

SNACKS

marinated olives—laurel, fennel, citrus 5
eggplant parmigiana 12
sardines, skordalia, roast potatoes, arugula, grilled onion 13
egg salad crostini, fresh dill 9
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
baked feta, spicy marinara, focaccia 9
grilled octopus, piquillo peppers, hazelnuts, salsa verde 12
nancy's baked meatballs, marinara, breadcrumbs, parsley 12

SALADS

arugula, shaved fennel, pecorino, green olives 12
bottega bowl—quinoa, sweet peppers, zucchini, cucumber, 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&T, *choice of*: fontina, cheddar, gorgonzola 15
persian piadine—feta, cucumbers, walnuts, tender herbs, yogurt 14

BOTTEGA

CAFE

MAIN

linguine, gulf shrimp, pesto, green beans, pine nuts 21
café mac & cheese, small salad 15
garganelli, braised duck, cipollini, mushrooms, greens 23
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, sweet peppers, apples, fennel pollen, polenta 22
flat iron steak, caesar salad & chips 28
grilled veal, eggplant, fingerling potatoes, pesto 23

SIDES

fried farm egg 3 *mcewen & sons* polenta 4
beets, feta, cucumber, sumac 7 spicy slaw 4
angry carrots, cumin & chili 7 grilled chicken 6
gigante beans, spinach, za'atar 7

SPECIALS

tuesday: crabcake m.p.
wednesday: farmer's market vegetable plate 16
thursday: amalfi salad—shrimp, lobster, avocado, field peas, cherry tomatoes 25
friday: rigatoni bolognese 22

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

JOHN ROLEN CHEF DE CUISINE
FRANK STITT EXECUTIVE CHEF

PIZZA

greens, ricotta, roast garlic, mozzarella 15
olives, oregano, cherry tomatoes, feta 15
duck, caramelized onion, fontina, mozzarella 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, basque estive, *capriole* sofia 20

DESSERT

gelato 9
chocolate budino 10 sorbetto 9
tiramisu 10
coconut-pecan cake 10
zabaglione & berries 10

*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
** SPLIT PLATE CHARGE 1.00
*** ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE
**** PLEASE, NO SUBSTITUTIONS

WINES BY THE GLASS

BUBBLY

Prosecco di Valdobbiadene *Col Vettoraz* '17 Veneto 10/40
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
Grillo *Tami* '16 Sicily 11/44
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" '14 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
Jack Rose: Brandy, fresh squeezed apple juice and Lustau vermouth 10
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
Cappelletti Amaro Pasubio 6	
Luxardo Amaro Abano 8	

BEER

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

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 8.50
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
Toro Albalá 1987 12.50	Malvasia <i>D'Oliveira</i> 1989 24
	Terrantez <i>D'Oliveira</i> 1988 25

PORTS & AMARO

Dirk Niepoort Ruby 8	Cappelletti Amaro Pasbio 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 20	

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

EARLY AUTUMN 2018