

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

butternut squash soup

brown butter, pumpkin seeds, sage 10

tuna crudo*

persimmon, cara cara orange, jalapeño, fennel, calamansi vinegar 14

trent boyd broccoli

roast garlic, anchovy, calabrian chile, focaccia breadcrumbs 12

little gem bibb

persimmon, pomegranate, walnuts, gorgonzola, honey cider vinaigrette 14

beef carpaccio*

horseradish cream, arugula, grana padano 16

arancini

spicy marinara, parmesan, basil 12

parmesan soufflé

mushrooms, prosciutto di parma 15

fritto misto

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

tortelloni

gulf crabmeat, butternut squash, brown butter, sage 16

MAIN

vegetable plate

swiss chard, polenta, roast apples, carrots 21

capellini bottega

san marzano tomatoes, garlic, basil, parmigiano 22

strozzapretti

golden chanterelles, shallots, marsala, thyme 29

lobster

spaghetti, tomato, garlic, hot chiles 39

scallops

carnaroli rice, fennel, sweet onions, escarole 34

snapper

black lentils, butternut squash, swiss chard 35

pork tenderloin

sweet potatoes, parsnips, leeks, sage 32

venison

farro, pomegranate, broccoli, roast carrots 32

hanger steak

crispy brussels sprouts, confit potatoes, romesco 33

veal chop milanese

creamy polenta, focaccia breadcrumbs, arugula 39

SIDES

5 swiss chard

crispy brussels sprouts

roast carrots

black lentils

