

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

little gem salad
carrots, radishes,
creamy parmesan dressing 12

heirloom tomato salad
feta, cucumber, basil 14

chicken livers agrodolce
lemon vinaigrette, hot chiles,
sweet onion 11

parmesan soufflé
mushrooms, prosciutto di parma 14

silk handkerchief
gulf crab, field peas, cherry tomatoes 15

fritto misto
snapper, oysters, shrimp, peppers 15

tuna crudo*
poblano peppers, peaches, pistachio,
calabrian chili, mint 13

snapper collars
sauce remoulade 11

MAIN

vegetable plate
zucchini, squash, new potatoes,
heirloom tomatoes 21

spaghetti alla amatriciana
guanciale, basil, pecorino 22

swordfish
new potatoes, lemon, caperberries,
castelines olive oil, breadcrumbs 29

scallops
squid ink risotto, pimentón,
fried onion, saffron aioli 31

red snapper
crab brodo, littleneck clams,
field peas, lemon 32

pork tenderloin & belly
fried okra, mushrooms, thyme,
mustard seed vinaigrette 28

hanger steak
cherry tomatoes, grilled onion, figs,
walnuts, arugula 30

lamb porterhouse
sicilian caponata, capers, sultanas, basil 34



SIDES
5 field peas
padrones peppers
new potatoes
caponata



AUGUST 18, 2017

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