

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

tuscan egg salad

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

little gem salad

apples, marcona almonds, pecorino,
honey-cider vinaigrette 13

parmesan soufflé

mushrooms, prosciutto di parma 15

beef carpaccio*

horseradish cream, arugula, grana padano 16

ravioli

gulf crabmeat, butternut squash,
brown butter, chives 16

fritto misto

snapper, oysters, shrimp, peppers 15

grilled rabbit loin

alecia's tomato chutney, polenta,
arugula, fried shallots 12

tuna crudo*

jalapeño, scallions, cilantro, calamansi 13

MAIN

vegetable plate

kale, carrots, brussels sprouts, farrotto 21

capellini bottega

san marzano tomatoes, garlic,
basil, parmigiano 22

risotto

lobster, shrimp, fennel, tomato 33

whole vermilion snapper

fried crisp, castelvetro olives,
meyer lemon vinaigrette 30

tuna

cauliflower, beets, hazelnuts,
roasted garlic vinaigrette 32

scallops

sweet potatoes, leeks, pancetta 32

hanger steak

carrots, brussels sprouts, salsa verde 30

venison

farrotto, parsnips, black currants 34



- SIDES**
- 5 farrotto
 - lacinato kale
 - creamy polenta
 - crispy brussels sprouts

* WE WILL BE OPEN FOR
DINNER SERVICE ON MONDAY,
DECEMBER 18TH

* DON'T FORGET TO MAKE YOUR
NEW YEAR'S EVE RESERVATION

DECEMBER 7, 2017

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