

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

snapper crudo*

apple, fennel, calabrian chiles,
smoked trout roe 15

gem bibb

carrots, radishes, chives,
creamy parmesan dressing 14

beef carpaccio*

horseradish cream, arugula
grana padano 16

tuscan egg salad

local lettuces, pancetta, farm egg,
fried oysters, jerez vinaigrette 16

parmesan soufflé

mushrooms, prosciutto di parma 15

insalata di mare

octopus, shrimp, clams, citrus vinaigrette,
herb salad 15

tortellini

butternut squash, capon broth, chives,
black truffle 30

fritto misto

snapper, shrimp, oysters, peppers,
parsley, lemon 16

vitello tonnato

capers, radishes, frisée, pimentón 14



5 creamy polenta

SIDES lacinato kale

belle meadow carrots

roast broccoli

MAIN

capellini bottega

san marzano tomatoes, garlic,
basil, parmigiano 22

linguini alle vongole

clams, white wine, lemon, parsley 29

garganelli

lobster, tomato, chives, hot chiles, sicilian olive oil 39

scallops

carnaroli rice, lacinato kale, fennel pollen 35

snapper

cauliflower, pignoli, brown butter,
jerusalem artichokes 36

pork tenderloin

sweet potatoes, parsnips, pancetta, leeks, sage 30

duck breast*

broccoli, pomegranate molasses, cipollini onion,
carrot purée 32

veal chop*

capellini gratino, arugula, lemon, olive oil 42

prime new york strip*

roasted winter vegetables & mushrooms 42

veal liver *harry's bar*

polenta, sweet onions, sherry, thyme 22

