



BOTTEGA

snacks

- marinated picholine, castelvetroano & kalamata olives 6
- corn soup, olive oil, aleppo chili 12/pint
- focaccia & bottega infused olive oil 4
- baked feta, spicy marinara, focaccia 11
- stuffed peppers, goat cheese, pine nuts, basil 14
- oxtail bruschetta, horseradish, pickled peppers 15
- fried scallops, aioli, watercress, aleppo chili 15
- sardines, new potatoes, skordalia 16
- chips & charred onion dip 6

salads

- local lettuces, apples, walnuts, honey vinaigrette 12
- burrata, radicchio, hazelnuts, balsamic vinaigrette 12
- bottega bowl—lettuces, carrots, farm egg, feta, freekeh, bulb onion 14

pizza

- margherita—marinara, mozzarella, basil 14
- farm egg pie—mushrooms, fontina, roasted garlic 16
- fennel sausage pie—pancetta, mozzarella, roasted garlic 17
- sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
- smoked salmon, dill mascarpone, capers 21
- white pie—fennel sausage, onion, ricotta, provolone 18
- grilled chicken, pesto, mozzarella 17

main

- orecchiette, fennel sausage, roasted tomato, basil 22
- café mac & cheese, small salad 16
- bucatini, butternut squash, kale, mushrooms, parmigiano-reggiano 18
- speckled trout sandwich, spicy slaw, caper aioli 16
- vespa sandwich—soppressata, prosciutto, fontina, romaine, tomato, focaccia 14
- persian piadine—yogurt, cucumber, walnuts, lettuces, dill 16
- roasted wild striped bass, white beans, kale, lemon, olive oil 32
- chicken scaloppine, capers, polenta 21
- pork chop, polenta, collard greens, persimmon relish 28

sweets

- coconut-pecan cake 12
- persimmon semifreddo 12
- tiramisu 12
- satsuma sorbet 10

various & sundry

bottega olive oil 28

house marinara 10/pint

t-shirts 18 & ballcaps 15

highlands blend coffee 22/lb

iced tea & soft drinks 3

4:00-8:00 p.m. Monday
11:30-8:00 p.m. Tuesday-Saturday
Phones open at 10:00 a.m.