESSERTS:* Wine corkage is \$25 per 750ml bottle and we charge \$5 per person fee for any outside dessert brought by a guest to the event.

*OUR ACCOMODATIONS:* Our newly constructed "Banchetto" can accommodate up to 40 guests with a private reception bar. Our "Enoteca" can accommodate up to 13 guests. Napa Style which is our retail store located adjacent to Bottega has indoor dining for up to 60 and outdoor seating for up to 80. Bottega is also available for a restaurant buyout.

*CATERING:* We can accommodate up to 100 guests catering at the V Market facilities; Pavillion Lawn, Groezingers Estate and the Historic Barrel Room.

*DEPOSITS, CONFIRMATION, FEES AND BILLING:* Event dates are definite upon receipt of the confirmation letter with the deposit. All food and beverages are subject to a 20% service charge and local sales tax. A deposit is taken 10 days after the date has been tentatively booked. The final estimate is due 10 days prior to the event. All final charges are due at the end of the event. We can charge to a credit card number on file. Facility fees and minimums do apply and may be quoted by Director of Sales at the time of scheduling.

*CANCELLATION POLICY:* Events are considered definite upon receipt of the signed special event contract and initial deposit. The full estimate is due 10 days prior.

*CONTACT INFORMATION:*

Kellie Magna, Director of Sales and Marketing

707-945-1050 x5

kellie.magna@botteganapavalley.com



# BOTTEGA

## Chiarello Family Vineyards | our "House Wine"

Tending 96-year-old vines around my home in St. Helena, I've been fortunate to craft highly rated, small production, estate grown wines since 1998. A labor of love, sustainably farmed, simply the most satisfying of all my personal endeavors. Surrounding the historic "old vines," we have Zinfandel and two distinctly different Cabernet Sauvignon vineyards, along with the Old Vine Petite Syrah and Old Vine Zinfandel.

Thomas Brown (winemaker of the year 2010), is one of the most successful young winemakers in the Napa Valley and most importantly my friend. He is currently the consulting winemaker for several projects in the Napa Valley including Chiarello Family Vineyards, Schrader Cellars, Tor, Maybach, Outpost and his own amazing Pinot Noir label Rivers Marie.

Our wines carry the story of my family and our personal, hands-on care of the vineyards in each glass. The natural and sustainable way we farm is a key factor in the high quality of the final wine. As we preserve our soils "naturally," we also preserve our heritage. Taste our story in every glass . . .

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*Felicia Old Vine Zinfandel 2008 / Bottle \$82*

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Felicia is my artsy middle girl and her wine shares her gumption. For me, this Old Vine Zinfandel block is truly a labor of love. Fantastic quality and very low yield mean I can only make less than 100 cases each year. Striking minerality to the nose followed by kirsch, lavender and white flowers. The texture is almost Petite Syrah like with flavors of blackberries, river stones, black Muscat and cassis.

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*Bambino Cabernet Sauvignon 2008 / Bottle \$60*

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Named for our little boy Aidan this 5 year old vineyard Cabernet had really come into its own. Only 400 cases produced. The palate is rich and balanced offering earthy notes of cloves, mint and celery seed. The oak adds sweet cream/caramel/vanilla which balances the round ripe tannins. Sweet black fruits finish off these lovely cabernet tones.



BOTTEGA

## Chiarello Family Vineyards | our "House Wine"

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*Eileen Cabernet Sauvignon 2007 / Bottle \$79*

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This vineyard is named for my girlfriend (and wife), Eileen, and is a lovely rocky patch of soil along the west side. Longer and cooler than normal, more of a European weather pattern produced wines that are more characteristic of wines from Bordeaux than Napa Valley. An exotic nose (think allspice finds anise) meets a smooth palate, which contains all the strength of dark red currant fruit, plums, mint, toasty oak and a nice earthiness. 550 cases produced.

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*Roux Old Vine Petite Syrah 2007 / Bottle \$77*

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Roux is the nickname of my oldest daughter, Margaux, and this wine is my meditation to our relationship. This 96 year old, dry farmed, vineyard produces a ridiculously small crop of 100 cases off of 4 acres. This is my favorite wine for "big red" meals. This is Petite Syrah for both fans of the varietal and skeptics. The density of the wine will appeal to proponents of big red wines but without any of the rough edges that can turn people off to Petite Syrah. Roux offers trademark dark, saturated purple color. The nose possesses a good amount of lavender with menthol undertones. This is my cellar favorite, and wonderful partner to long braised meats.



# BOTTEGA

## APPETIZERS FOR YOUR RECEPTION | PRIOR TO LUNCH OR DINNER

\$10 per person for 2 items

\$13 per person for 3 items

\$15 per person for 4 items

### CHEF'S SELECTION

Fontina cheese puffs

Basil pesto & buratta arancini with tomato sauce alla nonna

Swordfish meatballs with Calabrian aioli & fisherman's sauce

Tomato & house-made ricotta foccacia bites

House cured Berkshire prosciutto wrapped grissini

Eggplant & carrot caponata on crostini with fresh chevre

Grilled "Angry" shrimp spiedini

House made fennel crackers with choice of ahi tartare, salmon tartare or beef tartare

Grilled pancetta wrapped apricots (spring), peaches (summer), figs (fall), persimmons (winter)

Pt. Reyes blue cheese spuma with marinated baby beets and pistachio

Grilled lamb spiedini with wine soaked raisins & coal roasted vegetable puree



# BOTTEGA

## FOUR COURSE SUMMER MENU

\$82 per person

### ANTIPASTI

*Selection of 3 - served family style*

Insalata del Uve

Organic greens, verjus vinaigrette, oven-dried grapes, candied hazelnuts, pecorino

