

BOTTEGA

CAFÉ BAR MENU

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

Whites

- “Frank’s White Blend” *Clendenen Family Vineyards* ‘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. *Daguenneau* “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

Reds

- “Frank’s Pinot Noir” *Clendenen Family Vineyards* ‘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

Tuesday-Thursday, 2-6pm:

COS Pithos Bianco (skin-contact) + mushroom pizza
\$50

Every Day at the bar:

half pizza + local draft beer \$15



aperitivo

Napoleano
cap corse blanc, cocchi rosa,
castelvetrano olives 12

Venetian Spreetz
aperol, prosecco, soda 12

La Silvia
l'aperitivo nonino,
fino sherry, lemon 12

Garibaldi Spreetz
campari, oj, prosecco 12

libations

Family Feud
bourbon, rum, aperol,
cinnamon, blood orange 14

Negroni Fragola
gin, lustau vermut blanco
strawberry-infused campari 14

Sting Like a Bee
tres generaciones aÑejo,
honey, ancho reyes chile liqueur 12

The Highland Park
rye, cocchi dopo teatro,
montenegro, luxardo cherry 12

sips (n/a)

Harvest Roots Kombucha 7.50
Mountain Valley sparkling 6/bottle
Orangina 3.50
Grapefruit Fizz 5
Star Chai'd 7
Bottega Lemonade 5.50
St. Agrestis Phony Negroni 10

beer

Draft
Plank Heller Weizenbock 10
Einbecker Pilsner 8
Good People
Coffee Oatmeal Stout 8
Good People Brown Ale 8
Ferus IPA 9
Avondale Spring Street Saison 8
ask your server for our full selection

vermouth & amaro

Vermouth
Lustau Vermut Blanc 7
Cocchi Dopo Teatro 7
Carpano Antica 7
Cocchi Vermouth di Torino 7
Dolin (dry, blanc, rouge) 8.50

Amaro
Cappelletti Amaro Pasubio 6
Cynar 8
Amaro Alta Verde 8
Averna 9
Montenegro 10
Fernet Branca 10

after dinner

Moscato d'Asti *Vietti* '21 6
Warre's Warrior 8
Graham's 6 grapes ruby 10
Niepoort 2017 LBV 8
Graham's 10 year tawny 12
Henriques & Henriques Rainwater Madeira 8