

## SNACKS

marinated olives—laurel, fennel, citrus 5  
deviled farm egg tapenado 9  
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  
grilled asparagus, prosciutto, mozzarella, raveda olive oil 12  
beets, sugar snaps, almonds, goat cheese, sherry vinaigrette 13  
crabmeat, shrimp & avocado bruschetta, calabrian chili 15  
baked feta, spicy marinara, focaccia 9  
fried oysters, agradolce onions 14  
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  
arugula, cucumber, radishes, ricotta salata, olives, almonds 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  
chicken caesar piadine 17

# BOTTEGA

## CAFE

## MAIN

linguine, gulf shrimp, garlic, calabrian chili, cherry tomatoes, basil 21  
calamarata, favas, sweet peas, pork meatballs, roast spring onion 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.  
salmon, fingerling potatoes, asparagus, tarragon butter 22  
pork chop, polenta, venetian spinach, tomato chutney aioli 22  
flat iron steak, carrots, sugar snaps, green garlic, salsa verde 28

## SIDES

fried farm egg 3      *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: lamb shoulder, lentils, sweet peas, mint 22  
friday: mussels corfu 17  
at the bar: half pizza, small café salad & draft beer 10

## PIZZA

olives, oregano, sun dried tomatoes, feta 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  
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 3    arugula 3

## SALUMI & CHEESES

prosciutto di parma, sopressata fra' mani, capicola,  
pecorino toscana, *stone hollow* goat cheese, fontina 20

## DESSERT

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

JOHN ROLEN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

\*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

## WINES BY THE GLASS

### BUBBLY

Prosecco di Valdobbiadene *Col Vetoraz* 2016 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* 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* 2017 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  
Côtes-du-Rhône *Domaine les Aphillanthes "Galets"* 2015 Rhône 12/48  
Rosso di Montepulciano *Poliziano* 2015 Tuscany 9/36  
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 "Spreez": Aperol, 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  
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  
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  
Pacífico 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

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/gl



LATE SPRING 2018