

snacks

- focaccia & bottega infused olive oil 5
- marinated olives, fennel seed, cumin, lemon peel 6
- jeff's soup of the day 12
- chips & charred onion dip 7
- baked feta, spicy marinara, focaccia 12.75
- roasted jumbo asparagus, farm egg, three-vinegar vinaigrette, herbs 14
- crostini with sweet peas, radish, ricotta, lemon, mint 12
- fried oysters with watercress aioli & preserved lemon 18
- smoked salmon flatbread, dill mascarpone, red onion, capers 18.50
- bear creek beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 18*



salads & sandwiches

- gem bibb, watercress, radicchio, robiola, bulb onion, creamy lemon dressing 14
- tortellini salad, sweet peas, mozzarella, asparagus, mint, sherry vinaigrette 15
- tuna niçoise—chickpeas, roasted peppers, potatoes, niçoise olives, capers, arugula 24
- fried farm egg & mortadella sandwich, watercress, aioli, chili oil 16
- swordfish sandwich, spicy slaw, caper aioli 19
- persian piadine—watercress, dill, mint, walnuts, cucumber, yogurt, radish, feta 17**

pizza

- asparagus pie, bulb onion, fontina, farm egg, parsley 18
- crawfish pie, marinara, pork sausage, mozzarella, aleppo 22
- butcher's pie—mortadella, soppressata, fennel sausage, pancetta, marinara, mozzarella 22
- sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18
- mushrooms, red onion, fontina, castelvetro olives 16.50
- white pie—fennel sausage, onion, ricotta, provolone 19.50
- grilled chicken, pesto, mozzarella 18**
- margherita—marinara, mozzarella, basil 16
- add: arugula 3 or farm egg 3

main

- orecchiette bolognese 26
- pardis' spaghetti, san marzano tomatoes, fennel seed, cumin, chili 22
- garganelli primavera, sweet peas, asparagus, carrots, cream, parmesan 20
- café mac & cheese with a café salad 18
- louisiana crawfish risotto, gulf shrimp, asparagus, bulb onion, mint 28
- fish of the day— orzo, peas, asparagus, crawfish skordalia *m.p.***
- chicken scaloppine, capers, polenta & café salad 26
- joyce farm pork chop, venetian spinach, polenta, tomato chutney aioli 32**
- hanger steak, crispy potatoes, watercress, salsa verde 33

sweets

- coconut-pecan cake, crème anglaise 14**
- strawberry semifreddo, graham cookie, pistachio 14**
- bottega bar—salted caramel, peanuts, dark chocolate 14**
- affogato—vanilla gelato, espresso, chocolate sablé 10
- big spoon sorbetto 10
- big spoon gelato 12

sides

- mcewen & sons* polenta 6
- venetian spinach 8**
- crispy potatoes & salsa verde 7
- sweet peas, carrots, onions 7

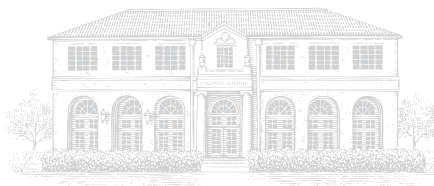
coffee & tea

- amavida* drip coffee 4
- espresso 3.50
- cappuccino 4.50
- cold brew 5
- rishi hot teas 4.50 (*ask server for our selection*)

*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

Please alert your server of any food allergies and/or dietary restrictions.



wines

Bubbly

- Prosecco di Valdobbiadene *Col Vettorez* '20 Veneto 45
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45
Champagne *Pierre Péters* "Cuvée de Réserve" Brut Blanc de Blancs MV Grand Cru 150
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150
Champagne *Billecart-Salmon* Brut Rosé NV 210

Whites

- Catarratto *Cottanera* "Barbazzale", Sicily '19 40
Bisson "Marea", Liguria '20 75
Kerner *Abbazia di Novacella*, Alto Adige '21 40
Roero Arneis *Vietti*, Piedmont '21 48
Roero Arneis *Brovia*, Piedmont '21 75
Vermentino *Bisson* "Vignerta", Liguria '20 65
Grüner Veltliner *Nigl* "Freiheit", Kremstal '21 48
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60
Sancerre *Jean-Marie Reverdy* "Silex", Loire '21 80
Bourgogne *Domaine Jean-Marc Brocard* "Kimmeridgian", Burgundy '20 40
"Frank's White Blend" *Clendenen Family Vineyards*, Santa Maria Valley '19 50
Chardonnay *LIOCO*, Sonoma Coast '21 50
Chardonnay *Evening Land* "La Source", Eola-Amity Hills '17 150

Rosé & Orange

- Triènnès*, Provence '21 40
Domaine Tempier, Provence '21 100
Matthiasson, California '21 75
Macabeu Orange *Costador* "Metamorphika", Catalunya '21 76
COS "Pithos Bianco", Sicily '20 85 (*skin-contact*)

Reds

- Alanera Rosso Veronese *Zenato*, Veneto '19 38
Rosso di Montalcino *Caparzo*, Tuscany '20 48
Chianti Classico *Badia a Coltibuono* "Riserva", Tuscany '16 78
Barbera d' Asti *Vietti* "Tre Vigne", Piedmont '20 42
Dolcetto d'Dogliani *Einaudi*, Piedmont '20 48
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98
Frappato di Vittoria *Occhipinti*, Sicily '20 90
Cerasuolo di Vittoria Classico COS, Sicily '17 68
Garnatxa *Joan d'Anguera* "Altaroses", Montsant '19 60
Mencia *Ultreia* "Saint Jacques", Bierzo '18 59
Côtes-de-Brouilly *Nicole Chanrion* Burgundy '21 55
Gevrey-Chambertin *La Combe Grisard*, Burgundy '16 160
Beaujolais-Villages *Jean Foillard*, Burgundy '20 65
Côtes-du-Rhône *J.L. Chave* "Mon Coeur", Rhône '21 48
Gigondas *Château de Saint Cosme*, Rhône '20 120
Vacqueyras *Domaine de la Charbonnière*, Rhône '19 65
Cabernet Sauvignon *Hall*, Napa Valley '19 90
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '18 80
Zinfandel Ridge "Three Valleys", Sonoma Coast '19 68
Pinot Noir *Au Bon Climat* "La Bauge Au-dessus", Santa Maria Valley '17 80
Pinot Noir *Littorai* "Savoy", Anderson Valley '17 185

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