

## snacks

focaccia & bottega infused olive oil 4  
cauliflower & leek soup 12  
baked feta, spicy marinara, focaccia 11  
oxtail bruschetta, pickled jalapeños, horseradish cream 14  
stuffed peppers, goat cheese, pine nuts, basil 14  
roasted gulf shrimp, preserved lemon, garlic, parsley, olive oil 15  
*nancy's* meatballs al forno 12  
sardines, new potatoes, skordalia 16  
chips & charred onion dip 6

## salads

*snow's bend* escarole salad, carrots, creamy parmesan dressing 12  
local lettuces, apples, walnuts, honey vinaigrette 12  
bottega bowl—lettuces, carrots, farm egg, feta, farro, cauliflower, mushrooms, butternut squash 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  
3 cheese 14

## main

orecchiette bolognese 22  
café mac & cheese, small salad 16  
bucatini, butternut squash, tuscan kale, mushrooms, parmigiano-reggiano 18  
braised rabbit, butternut squash purée, brussels sprouts, sweet potato 28  
vespa sandwich—soppressata, prosciutto, fontina, romaine, focaccia 14  
persian piadine—yogurt, radishes, walnuts, lettuces, dill 16  
gulf pompano, white beans, spinach, lemon, olive oil 28  
chicken scaloppine, capers, polenta 21  
pork chop, creamy polenta, tuscan kale, persimmon & jalapeño relish 28  
grilled ny strip, zucchini gratino, romesco 32

## sides

zucchini gratino 8  
*mcewen & sons* polenta 5  
white beans & spinach 6  
roasted cauliflower & romesco 7

## sweets

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

\*bottega 'ultra plush' blanket 40



On the Patio  
Tuesday-Saturday 11:00 a.m. - 9:00 p.m.





## wines by the glass

### Bubbly

Prosecco di Valdobbiadene *Col Vettoraz* '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

Riesling *Famille Hugel* “Classic” '16 Alsace 13.50

Pouilly Fumé *S. Dagueneau* “Les Pentes” '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

Côtes-du-Rhône *Château de Saint Cosme* “Les Deux Albion” '18 Rhône 13

Cabernet Sauvignon *Hall* '17 Napa 18.50

Langhe Nebbiolo *Vietti* “Perbacco” '16 Piedmont 14

Rosso di Montepulciano *Poliziano* '16 Tuscany 9

## 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

### Catalan Happy Hour

Miró Vermut Rojo, Plymouth gin, orange bitters, sparkling water 9

### Orange Thing

Vodka, orange liqueur, fresh squeezed oj 12

### Wild Orchard

Apple infused bourbon, Lillet blanc, lemon juice 12

## 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

## beers

Buckler NA 5

Draft

Westbrook One Claw 7

Good People Brown Ale 8

Stella Artois 5.75

TrimTab Pale Ale 8.50

Avondale Mosey 5.50

Cahaba Blonde Ale 8

Reissdorf Kölsch 9

Einbecker Pilsner 8

Founders Stout 8

Ferus India Pale Ale 9

Peroni 5.25

## sips

San Pellegrino Sparkling 6/large

Orangina 3.50

Grapefruit Fizz 5 gl

Homemade Lemonade 5.50/gl

Iced Tea with mint syrup 3/gl