

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

**chilled tomato soup**  
gulf shrimp, cilantro, pimenton, jalapeño 13

**little gem salad**  
apples, marcona almonds, pecorino,  
cider-honey vinaigrette 13

**snapper crudo\***  
persimmon, jalapeño, calamansi, mint 14

**parmesan soufflé**  
mushrooms, prosciutto di parma 15

**beef carpaccio\***  
horseradish cream, arugula,  
grana padano 16

**agnolotti**  
golden chanterelle mushrooms,  
ricotta, thyme, pecorino 15

**fritto misto**  
snapper, oysters, shrimp,  
peppers, lemon, parsley 15

**risotto**  
piopinni mushrooms, braised beef,  
pea tendrils 17

## MAIN

**vegetable plate**  
kale, sweet potatoes,  
brussels sprouts, fregola sarda 21

**capellini bottega**  
san marzano tomatoes, garlic, basil, parmigiano 21

**spaghetti**  
gulf shrimp, littleneck clams,  
white wine, parsley 26

**swordfish**  
black lentils, shaved brussels sprouts 34

**snapper**  
golden potatoes, scarlet turnips,  
broccoli, garlic aioli 34

**scallops**  
sweet potatoes, leeks, pancetta 32

**pork tenderloin**  
fregola sarda, peppers, grilled onion, mint 28

**hanger steak**  
kale, fried onions, roasted garlic 30

**venison**  
carrots, pears, black currants, rosemary 34



- SIDES**
- 5 creamed kale
  - black lentils
  - roasted potatoes
  - brussels sprouts



OCTOBER 21, 2017

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