

SNACKS

deviled farm egg tapenado 9
sardines, skordalia, roast potatoes, arugula 13
gaeta, kalamata, castelvetro olives—laurel, fennel seed, citrus 5
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
grilled asparagus, farm egg, crawfish aioli, pea tendrils 15
baked feta, spicy marinara, focaccia 9
soup of the day 10

SALADS

bottega bowl—quinoa, sweet peppers, sugar snaps, feta,
lettuces, farm egg 14 **no substitutions please*
chicken paillard, grilled onion, asparagus, mint, arugula 16
little gem bibb, carrots, radishes, spring peas, creamy
parmigiano dressing 13

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
oyster piadine—gem bibb, red onion, caper mayo 17

BOTTEGA

CAFE

MAIN

garganelli primavera—asparagus, peas, prosciutto, parmigiano 21
orecchiette, chicken meatballs, swiss chard, garlic, calabrian chili 21
café mac & cheese, small salad 15
rigatoni bolognese 16
chicken scaloppine, capers, local lettuces, polenta 20
pesce del giorno, orzo, sweet peas, asparagus, mint, bulb onion m.p.
rainbow trout, green beans, shallots, potatoes, capers 22
pork loin, polenta, venetian spinach, tomato chutney aioli 22
grilled prime ny strip, roast potatoes, bulb onion, carrots 28

SIDES

fried farm egg 4 mcewen & sons polenta 4
grilled chicken 6 spicy slaw 4
mushrooms & shallots 6 asparagus, peas, onions 7
venetian spinach 6

SPECIALS

tuesday: grilled scallops, moroccan couscous, sultanas, cilantro
& sundried tomato 24
wednesday: crawfish risotto, sweet peas & vermouth 26
thursday: braised duck, cannellini beans, asparagus, turnips
& cipollini onions 27
friday: roast salmon, new potatoes, spring peas, mint
& agrumato 26

PIZZA

chicken meatball, spring onion, basil, mozzarella, marinara 14
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 16
roman—tomato sauce, oregano, olives, garlic, calabrian chili 14
white pie—fennel sausage, onion, ricotta, provolone 17
smoked salmon, dill mascarpone, capers 21
house pancetta, golden potatoes, black pepper, pecorino, egg 17
louisiana crawfish, conecuh sausage, ricotta, spring onion 17
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 4 arugula 3

SALUMI & CHEESES

prosciutto di parma pecorino toscana
sopressata fra' mani stone hollow goat cheese
capicola fontina valle d'aosta
choice of 2: 10 choice of 3: 14 choice of 4: 19

DESSERT

chocolate budino 10 gelato 9
tiramisu 10 sorbetto 9
coconut-pecan cake 10
strawberries, blueberries,
& mascarpone diplomat cream 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

JOHN ROLEN | CHEF DE CUISINE
FRANK STITT | EXECUTIVE CHEF

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vetoraz* 2016 Veneto 10/40
Champagne *Gaston Chiquet* Brut NV, 1er Cru, Valle de la Marne 15/75

WHITE

"Frank's White Blend" *Clendenen Family* 2016 Santa Maria Valley 12.50/50
Chardonnay *LIOCO* 2016 Sonoma County 12.50/48
Bourgogne *Lequin-Colin* 2016 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* 2016 Loire 15/60
Grüner Veltliner *Nigl "Freiheit"* 2016 Kamptal 12/48

ROSÉ

Rosé de Printemps 2017 Provence 8/32

RED

"Frank's Pinot Noir" *Clendenen Family* 2016 Santa Maria Valley 14.50/58
Barbera *Appassimento Ricossa* 2015 Piedmont 10/40
Rosso di Montepulciano *Poliziano* 2015 Tuscany 9/36
Côtes-du-Rhône *Domaine les Aphillanthes "Galets"* 2015 Rhône 12/48
Rioja *Lopez de Heredia Crianza "Viña Cubillo"* 2009 Spain 15/60
Zinfandel *Bedrock "Old Vine"* 2015 California 16/64
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

Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, grapefruit, lime 9
Barbados Negroni: OJ, Aperol, Dolin rouge, Plantation Rum 12
Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12
Venetian "Spreezt": 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: 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
Strawberry Fields: strawberry vodka, homemade lemonade 10

APERITIVO/DIGESTIVO

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
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
Pacífico 4.75
Fat Tire 5.50
Beck's NA 5
Reissdorf Kölsch 9
Victory Prima Pils 4.75
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
Knob Creek 10
Maker's Mark 8
Four Roses Small Batch 10
Bulleit Rye 8.50
Michter's Single Barrel Rye 8

SHERRY

Lustau Fino 5
Lustau Manzanilla 6
Lustau Oloroso 10
Don PX Gran Reserva Toro
Albalá 1987 12.50

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



MID SPRING 2018