

## snacks

focaccia & bottega infused olive oil 4  
chicken & orzo soup, local chard, pesto 12\*\*  
baked feta, spicy marinara, focaccia 11  
parmesan soufflé, mushrooms, prosciutto, thyme 16  
hummus, crudité, pita, olive oil 11  
sweet pea crostini, ricotta, radish, mint 12  
grilled asparagus, lemon, olive oil, tender herbs 14  
ravioli, crawfish, brown butter, dill 15  
fritto misto—shrimp, oysters, halibut, lemon, parsley 18  
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 16\*  
prosciutto di parma, kumquat marmalade, mozzarella, cashews, aleppo chili 16\*\*  
chips & charred onion dip 6



Dine-in menu

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

## salads

local lettuces, three-vinegar vinaigrette, tender herbs, goat cheese crostini 12  
tortelloni salad, grilled chicken, mozzarella, sweet peas, mint, sweet onion, aioli 18  
chicken paillard, arugula, mushrooms, parmigiano, tomato chutney vinaigrette 18

## pizza

asparagus, spring onion, ricotta, fontina, aleppo chili 16  
crawfish, marinara, spring onions, guanciale, provolone 19  
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 15

## main

orecchiette bolognese 22  
café mac & cheese, small salad 16  
garganelli, asparagus, pork belly, spring onion, sweet peas 22  
muffuletta sandwich, mortadella, soppressata, prosciutto, provolone, olive relish 16  
porchetta di testa piadine, pickled ramps, bulb onion, arugula 17  
swordfish sandwich, spicy slaw, caper aioli 17  
roasted flounder risi e bisi—basmati rice, peas, spring onion, mint 30  
chicken scaloppine, capers, polenta 21  
pork chop, roasted potatoes, cabbage & greens, salsa verde 28\*  
lamb osso buco, polenta, sugar snaps, carrots, gremolata 29  
new york strip, grilled asparagus, bulb onion, potatoes, ramp butter 32\*

## sides

*mcewen & sons* polenta 5  
cabbage & greens 5  
grilled asparagus 9  
beets, almonds, ricotta salata 6\*\*  
mushrooms & little peas 8  
roasted fingerling potatoes 5

## sweets

coconut-pecan cake 12\*\*  
tiramisu 12  
strawberry cobbler 12  
bottega bar 12\*\*  
*eastaboga* burnt honey cake 12  
strawberry sorbet 8



\*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*contains nuts

MAY 1, 2021



## wines by the glass

### Bubbly

Prosecco di Valdobbiadene *Le Vigne di Alice* "Doro Nature" '19 Veneto 10  
Champagne *A. Margaine* Brut 1er Cru MV Villers-Marmery 23

### Whites

"Frank's White Blend" *Clendenen Family Vintners* '18 Santa Maria Valley 12.50  
Catarratto *Cottanera* "Barbazzale" '19 Sicily 9.50  
Vermentino *Bisson* "Vignearta" '19 Liguria 14  
Riesling *Bründlmayer* "Terrassen" '19 Austria 15  
*Can Feixes* "Blanc Selecció" '19 Spain 9  
Sancerre *Domaine La Croix St. Laurent* '18 Loire 14  
Mâcon-Loché *Domaine du Clos des Rocs* "En Près Foret" '19 Burgundy 14

### Rosé

*Moulin de Gassac* "Guilhem" '19 Languedoc 8

### Reds

"Frank's Pinot Noir" *Clendenen Family Vintners* '18 Santa Maria Valley 14.50  
Côtes-du-Rhône *Château de Saint Cosme* "Les Deux Albion" '18 Rhône 13  
Garnacha "Granito del Cadalso" '17 Vinos de Madrid 10  
Rosso di Montalcino *Caparzo* '18 Tuscany 12  
Montefalco Rosso *Fongoli* '17 Umbria 13  
Cabernet Sauvignon *Hall* '17 Napa 18.50

### libations

#### Venetian "Spreetz"

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, orange peel 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

#### Strawberry Fields

strawberry-infused vodka, housemade  
lemonade 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

Montenegro 10

Fernet-Branca 10

### beers

Westbrook One Claw 7 **Draft**

Avondale Mosey 5.50 Cahaba Blonde Ale 8

Founders Stout 8 Blackberry Farm Saison 9

Peroni 5.25 Einbecker Pilsner 8

Einbecker N/A 6 Good People APA 8

Amstel Light 4.75 Ferus IPA 9

Stella Artois 7

### sips

San Pellegrino Sparkling 6/large

Orangina 3.50

Better Kombucha: honeysuckle 7.50/btl

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl

Iced Tea with mint syrup 3