

ANTIPASTI / Appetizers

BATTUTA | \$15.95 (GF)

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*

LATTUGA | \$10.25 (v) (GF)

Living butter lettuce, roasted pine nuts, lemon dressing
Grana Padano D.O.P.

CAVOLO | \$11.25 (v) (GF)

Organic baby kale, candied pecans, Dried cherries, goat cheese, honey mustard

BELOTTI APERITIVO (GF)

\$19 (medium size) | \$35 (large size)

Mixed platter, imported Prosciutto crudo di Parma, salamino Calabrese, **crostini**, salame Toscano, Robiola Piemontese, Gorgonzola, cranberry cinnamon goat cheese, fruits, honey, **marcona almonds**

INSALATE / seasonal salads

AMERICANA | \$9.95 (v) (GF)

beets, wild arugula, cranberries, oven baked squash, goat cheese
Toasted **Hazelnuts**, honey mustard cinnamon dressing

OLIVES | \$6 (v) (GF)

Castelvetro house marinated olives

VITELLO TONNATO

\$14.95 (GF)

Sliced slow roasted certified Piedmontese® beef eye of round, Sicilian salsa tonnata (tuna sauce), caper essence, lemon zest

INSALATA GOLOSA | \$12.25 (v)

Organic mixed leaves, celery, walnuts, pears, whipped Guffanti gorgonzola cheese, **crostini**, 8 years aged balsamic Giuseppe Giusti®

BURRATA | \$12.55 (v)

Organic mixed leaves, organic cherry tomatoes, burrata cheese, basil, **crostini**, 8 years aged balsamic Giuseppe Giusti®

BELOTTI TRADITIONAL NORTHERN ITALIAN STYLE PASTA SPECIALITIES

AGNOLOTTI DI LIDIA | \$16.25

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

CASONCELLI BERGAMASCHI | \$16.25

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

PAPPARDELLE | \$17.25

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

BIGOLI AL SUGO D'ANATRA | \$17.95

Bigoli pasta, all parts of the duck sugo, orange zest, Grana Padano D.O.P

GNOCCHI ALLA BOLOGNESE | \$16.25

Soft Potato gnocchi, traditional Granma Caterina six meats Bolognese sauce, Grana Padano D.O.P.

TORTELLI DI POLENTA TIMO E CONIGLIO | \$17.25

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

TAGLIATELLE AL CINGHIALE | \$17.25

Long narrow pasta, grappa/Sangiovese marinated wild boar sugo, pecorino di Rocca Toscano, black pepper

TORTELLINI TRADIZIONALI IN BRODO | \$19.75

Handmade traditional Modenesi tortellini, short rib-chicken-oxtail broth, Parmigiano Reggiano Vacche Rosse

SPAGHETTI POMODORO E BURRATA | \$16.25 (v)

Spaghettoni Mancini®, imported San Marzano D.O.P. tomato sauce, Italian burrata, basil, Calabrian extra virgin olive oil

SCARPINOCC DE PÀRR | \$15.75 (v)

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

FAGOTTINI RICOTTA E SPINACI | \$16.25 (v)

Ricotta and spinach filled pasta, Italian fresh ricotta, organic spinach, Grana Padano D.O.P.

LASAGNA ALLA BOLOGNESE | \$17.25

family trays 6-7 people \$90 – 13-16 people \$185

House made lasagna pasta, traditional Bolognese sauce, traditional béchamel, mozzarella, Grana Padano D.O.P

DOLCI / Desserts

PANNA COTTA | \$4 (v) (GF)

Traditional Piedmontese end of the meal with Madagascar vanilla and raspberry sauce

TIRAMISÙ | \$5 (v)

My Mom version of the typical Milanese dessert, layered with house made Savoirdi cookies, Mascarpone, Lavazza® caffè espresso and cocoa (alcohol free)

(v)=vegetarian

®=original trademark

(GF) gluten free or it can be prepared gluten free, please let us know at the begin of your order

Bread available upon request, (*) CA State food code requires us to inform you that eating undercooked or raw food may cause foodborne illness

RAW TAKE-HOME PASTA
Fresh/Frozen Pasta by weight

Pasta	\$/LB
Pasta of the day	16.99
Pappardelle	16.99
Casoncelli Bergamaschi	23.99
Agnolotti del plin Piemontesi	25.99
Bigoli Veneti	16.99
Gnocchi di patate	16.99
Tagliatelle	16.99
Scarpinócc di Parr	19.99
Tortelli di polenta e formaggio	19.99
Fagottini Ricotta e spinaci	19.99
Tagliolini Piemontesi	16.99
House extruded Pasta	14.99
Tortellini tradizionali Modenesi	38.00
Lasagna Sheet	14.99
Grated 16 months Grana Padano D.O.P.	17.99

FRESH IMPORTED
Italian Black
Truffle
From Umbria
\$245/LB

All of Belotti
handmade pasta are
made with mostly
imported Italian
ingredients
including flour, cured
meats, and grass fed
cheeses.



Consorzio Tutela Grana Padano

House made Sauces \$7 (Small)/\$10.5 (Large)

Marinara imported San Marzano D.O.P. tomatoes, mirepoix of vegetables, Genovese basil (v) (GF)

Duck Sugo all parts of the duck, mirepoix of vegetables, cognac, duck jus

Wild Boar Sugo grappa/Sangiovese marinated wild boar, garlic, cinnamon, juniper berries, mirepoix of vegetables (GF)

Bolognese traditional Granma Caterina six meats Bolognese sauce (GF)

House made Broths (32oz)

Meat/Bones \$9.5 - traditional Italian clear Brodo perfect by himself or with tortellini pasta made with: beef oxtail, short ribs, chicken, beef bones, celery, carrots, onions, spices, light sea salt.

Vegetable \$3.5 - classic vegetarian clear broth perfect for "cooking juice" made with celery, carrots, onion, tomato, parsley, spinach, spices and other vegetables depending on the season, light sea salt

Beverages

Arrowood Water \$1.5

LemonCocco \$3

Classic Sodas \$3

Acqua Panna 500 ml \$2.5

Chinotto \$3.5

Limonata Portofino (glass) \$3.5

San Pellegrino 500ml \$2.5

San Pellegrino Aranciata or Limonata \$3

Mandarinata Portofino (glass) \$3.5

BELOTTI BOTTEGA

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Phone orders **510-350-7619**

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