



snacks

- marinated picholine, castelvetrano & kalamata olives 6
- summer minestrone, pesto 10
- focaccia & bottega infused olive oil 4
- baked feta, spicy marinara, focaccia 11
- fig bruschetta, prosciutto, ricotta, mint 12
- stuffed peppers, goat cheese, pine nuts, basil 14
- beef carpaccio — horseradish cream, arugula, parmigiano-reggiano 16
- sardines, new potatoes, skordalia 16
- chips & charred onion dip 6

salads

- romaine, apples, walnuts, honey vinaigrette 12
- bottega bowl — lettuces, carrots, farm egg, feta, quinoa, bulb onion 14
- tuna niçoise — farm egg, chickpeas, olives, green beans, new potatoes 21
- arugula, charred red onions, mushrooms, parmigiano 12

pizza

- margherita — marinara, mozzarella, basil 14
- sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
- smoked salmon, dill mascarpone, capers 21
- white pie — fennel sausage, onion, ricotta, provolone 17
- grilled chicken, pesto, mozzarella 17
- 3 cheese — mozzarella, fontina, provolone, marinara 13

main

- orecchiette bolognese 22
- café mac & cheese, small salad 16
- lobster & shrimp risotto, corn, leeks, saffron 30
- vespa sandwich — soppressata, prosciutto, fontina, focaccia, romaine, tomato 14
- persian piadine — yogurt, cucumber, walnuts, lettuces, dill 16
- swordfish sandwich, spicy slaw, caper aioli 16
- oven roasted red snapper, virgin sauce 32
- chicken scaloppine, capers, polenta 21
- pork chop, orzo, sweet peppers, pear relish 28
- grilled flat iron steak, zucchini, rice & corn gratino 28
- vegetable plate — stewed zucchini & squash, field peas, creamed corn, fried green tomato, cucumber salad, collard greens, cornbread 18

sweets

- coconut-pecan cake 12
- tiramisu 12
- blueberry semifreddo 12
- strawberry sorbet 8

On the Patio
Monday 4:00 p.m. - 9:00 p.m.
Tuesday-Saturday 11:00 a.m. - 9:00 p.m.
Phones open at 10:00 a.m.





wines by the glass

Bubbly

Prosecco di Valdobbiadene Col Vettorez
'17 Veneto 11

Whites

“Frank’s White Blend” Clendenen Family Vintners
'17 Santa Maria Valley 12.50
Erbaluce di Caluso Cieck '18 Piedmont 9.50
Pinot Bianco Colterenzio “Cora” '18 Alto Adige 9
Sancerre A. Neveu “Monts Damnés” '17 Loire 15.50

Rosé

Moulin de Gassac “Guilhem” '19 Languedoc 8

Reds

“Frank’s Pinot Noir” Clendenen Family Vintners
'17 Santa Maria Valley 14.50
Chianti Classico Felsina “Berardenga”
'17 Tuscany 14
Garnacha Commando G “La Bruja de Rozas”
'17 Spain 13.50
Cabernet Sauvignon Hall '16 Napa Valley 18.50
Occhipinti SP68 '18 Sicily 15

aperitivo/digestivo/amaro

Cocchi Americano:
bianco, rosa or tinto 6
Dolin: dry, blanc or rouge 6
Lillet: blanc, rose or rouge 8
Cappelletti Aperitivo 8
Cappelletti Amaro Pasubio 6
Luxardo Amaro Abano 8
Bonal Gentiane-Quina 6
Averna 9
Fernet-Branca 10

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 3/gl

libations

Venetian “Spreeztz”

Aperol, prosecco, soda, lemon 9

Hemingway

Plantation 3 stars rum, Luxardo Maraschino
liqueur, fresh grapefruit juice, lime 9

Pecan Old Fashioned

Knob Creek bourbon, house pecan orgeat, bitters 13

Negroni

Hayman’s Old Tom gin, Campari,
Cocchi Vermouth di Torino 12

Paloma

Lunazul silver tequila, fresh grapefruit juice,
sparkling water 9

Orange Thing

Vodka, orange liqueur,
fresh squeezed oj 12

beers

Beck’s NA 5	Draft
Sixpoint “The Crisp” 6	Good People Brown Ale 8
Pacifico 4.75	Good People Pale Ale 8
Westbrook One Claw 7	Cahaba Brewing Blond Ale 8
Stella Artois 5.75	Blackberry Farm Saison 9
Avondale Mosey 5.50	Einbecker Pilsner 8
Pilsner Urquell 5.50	Ferus India Pale Ale 9

