

# **BOTTEGA**

**wine & beverage list**

January 2023

## **Libations**

### **Ramos Gin Fizz**

Plymouth gin, lemon, egg white 15

### **Fig Julep**

Bulleit bourbon, fig preserves, tawny port 12

### **Negroni Sbagliato**

Cappelletti, Miró Vermut rojo, prosecco 12

### **Sting like a Bee**

Tres Generaciones añejo, honey, Ancho Reyes chile liqueur 12

### **The Highland Park**

Rittenhouse rye, Cocchi Dopo Teatro, Montenegro, Luxardo cherry 12

### **Jungle Bird**

Plantation 3 Star rum, Plantation OFTD, Select Aperitivo, pineapple 14

### **Newton's Nip**

apple brandy, Cointreau, orange bitters 12

### **Sazerac 38**

Pierre Ferrand cognac, Sazerac rye, turbinado, lemon 14

## Wines by the Glass

### Bubbly

Prosecco *Adami* “Bosco di Gica” MV Valdobbiadene 10

*AT Roca* Brut Rosat Reserva ’19 Penedés 14

Champagne *Gaston Chiquet* “Tradition” Brut 1er Cru MV Dizy 23

### White

“Frank’s White Blend” *Clendenen Family Vineyards* ’18 Santa Maria Valley 12.50

Pinot Bianco *Colterenzio* “Cora” ’21 Alto Adige 10

Soave Classico *Pieropan* ’21 Veneto 12

Fiano di Avellino *Rocca del Principe* ’20 Campania 14

Pouilly Fumé *S. Dagueneau* “Les Pentes” ’20 Loire 16

Chablis *Domaine Gueguen* ’21 Burgundy 13.50

### Rosé & Orange

*Domaine de Fontaine* “Gris de Gris” ’21 Corbières 10

Macabeu Orange *Costador* “Metamorphika” ’21 Catalunya 19

### Red

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ’19 Santa Maria Valley 14.50

Garnatxa *Joan d’Anguera* “Finca l’Argata” ’18 Spain 16

Chianti Classico *Badia a Coltibuono* ’19 Tuscany 14

Dolcetto d’Alba *Ada Nada* “Autinot” ’20 Piedmont 14

Barbaresco *De Forville* ’18 Piedmont 20

Cabernet Sauvignon *Marietta* “Armé” ’19 North Coast 16

## **Beer**

### **Draft**

Plank Heller Weizenbock 10

Einbecker Pilsner 8

Good People Coffee Oatmeal Stout 8

Good People Brown Ale 8

Avondale Spring Street Saison 8

Ferus IPA 9

### **Bottles & Cans**

Westbrook One Claw 7

Avondale Mosey 5.50

Ghost Train Kaleidoscope Sour 7

Plank Dunkler Weizenbock 12

Founders Breakfast Stout 8

Stella Artois 7

Peroni 5.25

Einbecker N/A 6

Athletic Brewing Co. Free Wave Hazy IPA N/A 5.50

## **Sips**

*Harvest Roots* Kombucha 7.50

*Mountain Valley* sparkling water 6/bottle

Orangina 3.50

“Dog Juice” 6

Bottega lemonade 5.50

Star Chai’ld 7

## **Vermouth & Amaro**

Cocchi: Americano Bianco, Americano Rosa, or Vermouth di Torino 6

Dolin: Dry, Blanc, or Rouge 6

Lillet: Blanc, Rosé, or Rouge 8

Cappelletti Amaro Pasubio 6

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 6

Montenegro 10

Fernet-Luxardo 10

Averna 9

## **After Dinner**

*Graham's* 10 year tawny 12

*Graham's* 20 year tawny 20

*Graham's* 6 grape ruby 10

Moscato d'Asti *Vietti* 6

Muscat de Beaumes-de-Venise *Domaine de Durban* '19 8

*Henriques & Henriques* Rainwater Madeira 8

## Bubbly

Prosecco di Valdobbiadene *Col Vettoraz* '20 Veneto \$45

Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia \$45

Champagne *Gaston Chiquet* "Tradition" Brut MV 1er Cru \$100

Champagne *Chartogne-Taillet* "Saint-Thierry" Extra Brut 2016 \$200

Champagne *Vouette & Sorbée* "Blanc d'Argile" Brut NV \$185

Champagne *Vilmart & Cie* "Grand Cellier" Brut NV 1er Cru \$200

Champagne *Vilmart & Cie* "Cuvée Rubis" Brut Rosé NV 1er Cru \$200

Champagne *Jacques Selosse* "Initial" Grand Cru MV \$450

Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru \$150

Champagne *Pierre Péters* "Les Chetillons" Brut Blanc de Blancs '14 Grand Cru \$650 (**magnum**)

