

BOTTEGA

wine & beverage list

March 2023

Aperitivo

Napoleano

Cap Corse Blanc, Cocchi Rosa, Castelvetro olives 12

La Silvia

L'Aperitivo Nonino, Lustau fino sherry, lemon 12

Libations

Negroni Fragola

Hayman's Old Tom gin, Lustau Vermut Blanco, strawberry-infused Campari 14

Family Feud

Knob Creek bourbon, Plantation 3 star rum, Aperol, cinnamon, blood orange 14

Ramos Gin Fizz

Plymouth gin, lemon, egg white, orange blossom 15

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

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 Vintners* ’18 Santa Maria Valley 12.50

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

Pecorino *Umani Ronchi* “Vellodoro” ’21 Abruzzo 12

Albariño *Pazo Señorans* ’20 Spain 15

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 Vintners* ’19 Santa Maria Valley 14.50

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

Toscana Rosso *Ciaci Piccolomini d’Aragona* ’20 Tuscany 10

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. 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

St. Agrestis Phony Negroni 10

Vermouth & Amaro

Cocchi: Americano Bianco, Americano Rosa, or Vermouth di Torino 8

Dolin: Dry, Blanc, or Rouge 8

Lillet: Blanc, Rosé, or Rouge 8

Cappelletti Amaro Pasubio 8

Luxardo Amaro Abano 8

Bonal Gentiane-Quina 8

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* '21 6

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

Henriques & Henriques Rainwater Madeira 8

Bubbly

Prosecco di Valdobbiadene *Col Vettoraz* '21 Veneto \$45

Pet Nat *Kobal* "Bajta" Rosé '22 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 '21 \$40

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 '21 \$50
- Pinot Bianco *Colterenzio* "Cora", Alto Adige '21 \$36
- Kerner *Abbazia di Novacella*, Alto Adige '21 \$40
- Roero Arneis *Vietti*, Piedmont '21 \$48
- Roero Arneis *Bruno Giacosa*, Piedmont '20 \$65
- Roero Arneis *Brovia*, Piedmont '21 \$75
- Vermentino *Bisson* "Vignerta", Liguria '21 \$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 '19 \$48
- Fiano di Avellino *Rocca del Principe*, Campania '20 \$50
- Pecorino *Ronchi*, Abruzzo '21 \$48
- Catarratto *Cottanera* "Barbazzale", Sicily '20 \$40
- COS* "Pithos Bianco", Sicily '20 \$85 (**skin contact**)

Austria/Switzerland

- Grüner Veltliner *Nigl* “Freiheit”, Kremstal ’21 \$48
- Grüner Veltliner *Schloss Gobelsburg* “Steinsetz”, Kamptal ’21 \$68
- Riesling *Schloss Gobelsburg*, Kamptal ’21 \$44
- Riesling *Bründlmayer* “Terrassen”, Kamptal ’19 \$60
- Riesling *Hirsch* “Gaisberg” Reserve, Kamptal ’13 \$115
- Riesling *Franz Hirtzberger* “Setzberg” Smaragd, Wachau ’11 \$130
- Riesling *Rudi Pichler* Federspiel, Wachau ’16 \$75
- Chasselas *Schenk* “L’Alpage”, Valais ’21 \$54
- Païen *Claudy Clavien* “Larmes du Terroir”, Valais ’16 \$95

Spain/Portugal

- Albariño *Pazo Señorans*, Rias Baixas ’21 \$60
- 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
- Macabeu Orange *Costador* “Metamorphika”, Catalunya ’21 \$76

United States

- “Frank’s White Blend” *Clendenen Family Vineyards*, SMV ’19 \$50
- Chardonnay/Pinot Blanc *Cameron “Clos Electrique”*, Dundee Hills ’16 \$155
- Pinot Gris *Antiquum Farm “Daisy”*, Willamette Valley ’21 \$75
- Sauvignon Blanc *Honig “Reserve”*, Napa Valley ’17 \$65

