

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

### little gem salad

shaved asparagus, sweet peas, radishes,  
pecorino, mint 14

### tuscan egg salad

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

### parmesan soufflé

mushrooms, prosciutto di parma 15

### beef carpaccio\*

horseradish cream, arugula,  
grana padano 16

### risotto primavera

crawfish, spring peas, lemon, vermouth 18

### fritto misto

triggerfish, oysters, shrimp, peppers  
lemon, parsley 16

### mussels

saffron, shallots, celery,  
white wine, focaccia 15

### grilled asparagus

brown butter, farm egg, fine herbs 14



- SIDES**
- 5 roasted carrots
  - marinated beets
  - creamy polenta
  - sugar snap peas

## MAIN

### vegetable plate

asparagus, turnips, carrots, polenta 21

### spaghetti alle vongole

littleneck clams, lemon, white wine, parsley 27

### capellini bottega

san marzano tomatoes, garlic, chiles,  
basil, parmigiano 22

### triggerfish

risi e bisi, lemon zest, mint 35

### pompano

crushed new potatoes, spring peas, radishes 34

### lamb porterhouse

beets, fava beans, golden potatoes,  
spring onions, mint pistou 35

### veal scaloppine

asparagus, fontina, fried shallots, pea tendrils 31

### pork chop

escarole, cannellini beans,  
roasted garlic vinaigrette 27

### hanger steak

grilled asparagus, confit potatoes 33



APRIL 24, 2018

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