

snacks

focaccia & *bottega* infused olive oil 5

marinated olives 5.50
fennel seed, cumin, lemon peel

jeff's soup of the day 12

chips & charred onion dip 7

baked feta 12.75
spicy marinara, toasted focaccia

fried oysters 18
on the half shell with caper aioli

oven-roasted gulf shrimp 15.50
aleppo chili, castelvetro olives, garlic, toasted focaccia

crostini 12
farm egg salad, cucumber, fresh dill

roast *cullman county* broccoli & cauliflower 14
lemon-anchovy vinaigrette, crispy breadcrumbs

smoked salmon flatbread 18.50
dill mascarpone, red onion, capers

bear creek beef carpaccio 18*
horseradish cream, arugula, parmigiano-reggiano

salads & sandwiches

café salad 14
local lettuces, carrots, cucumbers, radishes, feta

tortellini salad 15
gem bibb, cherry tomatoes, corn, mozzarella, basil, sherry vinaigrette

tuna niçoise 24*
roasted sweet peppers, potatoes, chickpeas, niçoise olives, capers, arugula

fish sandwich 19
spicy slaw, caper aioli, pickles, potato chips

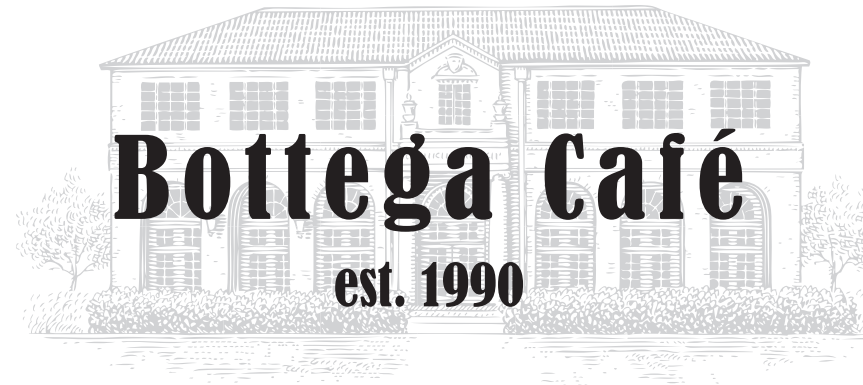
turkey club sandwich 18.50
applewood smoked bacon, aioli, lettuce, tomato, potato chips

persian piadine 17**
mixed lettuces, watercress, dill, mint, walnuts, cucumber, yogurt, feta

*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



pizzas

zucchini, corn, mozzarella, arugula, roast garlic, ricotta 17

sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 18

butcher's pie—mortadella, soppressata, sausage, pancetta, mozzarella 22**

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

specials

Bottle + Pizza

Tuesday-Thursday, 2 pm - 6 pm

Demarie "Luigi" Arneis Pet Nat + Butcher's Pie 50

Bottega Burger

Tuesday-Thursday, 8 pm-'til they're gone

agrodolce onions, gorgonzola, crispy pancetta, aioli 20

*Please alert your server of any food allergies and/or dietary restrictions.
For parties of 6 or more, one check, please.*

mains

orecchiette bolognese 26

café mac & cheese with a little salad 18

pardis' spaghetti 22
san marzano tomatoes, fennel seed, cumin, chili

rock shrimp risotto 28**
zucchini, vermouth, pesto

fish of the day *m.p.*
orzo, corn, bulb onion, lemon, caper aioli

roast salmon 32*
farro, cucumbers, cherry tomatoes, feta

chicken scaloppine 24
creamy polenta, beurre blanc, capers & a little salad

roast *joyce farms* pork loin & sausages 28
peppers, onions, sage, polenta

hanger steak 33*
crispy potatoes, watercress, salsa verde

sides

mcewen & sons polenta 6

venetian spinach 8**

crispy potatoes & salsa verde 7

zucchini & yellow squash 7

sweets

coconut-pecan cake, crème anglaise 14**

lemon ricotta cheesecake, local berries 14

tiramisu, polenta pound cake, espresso, mascarpone 14

fresh local fruit, zabaglione 12

affogato, vanilla gelato, espresso, chocolate sablé 10

big spoon sorbetto 10

big spoon gelato 12

by the glass

Bubbly

Prosecco *Adami* “Bosco di Gica” MV Valdobbiadene 10
 Champagne *Gaston Chiquet* “Tradition” Brut 1er Cru MV Dizy 23
 Riesling N/A *Leitz* “Eins-Zwei-Zero” NV Rheingau 12

Whites

“Frank’s White Blend” *Clendenen Family Vineyards* ’18 Santa Maria Valley 12.50
 Pinot Bianco *Colterenzio* “Cora” ’21 Alto Adige 10
 Ribolla Gialla *Puiatti* ’21 Venezia-Giulia 14
 Albariño *Pazo Señorans* ’20 Spain 15
 Sancerre *Domaina Paul Cherrier* ’21 Loire 19
 Chablis *Domaine Gueguen* ’20 Burgundy 13.50

