



BANQUET PACKAGE



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860 West Washington St. San Diego, CA 92103 | (619) 458-9929

Sunday - Thursday from 8:00 a.m. to 3:00 p.m. and 4:30 p.m. to 10:00 p.m.

Friday - Saturday from 8:00 a.m. to 3:00 p.m. and 4:30 p.m. to 10:30 p.m.

www.farmersbottega.com |  @farmersbottega |  /farmersbottega

ABOUT FARMER'S BOTTEGA



Embracing the beauty of simplicity, a new eatery in Mission Hills is taking the “farm-to-fork” culinary trend and transforming it into a necessity that’s here to stay. Located on Washington Street, guests relish in carefully crafted fare at Farmer’s Bottega, where the food is as organic as the vintage, reclaimed décor.

Owner Chef Alberto Morreale is no stranger to culinary creations that are as delicious as they are nutritious, also co-owning and operating San Diego’s Fig Tree Cafés in Hillcrest and Liberty Station. Staying true to his Sicilian roots, Morreale has created a unique menu, blending traditional Italian and modern-American cuisines into one-of-a-kind dishes. Running his restaurant on the motto; “Food doesn’t need to be complicated, but it’s important to know where it comes from,” Morreale dedicates his time to finding fresh, organic produce from local farms as well as cage- and hormone-free meats.

Guests can choose to start off their mornings with a hearty Short Rib Benedict, made with poached eggs on a mound of slow-

roasted short ribs and house-made focaccia bread with chipotle hollandaise. Or they can end their nights with mouthwatering Oxtail Ravioli, stuffed with cherry tomatoes, caramelized onion, herbed goat cheese and short rib. Any time of the day, Farmer’s Bottega delivers unique flavor combinations with honest ingredients. Their vast selection of dishes is irresistible, such as Pork Belly Tacos, Grilled Octopus, Lamb Carpaccio, Wild Boar Sausage Risotto, Stuffed Quail, and House-made Meatballs. Vegetarian and gluten-free alternatives are also available. Choose from the Watermelon Salad, Roasted Beets, Portobello Napoleon and Caprese Sandwich.

Upon entering the intimate eatery, the vintage décor creates a rustic ambiance like that of a real farmhouse. From a treadle sewing machine to a 40-year-old table-top recovered from the ocean, these warm details of Farmer’s Bottega radiate authenticity. The Edison bulbs dimly glowing from iron chandeliers, and the hollowed wine barrels, produce a warm and welcoming atmosphere.

DINNER PACKAGES

Option 1

\$30 per person, choose one of each

First Course:

Soup of the day
Caesar salad
Melon salad

Second Course:

Ratatouille lasagna
Duck ragu gnocchi
Free range chicken

Coffee served at the end of the meal

Option 3

\$50 per person, choose one of each

Family style appetizers (all 3 served):

Heirloom tomato
Bison tartare
P.E.I mussels

First Course:

Soup of the day
Baby kale salad
Beet salad

Second Course:

Fish special of the day
Oxtail ravioli
Free range chicken
Lasagna ratatouille
Buffalo filet
Portobello napoleon

Choice of dessert and coffee served at the end of meal

All soft drinks included

Option 2

\$40 per person, choose one of each

Family style appetizers (all 3 served):

Hearts of artichoke
Housemade meatballs
Heirloom tomato

First Course:

Soup of the day
Baby romaine salad
Burnt carrots

Second Course:

Wild boar risotto
Oxtail ravioli
Kurobuta pork chop
Lasagna ratatouille
Free range chicken

Choice of dessert and coffee served at the end of meal

All soft drinks included



LUNCH PACKAGES

Option 1

\$15 per person
choose one of each

First Course:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

SOUP OF THE DAY

Second Course:

PORTOBELLO GLUTEN FREE

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

GRILLED TURKEY SANDWICH

all natural roasted turkey + aged cheddar & mozzarella + bacon + tomato + avocado + roasted garlic aioli + sourdough bread

FISH TACOS

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

PORK BELLY TACOS

shaved radishes + lemon zest + cilantro + jalapeno papaya salsa + tomatillo salsa + side of black beans

Soft Drink Included

Option 2

\$18 per person
choose one of each

First Course:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

BABY KALE SALAD

butternut squash + smoked bacon + spiced caramelized pecans + manchego + citrus vinaigrette

SOUP OF THE DAY

Second Course:

PORTOBELLO GLUTEN FREE

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

GRILLED TURKEY SANDWICH

all natural roasted turkey + aged cheddar & mozzarella + bacon + tomato + avocado + roasted garlic aioli + sourdough bread

FISH TACOS

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

PORK BELLY TACOS

shaved radishes + lemon zest + cilantro + jalapeno papaya salsa + tomatillo salsa + side of black beans

Soft Drink Included

Option 3

\$22 per person
choose one of each

First Course:

SEASONAL MELON SALAD

feta + wild arugula + spicy caramelized pecans + lemon poppyseed vinaigrette

BABY KALE SALAD

butternut squash + smoked bacon + spiced caramelized pecans + manchego + citrus vinaigrette

SOUP OF THE DAY

Second Course:

FENNEL SAUSAGE FLATBREAD

roasted cherry tomatoes + fresh mozzarella + farm basil + EVOO

BURGER

100% angus beef + sun dried tomato bacon chutney + grilled portobello mushroom + truffle cheese + tobacco onions + gourmet bun

FISH TACOS

mahi-mahi + corn tortillas + shredded cabbage + pico de gallo + chipotle remoulade

