

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

greek salad

cherry tomatoes, feta, olives,
cucumber, oregano 13

tuscan egg salad

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

beef carpaccio*

horseradish cream, parmigiano, arugula 14

parmesan soufflé

mushrooms, prosciutto di parma 14

spaghetti alla chitarra

squid ink, gulf crabmeat,
poblano peppers, bread crumbs 15

grilled octopus

fried potatoes, sauce romesco 13

fritto misto

snapper, oysters, peppers, shrimp 15

mussels corfu

tomatoes, garlic, feta, grilled focaccia 13

tuna crudo*

peaches, jalapeño, chives, calamansi 13

MAIN

vegetable plate

farro, zucchini, pole beans, mojo verde 19

capellini bottega

san marzano tomatoes, garlic, basil, parmigiano 21

garganelli

veal, asparagus, peas, green beans, mint 26

risotto

corn, leeks, chives, chanterelle mushrooms 24

scallops

field peas, corn, okra, crab brodo 32

swordfish

caponata, eggplant, capers, tomato 34

snapper

asparagus, onion soubise,
chanterelle mushrooms 34

pork tenderloin

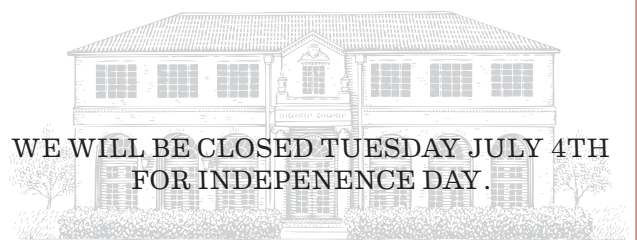
eggplant gratino, goat cheese, tomato, basil 27

hanger steak

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



- SIDES**
- 5 field peas
 - pole beans
 - crispy okra
 - creamy polenta



JUNE 23, 2017

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