

## SNACKS

marinated olives 3

jeff's soup of the day 10

arancini—sicilian rice croquettes, mozzarella 7

smoked salmon flatbread, dill mascarpone 15

bottega spreads—hummus, tzatziki, 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

grilled quail, alabama peach, balsamico 13

stuffed eggplant, farmer's cheese, braised tomato, onion, mint 10

## SALADS

bottega bowl—quinoa, green beans, sweet peppers, feta, olives,  
lettuces, farm egg 13

greek salad—cucumbers, tomatoes, feta, olives, oregano vinaigrette 9

heirloom tomatoes, grilled red onion, mozzarella, basil, croutons 12

## MAIN

braised rabbit garganelli, chanterelles, zucchini 18

café mac & cheese, small salad 14

spaghetti & nancy's meatballs, pecorino 15

linguini, pesto, green beans, new potatoes 14

mussels corfu, tomato, feta, garlic, grilled focaccia 16

chicken scaloppine, capers, local lettuces, cherry tomatoes, polenta 20

pesce del giorno, farro, zucchini, tomatoes, olives m.p.

pork loin, polenta, tomato chutney aioli 22

grilled hanger steak, lady pea & corn relish 23

SUMMER 2017

## SPECIALS

tuesday: crabcake m.p.

wednesday: farmer's market vegetable plate 15

thursday: shrimp, lobster & crab salad m.p.

friday: grilled tuna niçoise salad 22

after 8 pm: pasta entrées half price

# BOTTEGA CAFE

## SIDES

fried farm egg 3

grilled chicken 5

stewed green beans 4

roast okra 5

*mcewen & sons* polenta 3

spicy slaw 4

zucchini & yellow squash 5

field peas 4

## PIZZA "ST. JOHN STYLE" SLOW RISE DOUGH

shrimp, tomato, garlic, capers, olives, mozzarella. basil 15

eggplant, cherry tomatoes, pesto 10

pancetta, sweet corn, mozzarella 10

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

grilled chicken, pesto, aged provolone 15

fennel sausage, pancetta, mozzarella, crushed tomato 16

margherita—san marzano tomatoes, mozzarella 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

BLT, basil aioli, fried farm egg 11

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

## DESSERT

blackberry semifreddo 10

tiramisu 10

coconut pecan cake 10

affogato 9

watermelon 7

cookie plate 7

gelato 9

sorbetto 9

chocolate budino 9

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

Mâcon-Villages *Domaine Perraud* “Vieilles Vignes” 2015 Burgundy 11

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

*Rosé de Printemps* 2016 Provence 8

Il Rosé di Casanova *La Spinetta* 2016 Tuscany 11

### RED

“Frank’s Pinot Noir” *Clendenen Family Vintners* 2015 Santa Maria Valley 14.50

Lambrusco *Alfredo Bertolani* “Rosso all’Antica” 2015 Emilia-Romagna 8

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

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

Watermelon Margarita: Cuervo gold, orange liqueur, watermelon, lime 11

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

Violet Beauregarde: house blueberry 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

Sixpoint “The Crisp” 6

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