

## SNACKS

marinated olives—laurel, fennel, citrus 5  
crostini, crushed sweet peas, burrata, gulf shrimp 14  
homemade potato chips, charred onion dip 6  
hummus, olives, radishes, peppers, hot pita 9  
baked feta, spicy marinara, focaccia 10  
spring vegetables, ricotta, mint, olive oil 10  
grilled asparagus, farm egg, crawfish aioli 14  
hackleback caviar, potato chips, mascarpone 16  
fried oysters, spicy aioli 14  
sardines, avocado, gem bibb, radish, skordalia 13  
beef carpaccio, horseradish cream, arugula, grana padano\* 16  
crudo of the day m.p.  
soup 10

## SALADS

chicken tortellini salad, sweet peas, asparagus, mozzarella 15  
bottega bowl—quinoa, sweet peppers, sugar snaps, feta,  
lettuces, farm egg 14 *-no substitutions please*  
chopped salad, provolone, radicchio, soppressata, chickpeas, oregano 10  
arugula, mozzarella, roast peppers, castelvetro olives 12

## SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 16  
bottega burger, L&P, *choice of*: fontina, cheddar, gorgonzola\* 15  
fried chicken, chutney aioli, pickles, slaw, chips 14

# BOTTEGA

## CAFE

## MAIN

café mac & cheese, small salad 15  
calzone, fennel sausage, spinach, mozzarella, red onion 15  
mussels, pork sausage, fennel pollen, white wine 18  
rigatoni bolognese 22  
garganelli primavera, asparagus, favas, sweet peas, parmesan 17  
chicken scaloppine, capers, local lettuces, polenta 20  
pesce del giorno, orzo salad, favas, chickpeas, mint, chives m.p.  
salmon, risi e bisi, basmati rice, peas\* 25  
pork chop, tomato chutney aioli, venetian spinach, roast potatoes\* 22  
flat iron steak, asparagus, grilled onions, salsa verde\* 28

## SIDES

fried farm egg\* 3 *mcewen & sons polenta 4*  
grilled asparagus 8 *grilled chicken 6*  
sweet peas & bulb onions 6

## SPECIALS

tuesday: crabcake m.p.  
wednesday: veal piccata, pignoli 26  
thursday: porchetta roman style 24  
friday: branzino, local spinach, frisée, 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, calabrian chili 14  
farm egg, pancetta, greens, fontina, provolone\* 15  
asparagus, prosciutto, burrata\* 16  
crawfish, *conecuh* sausage, bulb onions 17  
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, rocket's robiola, fontina 20

## DESSERT

chocolate budino 10 gelato 9  
tiramisu 10 sorbetto 9  
coconut-pecan cake 10  
strawberry semifreddo 10

JOHN ROLEN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

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

## WINES BY THE GLASS

### BUBBLY

Prosecco di Valdobbiadene *Col Veturax* '17 Veneto 10/45  
Crémant *Grenelle* Brut Rosé NV Saumur 10/50  
Champagne *Aubry* Brut, 1er Cru, Jouy-les-Reims 20/100

### WHITE

"Frank's White Blend" *Clendenen Family Vintners* '16 Santa Maria Valley 12.50/50  
Bourgogne blanc *Brocard* "Kimmeridgien" '16 Burgundy 12/48  
Txakoli *Ameztoi* '18 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  
Vermentino Portofino *Bisson* "Vingerta" '17 Liguria 14/56  
DOCG Roero Arneis B. *Giacosa* '17 Piedmont 15/60

### ROSÉ

*Feudi di San Gregorio* '17 Campania 9/36

### RED

"Frank's Pinot Noir" *Clendenen Family Vintners* '17 Santa Maria Valley 14.50/58  
Rosso di Montalcino *Caparzo* '16 Tuscany 11/44  
Valpolicella Ripasso *Bussola* "Ca' del Laito" '15 Veneto 14/56  
Nebbiolo Langhe *De Forville* '17 Piedmont 12/48  
Dolcetto di Dogliani *Einaudi* '17 Piedmont 12.50/60  
Barbera d'Asti *Vietti* "Tre Vigne" '16 Piedmont 10.00  
Monica *Argiolas* "Perdera" '15 Sardinia 9/36  
Rioja *O. Rivière* "Gabaxo" '16 Spain 14.50/60  
Cabernet Sauvignon *Acumen* "Mountainside" '15 Napa Valley 16/64

## WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

## COCKTAILS

Sgroppino: lemon sorbet, vodka, prosecco 12  
Strawberry Fields: strawberry infused vodka with housemade lemonade 13  
The Spring Bramble: Bombay gin, strawberry bramble, lemon, soda 11  
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12  
Venetian "Spreezt": Aperol, prosecco, soda, lemon 9  
Cardinale: Hendrick's gin, Campari, Dolin dry vermouth 11  
Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur, fresh grapefruit juice, 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  
Strawberry Mint Lemonade 7.00/gl

## BEER

Beck's NA 5  
Sixpoint "The Crisp" 6  
Pacifico 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 Pale Ale 7.50  
Cahaba Brewing Blonde 8.00  
Blackberry Farm Saison 8.00  
Einbecker Pilsner 6.50  
Ghost Train Switchman's Stash 6.50

## GINS & RUMS

Hayman's Old Tom 8.50  
Hendricks 10.00  
Nolet's Silver 8.00  
Plymouth 9.00  
Broker's 7.50  
Hugh Wesley's 9.50

Duquesne Rhum Agricole 9.50  
Plantation 3 Stars White 9.00  
Plantation Pineapple 9.00  
Plantation O.F.T.D. 9.00  
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 9  
Meletti 8  
Aperol 9

Cappelletti Amaro Pasubio 6  
Luxardo Amaro Abano 8  
Fernet-Branca 10  
Carpano Antica Formula 7  
Bonafantini Gentiane-Quina 6  
Averna Amaro 9



MID-SPRING 2019