

snacks

- focaccia & bottega infused olive oil 5
- jeff's soup of the day 14
- chips & charred onion dip 7
- baked feta, spicy marinara, focaccia 12
- arancini & joyce farm heritage 'prosciutto' 12
- fried farm egg, creamy polenta, shaved black truffle 28*
- hummus, crudités, pita 15
- grilled octopus, crispy potatoes, romesco, pickled peppers 16**
- sardines, skordalia, roasted potatoes, arugula 16**

salads

- chicken paillard—arugula, mushrooms, charred onion, parmigiano-reggiano, tomato chutney vinaigrette 19
- local lettuces, blood orange, gorgonzola, fennel, walnuts 14**

pizza & sandwiches

- mushrooms, fontina, red onion, castelvetro olives 16
 - black truffle, local spinach, fontina 29
 - farm egg, bacon, fontina, potato, caramelized onions 18
 - sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
 - butcher's pie—fennel sausage, pancetta, prosciutto di parma, pecorino 19
 - smoked salmon, dill mascarpone, capers 22
 - white pie—fennel sausage, onion, ricotta, provolone 19
 - grilled chicken, pesto, mozzarella 17**
 - margherita—marinara, mozzarella, basil 15
-
- roast beef sandwich, provolone, arugula, red onion, horseradish cream 17
 - fish sandwich, spicy slaw, caper aioli 19

main

- venison bolognese 31
- café mac & cheese, small salad 17
- paradis'* spaghetti—tomato, fennel seed, sweet onion, garlic, basil 19
- braised duck risotto, mushrooms, leeks, parmesan, black truffle 39
- pesce del giorno—farro, white beans, beets, kumquats *mp*
- chicken scaloppine, capers, polenta 24
- pork chop, cabbage, sweet potato, tomato chutney, pomegranate 28*
- hanger steak, crispy potatoes, local cauliflower, peppercorn butter 32*

sides

- mcewen & sons* polenta 6
- wilted chard 6
- mushrooms, shallots, thyme 8
- crispy potatoes & romesco 7**
- shaved black truffle (add to any dish) 21

sweets

- burnt honey cake à la *20th century café* 12
- lemon cheesecake 12
- coconut-pecan cake 12**
- bottega bar 12**
- tiramisu 12
- sorbetto 8
- gelato trio 10
- hot chocolate 5.50



Dine-in menu

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

*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





wines by the glass

Bubbly

Raventós i Blanc “Blanc de Blancs” ‘18 Penedès 10
Champagne *A. Margaine* Brut 1er Cru MV Villers-Marmery 23

Whites

“Frank’s White Blend” *Clendenen Family Vineyards* ‘18 Santa Maria Valley 12.50
Fendant Provins “L’Alpage” ‘19 Switzerland 13.50
Erbaluce di Caluso Ferrando “Torrazza” ‘19 Piedmont 11.50
Riesling Schloss Gobelsburg ‘20 Kamptal 11
Sancerre Domaine Paul Cherrier ‘19 Loire 14
Chablis Droin ‘19 Burgundy 19

Rosé

Triennes ‘20 Provence 9

Reds

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ‘18 Santa Maria Valley 14.50
Côtes-du-Rhône Château de Saint Cosme “Les Deux Albion” ‘18 Rhône 13
Rioja Olivier Rivière “Gabaxo” ‘18 Spain 16
Rosso di Montalcino Caparzo ‘18 Tuscany 12
Barbaresco Luigi Giordano “Cavanna” ‘17 Piedmont 18
Langhe Nebbiolo De Forville ‘19 Piedmont 12
Cabernet Sauvignon Hall ‘17 Napa 18.50

libations

Venetian “Spreetz”

Aperol, prosecco, soda, lemon 9

Sicilian Lemonade

Bourbon, Averna, lemonade 12

Negroni Blanco

Lunazul Blanco, Cocchi Americano,
Dolin Blanc 12

Catalan Happy Hour

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

Pecan Old Fashioned

Knob Creek, housemade pecan orgeat,
bitters 12

Sloe Gin Daisy

Beefeater gin, sloe gin, lemon 12

aperitivo/digestivo/amaro

Cocchi Americano: bianco, rosa *or* tinto 6

Dolin: dry, blanc *or* rouge 6

Lillet: blanc, rose *or* rouge 8

Cappelletti Amaro Pasubio 6

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 6

Averna 9

Montenegro 10

Fernet-Luxardo 10

beers

Westbrook One Claw 7

Avondale Mosey 5.50

Founders Stout 8

Peroni 5.25

Einbecker N/A 6

Plank Dunkler 12

Amstel Light 4.75

Draft

Plank Heller 10

Blackberry Farm Saison 9

Einbecker Pilsner 8

Good People APA 8

Ferus IPA 9

Stella Artois 7

sips

Mountain Valley Sparkling 6/large

Harvest Roots kombucha 7.50

Orangina 3.50

Grapefruit fizz 5/gl

Homemade Lemonade 5.50/gl