Rosé & Orange

Feudi di San Gregorio “Ros’ Aura” ’20 Campania 9
 Macabeu Orange *Costador* “Metamorphika” ’21 Catalunya 19

Reds

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ’19 Santa Maria Valley 14.50
 Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19
 Toscano Rosso *Ciacci Piccolomini d’Aragona* ’20 Tuscany 10
 Dolcetto d’Alba *Ada Nada* “Autinot” ’20 Piedmont 14
Colombera & Garella “Coste della Sesia” ’20 Piedmont 15
 Cabernet Sauvignon *Buehler Vineyards* ’19 Napa 16

sips

Harvest Roots Kombucha 7.50
Mountain Valley sparkling water 6/btl
 Bottega Lemonade 5.50
 Orangina 3.50
 Grapefruit Fizz 5
 Star Chai’ld 7
St. Agrestis Phony Negroni 10

beer

Draft

Plank Heller Weizenbock 10
 Reissdorf Kölsch
 Cahaba Blonde 8
 Ferus IPA 9
 Avondale Spring Street Saison 8
 Good People Muchacho 9

Bottles & Cans

Westbrook One Claw 7
 Avondale Mosey 5.50
 Ghost Train Kaleidoscope Sour 7
 Stella Artois 6
 Plank Dunkler Weizenbock 12
 Founders Stout 8
 Peroni 5.25
 Einbecker N/A 6
 Athletic Brewing ‘Upside Dawn’ N/A 5.50



Every Day at the bar:

half pizza + local draft beer \$15

aperitivo 12

La Silvia

l’aperitivo nonino,
 fino sherry, lemon

Catalan Happy Hour

timbale vermouth rojo,
 gin, lemon

libations 12

Sorrento Express (\$14)

Plymouth, Italicus,
 fino sherry, citrus, bitters

Sting Like a Bee

tres generaciones añejo,
 honey, ancho reyes chile liqueur

Negroni Fragola

gin, lustau vermut blanco,
 strawberry-infused campari

Paradise Farm Mule

gin, green tea, fennel,
 mint, ginger beer

The Highland Park

Rittenhouse rye, Montenegro,
 Cocchi Dopo Teatro

Bark at the Moon (N/A)

seedlip spice 94, pineapple,
 cinnamon, lime

take it home!

Bottega t-shirt 20
 Bottega baseball cap 25
Southern Table cookbook 30
Bottega Favorita cookbook 30
 Bottega blanket 40
 Infused olive oil 32
Amavida coffee (12oz bag) 22

wines

Bubbly

Prosecco di Valdobbiadene *Col Vektoraz* ’21 Veneto 45
 Pet Nat *Kobal* “Bajta” Rosé ’20 Slovenia 45
 Pet Nat Arneis *Demarie* “Luigi” NV Piedmont 45
 Champagne *Gaston Chiquet* “Special Club” Brut ’14 195
 Champagne *A.Margaine* Brut Rosé NV 145
 Champagne *Billecart-Salmon* Brut Rosé NV 210

Whites

Cataratto *Cottanera* “Barbazzale”, Sicily ’19 40
Bisson “Marea”, Liguria ’20 75
 Kerner *Abbazia di Novacella*, Alto Adige ’19 40
 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*, SMV ’18 50
 Chardonnay *LIOCO*, Sonoma Coast ’21 50
 Chardonnay *Evening Land* “La Source”, Eola-Amity Hills ’17 150

Rosé & Orange

La Spinetta “Il Rosé di Casanova”, Tuscany ’21 48
Domaine Tempier, Provence ’21 100
Matthiasson, California ’21 75
 Macabeu Orange *Costador* “Metamorphika”. Catalunya ’21 (skin-contact) 76
 COS “Pithos Bianco”, Sicily ’20 (skin-contact) 85

Reds

Alanera Rosso Veronese *Zenato*, Veneto ’19 38
 Rosso di Montalcino *Caparzo*, Tuscany ’21 48
 Chianti Classico *Badia a Coltibuono* “Riserva”, Tuscany ’17 78
 Barbera d’Asti *Vietti* “Tre Vigne”, Piedmont ’20 42
 Dolcetto d’Dogliani *Einaudi*, Piedmont ’21 48
 Langhe Nebbiolo *Aldo Conterno* “Il Favot”, Piedmont ’15 150
 Barbaresco *Produttori del Barbaresco*, Piedmont ’18 98
 Frappato di Vittoria *Occhipinti*, Sicily ’20 90
 Cerasuolo di Vittoria Classico COS, Sicily ’20 68
 Garnatxa *Joan d’Anguera* “Altaroses”, Montsant ’19 60
 Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 59
 Côtes-de-Brouilly *Nicole Chanrion* Burgundy ’20 55
 Beaujolais-Villages *Jean Foillard*, Burgundy ’20 65
 Gevrey-Chambertin *La Combe Grisard*, Burgundy ’16 160
 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 ’20 68
 Pinot Noir *Au Bon Climat* “La Bauge Au-dessus”, Santa Maria Valley ’18 80
 Pinot Noir *Littorai* “Savoy”, Anderson Valley ’17 185

And there’s more.... ask your server for the full bottle list.