Champagne *A. Margaine* Brut Rosé NV \$145

Champagne *Billecart-Salmon* Brut Rosé NV \$210

Champagne *Laurent-Perrier* Brut MV \$95

Champagne *Laurent-Perrier* Brut Rosé MV \$135

Champagne *Louis Roederer* Brut MV \$120

Champagne *Delamotte* Brut Blanc de Blancs NV \$150

Champagne *Delamotte* Brut Blanc de Blancs NV \$85 (**half bottle**)

## Still Rosé

*Triènnès*, Provence '20 \$36

*Domaine Tempier*, Bandol '21 \$100

*La Spinetta* "Il Rosé di Casanova", Tuscany '21 \$48

*Matthiasson*, California '21 \$75

## White Wines

### Italy

- Pinot Grigio *Jermann*, Venezia Giulia '20 \$50
- Pinot Bianco *Colterenzio* "Cora", Alto Adige '21 \$36
- Kerner *Abbazia di Novacella*, Alto Adige '19 \$40
- Roero Arneis *Vietti*, Piedmont '19 \$48
- Roero Arneis *Bruno Giacosa*, Piedmont '20 \$65
- Roero Arneis *Brovia*, Piedmont '21 \$75
- Vermentino *Bisson* "Vignerta", Liguria '20 \$65
- Bisson* "Marea", Liguria '20 \$75
- Soave Classico *Pieropan*, Veneto '21 \$48
- Ribolla Gialla *Jermann* "Vinnæ", Venezia Giulia '21 \$65
- Malvasia *Edi Kante*, Venezia Giulia '18 \$90
- Falanghina *Feudi di San Gregorio*, Campania '18 \$42
- Greco di Tufo *Feudi di San Gregorio*, Campania '18 \$48
- Fiano di Avellino *Rocca del Principe*, Campania '20 \$50
- Pecorino *Ronchi*, Abruzzo '19 \$40
- Catarratto *Cottanera* "Barbazzale", Sicily '19 \$40
- COS* "Pithos Bianco", Sicily '20 \$85

## **Austria/Switzerland**

- Grüner Veltliner *Nigl* “Freiheit”, Kremstal ’19 \$48
- Grüner Veltliner *Schloss Gobelsburg* “Steinsetz”, Kamptal ’19 \$68
- Riesling *Schloss Gobelsburg*, Kamptal ’20 \$44
- Riesling *Bründlmayer* “Terrassen”, Kamptal ’19 \$60
- Riesling *Hirsch* “Gaisberg” Reserve, Kamptal ’13 \$115
- Riesling *FX Pichler* “Loibner Burgstall” Federspiel, Wachau ’11 \$90
- Riesling *Rudi Pichler* Federspiel, Wachau ’16 \$75
- Chasselas *Schenk* “L’Alpage”, Valais ’20 \$54
- Païen *Claudy Clavien* “Larmes du Terroir”, Valais ’16 \$95

## **Spain/Portugal**

- Albariño *Pazo Señorans*, Rias Baixas ’19 \$54
- Can Feixes* “Blanc Seleccio”, Penedès ’19 \$38
- Can Ràfols dels Caus* “Terraprima”, Penedès ’15 \$38
- Txakolina *Ameztoi*, Basque ’21 \$48
- Casa Ferreirinha* “Planalta”, Douro ’18 \$36



