

## SNACKS

deviled farm egg tapenado 9  
sardines, skordalia, roast potatoes, arugula 13  
gaeta, kalamata, castelvetro olives—laurel, fennel seed, citrus 5  
homemade potato chips, charred onion dip 5  
bottega spreads—tzatziki, hummus  
hot pita 7 or *crudités* 9  
smoked salmon flatbread, red onion, dill mascarpone, capers 15  
grilled asparagus, farm egg, crawfish aioli, pea tendrils 15  
baked feta, spicy marinara, focaccia 9  
soup of the day 10

## SALADS

bottega bowl—quinoa, sweet peppers, sugar snaps, feta,  
lettuces, farm egg 14 *\*no substitutions please*  
chicken paillard, grilled onion, asparagus, mint, arugula 16  
little gem bibb, carrots, radishes, spring peas, creamy  
parmigiano dressing 13

## MAIN

garganelli primavera—asparagus, peas, prosciutto, parmigiano 21  
orecchiette, chicken meatballs, swiss chard, garlic, calabrian chili 21  
café mac & cheese, small salad 15  
rigatoni bolognese 16  
chicken scaloppine, capers, local lettuces, polenta 20  
pesce del giorno, orzo, sweet peas, asparagus, mint, bulb onion m.p.  
rainbow trout, green beans, shallots, potatoes, capers 22  
pork loin, polenta, venetian spinach, tomato chutney aioli 22  
grilled prime ny strip, roast potatoes, bulb onion, carrots 28

EARLY SPRING 2018

## SPECIALS

tuesday: grilled scallops, moroccan couscous, sultanas, cilantro  
& sundried tomato 24  
wednesday: crawfish risotto, sweet peas & vermouth 26  
thursday: braised duck, cannellini beans, asparagus, turnips  
& cipollini onions 27  
friday: roast salmon, new potatoes, spring peas, mint  
& agrumato 26  
at the bar: half pizza, small café salad & draft beer 10

# BOTTEGA

## CAFE



## SIDES

fried farm egg 4 *mcewen & sons* polenta 4  
grilled chicken 6 spicy slaw 4  
mushrooms & shallots 6 asparagus, peas, onions 7  
venetian spinach 6

## SALUMI & CHEESES

prosciutto di parma pecorino toscana  
sopressata fra' mani *stone hollow* goat cheese  
capicola fontina valle d'aosta  
*choice of 2: 10 choice of 3: 14 choice of 4: 19*

## PIZZA

chicken meatball, spring onion, basil, mozzarella, marinara 14  
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16  
roman—tomato sauce, oregano, olives, garlic, calabrian chili 14  
white pie—fennel sausage, onion, ricotta, provolone 17  
smoked salmon, dill mascarpone, capers 21  
house pancetta, golden potatoes, black pepper, pecorino, egg 17  
louisiana crawfish, conecuh sausage, ricotta, spring onion 17  
grilled chicken, pesto, aged provolone 17  
fennel sausage, pancetta, mozzarella, crushed tomato 18  
margherita—san marzano tomatoes, mozzarella 14  
3 cheese 10  
add: prosciutto 5 farm egg 4 arugula 3

## SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16  
bottega burger, gem bibb, onion 15  
*choice of: fontina, cheddar, gorgonzola*  
persian piadine—feta, radishes, walnuts, herbs 14  
oyster piadine—gem bibb, red onion, caper mayo 17

## DESSERT

chocolate budino 10 gelato 9  
tiramisu 10 sorbetto 9  
coconut-pecan cake 10  
strawberry & mascarpone  
olive oil cake 10

JOHN ROLAN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

\*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS  
\*\* SPLIT PLATE CHARGE 4.00  
\*\*\* ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE

