

SNACKS

marinated olives 3

jeff's soup of the day 10

arancini—sicilian rice croquettes, mozzarella 7

smoked salmon flatbread, dill mascarpone 14

bottega spreads—hummus, roasted beet & yogurt, pimento cheese
hot pita 10 *or crudités* 11

homemade potato chips, charred onion dip 4

baked feta, spicy marinara, focaccia 9

nancy's meatballs al forno 9

tuna crostini, radishes 10

SALADS

bottega bowl—quinoa, sugar snaps, shaved raw beets,
farm egg, feta, olives 13

local lettuces, carrots, walnuts, mushrooms, mustard vinaigrette 9

grilled asparagus, parmigiano, raveda olive oil 14

tortellini salad, chicken, sweet peas, gem bibb, mozzarella, mint 14

smoked trout, chilled capellini, horseradish, watercress 14

MAIN

rigatoni bolognese 18

spaghetti sugo di tonno—cured tuna, capers, tomato, cracked pepper 15

café mac & cheese, small salad 14

silk handkerchief—crabmeat, sweet peas, lemon m.p.

chicken scaloppine, local lettuces, polenta 20

pesce del giorno, spring vegetables & orzo m.p.

pork loin, polenta, tomato chutney aioli 22

grilled hanger steak, roast potatoes, caper & olive vinaigrette 23

MTD SPRING 2017

SPECIALS

tuesday: crabcake m.p.

wednesday: grilled tuna niçoise salad 22

thursday: rabbit pappardelle 19

friday: rainbow trout agrodolce 22

after 8 pm: pastas half price

BOTTEGA

CAFE

SIDES

fried farm egg 3

grilled chicken 5

4 ounce fish 13

sweet peas, onions,
asparagus 6

mcewen & sons polenta 3

spicy slaw 4

vegetables & orzo 4

roast beets, mustard seeds 4

PIZZA

"ST. JOHN STYLE" SLOW RISE DOUGH

louisiana crawfish, conecuh sausage, ricotta, bulb onion 15

sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 15

scottish smoked salmon, red onions, capers, dill mascarpone 17

white pie—fennel sausage, onion, ricotta, provolone 15

mushroom, marinara, olives, pecorino 10

grilled chicken, pesto, aged provolone 15

fennel sausage, pancetta, mozzarella, crushed tomato 16

margherita—san marzano tomatoes, mozzarella 13

asparagus, spring onion, farm egg, ricotta 13

kid's 3 cheese 9

add: prosciutto 4 farm egg 3 arugula 2

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 15

bottega burger, caramelized onions 14

choice of: fontina, cheddar, gorgonzola

grilled rosemary chicken, avocado, cucumber, basil aioli 12

meatball piadine—mozzarella, spring lettuces, marinara 14

persian piadine—feta, walnuts, radishes, cucumber, herbs 12

DESSERT

tiramisu 10

coconut pecan cake 10

affogato 9

chocolate budino 9

cookie plate 7

gelato 9

sorbetto 9

strawberry cheesecake 10

JOHN ROLAN | CHEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE.

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Adami* MV, Veneto 10

Champagne *Aubry* Brut 1er Cru NV, Jouy-lès-Reims 15

WHITE

Chardonnay *Au Bon Climat* “Highlands Cuvée” 2013 Santa Maria glass 9.25 carafe 21

