

## SNACKS

marinated olives—laurel, fennel, citrus 5  
bruschetta, ricotta, roast beets, marinated carrots 8  
homemade potato chips, charred onion dip 5  
hummus, olives, hot pita 7 *or crudités* 9  
baked feta, spicy marinara, focaccia 9  
roasted peppers, goat cheese, pine nuts, breadcrumbs, capers 11  
grilled octopus, piquillo peppers, hazelnuts, salsa verde 12  
hackleback caviar, potato chips, mascarpone 16  
grilled quail, polenta, sorghum gastrique 12  
grilled fish paillard, satsuma, green olives 14  
soup 10

## SALADS

arugula, shaved fennel, pecorino, green olives 12  
bottega bowl—quinoa, sweet peppers, chick peas, broccoli,  
feta, lettuces, farm egg 14 *-no substitutions please*  
chicken paillard, grilled onion, mushrooms, arugula,  
*alecia's chutney* vinaigrette 16

## SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16  
bottega burger, L&P, *choice of*: fontina, cheddar, gorgonzola\* 15  
persian piadine—feta, walnuts, tender herbs, yogurt 14  
farm egg, smoked salmon, cucumbers, dill\* 16

# BOTTEGA

## CAFE

## MAIN

mussels corfu 15  
café mac & cheese, small salad 15  
calzone, spinach, mozzarella, red onion 14  
spaghetti carbonara 19  
pork cacciatore, borlotti beans, calamaretti 26  
chicken scaloppine, capers, local lettuces, polenta 20  
pesce del giorno, farro, butternut, ligurian walnut sauce\* m.p.  
salmon, spinach, olive oil roasted potatoes, gigante beans\* 23  
pork chop, tomato chutney aioli, venetian spinach, roast potatoes\* 22  
flat iron steak, caesar salad & chips\* 28

## SIDES

fried farm egg\* 3 *mccuen & sons* polenta 4  
venetian spinach 7 spicy slaw 4  
angry carrots, cumin & chili 7 grilled chicken 6  
gigante beans, spinach, za'atar 7

## SPECIALS

tuesday: crabcake m.p.  
wednesday: branzino, capers, brown butter 26  
thursday: osso buco, risotto, gremolata 24  
friday: rigatoni bolognese 22

at the bar: half pizza, small café salad & draft beer 10

## PIZZA

greens, ricotta, roast garlic, mozzarella 15  
olives, oregano, cherry tomatoes, feta 15  
pancetta, farm egg, arugula\* 16  
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16  
goat cheese, pancetta, 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\* 6 farm egg\* 3 arugula 3

## SALUMI & CHEESES

prosciutto di parma\*, *fra' mani* soppressata\*, capicola\*,  
pecorino toscana, moses sleeper, *capriole* sofia 20

## DESSERT

chocolate budino 10 gelato 9  
tiramisu 10 sorbetto 9  
coconut-pecan cake 10  
pumpkin cheesecake 10

JOHN ROLEN • CHEF DE CUISINE  
FRANK STITT • EXECUTIVE CHEF

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
\*THIS ITEM MAY BE SERVED RAW, UNDERCOOKED OR CONTAIN AN INGREDIENT THAT IS RAW OR UNDER COOKED  
\*\*SPLIT PLATE CHARGE 4.00  
\*\*\* ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE  
\*\*\*\*PLEASE NO SUBSTITUTIONS

## WINES BY THE GLASS

### BUBBLY

Prosecco di Valdobbiadene *Col Vektoraz* '17 Veneto 10/45  
Champagne *Philippe Gonet* Brut NV Le Mesnil-sur-Oger 20/100

### WHITE

"Frank's White Blend" *Clendenen Family* '16 Santa Maria Valley 12.50/50  
Bourgogne blanc *Brocard* "Kimmeridgien" '15 Burgundy 12/48  
Soave *Tenuta Santa Maria* "Lepia" '17 Veneto 9/36  
Greco di Tufo *Feudi di San Gregorio*. Campania '15 12/48  
Sancerre *Domaine Gueneau* "Les Griottes" '17 Loire 15/60  
Grüner Veltliner *Nigl* "Freiheit" '17 Kamptal 12/48

### ROSE

*Feudi di San Gregorio* '17 Campania 9/36

### RED

"Frank's Pinot Noir" *Clendenen Family* '16 Santa Maria Valley 14.50/58  
Rosso di Montepulciano *Poliziano* '16 Tuscany 9/36  
Valpolicella Ripasso *Bussola* "Ca'del Lato" '15 Veneto 14/56  
Barbera d'Asti *Marchesi di Grésy* '16 Piedmont 12/48  
Monica *Argiolas* "Perdera" '15 Sardinia 9/36  
Nero d'Avola *Tami* '16 Sicily 10/40  
Morgon *J.P. Brun* '16 Beaujolais 12.50/50  
Cabernet Sauvignon *Acumen* "Mountainside" '14 Napa Valley 16/64

## WINES BY THE BOTTLE

FOR MORE OPTIONS ASK FOR THE BIG LIST

## COCKTAILS

Sgroppino: lemon sorbet, vodka, prosecco 12  
Satsuma Smash: Bulleit, fresh squeezed satsuma, Angostura bitters 11  
Cardinale: Hendrick's gin, Campari, Dolin dry vermouth 11  
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12  
Decatur Street: Hayman's Old Tom gin, Appleton Estate, B & B. demerara 12  
Venetian "Spreetz": Aperol, prosecco, soda, lemon 9  
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, grapefruit, lime 9  
Pecan Old Fashioned: Knob Creek, house pecan orgeat, orange peel, Angostura bitters 12  
Paloma: Milagro silver tequila, fresh grapefruit juice, sparkling water 9  
Mediterranean Manhattan: Bulleit rye, Cocchi amaro, Lustau Oloroso 11  
Jack Rudy Tonic: with your choice of Ketel One vodka or Nolet's Silver gin 10  
Sazerac: Bulleit rye, Herbsaint, turbinado, Peychaud's bitters 12

## APERITIVO/DIGESTIVO

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

## BEER

Beck's NA 5	DRAFT
Sixpoint "The Crisp" 6	Good People Pale Ale 7.50
Pacifico 4.75	Red Hills Pilsner 8
Good People Brown Ale 5	Cahaba Blonde Ale 8
Stone Ripper 7	Blackberry Farm Saison 8
Fairhope Pale Ale 5.50	
Peroni 5.25	
Oskar Blues Mama's Little Yella Pils 6	
Victory Prima Pils 4.75	
Westbrook Gose 7.50	
Westbrook One Claw 7.50	
Stella Artois 5.75	

## BOURBON & RYE

Basil Hayden 10	Knob Creek 10
Belle Meade 13	Maker's Mark 8
Buffalo Trace 7.50	Woodford Reserve 9
Bulleit 8.50	
Four Roses Small Batch 10	Bulleit Rye 3.50
High West Prairie 9	Michter's Single Barrel Rye 12

## SHERRY & MADEIRA

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

## PORTS & AMARO

Dirk Niepoort Ruby 8	Cappelletti Amar Pasubio 6
Graham's Six Grapes 10	Luxardo Amaro Abano 8
Graham's 10 year Tawny 12	Averna 9
Graham's 20 year Tawny 20	Fernet-Branca 10
Taylor Fladgate 20 year 18	

## 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 2.50  
Berry Faux-jito 5.50/gl