

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

tuna crudo*

jalapeño, marcona almonds, pear,
sea salt, olive oil 14

gem bibb

carrots, radishes,
creamy parmesan dressing 12

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

soft shell crab

brown butter, capers, parsley, lemon 21

ravioli

louisiana crawfish, spring peas,
bulb onion 15

asparagus

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

gulf shrimp

tzatziki, cucumber, cherry tomatoes,
lemon oil, dill 14

SIDES 5

creamy polenta

mushrooms

carrots

risi e bisi

MAIN

capellini bottega

san marzano tomatoes, hot chiles,
parmigiano, basil 22

spaghetti

lobster, tomato, spinach, sicilian olive oil 39

pappardelle

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

swordfish

sweet peppers, leeks, pancetta, lacinato kale 34

snapper

risi e bisi, sweet pea purée, lemon agrumato 36

chicken saltimbocca

prosciutto, mozzarella, sage,
olive oil crushed potatoes 27

pork tenderloin

tuscan kale, sea island red peas 29

lamb porterhouse*

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

hanger steak*

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

