

## SNACKS

marinated olives—laurel, fennel, citrus 5  
sardines, skordalia, roast potatoes, arugula, grilled onion 13  
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  
bruschetta—crabmeat, avocado, lemon zest, calabrian chili 15  
baked feta, spicy marinara, focaccia 9  
roasted peppers, goat cheese, pine nuts, breadcrumbs, capers 11  
grilled corn on the cob, aioli, pimenton, lime, cilantro 6  
fritto di verdure—zucchini, peppers, okra, green beans 11

## SALADS

bottega bowl—quinoa, sweet peppers, zucchini, cucumber, chick peas, feta, lettuces, farm egg 14 *\*no substitutions please*  
chicken paillard, grilled onion, mushrooms, arugula, *alecia's chutney* vinaigrette 16  
tomato salad—grilled onion, mozzarella, basil, cucumber, red wine vinaigrette 14

## 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  
chicken club—pancetta, bibb lettuce, avocado, tomato, aioli 13

# BOTTEGA

## CAFE

## MAIN

linguine, gulf shrimp, garlic, calabrian chili, cherry tomatoes, basil 21  
torchio, fennel sausage, eggplant, tomato, marjoram 21  
café mac & cheese, small salad 15  
rigatoni bolognese 16  
chicken scaloppine, capers, local lettuces, polenta 20  
pesce del giorno, zucchini, squash, orzo, grilled onion, dill m.p.  
salmon, succotash, corn, cherry tomatoes, okra, basil 22  
pork chop, polenta, venetian spinach, tomato chutney aioli 22  
flat iron steak, carrots, roasted potatoes, green beans, salsa verde 28

## SIDES

fried farm egg 3 *mcewen & sons* polenta 4  
grilled chicken 6 spicy slaw 4  
succotash 6 roasted okra with sumac yogurt 7  
venetian spinach 6

## SPECIALS

tuesday: crabcake m.p.  
wednesday: farmer's market vegetable plate 16  
thursday: amalfi salad—shrimp, lobster, avocado, field peas, cherry tomatoes 25  
friday: grilled tuna niçoise salad 23  
at the bar: half pizza, small café salad & draft beer 10

## PIZZA

olives, oregano, sun dried tomatoes, feta 15  
grilled corn, red onion, cherry tomatoes, arugula 15  
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16  
goat cheese, pancetta, leeks, scallions, garlic 14  
white pie—fennel sausage, onion, ricotta, provolone 17  
smoked salmon, dill mascarpone, capers 21  
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 3 arugula 3

## SALUMI & CHEESES

prosciutto di parma, sopressata fra' mani, capicola, pecorino toscana, *boxcarr* robiola, fontina 20

## DESSERT

chocolate budino 10 gelato 9  
tiramisu 10 sorbetto 9  
coconut-pecan cake 10  
peach upside-down cake 10

\*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  
\*\*\*\*PLEASE, NO SUBSTITUTIONS.

JOHN ROLEN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

## WINES BY THE GLASS

### BUBBLY

Prosecco di Valdobbiadene *Col Vettoraz* 2017 Veneto 10/40  
Champagne *R. Pouillon* Brut Réserve NV, Mareuil-sur-Aÿ 20/110

### WHITE

"Frank's White Blend" *Clendenen Family* 2016 Santa Maria Valley 12.50/50  
Chardonnay *LIOCO* 2017 Sonoma County 12.50/48  
Mâcon-Villages *Domaine des Gerbeaux* 2017 Burgundy 13/52  
Unfiltered Arneis *Angelo Negro* 2017 Piedmont 12/48  
Grillo *Tami* 2016 Sicily 11/44  
Pecorino *Umani Ronchi* 2016 Abruzzo 10/40  
Sancerre *Domaine Gueneau* 2017 Loire 15/60  
Grüner Veltliner *Nigl "Freiheit"* 2017 Kamptal 12/48

### ROSÉ

*Moulin de Gassac "Guilhem"* 2017 Languedoc (*en magnum*) 8/60  
*Feudi di San Gregorio* 2017 Campania 9/36

### RED

"Frank's Pinot Noir" *Clendenen Family* 2016 Santa Maria Valley 14.50/58  
Rosso di Montepulciano *Poliziano* 2016 Tuscany 9/36  
Rioja *O. Rivière "Gabaxo"* 2015 Spain 13/52  
Mencia *Ultreia "Saint Jacques"* 2016 Spain 10.50/42  
Morgan *J.P. Brun* 2016 Beaujolais 12.50/50  
Côtes-du-Rhône *Domaine les Aphillanthes "Galets"* 2016 Rhône 12/48  
Cabernet Sauvignon *Acumen "Mountainside"* 2014 Napa Valley 16/64

### SWEET

Moscato d'Asti *Vietti* 2017 Piedmont 6

## WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

## COCKTAILS

Bellini: Fresh squeezed local peaches topped with prosecco 12  
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, grapefruit, lime 9  
Barbados Negroni: OJ, Cappelletti Dolin rouge, Plantation Rum 12  
Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12  
Venetian "Spreetz": Cappelletti, prosecco, soda, lemon 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 10  
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

## APERITIVO/DIGESTIVO

Cappelletti Aperitivo 6  
Cocchi Americano:  
bianco, rosa or tinto 5.50  
Dolin: dry, blanc or rouge 6  
Cappelletti Amaro Pasubio 6  
Luxardo Amaro Abano 8  
Carpano Antica Formula 7  
Bonal Gentiane-Quina 6  
Fernet Branca 10  
Averna Amaro 9

## 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  
Stone Ripper 7  
Victory Prima Pils 4.75  
Westbrook Gose 7.50  
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  
High West Prairie 9  
Knob Creek 10  
Maker's Mark 8  
Four Roses Small Batch 10  
Bulleit Rye 8.50  
Michter's Single Barrel Rye 8  
E. H. Taylor Straight Rye 19

## SHERRY & MADEIRA

Lustau Fino 5  
Lustau Manzanilla 6  
Lustau Oloroso 10  
Don PX Gran Reserva Toro  
Albalá 1987 12.50  
Sercial *The Rare Wine Company*  
"Charleston Special" 15  
Colheitas *D'Oliveira* 1995 20  
Sercial *D'Oliveira* 1989 24  
Malvazia *D'Oliveira* 1989 24  
Terrantez *D'Oliveira* 1988 25

## SIPS

San Pellegrino 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/gl

EARLY SUMMER 2018