

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

tuna crudo*

marcona almonds, jalapeño, fennel,
sea salt, olive oil 15

gem bibb

carrots, radishes, cucumbers,
creamy parmigiano 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

fritto misto

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

ravioli

louisiana crawfish, spring peas,
bulb onion 15

bruschetta

rabbit tenderloin, pickled onions,
alecia's tomato chutney, arugula 14

peaches & burrata

prosciutto di parma, arugula, mint,
aged balsamico 15



SIDES 5

creamy polenta

mushrooms

carrots

spigariello

MAIN

capellini bottega

san marzano tomatoes, hot chiles,
parmigiano, basil 22

cacio e pepe

linguine, pecorino romano, black pepper 17

spaghetti

shrimp, tomato, spinach, sicilian olive oil 27

pappardelle

rabbit simmered in white wine, mushrooms,
zucchini, corn, marjoram 29

copper river sockeye salmon

quinoa, sweet peppers, escarole, tropea onions 39

grouper en brodo

scallop, shrimp, clams, tomato, fennel, saffron 37

chicken saltimbocca

prosciutto, mozzarella, sage,
olive oil crushed potatoes 27

veal scaloppine

asparagus, fontina, polenta, fried onions 30

lamb porterhouse*

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

hanger steak*

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

