

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF de CUISINE: JOHN ROLEN

APPETIZER

local lettuces

pecorino toscano, walnuts, olives,
sherry-cider vinaigrette 14

asparagus

ricotta salata, radishes, lemon vinegar,
mint 14

parmesan soufflé

prosciutto di parma, mushrooms, thyme 15

fritto misto

oysters, clams, flounder, peppers,
lemon aioli 14

mussels

chile, garlic, tomato, white wine,
focaccia 13

silk handkerchief

louisiana crawfish, leeks,
mushrooms, thyme 16

scarpinocc

Périgord black truffle, beurre monté,
parmigiano 30

grilled quail

Boxcar rocket's robiola, garlicky croutons,
radicchio, aged balsamico 13

MAIN

capellini bottega

san marzano tomatoes, chili, garlic, basil 23

linguine

shrimp, lobster, saffron, cream, vermouth 38

pappardelle

veal, mushrooms, marsala, thyme 30

flounder

escarole, basmati rice, preserved lemon, caraway 32

scallops

new potatoes, grilled asparagus, crawfish aioli 36

pork osso buco

risotto, mushroom conserva, leeks 30

venison

tuscan kale, fingerling potatoes,
sorghum gastrique 32

hanger steak

cauliflower, brussels sprouts, grilled onions,
salsa verde 33

veal two ways

braised breast, roast loin, cipollini onions, carrots,
polenta, natural jus 34

bistecca alla fiorentina *for two*

confit potatoes, spinach, sea salt, sicilian olive oil 76

SIDES 7

brussels sprouts

lacinato kale

basmati rice

Périgord black truffle 25

