

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

greek salad

cherry tomatoes, feta, olives,
cucumber, oregano 10

heirloom tomato salad

field peas, basil, mozzarella 14

tuscan egg salad

young lettuces, pancetta, farm egg,
jerez vinegar, fried oysters 16

burrata

roasted figs, walnuts,
prosciutto, mint 14

beef carpaccio*

horseradish cream,
parmigiano, arugula 14

parmesan soufflé

mushrooms, prosciutto di parma 14

garganelli neri

gulf crab, grilled corn, chives 15

fritto misto

snapper, oysters, peppers, shrimp 15

grilled octopus

fried potatoes, olives,
almonds, marjoram 13

MAIN

vegetable plate

squash, zucchini, pole beans, pesto 19

capellini bottega

san marzano tomatoes, garlic,
basil, parmigiano 21

risotto

gulf shrimp, zucchini, mint 25

swordfish

new potatoes, lemon, herbs,
castelines olive oil 28

scallops

field peas, corn, okra, crab brodo 31

red snapper

sicilian caponata, capers, basil 32

hanger steak

panzanella, heirloom tomatoes,
cucumber, grilled onion, basil 30

leg of lamb

black lentils, poblano pepper soffritto,
mint yogurt 30

pollo rosso

romano beans, golden potatoes, peach chutney 26



- SIDES**
- 5 field peas
 - black lentils
 - crispy okra
 - caponata



JULY 19, 2017

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.