

## SNACKS

marinated olives—laurel, fennel, citrus 5  
crostini, crabmeat, avocado, corn, tomato 14  
homemade potato chips, charred onion dip 6  
hummus, olives, radishes, peppers, hot pita 9  
baked feta, spicy marinara, focaccia 10  
cucumbers, radishes, cherry tomatoes, fried okra, tzatziki 10  
fried zucchini blossom, mozzarella, marinara 12  
grilled octopus, romesco, romano beans, new potatoes 14  
smoked small sardines, potatoes, olives, crackers 13  
beef carpaccio, horseradish cream, arugula, grana padano\* 16  
tuna crudo, oranges, jalapeño, lemon vinegar\* 16  
soup 10

## SALADS

chicken tortellini salad, cherry tomatoes, corn, mozzarella 15  
tomato salad, grilled red onions, basil, mozzarella 12  
bottega bowl—quinoa, sweet peppers, sugar snaps, feta, lettuces, farm egg 14 *-no substitutions please*  
chopped salad, provolone, radicchio, soppressata, chickpeas, oregano 10

## SANDWICHES

fish sandwich, caper mayo, bibb, chips 16  
bottega burger, L&P, *choice of*: fontina, cheddar, gorgonzola\* 15  
fried chicken, chutney aioli, pickles, slaw, chips 14  
persian piadine—cucumber, radish, walnuts, watercress, mint, yogurt, feta 14

# BOTTEGA

## CAFE

## MAIN

café mac & cheese, small salad 15  
mussels, pork sausage, fennel pollen, white wine 18  
rigatoni bolognese 22  
linguini, clams, zucchini, pesto 22  
chicken scaloppine, capers, local lettuces, polenta 20  
pesce del giorno, creamed corn, green beans, venetian onions m.p.  
salmon, orzo, corn, cherry tomatoes, olives, basil\* 25  
pork chop, tomato chutney aioli, venetian spinach, roast potatoes\* 22  
flat iron steak, panzanella—cucumbers, tomato, peppers, red onion, focaccia\* 28

## SIDES

fried farm egg\* 3                      *mccwen & sons* polenta 4  
field peas & herbs 4                      grilled chicken 6  
yellow squash & onions 4  
green beans & potatoes 4

## SPECIALS

tuesday: crabcake m.p.  
wednesday: vegetable plate 24  
thursday: ravioli filled with ricotta and summer tomato sauce 22  
friday: amalfi salad—shrimp, lobster, tomatoes, field peas, calabrian chili 24

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

JOHN ROLAN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

## PIZZA

zucchini, farm egg, mozzarella, calabrian chili, marjoram 14  
ricotta, meyer lemon, garlic, olive oil, calabrian chili 14  
farm egg, pancetta, greens, fontina, provolone\* 15  
sweet onions, tomato, corn, conecuh sausage 16  
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, gorgonzola, fontina 20

## DESSERT

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

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 Vitoraz* '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* '17 Santa Maria Valley 12.50/50  
Bourgogne blanc *Brocard* "Kimmeridgien" '16 Burgundy 12/48  
Sancerre *Neveu* "Le Manoir" '17 Loire 14/56  
Txakoli *Ameztoi* '18 Spain 11/44  
Verdejo *Menade* "Nosso" '16 Spain 13.50/54  
Pinot Grigio *Jermann* '16 Friuli-Venezia Giulia 13.50  
Vermentino Portofino *Bisson* "Vingerta" '17 Liguria 14/56  
DOCG Roero Arneis B. *Giacosa* '17 Piedmont 15/60

### ROSÉ

*Moulin de Gassac* "Guilhem" '18 Languedoc 8/60 (en magnum)

### 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" '17 Piedmont 10.00  
Monica *Argiolas* "Perdera" '16 Sardinia 9/36  
Garnacha *Dani Landi* "Las Uvas de la Ira" '14 Spain 15/60  
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  
Blackberry Mojito: Cruzan rum, blackberry syrup, lemon, fresh basil 13  
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  
Pecar: 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  
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



JUNE 2019