

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

gem bibb

sweet peas, asparagus, ricotta salata,
buttery croutons, lemon vinaigrette 14

tuscan egg salad

local lettuces, pancetta, farm egg,
fried oysters, jerez vinaigrette 16

beef carpaccio*

horseradish cream, arugula,
grana padano 16

parmesan soufflé

mushrooms, prosciutto di parma 15

fritto misto

grouper, shrimp, oysters, peppers,
lemon, parsley 16

lamb meatballs

mint pesto, calabrian chiles,
pecorino toscano 14

sweet pea arancini

spicy marinara, pea tendrils, mint 13

asparagus

farm egg, aged balsamico, parmigiano,
prosciutto, chervil 14

salsicce e spigariello

polenta, peppers, marsala 14

MAIN

capellini bottega

san marzano tomatoes, hot chiles,
parmigiano, basil 22

pappardelle

veal, asparagus, spring peas, bulb onion, mint 31

spaghetti

lobster, tomato, spinach, sicilian olive oil 39

swordfish

sweet peppers, leeks, pancetta, lacinato kale 34

grouper

risi e bisi, sweet pea purée, lemon agrumato 36

pork tenderloin

venetian spinach, creamy polenta 29

guinea hen saltimbocca

prosciutto, sage, mozzarella, spring onions,
olive oil crushed potatoes 29

hanger steak*

grilled asparagus, cremini mushrooms,
cipollini onions, fingerling potatoes 36

lamb porterhouse*

new potatoes, carrots, pearl onions,
sweet peas, mint 37



- creamy polenta
- 5 collard rapini
- SIDES carrots
- tuscan kale
- risi e bisi