Chardonnay

- Au Bon Climat*, Santa Barbara ’21 \$48
- Sandhi*, Central Coast ’21 \$50
- Chateau Montelena*, Napa Valley ’18 \$110
- Hyde de Villaine “Hyde Vineyard”*, Carneros ’11 \$140
- Mayacamas*, Mt. Veeder ’20 \$110
- LIOCO*, Sonoma Coast ’21 \$50
- Rivers-Marie*, Sonoma Coast ’19 \$90
- Hirsch*, Sonoma Coast ’19 \$150
- Peay*, Sonoma Coast ’17 \$95
- 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 '17 \$150
- Châteauneuf-du-Pape blanc *Vieux Télégraphe*, Rhône '20 \$190
- 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 *François Mikulski*, Burgundy '20 \$110
- Chablis *Domaine Gueguen*, Burgundy '21 \$55
- Chablis *Louis Michel* "Mont Mains", 1er Cru, Burgundy '17 \$50 (**half bottle**)
- Chablis *Daniel-Etienne Defaix* "Côte de Lechet", 1er Cru, Burgundy '05 \$150
- Chablis *Dauvissat* "Séchet", 1er Cru, Burgundy '19 \$260
- Chablis *Raveneau* "Mont Mains", 1er Cru, Burgundy '18 \$495
- Meursault *François Mikulski* "Poruzots", Burgundy '13 \$295
- 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 '21 \$56

Red Wines

Italy

Piedmont/Emilia-Romagna

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|----------------------------------------------------------|-------|
| Barbera d'Asti <i>Vietti "Tre Vigne"</i> '20 | \$42 |
| Barbera d'Alba <i>Vajra</i> '21 | \$50 |
| Barbera d'Alba <i>Luigi Oddero</i> '19 | \$60 |
| Barbera d'Alba <i>Brovia</i> '20 | \$80 |
| Dolcetto d'Dogliani <i>Einaudi</i> '20 | \$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 |
| Barbaresco <i>Bruno Giacosa "Asili"</i> '08 | \$395 |
| Barbaresco <i>Cantina del Pino "Albesani"</i> '14 | \$120 |
| Barbaresco <i>De Forville</i> , '19 | \$80 |
| Barbaresco <i>Luigi Giordano "Asili"</i> '18 | \$120 |
| Barbaresco <i>Produttori del Barbaresco</i> '17 | \$98 |
| Barbaresco <i>Produttori del Barbaresco "Rabaja"</i> '15 | \$150 |
| 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 |
| Barolo <i>Giuseppe Mascarello "Monprivato"</i> '12 | \$395 |

Piedmont/Emilia-Romagna (continued)

Barolo *Bartolo Mascarello* '15 \$325

Barolo *Brovia* '18 \$145

Barolo *Brovia* "Villero" '16 \$245

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

Garnatxa *Joan d’Anguera* “Altaroses”, Montsant ’19 \$60

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

Château Taillefer, Pomerol ’18 \$120

Château Gloria, Saint-Julien ’18 \$160

Burgundy/Beaujolais

- Bourgogne *Remoissenet* '16 \$75
- Gevrey-Chambertin *Gerard Raphet* "Les Champs Chenys" '15 \$160
- Gevrey-Chambertin *La Combe Grisard* '16 \$160
- Gevrey-Chambertin *Fourrier* "La Combe aux Moines", 1er Cru '14 \$400
- Morey-Saint-Denis *Domaine Dujac* '16 \$225
- Chambolle Musigny *Gerard Raphet* "Les Bussieres" '14 \$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* "Mon Coeur" '21 \$45
- 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 ’17 \$80

Presqu’ile, Santa Barbara County ’21 \$60

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

Antiquum Farm “Juel”, Willamette Valley ’21 \$120

Domaine Serene “Evenstad Reserve”, Willamette Valley ’19 \$215

Cabernet Sauvignon and Blends

Hall, Napa Valley ’19 \$90

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

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 '20 \$60

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