

SNACKS

marinated olives—laurel, fennel, citrus 5
bruschetta, smoked salmon, avocado, dill* 14
homemade potato chips, charred onion dip 6
hummus, olives, radishes, peppers, hot pita 9
baked feta, spicy marinara, focaccia 10
fried cauliflower, crispy capers, labneh 10
pork belly, greens, cipollini, sorghum 14
hackleback caviar, potato chips, mascarpone 16
fried oysters spicy aioli 14
tuna crudo, cranges, jalapeño, lemon vinegar* 15
beef carpaccio, horseradish cream, arugula, grana padano* 16
soup 10

SALADS

mixed lettuces, shaved mushrooms, gorgonzola, walnuts, beets 12
bottega bowl—quinoa, sweet peppers, chick peas, broccoli,
feta, lettuces, farm egg 14 *-no substitutions please*
zuni chicken salad, treviso, apples 14

SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16
bottega burger, L&P, *choice of*: fontina, cheddar, gorgonzola* 15
smoked ham, prosciutto, fontina, pickles, bibb lettuce 15

BOTTEGA

CAFE

MAIN

café mac & cheese, small salad 15
calzone, fennel sausage, spinach, mozzarella, red onion 15
spaghetti, Gulf shrimp, san marzano tomato, spinach 23
garganelli bolognese 25
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, olive salad, roast winter vegetables* m.p.
salmon, greens, olive oil roasted potatoes, gigante beans* 25
pork chop, tomato chutney aioli, venetian spinach, roast potatoes* 22
hanger 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: scallops, basmati rice, kale, butternut m.p.
wednesday: veal picatta, pignoli 26
thursday: osso buco, risotto, gremolata 24
friday: branzino, capers, brown butter 26

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

PIZZA

roast mushrooms, taleggio, thyme 15
ricotta, meyer lemon, garlic, olive oil, parsley 14
farm egg, pancetta, greens, fontina, provolone* 15
spicy marinara, wild arugula, estive 15
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16
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, gorgonzola, estive 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 | CHIEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vitoraz* '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" '16 Burgundy 12/48
Txakoli *Ameztoi* '17 Spain 11/44
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 Montalcino *Caparzo* '16 Tuscany 11/44
Valpolicella Ripasso *Bussola* "Ca'del Laito" '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
Cardinale: Hendrick's gin, Campari, Dolin dry vermouth 11
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12
Venetian "Spreetz": Aperol, prosecco, soda, lemon 9
French 77: Plymouth gin, meyer lemon, St. Germain, prosecco 13
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 sugar, Peychaud's bitters 12

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

BEER

Beck's NA 5
Sixpoint "The Crisp" 6
Pacífico 4.75
Good People Brown Ale 5
Stone Ripper 7
Peroni 5.25
Westbrook Gose 7.50
Westbrook One Claw 7.50
Stella Artois 5.75

DRAFT

Good People Oatmeal 6.50
Good People Winter Ale 6.50
Good People Pale Ale 7.50
Cahaba Brewing Blonde 8.00
Blackberry Farm Saison 8.00
Einbecker Pilsner 6.50

GINS & RUMS

Hayman's Old Tom 8.50
Hendricks 9.00
Nolet's Silver 8.00
Plymouth 8.50
Broker's 7.50
Hugh Wesley's 9.50
Dukesne Rhum Agricole 9.50
Plantation 3 Stars White 7.00
Plantation Pineapple 9.00
Plantation O.F.T.D. 8.00
Clément VSOP Rhum Agricole 9.50

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
Taylor Fladgate 20 year Tawny 18
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 6
Dolin: dry, blanc or rouge 6
Lillet: blanc, rose or rouge 8
Cappelletti Aperitivo 8
Meletti 8
Aperol 8
Cappelletti Amaro Pasucio 6
Luxardo Amaro Abano 8
Fernet-Branca 10
Carpano Antica Formula 7
Bonai Gentiane-Quina 6
Averna Amaro 9