

snacks

- focaccia & bottega infused olive oil 4.50
- marinated olives, fennel seed, cumin, lemon peel 6.50
- chips & charred onion dip 7
- baked feta, spicy marinara, focaccia 12.75
- deviled eggs & tapenade 12*
- hummus, crudités, pita 15
- roasted asparagus, mushrooms, pecorino, sherry vinaigrette 16
- burrata crostini, prosciutto di parma, arugula 15
- beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18*
- roasted shrimp, calabrian chili butter, garlic, lemon, parsley 17
- fried oysters & caper aioli 16



Dine-in menu

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

salads & sandwiches

- salade niçoise—yellowfin tuna, farm egg, green beans, olives, capers, roasted peppers, lemon vinaigrette 24
- local lettuce salad, garlic croûtons, beets, old kentucky tomme 14.50
- tortellini salad, asparagus, peas, gem bibb, mozzarella, bulb onion, aioli, lemon vinaigrette 16.75
- fish sandwich, spicy slaw, caper aioli 19
- meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 20

pizza

- mushrooms, fontina, red onion, castelvetro olives 16.50
- farm egg, bacon, fontina, potato, caramelized onions 18.50*
- sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18
- asparagus, spring onion, ricotta, garlic, fontina 18
- local spinach, feta, olives, roasted tomato, garlic 17.50
- smoked salmon, dill mascarpone, capers 23
- white pie—fennel sausage, onion, ricotta, provolone 19.50
- grilled chicken, pesto, mozzarella 18**
- margherita—marinara, mozzarella, basil 16

main

- rigatoni bolognese 26
- café mac & cheese, small salad 18
 - add: chicken 7 or fennel sausage 6
- spaghetti carbonara, pancetta, little peas, parmigiano-reggiano 23.50
- shrimp & crawfish risotto, sugar snaps, bulb onion, mint 28
- pesce del giorno & risi bisi—basmati rice, sweet peas, bulb onion, sugar snaps, mint *mp*
- roasted salmon, orzo, sweet peppers, bulb onion, chickpeas, caper aioli 32
- chicken scaloppine, capers, polenta 24
- elysian fields* lamb osso buco, roasted carrots, creamy polenta, gremolata 34
- pork chop, venetian spinach, roasted potatoes, tomato chutney aioli 28**
- hanger steak, new potatoes, asparagus, sauce romesco 33**
- spring vegetables & creamy polenta, parmigiano-reggiano 18

daily specials

Tuesday

wood roasted scallops 36

Wednesday

spring vegetable plate 20

Every day (bar only):

half pizza & Good People APA 15

sides

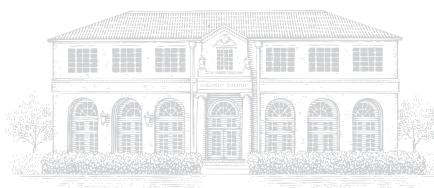
- mcewen & sons* polenta 6
- venetian spinach, sultanas, pine nuts 7**
- roasted carrots & sweet peas 8
- fried potatoes & romesco 7**
- orzo salad, chickpeas, sweet peppers 7
- grilled jumbo asparagus 8

sweets

- burnt honey cake à la *20th century café* 12.50
- coconut-pecan cake 12**
- strawberry semifreddo 12.50**
- bottega bar 12.50**
- tiramisu 12.50
- strawberry & elderflower sorbet 10
- big spoon* gelato trio 12**

*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



w i n e s

Bubbly

- Prosecco di Valdobbiadene *Col Vettoraz* '20 Veneto 45
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45
Champagne *Claude Genet* Brut NV Grand Cru 100
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150
Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru 300 (**magnum**)

Whites

Italy

- Pinot Grigio *Livio Felluga*, Alto Adige '19 50
Pinot Bianco *Colterenzio* "Cora", Alto Adige '20 36
Kerner *Abbazia di Novacella*, Alto Adige '19 40
Erbaluce di Caluso *Ferrando* "Torrazza" '20 Piedmont 46
Grüner Veltliner *Nigl* "Freiheit", Kremstal '19 48
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60
Sancerre *Domaine Claude Riffault*, Loire '20 80
Mâcon Pierreclos *Thevenet*, Burgundy '19 48
"Frank's White Blend" *Clendenen Family Vineyards*, Santa Maria Valley '18 50
Chardonnay *LIOCO*, Sonoma Coast '19 50
Chardonnay *Evening Land* "La Source", Eola-Amity Hills '17 150

Rosé

- Schloss Gobelsburg* "Cistercien", Kamptal '20 44
Triènnnes, Provence '20 36
Matthiasson, California '21 75

Reds

- Alanera Rosso Veronese *Zenato*, Veneto '18 38
Rosso di Montepulciano *Poliziano*, Tuscany '19 36
Chianti Classico *Volpaia*, Tuscany '19 45
Brunello di Montalcino *Caparzo*, Tuscany '19 95
Barbera d' Asti *Vietti* "Tre Vigne", Piedmont '19 42
Dolcetto d'Dogliani *Einaudi*, Piedmont '19 48
Nebbiolo *Colombera & Gallera*, Piedmont '19 58
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98
Montefalco Rosso *Fongoli*, Umbria '19 50
Rosso *Occhipinti* "SP68", Sicily '20 65
Cerasuolo di Vittoria Classico *COS*, Sicily '17 68
Garnatxa *Joan d'Anguera* "Finca l'Argatà", Montsant '16 75
Olivier Rivière "Gabaxo", Rioja '18 64
Bourgogne *Arlaud* "Roncevie", Burgundy '18 90
Beaujolais Villages *Guy Breton* "Cuvée Marylou", Burgundy '20 65
Morgon *J. Foillard* "Côte du Py", Burgundy '18 95
Côtes-du-Rhône *J.L. Chave* "Mon Coeur", Rhône '19 48
Gigondas *Domaine Saint-Damien*, Rhône '19 75
Vacqueyras *Domaine de la Charbonnière*, Rhône '17 48
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '17 80
Zinfandel *Ridge* "Three Valleys", Sonoma Coast '13 115
Pinot Noir *LIOCO* "Laguna", Sonoma Coast '18 80
Pinot Noir *Littorai* "Savoy", Anderson Valley '17 185

And there's more.... full bottle list available upon request