## United States

“Frank’s White Blend” *Clendenen Family Vineyards*, SMV ’18 \$50

Chardonnay/Pinot Blanc *Cameron “Clos Electrique”*, Dundee Hills ’16 \$155

Sauvignon Blanc *Spottswoode*, Sonoma/Napa ’19 \$99

## Chardonnay

*Au Bon Climat*, Santa Barbara ’20 \$48

*Sandhi*, Central Coast ’20 \$50

*Chateau Montelena*, Napa Valley ’18 \$110

*Mayacamas*, Mt. Veeder ’20 \$110

*LIOCO*, Sonoma Coast ’19 \$50

*Rivers-Marie*, Sonoma Coast ’19 \$90

*Hirsch*, Sonoma Coast ’19 \$150

*Peay*, Sonoma Coast ’16 \$95

*Peay “Estate”*, Sonoma Coast ’14 \$135

*Failla “Platt Vineyard”*, Sonoma Coast ’17 \$125

*The Eyrie Vineyards “Estate”*, Dundee Hills ’19 \$65

*Evening Land “La Source”*, Eola-Amity Hills ’17 \$150

## France

- Pouilly-Fumé *Dezat*, Loire '18 \$56
- Sancerre *Jean-Marie Reverdy* "Silex", Loire '21 \$80
- Sancerre *Vacheron*, Loire '19 \$110
- Sancerre *P. Cotat* "La Grande Côte", Loire '18 \$150
- Châteauneuf-du-Pape blanc *Vieux Télégraphe*, Rhône '20 \$140
- Riesling *Domaine Weinbach* "Schlossberg" Grand Cru, Alsace '07 \$400 (3L)
- Bourgogne *Domaine Jean-Marc Brocard* "Kimmeridgian", Burgundy '20 \$40
- Bourgogne *René Lequin-Colin* "Retour Aux Racines", Burgundy '20 \$90
- Bourgogne Aligote *Colin-Morey*, Burgundy '20 \$100
- Chablis *Domaine Gueguen*, Burgundy '21 \$55
- Chablis *Louis Michel* "Mont Mains", 1er Cru, Burgundy '17 \$50 (half bottle)
- Chablis *Dauvissat* "Les Clos", Grand Cru, Burgundy '15 \$315
- Chablis *Dauvissat* "Séchet", 1er Cru, Burgundy '18 \$210
- Chablis *Raveneau* "Mont Mains", 1er Cru, Burgundy '18 \$495
- Meursault *Domaine Roulot* "Vireuils", Burgundy '18 \$475
- Meursault *Matrot*, Burgundy '16 \$80 (half bottle)
- Chassagne-Montrachet *Lequin-Colin* "Clos Devant", Burgundy '19 \$150
- Puligny-Montrachet *Carillon*, Burgundy '19 \$195
- Rully *Jean-Philippe Fichet*, Burgundy '19 \$90
- Saint-Véran *Thevenet & Fils*, Burgundy '20 \$56

## Red Wines

### Italy

#### *Piedmont/Emilia-Romagna*

Barbera d'Asti <i>Vietti "Tre Vigne"</i> '19	\$42
Barbera d'Alba <i>Vajra</i> '19	\$50
Barbera d'Alba <i>Luigi Oddero</i> '18	\$60
Barbera d'Alba <i>Brovia</i> '20	\$80
Dolcetto d'Dogliani <i>Einaudi</i> '19	\$48
Dolcetto Diano d'Alba <i>Il Palazzotto</i> '19	\$40
Langhe Nebbiolo Aldo <i>Conterno "Il Favot"</i> '15	\$150
Langhe Nebbiolo <i>Vietti "Perbacco"</i> '19	\$56
Langhe Nebbiolo <i>De Forville</i> '20	\$48
Langhe Rosso <i>Luigi Giordano</i> '20	\$45
Barbaresco <i>Bruno Giacosa "Asili"</i> '08	\$395
Barbaresco <i>Cantina del Pino "Albesani"</i> '14	\$120
Barbaresco <i>De Forville</i> , '18	\$80
Barbaresco <i>Luigi Giordano "Asili"</i> '18	\$120
Barbaresco <i>Produttori del Barbaresco</i> '17	\$98
Barbaresco <i>Produttori del Barbaresco "Pora"</i> '14	\$135
Barbaresco <i>Produttori del Barbaresco "Asili"</i> '15	\$150
Barolo A. <i>Conterno "Cicala"</i> '12	\$350
Barolo A. <i>Conterno "Bussia"</i> '14	\$190
Barolo <i>Vietti "Ravera"</i> '13	\$350

### ***Piedmont/Emilia-Romagna (continued)***

Barolo *Giuseppe Mascarello* “Monprivato” ’12 \$395

Barolo *Bartolo Mascarello* ’15 \$325

Barolo *Brovia* ’16 \$145

### ***Veneto/Alto Adige/Lombardy***

Lagrein *Colterenzio* ’18 \$35

Valpolicella Ripasso *Tenuta Sant’ Antonio* “Monti Garbi” ’18 \$44

Alanera Rosso Veronese *Zenato* ’19 \$38

Amarone *Zenato* ’17 \$150

Rosso di Valtellina *Barbacán* ’19 \$75

### ***Tuscany***

IGT Rosso di Toscana *Montevertine* “Pian del Ciampolo” ’15 \$75

IGT Rosso di Toscana *Marchesi Antinori* “Solaia” ’11 \$495

IGT Rosso di Toscana *Fèlsina* “Fontalloro” ’17 \$140

Chianti Classico *Fèlsina* “Berardenga” ’19 \$55

Chianti Classico *Castello di Ama* “Ama” ’15 \$150 (**magnum**)

