

## SNACKS

marinated olives—laurel, fennel, citrus 5  
homemade potato chips, charred onion dip 6  
hummus, pita, olives, radishes, cauliflower 12  
baked feta, spicy marinara, focaccia 11  
'slice'—baked focaccia, marinara, sausage, mozzarella, oregano 14  
sardines, skordalia, roast potatoes 14  
beef carpaccio, horseradish cream, arugula, parmigiano\* 16  
smoked salmon flatbread 16  
antipasti: *fra' mani* soppressata, capicola, prosciutto, parmigiano, fontina, feta 24  
hackleback caviar, potato chips, mascarpone 16  
arancini—sicilian rice croquettes, parmesan, mozzarella, fontina, basil 12

## SALADS

local lettuces, carrots, radish, feta, cider vinaigrette 12  
bottega bowl—quinoa, cauliflower, roast carrots, chickpeas, feta, lettuces, farm egg 14 *-no substitutions please*  
smoked trout, capellini, horseradish, watercress 15  
*italian cobb*—grilled chicken, bibb lettuce, radicchio, avocado, farm egg, gorgonzola, prosciutto 17

## SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 17  
venetian chicken salad, celery, tarragon, watercress 14  
fried egg, mortadella, arugula, aioli, avocado, calabrian chili 14

## SNACKS

# BOTTEGA



## CAFE

## MAIN

café mac & cheese, small salad 16  
*Pardis'* spaghetti, tomato, fennel seed, cumin, chili 18  
rigatoni bolognese 22  
duck garganelli, mushrooms, kale, red wine, parsley 24  
roast chicken-apple sausages, peppers, onion, polenta 20  
pesce del giorno, freekah tabbouleh, parsley, citrus, fennel m.p.  
salmon, orzo, chickpeas, kale, olives\* 26  
chicken scaloppine, capers, sundried tomato, polenta 21  
pork chop, tomato chutney aioli, braised greens, roast potatoes\* 24  
flat iron steak, roast cauliflower, carrots, parsnips, green harissa\* 28

## SIDES

fried farm egg\* 3      *mccewen & sons* polenta 5  
braised winter greens 6      grilled chicken 6  
freekah tabbouleh 5  
roast cauliflower & rosemary 6

## SPECIALS

tuesday: "caffè sport" seafood pizza 23  
wednesday: veal saltimbocca, marsala, sage, prosciutto 26  
thursday: ravioli, crawfish, pancetta, greens, brown butter 19  
friday: roast gulf fish, crawfish aioli m.p.

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

FRANK STITT | EXECUTIVE CHEF

## PIZZA

crawfish, conecuh sausage, garlic, ricotta 16  
farm egg, pancetta, greens, fontina, provolone\* 15  
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17  
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—marinara, mozzarella, basil 14  
3 cheese 10  
add: prosciutto 6    farm egg\* 3    arugula 3

## DESSERT

tiramisu 12  
coconut-pecan cake 12  
zabaglione trifle 12  
bottega bar 12  
sorbetto 9

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 *Le Vigne di Alice* "Doro Nature" '18 Veneto 11/44  
Vino Spumante *Scarpetta* Brut Rosé MV Friuli 10/45  
Champagne *Gaston Chiquet* "Tradition" Brut, 1er Cru,  
Valle de la Marne 20/100

### WHITE

"Frank's White Blend" *Clendenen Family Vintners* '17 Santa Maria Valley 12.50/50  
Mâcon-Charnay *J. Manciat* '18 Burgundy 13/52  
Sancerre *Neveu* "Les Monts Damnés" '17 Loire 15.50/60  
Erbaluce di Caluso *Cieck* '18 Piedmont 9.50/38  
Grüner Veltliner *Hirsch* '18 Austria 10.50/42  
Soave Classico *Pieropan* '17 Veneto 11/44  
Pinot Bianco *Colterenzio* "Cora" '18 Alto Adige 9/36  
Petite Arvine *Grosjean Freres* "Vigne Rovetta" '18 Valle d' Aosta 15/60  
*Casa Ferreirinha* "Planalto" Reserva '18 Douro 9/36