Bourgogne Blanc *Christophe Cordiere* 2015 Burgundy 16

Sancerre *Domaine Franck Millet* 2016 Loire 12

Txakoli *K5* “Pilota” 2015 Spain 10.50

Soave Classico *Inama* 2015 Veneto 9

Vermentino *Castello ColleMassari* “Melacce” 2015 Tuscany 10

Roero Arneis *Vietti* 2016 Piedmont 13.50

Bianco *Regaleali* 2015 Sicily 8

ROSÉ

Monastrell Rosado *Castaño* 2015 Spain 7

Il Rosé di Casanova *La Spinetta* 2016 Tuscany 11

RED

Pinot Noir *Au Bon Climat* “Highlands Cuvée” 2014 Santa Barbara 12.25

Barbera d’Asti *Vietti* “Tre Vigne” 2014 Piedmont 10

Chianti Classico *Badia a Coltibuono* 2014 Tuscany 11

Montepulciano d’Abruzzo *Ausonia* “Apollo” 2013 Abruzzo 10

Monica di Sardegna *Argiolas* “Perdera” 2014 Sardinia 9

Côtes-du-Rhône *Domaine la Garrigue* 2015 Rhône 8

Vranec *Tikveš* “Special Selection” 2013 Macedonia 8

Cabernet Sauvignon *Trig Point* 2015 Alexander Valley 13

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

COCKTAILS

Blueberry Collins: Redmont vodka, limoncello, blueberries, soda 10

Hemingway: Barbancourt white rum, Luxardo Maraschino liqueur, grapefruit, lime 9

Mint Julep: Bulleit bourbon, fresh mint, sugar, crushed ice 10

Bourbon Negroni: Maker’s Mark, Campari, Carpano Antica Formula 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: Ransom Old Tom gin, Appleton Estate, B & B, demerara 12

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

Strawberry Fields: house strawberry vodka, homemade lemonade 10

West Texas Cocktail: Don Julio Añejo tequila, Cappelletti aperitivo, fresh orange and lime 15

BEER

Good People Brown Ale 5

Old Speckled Hen 6

Oskar Blues Mama’s Little Yella Pils 6

Anchor California Lager 5.50

Fairhope Pale Ale 5.50

Peroni 5.25

Negra Modelo 4.75

Fat Tire 5.50

Beck’s NA 5

Reissdorf Kölsch 9

Blackberry Tripel (375) 21

Westbrook One Claw 7.50

DRAFT

Stella Artois 6.50

Blackberry Farm Saison 8

Cahaba Oka Uba IPA 8

Good People—
American Pale Ale 6.50

Coffee Oatmeal Stout 6.50

BOURBON & RYE

Buffalo Trace 7.50

Belle Meade 13

Bulleit 8.50

Basil Hayden 10

Booker’s 15

Woodford Reserve 9

Knob Creek 10

Maker’s Mark 8

Four Roses Small Batch 10

Stagg Jr. 16

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* 2014 Veneto 39

WHITE

Pinot Grigio *Scarpetta* 2014 Friuli 42

Pinot Bianco *Lageder* 2015 Alto Adige 39

Erbaluce di Caluso *Cieck* 2014 Piedmont 45

Grüner Veltliner *Hirsch* 2014 Kamptal 36

Riesling *Gobelsburger* 2013 Kamptal 42

Sauvignon Blanc *Honig* 2014 Napa Valley (*half bottle*) 22

Chardonnay *Lioco* 2014 Sonoma 48

Pouilly-Fuissé *Dominique Cornin* 2015 Burgundy 75

Bourgogne Blanc *Lafon* 2014 Burgundy 90

ROSÉ

Miraval 2015 Côtes de Provence 55

RED

Valpolicella Ripasso *Bussola* “Ca’ del Laito” 2012 Veneto 56

Rosso di Montepulciano *Poliziano* 2014 Tuscany 38

IGT LeVolte *Tenuta Dell’Ornellaia* 2014 Tuscany 54

Barbera d’Asti *La Spinetta* “Ca’ di Pian” 2011 Piedmont 55

Langhe Nebbiolo *Vietti* “Perbacco” 2013 Piedmont 53

Montepulciano d’Abruzzo *Nicodemi* 2013 Campania 30

Bourgogne *F. Magnien* 2013 Burgundy 48

Fleurie *Domaine Chaintreuil* “La Madone” 2014 Beaujolais 36

Haut-Médoc *Château Fort Lignac* 2012 Bordeaux 55

Gigondas *Domaine Saint-Damien* 2013 Rhône 72

Pinot Noir *Lioco* “Laguna” 2013 Sonoma Coast 80

Pinot Noir *Witness Tree Vineyards* 2012 Willamette Valley 64

Cabernet Sauvignon *Carpe Diem* 2013 Napa Valley 62

Cabernet Sauvignon *Honig* 2013 Napa Valley 75

Zinfandel *Ridge* “Benito Dusi Ranch” 2014 Paso Robles 69



APERITIVO/DIGESTIVO

Strega 7.50

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

Byrrh Grand Quinquina 6