

snacks

marinated picholine, castelvetrano & kalamata olives 6
corn soup, olive oil, aleppo chili 12
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
tuscan egg salad—local lettuces, pancetta, focaccia croutons 15

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
3 cheese—mozzarella, fontina, provolone, marinara 13

main

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

sweets

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



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 Vetoraz
'17 Veneto 11

Whites

“Frank’s White Blend” Clendenen Family Vintners
'17 Santa Maria Valley 12.50
Kerner Abbazia di Novacella '18 Alto Adige 12
Roero Arneis B. Giacosa '17 Piedmont 15
Sancerre F. Le Saint “Calcaire” '18 Loire 15

Rosé

Moulin de Gassac “Guilhem” '19 Languedoc 8

Reds

“Frank’s Pinot Noir” Clendenen Family Vintners
'17 Santa Maria Valley 14.50
Langhe Nebbiolo G. Borgogno '16 Piedmont 17
Primitivo Feudi di San Gregorio '17 Apulia 13
Cabernet Sauvignon Hall '17 Napa 18.50
Monica Argiolas “Perdera” '16 Sardinia 9

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
Grapefruit Fizz 5 gl
Homemade Lemondade 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

Bulleit 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
Pacifico 4.75	Good People Brown Ale 8
Westbrook One Claw 7	TrimTab Pale Ale 8.50
Stella Artois 5.75	Cahaba Blonde Ale 8
Avondale Mosey 5.50	Einbecker Pilsner 8
Reissdorf Kölsch 9	Ferus India Pale Ale 9
Founders Stout 8	Blackberry Farm Saison 9



OCTOBER 17, 2020