### ROSÉ

*Moulin de Gassac* "Gullhom" '19 Languedoc 8/30

### RED

"Frank's Pinot Noir" *Clendenen Family Vintners* '17 Santa Maria Valley 14.50/58  
Alanera Rosso Veronese *Zenato* '15 Veneto 9.50/38  
Chianti Classico *Felsina* "Berardonga" '17 Tuscany 14/56  
Nebbiolo Langhe *G. Borgogno* '16 Piedmont 17/68  
Primitivo *Feudi di San Gregorio* '17 Apulia 13/52  
Garnacha *Commando G* "La Bruja de Rozas" '17 Spain 13.50/54  
*Occhipinti* SP68 '18 Sicily 15/60  
Cabernet Sauvignon *Hall* '16 Napa Valley 18.50/74

## WINES BY THE BOTTLE

FOR MORE OPTIONS, ASK FOR THE BIG LIST

## COCKTAILS

Italian Sparkler: Dupont cider, blood orange, Punt e Mes 10  
Jack's Calling Card: Broker's gin, Carpano Antica Formula,  
Luxardo, fresh oj 13  
Campesino Rum Sipper: Averna, Cardamaro, fresh oj 13  
Venetian "Spreetz": Aperol, prosecco, soda, lemon 9  
Hemingway: Plantation 3 stars rum, Luxardo Maraschino liqueur,  
fresh grapefruit juice, lime 9  
Boulevardier: Woodford rye, Campari, Carpano Antica Formula 13  
Barbados Negroni: Plantation 5 year rum, Aperol, Dolin rouge, oj 12  
Sazerac: Rittenhouse Rye, Herbsaint, turbinado sugar, Peychaud's bitters 12  
Paloma: Lunazul silver tequila, fresh grapefruit juice, sparkling water 9  
Mediterranean Manhattan: Bulleit rye, Cocchi amaro,  
Lustau Oloroso 11

## SIPS

San Pellegrino Sparkling 6/large  
Orangina 3.50  
Ginger New Fashioned 5/gl  
Grapefruit Fizz 5/gl  
Homemade Lemonade 5.50/gl  
Iced Tea with mint syrup 2.95

## BEER

Beck's NA 5  
Sixpoint "The Crisp" 6  
Pacífico 4.75  
Peroni 5.25  
Westbrook One Claw 7.50  
Stella Artois 5.75  
Avondale Mosey 5.50

### DRAFT

Good People Brown Ale 8.00  
Good People Pale Ale 8.00  
Cahaba Brewing Blonde Ale 8.00  
Blackberry Farm Saison 9.00  
Einbecker Pilsner 8.00  
Ferus India Pale Ale 9.00

## BOURBON & RYE

Basil Hayden 10  
Belle Meade 13  
Bulleit 8.50  
Four Roses Small Batch 10  
High West Prairie 9  
1792 Small Batch 9  
Larceny 8  
Bulleit Rye 8.50  
Woodford Rye 9  
Michter's Straight Rye 12  
George Dickel Rye 8  
Rittenhouse Rye 8

## GIN

Broker's 7.50  
Bombay 8.50  
John Emerald  
"Hugh Wesleys" 10  
Nolet's 8  
Plymouth 9  
Hendrick's 10  
Hayman's Old Tom 9

## RUM & RHUM AGRICOLE

Pyrat XO Reserve 12  
Kirk & Sweeney 23 year 23  
Plantation 3 stars 9  
Plantation O.F.T.D. 9  
Brugal Añejo 8.50  
Rhum J.M VO 15  
Clément VSOP 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  
Verdelho *The Rare Wine Company*  
"Savannah" 15  
Malvazia *D'Oliveira* 1989 24

## 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  
Cappelletti Amaro Pasubio 6  
Luxardo Amaro Abano 8  
Bonai Gentiane-Quina 6  
Averna 9  
Fernet-Branca 10



LATE WINTER 2020