

SNACKS

marinated olives—laurel, fennel, citrus 5
bruschetta, black winter truffles, homemade ricotta 16
homemade potato chips, charred onion dip 6
hummus, olives, hot pita 7 *or crudites* 9
baked feta, spicy marinara, focaccia 10
grilled octopus, piquillo peppers, hazelnuts, salsa verde 12
hackleback caviar, potato chips, mascarpone 16
grilled quail, polenta, sorghum gastrique 12
fried oysters, spicy aioli 14
tuna crudo, kumquats, jalapeño, lemon vinegar 15
soup 10

SALADS

brussels sprouts, pecorino, apples, hazelnuts 14
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
farm egg, smoked salmon, cucumbers, dill* 16

BOTTEGA

CAFE

MAIN

café mac & cheese, small salad 15
calzone, spinach, mozzarella, red onion 14
spaghetti carbonara 19
braised pork, borlotti beans, calamaretti pasta 26
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, olive salad, celeri root purée* m.p.
salmon, greens, olive oil roasted potatoes, gigante beans* 23
pork chop, tomato chutney aioli, venetian spinach, roast potatoes* 22
flat iron steak, sweet potato, romesco, escarole 28

SIDES

fried farm egg* 3 *mcewen & sons* polenta 4
venetian spinach 7 grilled chicken 6
angry carrots, cumin & chili 7
gigante beans, greens, 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

olives, oregano, 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, mooses sleeper, *capriole* sofia 20

DESSERT

chocolate budino 10 gelato 9
tiramisu 10 sorbetto 9
coconut-pecan cake 10
vanilla panna cotta 10

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

JOHN ROLEN | CHEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vettoraz* '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 *Inama* '17 Veneto 9/36
Pinot Grigio *Jermann* '16 Friuli-Venezia Giulia 13.50/54
Greco di Tufo *Feudi di San Gregorio* '16 Campania 12/48
Sancerre *Domaine Cherrier* '17 Loire 15/60
Grüner Veltliner *Nigl* "Freiheit" '17 Kamptal 12/48

ROSÉ

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
Dolcetto di Dogliani *Einaudi* '16 Piedmont 12.50/60
Barbera d'Asti *Marchesi di Grésy* '17 Piedmont 12/48
Monica *Argiolas* "Perdera" '15 Sardinia 9/36
Rioja *O. Rivière* "Gabaxo" '16 Spain 14.50/60
Morgon *J.P. Brun* '17 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, Benedictine, 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: Lunazul 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

BEER

Beck's NA 5
Sixpoint "The Crisp" 6
Pacifico 4.75
Good People Brown Ale 5
Stone Ripper 7
Fairhope Pale Ale 5.50
Peroni 5.25
Oskar Blues Mama's Little Yella Pils 6
Westbrook Gose 7.50
Westbrook One Claw 7.50
Stella Artois 5.75

DRAFT

Good People Pale Ale 7.50
Cahaba Blonde Ale 8
Blackberry Farm Saison 8

BOURBON & RYE

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

PORTS & MADEIRA

Dirk Niepoort Ruby 8
Graham's Six Grapes 10
Graham's 10 year Tawny 12
Graham's 20 year Tawny 20
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

APERITIVO/DIGESTIVO/AMARO

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

SIPS

San Pellegrino Sparkling 6
Orangina 3.50
Ginger New Fashioned 5/gl
Grapefruit Fizz 5/gl
Homemade Lemonade 5.50/gl
Iced Tea with mint syrup 2.95
Berry Faux-jito 7.50/gl

EARLY WINTER 2018