

snacks

focaccia & bottega infused olive oil 4
paradise farm calabash squash soup, crème fraîche, chives 12
chicken & orzo soup—leeks, cannellini beans, garlic, pesto 12*
baked feta, spicy marinara, focaccia 11
roast gulf shrimp, preserved citrus butter, garlic, parsley 15
caviar & latkes 18
nancy's meatballs—white beans, tomato, parmigiano-reggiano 12
whipped goat cheese, crudité, pine nuts, olive oil 11*
ravioli with black truffle, ricotta & potato, chives 30
joyce farms heritage 'prosciutto', kumquat marmalade, mozzarella, cashews, aleppo chili 16*
chips & charred onion dip 6



On the Patio

Tuesday-Saturday 11:00 a.m. - 9:00 p.m.

salads

local lettuces, beets, fennel, gorgonzola, walnuts, sherry vinaigrette 12*
shaved brussels sprouts, hazelnuts, apples, pecorino, lemon vinaigrette 11*
bottega bowl—roasted cauliflower, marinated mushrooms, feta, quinoa, farm egg, butternut squash 14

pizza

black truffle, roast garlic, ricotta, farm egg 30
broccoli, *joyce farms* heritage 'prosciutto', roasted garlic, mozzarella 16
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*
margherita—marinara, mozzarella, basil 14

main

orecchiette bolognese 22
spaghetti carbonara 19
café mac & cheese, small salad 16
oxtail & black truffle cannelloni—leeks, ricotta, porcini mushrooms 36
greek piadine—romaine, chickpeas, feta, kalamata olives, pepperoncini, marinara 16
swordfish sandwich, spicy slaw, caper aioli 16
gulf triggerfish, farro, kale, warm mushroom vinaigrette 32
chicken scaloppine, capers, polenta 21
pork chop, sweet potatoes, collards, creamy polenta, chutney aioli 28
grilled new york strip, brussels sprouts, roasted potatoes, sauce romesco 32*

sides

jeff's collard greens 6
mcewen & sons polenta 5
farro & kale 6
roasted cauliflower & sauce romesco 7*
black truffle 5 grams (add to any dish) 30

sweets

coconut-pecan cake 12*
satsuma cake 12
valrhona chocolate torte 12
warm apple crostata 12*
tiramisu 12
hot chocolate 5.50

bottega 'ultra plush' blanket 40





wines by the glass

Bubbly

Prosecco di Valdobbiadene *Col Vectoraz* '17 Veneto 11
Champagne *Claude Genet Brut Grand Cru MV Chouilly* 23

Whites

“Frank’s White Blend” *Clendenen Family Vintners* '17 Santa Maria Valley 12.50
Erbaluce di Caluso *Cieck* '18 Piedmont 9.50
Chasselas *Provins “L’Alpage”* '19 Switzerland 13.50
Sancerre *Claude Riffault* '19 Loire 15.75

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
Nebbiolo *Colombera & Garella* '19 Piedmont 14.50
Rosso di Montepulciano *Poliziano* '16 Tuscany 9

libations

Venetian “Spreetz”

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

Hot Toddy

bourbon, lemon, honey 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

Montenegro 10

Fernet-Branca 10

beers

Westbrook One Claw 7 Draft

Stella Artois 5.75 Cahaba Blonde Ale 8

Avondale Mosey 5.50 Einbecker Pilsner 8

Founders Stout 8 Blackberry Farm Saison 9

Peroni 5.25 Fairhope Amber 8.50

Einbecker N/A 6

sips

San Pellegrino Sparkling 6/large

Orangina 3.50

Grapefruit Fizz 5 gl

Homemade Lemonade 5.50/gl

Iced Tea with mint syrup 3

Hot Chocolate 5.50