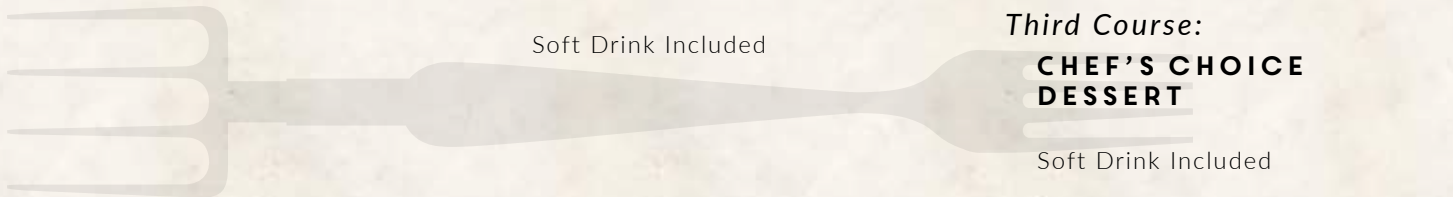
PORTOBELLO GLUTEN FREE

GF bread crumb crusted portobello mushroom + wild arugula + cilantro hummus + jack cheese + balsamic glaze on GF multi grain bread

Third Course:

CHEF'S CHOICE DESSERT

Soft Drink Included



BREAKFAST PACKAGES

Option 1

\$15 per person, choose one

HOUSE MADE GRANOLA

served with fresh fruit, milk or house-made strawberry yogurt

ALL AMERICAN

3 eggs any style + bacon + house potatoes + toast

HUEVOS RANCHEROS

3 eggs any style + corn tortillas + ranchero salsa + queso fresco + black beans

BRIOCHE FRENCH TOAST

Soft Drink or Coffee Included

Option 2

\$18 per person, choose one

First Course:

OLD-FASHIONED OATMEAL

served with brown sugar & milk

SEASONAL FRESH FRUIT PLATE

Second Course:

CLASSIC BENEDICT

Canadian bacon + hollandaise sauce + choice of English muffin or Focaccia bread

CHILAQUILES

3 eggs + fried corn tortilla + tomatillo salsa + queso fresco + crema Oaxaquena + black beans

MEXICAN SCRAMBLE

organic soy chorizo + sauteed onions + jalapenos + black beans + corn tortillas + guacamole

BUTTERMILK PANCAKES

Soft Drink or Coffee Included

Option 3

\$20 per person, choose one of each

First Course:

OLD-FASHIONED OATMEAL

served with brown sugar & milk

SEASONAL FRESH FRUIT PLATE

Second Course:

ALL NATURAL HAM OMELET

farm bell peppers + sauteed onions + aged cheddar

CALIFORNIA BENEDICT

sliced turkey + avocado + hollandaise sauce + choice of english muffin or focaccia bread

FARMWICH

fried egg + bacon + sauteed spinach + mushroom + onions + cheddar + rustic sourdough + side house potatoes

BANANA FOSTER FRENCH TOAST

topped with vanilla ice cream

Soft Drink or Coffee Included



HORS D'OEUVRES PRICING



Options



Pricing is à la carte

**CLASSIC TOMATO BASIL
BRUSCHETTA / \$1.50**

+ olive oil

**HEIRLOOM TOMATO
BRUSCHETTA / \$2.75**

fresh mozzarella + farm basil
+ balsamic glaze

**PEAR AND RICOTTA
BRUSCHETTA / \$2.75**

honey + chives

**OLIVE TAPENADE
BRUSCHETTA / \$1.75**

STUFFED CLAMS / \$2.50

panko crusted + bacon + mozzarella

**STUFFED
MUSHROOMS / \$3.75**

Italian fennel sausage + parmesan
cheese + panko crusted

STUFFED JALAPEÑOS / \$3.00

bacon wrapped + soy chorizo
+ chipotle remoulade

**POTATO CAKE
AND LOX / \$4.00**

capers + red onions + lemon mousse

CRAB CAKE / \$4.00

mango jalapeño mousse

**FRIED LEMONGRASS
POLENTA BITES / \$2.75**

arugula + cherry tomato

**PROSCIUTTO WRAPPED
MELON / \$2.00**

CHICKEN SKEWER / \$3.50

fire cracker sauce

**GRILLED SHRIMP
SKEWER / \$3.50**

lemon garlic butter sauce



**SHRIMP COCKTAIL
SKEWER / \$3.50**

cocktail sauce

**FRIED FISH
SKEWER / \$3.00**

tartar sauce

AHI RICE BALL / \$4.00

honey sriracha sauce

LOX RICE BALL / \$4.00

lemon caper aioli

**AHI POKE FRIED
WONTON / \$4.00**

+ Asian slaw

**SHRIMP
CEVICHE / \$4.00**

mini tostada

**FRIED
ARTICHOKE / \$3.00**

garlic white wine reduction

**FRIED GREEN
TOMATO / \$3.00**

chipotle aioli

**BURRATA &
PROSCIUTTO / \$4.00**

fig jam

**STEAK
MEDALLION / \$4.00**

dark chocolate petite sirah



RENTAL PACKAGES

➤➤ Main Dining Room ➤➤

Mornings:

Monday - Friday \$2,500

Evenings:

Sunday - Thursday \$3,500

Friday - Saturday \$5,000

➤➤ Patio ➤➤

Mornings:

Monday - Friday \$1,500

Evenings:

Sunday - Thursday \$2,500

Friday - Saturday \$3,500

➤➤ Special ➤➤

Afternoons:

Saturday & Sunday \$2,500
(Certain restrictions apply)



Corkage fee \$15 per bottle.

Cake cutting fee \$2 per person

*Plates and utensils included with cake fee