

WINE TO GO

Whites

- Schiopetto** Pinot Grigio • \$24
Duckhorn Sauvignon Blanc • \$30
Trefethen Chardonnay • \$26
Cakebread Chardonnay • \$54
Domaine de Fontsaite
Rose (France) • \$24
Barons de Rothschild
Champagne (France) • \$60

Reds

- Poggio Basso** Chianti • \$12
Barrique Pinot Noir • \$25
La Rioja Alta 'Viña Alberdi' • \$25
Saint Cosme Cotes du Rhone • \$25
La Ca Nova Barbaresco • \$32
Montepeloso 'A Quo' Tuscan • \$32
Chateau Beaumont Bordeaux • \$36
Guidalberto Super Tuscan • \$65
Casa E. di Mirafiore Barolo • \$60
Allegrini Amarone • \$90
Gibbs Cabernet • \$32
Heitz Cabernet • \$75
Jordan Cabernet • \$85
Silver Oak Cabernet • \$100
Caymus Cabernet • \$125

*full wine list available @ 20% off

Beer

- Peroni** (6 pack) • \$14
All beers on ice
(6 pack) • \$14

Beverages

- Acqua Panna** (lg) • \$5
Pellegrino (sparkling, lg) • \$5

curbside takeout

4-8 PM

PLEASE ORDER & PAY ONLINE:
www.thebottleinnhermosa.com
(310) 376-9595 • delivery via Door Dash

FAMILY TRAYS

ITALIAN MEATBALLS • \$40

homemade, ground beef & pork, marinara, melted mozzarella

CHEESE & CHARCUTERIE • \$32

artisan cheese & meats, cornishons, grapes, figs, dates, fig jam

SIGNATURE SALAD TRAYS • \$25

INSALATA DELLA CASA: romaine, hearts of palm, artichokes, creamy house dressing

VENETIAN: romaine, pine nuts, kalamata olives, tomato, sundried tomato vinaigrette

CAESAR: romaine, house caesar dressing, garlic croutons, parmesan cheese

RIGATONI POLLO E BASILICO • \$65

"our signature pasta", charbroiled chicken, sundried tomatoes, white wine, garlic, crushed chilies, parmesan, basil & cream (serves 6-8)

CHICKEN PICCATA • \$60

chicken breast, lemon caper butter & mushrooms, no sides (serves 6-8)

CHICKEN MARSALA • \$60

chicken breast, marsala mushroom sauce, no sides (serves 6-8)

POLLO PARMIGIANA • \$85

thin breaded chicken breast, marinara, oregano, mozzarella & comes with penne aglio e olio tray (serves 6-8)

CHICKEN POLENTA LASAGNA • \$75

~gluten free~ thin polenta "corn-meal" sheets layered with ricotta cheese, chicken sausage, fresh herbs & mozzarella, pink marinara & parmesan cheese (serves 6)

ADD ON'S

ADD "FRESH BAKED" GARLIC BREAD TRAY +\$5

PENNE AGLIO E OLIO TRAY garlic, olive oil & herbs +\$25

ROASTED VEGETABLES TRAY fresh squash, broccoli, cauliflower, zucchini, mushrooms, carrots +\$25

PIZZA AL TAGLIO *flatbreads*

thick roman-style rectangle flatbread pizza

CHEESE • PEPPERONI

ITALIAN SAUSAGE

MARGHERITA

pomodoro, garlic & fresh basil \$10

BUTCHERS

pepperoni, mushroom, italian sausage \$12

RICOTTA & MORTADELLA

garlic, olive oil & green onion \$12

DOLCE *desserts*

SIGNATURE CHEESECAKE \$9.95

BREAD PUDDING \$9.95

TIRAMISU \$9.95

LEMON CAKE \$9.95

