

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

### tuscan egg salad

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

### little gem salad

treviso, hazelnuts, carrots,  
stone hollow goat cheese 14

### bruschetta

farm egg salad, smoked salmon 15

### parmesan soufflé

mushrooms, prosciutto di parma 15

### beef carpaccio\*

horseradish cream, arugula,  
grana padano 16

### rigatoncini

venison bolognese, juniper, basil 14

### risotto

beef cheek, mushrooms, parmigiano 14

### fritto misto

grouper, oysters, shrimp, peppers 15

### tuna crudo\*

fried capers, lime, pimentón,  
sea salt, olive oil 15



## SIDES

5 turnips

lacinato kale

creamy polenta

crispy brussels sprouts

## MAIN

### vegetable plate

brussels sprouts, cauliflower, carrots,  
polenta, beets 21

### spaghetti

lobster, shrimp, tomato, orange zest, mint 34

### orecchiette

braised lamb, butternut squash,  
lacinato kale, parmigiano 28

### grouper

grilled lemon, leeks, romesco 34

### scallops

capers, brown butter,  
focaccia croutons, tarragon 34

### pork loin

greek style greens, turnips, lemon, olive oil, feta 28

### lamb porterhouse

farro, gigante beans, wild fennel,  
aged balsamico 35

### veal liver *Harry's Bar*

polenta, sweet onions, sherry, thyme 24

### beef paillard

porcini mushrooms, arugula, fried shallots,  
parsley vinaigrette 34



FEBRUARY 23, 2018

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