

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

### little gem salad

cherry tomatoes, soppressata,  
peperoncini, pecorino 14

### tuscan egg salad

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

### heirloom tomato salad

grilled onion, feta, cucumber,  
focaccia croutons, mint 14

### parmesan soufflé

mushrooms, prosciutto di parma 15

### beef carpaccio\*

horseradish cream, arugula,  
grana padano 16

### ravioli

louisiana crawfish, scallions,  
beurre monté, candied lemon 18

### fritto misto

snapper, shrimp, oysters, peppers, lemon 16

### mussels

saffron, shallots, tomato,  
white wine, focaccia 15

### tuna crudo\*

peaches, cilantro, jalapeño, pistachio, lime 15



- SIDES**
- 5 sautéed escarole
  - roasted carrots
  - creamy polenta
  - sugar snaps

## MAIN

### vegetable plate

escarole, eggplant, zucchini, carrots, polenta 21

### mushroom risotto

morels, golden chanterelles, leeks, thyme 30

### capellini bottega

san marzano tomatoes, garlic,  
basil, parmigiano 22

### garganelli

veal, carrots, bulb onion, sweet peas 30

### swordfish

corn, field peas, cherry tomatoes, okra 33

### snapper

new potatoes, green beans, zucchini,  
blistered tomatoes 35

### duck breast

carrots, sweet peas, golden potatoes,  
marsala gastrique 34

### pork tenderloin

beets, escarole, polenta, salsa verde 27

### ribeye

confit potatoes, arugula, fried onion,  
roast garlic vinaigrette 39



We will be closed Tuesday, July 3<sup>rd</sup> through  
July 7<sup>th</sup> for our annual summer vacation.  
Please visit Chez Fonfon & Highlands!

JUNE 23, 2018

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