## WINES BY THE GLASS

### BUBBLY

Cava *Raventos i Blanc* “Blanc de Blancs” 2015 Catalunya 10/40

Champagne *Gaston Chiquet* Brut NV, 1er Cru, Valle de la Marne 15/75

### WHITE

“Frank’s White Blend” *Clendenen Family* 2016 Santa Maria Valley 12.50/50

Chardonnay *LIOCO* 2016 Sonoma County 12.50/48

Bourgogne *Lequin-Colin* 2016 Burgundy 13/52

Unfiltered Arneis *Angelo Negro* 2016 Piedmont 12/48

Falanghina *Feudi di San Gregorio* 2016 Campania 11/44

Pecorino *Umani Ronchi* 2016 Abruzzo 10/40

Sancerre *Domaine Gueneau* 2016 Loire 15/60

Grüner Veltliner *Nigl* “Freiheit” 2016 Kamptal 12/48

### ROSÉ

*Rosé de Printemps* 2016 Provence 8/32

### RED

“Frank’s Pinot Noir” *Clendenen Family* 2016 Santa Maria Valley 14.50/58

Barbera Appassimento *Ricossa* 2015 Piedmont 10/40

Chianti Classico *Badia a Coltibuono* 2015 Tuscany 11/44

Rosso di Montepulciano *Poliziano* 2015 Tuscany 9/36

Rioja *Lopez de Heredia* Crianza “Viña Cubillo” 2008 Spain 15/60

Zinfandel *Bedrock* “Old Vine” 2015 California 16/64

Red Blend *Acumen* “Mountainside” 2014 Napa Valley 16/64

### SWEET

Moscato d’Asti *Vietti* 2016 Piedmont 6



## SIPS

Mountain Valley Sparkling 5

Orangina 2.50

Ginger New Fashioned 4/gl

Grapefruit Fizz 4/gl

Homemade Lemonade 4.95/gl

Iced Tea with mint syrup 2

Berry Faux-jito 5.50

## SHERRY

Lustau Fino 5

Lustau Manzanilla 6

Lustau Oloroso 10

Don PX Gran Reserva Toro  
Albalá 1987 12.50

## COCKTAILS

Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur,  
grapefruit, lime 9

Barbados Negroni: OJ, Aperol, Dolin rouge, Plantation Rum 12

Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12

Venetian “Spreetz”: Aperol, prosecco, soda, lime 9

Pecan Old Fashioned: Knob Creek, pecan orgeat, orange peel,  
Angostura bitters 12

Sazerac: Bulleit rye, Herbsaint, turbinado, Peychaud’s bitters 12

Southside Stormy: ginger beer, Kraken black spiced rum, soda, lime 9.50

Decatur Street: Hayman’s Old Tom gin, Appleton Estate, B & B, demerara 12

Jack Rudy Tonic: with your choice of Ketel One vodka or Bombay gin 10

Mediterranean Manhattan: Bulleit rye, Cocchi amaro, Lustau Oloroso 11

Paloma: Milagro silver tequila, fresh grapefruit, sparkling water 9

Strawberry Fields: strawberry vodka, homemade lemonade 10

## BEER

Good People Brown Ale 5

Old Speckled Hen 6

Oskar Blues Mama’s Little Yella Pils 6

Sixpoint “The Crisp” 6

Fairhope Pale Ale 5.50

Peroni 5.25

Pacifico 4.75

Fat Tire 5.50

Beck’s NA 5

Reissdorf Kölsch 9

Blackberry Tripel (375) 21

Westbrook One Claw 7.50

Stella Artois 5.75

### DRAFT

Blackberry Farm Saison 8

Cahaba Oka Uba IPA 8

Cahaba Blonde Ale 8

Good People Pale Ale 7.50

Red Hills Pilsner 8

## BOURBON & RYE

Buffalo Trace 7.50

Belle Meade 13

Bulleit 8.50

Basil Hayden 10

Stagg Jr. 16

Woodford Reserve 9

Knob Creek 10

Maker’s Mark 8

Four Roses Small Batch 10

Bulleit Rye 8.50

Michter’s Single Barrel Rye 8

## WINES BY THE BOTTLE FOR MORE OPTIONS, ASK FOR THE BIG LIST

### BUBBLY

Vino Spumante Brut Rosé *Scarpetta* MV Friuli 45

Glera *Bisson* 2016 Veneto 39

### WHITE

Pinot Grigio *Scarpetta* 2016 Friuli 42

Pinot Bianco *Lageder* 2015 Alto Adige 39

Greco di Tufo *Feudi di San Gregorio* 2014 Campania 48

Grüner Veltliner *Hirsch* 2015 Kamptal 36

Riesling *Dönnhoff* 2013 Nahe 48

Chardonnay *Neyers* 2015 Caneros 62

Chablis *Domaine Gueguen* 2015 Burgundy 48

Pouilly-Fuissé *Dominique Cornin* 2015 Burgundy 75

Bourgogne Blanc *Dominique Lafon* 2015 Burgundy 90

### ROSÉ

*Miraval* 2016 Côtes de Provence 55

### RED

Valpolicella Ripasso *Bussola* “Ca’ del Laito” 2014 Veneto 56

Chianti Classico *Volpaia* 2015 Tuscany 45

Rosso di Montalcino *Caparzo* 2015 Tuscany 42

Barbera d’Asti *La Spinetta* “Ca’ di Pian” 2013 Piedmont 55

Langhe Nebbiolo *Produttori del Barbaresco* 2016 Piedmont 45

Montepulciano d’Abruzzo *Nicodemi* 2015 Campania 30

Nero d’Avola/Frappato *Occhipinti* “SP68” 2016 Sicily 60

Haut-Médoc *Château Saint Julian* 2012 Bordeaux 40

Bourgogne *F. Magnien* 2014 Burgundy 55

Gigondas *Domaine Saint-Damien* 2014 Rhône 75

Châteauneuf-du-Pape *Domaine Barville* 2014 Rhône 70

Pinot Noir *LIOCO* “Laguna” 2015 Sonoma Coast 80

Pinot Noir *J. Christopher* 2014 Willamette Valley 64

Cabernet Sauvignon *Carpe Diem* 2015 Napa Valley 62

Cabernet Sauvignon *Honig* 2014 Napa Valley 75



## APERITIVO/DIGESTIVO

Cappelletti Aperitivo 6

Cocchi Americano:

bianco, rosa or tinto 5.50

Dolin: dry, blanc or rouge 6

Carpano Antica Formula 7

Bonal Gentiane-Quina 6

Fernet Branca 10

Averna Amaro 9