Organic Prosciutto "house cured," pasta fritta

Burrata Estate: creamy mozzarella burrata with heirloom tomatoes,  
basil oil & balsamic vinegar caviar

Roasted golden & chiogga beets, Point Reyes blue cheese & pistachio vinaigrette

Monterey calamari, crisped with Arborio rice flour, aioli nero

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne with veal, pork & porcini mushroom Bolognese, rosemary & parmigiano

Rigatoni with tomato braised Sonoma rabbit sugo, wild mushrooms & ricotta

Crispy Potato Gnocchi, baby vegetables, English pea-meyer lemon fonduta,  
& 11 month Valley Ford Montasio



# BOTTEGA

## FOUR COURSE SUMMER MENU

\$82 per person

### SECONDI

*Choice of 2 for groups 40 and less*

Pesce del giorno alla Barcaiola with creamy soft polenta & heirloom tomatoes

Toasted Spiced chicken breast on summer vegetable panzanella

Wood grilled lamb loin, Black Mission figs with tarragon, fennel seeds,  
white balsamic vinegar, California olive oil creamy ancient grain polenta

Smoked & Braised Natural Short Ribs, Preserved-lemon spinach, smokey jus

### DOLCI

*Choose 1*

Torta di Mascarpone, biscotti crust, fruit compote crema

Tiramisu fantasia

Chocolate hazelnut cake, hazelnut croccante & anglaise

Bottega cookies and confections ~ served family style

Seasonal sorbetti or gelato

*We are happy to custom design a menu for you as well by request.*



# BOTTEGA

## FOUR COURSE FALL | WINTER MENU

\$82 per person

### ANTIPASTI

*Selection of 3 - served family style*

Insalata del Uve

Organic greens, verjus vinaigrette, oven-dried grapes, candied hazelnuts, pecorino

Organic Prosciutto "house cured," pasta fritta

Burrata Autunnale: creamy mozzarella burrata with walnut pesto,  
house cured coppa, romaine lettuce & truffle vinaigrette

Roasted golden & chionga beets, Point Reyes blue cheese & pistachio vinaigrette

Monterey calamari, crisped with Arborio rice flour, aioli nero

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne with veal, pork & porcini mushroom Bolognese, rosemary & parmigiano

Rigatoni with tomato braised Sonoma rabbit sugo, wild mushrooms & ricotta

Crispy Potato Gnocchi, baby fall vegetables, butternut squash passato,  
& 11 month Valley Ford Montasio



# BOTTEGA

## FOUR COURSE FALL | WINTER MENU

\$82 per person

### SECONDI

*Choice of 2 for groups 40 and less*

Pesce del giorno alla Barcaiola with creamy soft polenta & forno roasted rapini

Toasted Spiced chicken breast with olive oil braised potatoes,  
arugula and sherry vinegar pan jus

Wood grilled lamb loin, Black Mission figs (fall) or Fuyu persimmons (winter) with tarragon,  
fennel seeds, white balsamic vinegar, California olive oil & creamy ancient grain polenta

Smoked & Braised Natural Short Ribs, Preserved-lemon spinach, smokey jus

### DOLCI

*Choose 1*

Torta di Mascarpone, biscotti crust, fruit compote crema

Tiramisu fantasia

Chocolate hazelnut cake, hazelnut croccante & anglaise

Bottega cookies & confections ~ served family style

Seasonal sorbetti or gelato

*We are happy to custom design a menu for you as well by request.*



# BOTTEGA

## FOUR COURSE SPRING MENU

\$82 per person

### ANTIPASTI

*Selection of 3 - served family style*

Insalata del Uve

Organic greens, verjus vinaigrette, oven-dried grapes, candied hazelnuts, pecorino

Organic Prosciutto "house cured," pasta fritta

Burrata Primavera: creamy mozzarella burrata with artichokes two ways,  
olive oil-lemon braised and crispy

Roasted golden & chiogga beets, Point Reyes blue cheese & pistachio vinaigrette

Monterey calamari, crisped with Arborio rice flour, aioli nero

### PASTA

*Choose 1 for a plated pasta tasting*

*Choose 2 to be served served family style*

Trenne with veal, pork & porcini mushroom Bolognese, rosemary & parmigiano

Rigatoni with tomato braised Sonoma rabbit sugo, wild mushrooms & ricotta

Crispy Potato Gnocchi, baby vegetables, English pea-meyer lemon fonduta,  
& 11 month Valley Ford Montasio



# BOTTEGA

## **FOUR COURSE SPRING MENU**

\$82 per person

### **SECONDI**

*Choice of 2 for groups 40 and less*

Pan roasted pesce del giorno alla Barcaiola with creamy soft polenta  
& celery heart & spring herb insalatina

Toasted Spiced chicken breast with olive oil braised potatoes,  
forno roasted asparagus & sherry vinegar pan jus

Wood grilled lamb loin, Bing cherries with tarragon, fennel seeds,  
white balsamic vinegar, California olive oil creamy ancient grain polenta

Smoked & Braised Natural Short Ribs, Preserved-lemon spinach, smokey jus

### **DOLCI**

*Choose 1*

Torta di Mascarpone, biscotti crust, fruit compote crema

Tiramisu fantasia

Chocolate hazelnut cake, hazelnut croccante & anglaise

Bottega cookies and confections ~ served family style

Seasonal sorbetti or gelato

*We are happy to custom design a menu for you as well by request.*