

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 pickled peppers, calabrian chili aioli

roasted *harvest farm* okra 12
fennel pollen, tzatziki

belle meadow butternut squash 14
pomegranate, pumpkin seeds, brown butter vinaigrette

smoked trout & crab claws 16
marinated green beans, dill, horseradish

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

salads & sandwiches

hearts of romaine salad 14
cucumbers, robiola, cherry tomatoes, creamy lemon dressing, dill

autumn panzanella 22
grilled chicken, tomatoes, butternut squash, red onion, olives, focaccia

lamb meatball piadine 19
niçoise olives, chickpeas, pepperoncini, arugula, feta, tzatziki, oregano

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

vespa sandwich 18
capicola, mortadella, mozzarella, olive relish, arugula, calabrian chili aioli

*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

butternut pie—prosciutto, caramelized onions, fontina, honey 17

eggplant, castelvetro olives, feta, mozzarella, basil 16

farm egg, mushrooms, mortadella, roasted garlic, mozzarella, pecorino 17

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

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

smoked salmon, dill mascarpone, capers 24

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

special

Bottle + Pizza 52

Everyday!

Verduno Pelaverga *Cantina Massara* + Butternut Pie

*Please alert your server of any food allergies and/or dietary restrictions.
For parties of 6 or more, one check, please.
Split plate fee \$4.00
Please, no substitutions.*

mains

rigatoni bolognese 26

café mac & cheese with a little salad 18

lumache 22
eggplant, zucchini, tomato, pecorino

scallop risotto 34
butternut, leeks, chanterelles, vermouth, thyme

fish of the day *m.p.*
orzo, corn, sweet peppers, lemon, caper aioli

shrimp linguini 28
zucchini, cherry tomato, parsley, white wine

chicken scaloppine 24
creamy polenta, breadcrumbs, capers & a little salad

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

hanger steak 33*
sweet potato gratino, salsa verde, arugula

sides

mcewen & sons polenta 6

roast cabbage & peppers 6

mushrooms & thyme 7

sweet potato gratino 8

escarole, spinach, chili, garlic 6

sweets

coconut-pecan cake, crème anglaise 14**

bottega bar, salted caramel, peanuts, dark chocolate 14**

raspberry semifreddo, pistachio 14**

tiramisu, polenta pound cake, espresso, mascarpone 14

zabaglione, vanilla gelato, fresh fruit 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

Whites

Chardonnay *Au Bon Climat* ’22 Santa Barbara 14
 Riesling *Josef Fischer* “Rossatz” ’21 Wachau 14
 Erbaluce di Caluso *Bruno Giacometto* ’22 Piedmont 12.50
 Pigato *Azienda Agricola Durin* ’22 Riviera Ligure di Ponente 14
 Menetou-Salon *Domaine Minchin* “Morogues” ’22 Loire 14
 Chablis *Domaine Gueguen* ’20 Burgundy 13.50

Rosé & Orange

Triènnnes ’22 Provence 10
 Macabeu Orange *Costador* “Metamorphika” ’21 Catalunya 19

Reds

Pinot Noir *Au Bon Climat* ’21 Santa Barbara County 14.50
 Chiroubles *Domaine de la Grosse Pierre* ’20 Beaujolais 14
 Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19
 Toscano Rosso *Ciacci Piccolomini d’Aragona* ’21 Tuscany 10
 Vino Rosso *La Stoppa* “Trebbiolo” ’21 Emilia-Romagna 15
 Cabernet Sauvignon *Buehler Vineyards* ’20 Napa 16

sips

Harvest Roots Kombucha 7.50
Mountain Valley sparkling water 6/btl
Baladin soda (Ginger or Cedrata) 7/btl
 Bottega Lemonade 5.50
 Grapefruit Fizz 5
 Star Chai’ld 7
St. Agrestis Phony Negroni 10

beer

Draft

BRLO Happy Pils 12
 Reissdorf Kölsch 10
 Cahaba Oktoberfest 9
 Sierra Nevada Pale Ale 8
 Bell’s “Two Hearted” IPA 9
 Good People Muchacho 9

Bottles & Cans

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



Every Day at the bar:

half pizza + local draft beer \$15

aperitivo 12

Douro Spritz

white port,
 grapefruit, tonic

Catalan Happy Hour

timbale vermouth rojo,
 gin, orange

libations 12

Sting Like a Bee

tres generaciones añejo,
 honey, ancho Reyes Chile liqueur

Bottega Mai Tai

aged rums, pecan orgeat,
 lime, dry curaçao

New Friend

gin, aperitivo mazzura,
 st. germaine, fino sherry

The Highland Park

rittenhouse rye, montenegro,
 cocchi dopo teatro

Gloria

plymouth gin, cocchi extra dry,
 dry curaçao, campari

Frutteto (\$16)

daron calvados, amaro nonino,
 honeycrisp, lemon

French 86 (n/a)

seedlip spice, lemon
 honey, tonic

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 Vettorez* ’21 Veneto 45
 Pet Nat *Kobal* “Bajta” Rosé ’22 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 ’21 40
Bisson “Marea”, Liguria ’20 75
 Kerner *Abbazia di Novacella*, Alto Adige ’22 40
 Roero Arneis *Brovia*, Piedmont ’22 75
 Vermentino *Bisson* “Vignerta”, Liguria ’20 65
 Grüner Veltliner *Nigl* “Freiheit”, Kremstal ’21 48
 Riesling *Bründlmayer* “Terrassen”, Kamptal ’19 60
 Sancerre *Lucien Crochet*, Loire ’22 80
 Bourgogne Domaine *Jean-Marc Brocard* “Kimmeridgian”, Burgundy ’20 40
 Chardonnay *Au Bon Climat*, Santa Barbara ’22 56
 Chardonnay *LIOCO*, Sonoma Coast ’22 50
 Chardonnay *Evening Land* “La Source”, Eola-Amity Hills ’17 150

Rosé & Orange

Triènnnes, Provence ’22 40
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* “Finca L’Argata”, Montsant ’19 65
 Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 59
 Côtes-de-Brouilly *Chanrion*, Burgundy ’21 60
 Beaujolais-Villages *Jean Foillard*, Burgundy ’20 65
 Gevrey-Chambertin *Gerard Raphet* “Les Champs Chenys”, Burgundy ’15 160
 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 ’20 80
 Zinfandel *Ridge* “Three Valleys”, Sonoma Coast ’20 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.... ask your server for the full bottle list.