

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

local lettuces

carrots, radishes, parmesan dressing 12

tuscan egg salad

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

grilled asparagus

crawfish aioli, pea tendrils 14

silk handkerchief

braised rabbit, carrots, parsley 14

beef carpaccio*

horseradish cream, parmigiano, arugula 14

parmesan soufflé

mushrooms, prosciutto di parma 14

zucchini blossoms

ricotta, lemon zest, chives, marinara 12

grilled octopus

fried potatoes, sauce romesco 13

fritto misto

grouper, oysters, peppers, shrimp 15

MAIN

vegetable plate

beets, carrots, sugar snap peas, mojo verde 19

spaghetti vongole

clams, lemon, white wine, parsley 28

capellini bottega

san marzano tomatoes, garlic, chili, basil 22

scallops

sea island red peas, corn, crab brodo 32

grouper

asparagus, new potatoes, farm egg vinaigrette 34

swordfish

louisiana crawfish, sweet peas, basmati rice, dill 33

pork tenderloin

morel mushroom risotto, spring peas, pea tendrils, mint 29

veal chop milanese

zucchini ribbons, white wine butter sauce 46

hanger steak

asparagus, vidalia onion, funghi al forno 30



- SIDES**
- 5 sea island red peas
 - carrots
 - sugar snap peas
 - creamy polenta
 - sautéed kale



MAY 23, 2017

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