Chianti Classico Riserva *Badia a Coltibuono* ’16 \$78

Chianti Classico Riserva *Fèlsina* “Rancia” ’17 \$140

Rosso di Montalcino *Caparzo* ’20 \$48

Brunello di Montalcino *Caparzo* ’17 \$95

Brunello di Montalcino *Casanova di Neri* ’16 \$150

Brunello di Montalcino *Fuligni* ’15 \$240

## ***Central and Southern Italy***

Montefalco Rosso *Paolo Bea* “San Valentino”, Umbria ’17 \$150

Montefalco Rosso *Paolo Bea* “Pagliaro”, Umbria ’11 \$200

Cerasuolo di Vittoria Classico *COS*, Sicily ’17 \$68

*Occhipinti* “SP68”, Sicily ’21 \$65

Frappato *Occhipinti*, Sicily ’20 \$90

## **Spain**

Garnacha “Granito del Cadalso”, Vinos de Madrid ’17 \$40

Garnatxa *Joan d’Anguera* “Finca l’Argatà”, Montsant ’18 \$65

*Envínate* “Lousas-Viñas de aldea”, Ribeira Sacra ’20 \$90

Trousseau *Fedellos do Couto* “Bastarda”, Galicia ’16 \$90

Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 \$59

## **France**

### ***Bordeaux***

“Duc de Nauves” *Château Le Puy*, Côtes de Bourdeaux ’19 \$60

*Château Haut-Segottes*, Saint-Émilion Grand Cru ’18 \$90

*Château Haut-Bailley*, Graves Grand Cru ’14 \$300

*Château Rouget*, Pomerol ’15 \$180

## ***Burgundy/Beaujolais***

- Bourgogne *Remoissenet* '16 \$75
- Gevrey-Chambertin *La Combe Grisard* '17 \$160
- Gevrey-Chambertin *Fourrier* "La Combe aux Moines", 1er Cru '14 \$400
- Morey-Saint-Denis *Domaine Forey* '18 \$160
- Vosne-Romanée *Bruno Clavelier* "Aux Brûlées", 1er Cru '12 \$435
- Vosne-Romanée *Arlaud* '16 \$240
- Pernand-Vergelesses *Chandon de Briailles* "Île des Vergelesses", 1er Cru '19 \$225
- Givry *Sarrazin* "Sous La Roche" '20 \$90
- Morgon *Guy Breton* "Vieilles Vignes" '20 \$90
- Beaujolais-Villages *Foillard* '20 \$60

## ***Rhône/Provence***

- Cornas *Allemand* "Chaillot" '14 \$300
- Cornas *Allemand* "Reynard" '14 \$335
- Côtes-du-Rhône *J.L. Chave* '20 \$45
- Gigondas *Domaine Saint-Damien* '20 \$75
- Gigondas *Château de Saint Cosme* '20 \$120
- Châteauneuf-du-Pape *Domaine Grand Veneur* "Le Miocène" '18 \$120
- Châteauneuf-du-Pape *Vieux Télégraphe* "La Crau" '19 \$170
- Châteauneuf-du-Pape *Clos des Papes* '16 \$300
- Vacqueyras *Domaine de la Charbonnière* '19 \$65
- Bandol *Restanques de Pibarnon* '17 \$90

## United States

### *Pinot Noir*

*Clendenen Family Vintners* “Frank’s Pinot Noir”, SMV ’19 \$58

*Au Bon Climat* “La Bauge Au-Dessus”, SMV ’18 \$80

*Domaine de la Côte* “Bloom’s Field”, Santa Rita Hills ’16 \$160

*LIOCO* “Laguna”, Sonoma Coast ’20 \$80

*Calera* “Jensen Vineyard”, Mt. Harlan ’13 \$185

*Littorai* “Savoy Vineyard”, Anderson Valley ’17 \$185

*Domaine Serene* “Evenstad Reserve”, Willamette Valley ’18 \$152

### *Cabernet Sauvignon and Blends*

*Hall*, Napa Valley ’19 \$74

*Honig*, Napa Valley ’18 \$52 (**half bottle**)

*Honig*, Napa Valley ’19 \$90

*Opus One*, Napa Valley ’15 \$750

*Matthiasson*, Napa Valley ’19 \$130

*Joseph Phelps Vineyards*, Napa Valley ’19 \$165

*Chateau Montelena*, Napa Valley ’18 \$350 (**magnum**)

*Cliff Lede*, Stags Leap District ’18 \$160

*Shafer* “Hillside Select”, Stags Leap District ’14 \$690

*Trig Point* “Diamond Dust Vineyard”, Alexander Valley ’21 \$58

*Domaine Eden*, Santa Cruz Mountains ’18 \$80

*Ridge* “Monte Bello”, Santa Cruz Mountains ’17 \$450

*Ridge* “Estate”, Santa Cruz Mountains ’18 \$130

***And there's more...***

*Syrah Presqu'ile*, Santa Maria Valley '17 \$75

*Syrah Peay* "La Bruma", Sonoma Coast '15 \$115

*Newfound* "Gravels Red", California '19 \$64

*Zinfandel Ridge* "Three Valleys", Sonoma County '19 \$68

*Zinfandel Green & Red* "Chiles Canyon Vineyards", Napa Valley '19 \$52

*Zinfandel Bedrock* "Old Vines", Sonoma County '19 \$60

*Gamay Noir Arnot Roberts*, El Dorado '17 \$70