

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 preserved lemon, caper aioli

roasted *harvest farm* okra 12
fennel pollen, tzatziki

stuffed sweet peppers 15**
goat cheese, capers, pine nuts, sultanas, crisp breadcrumbs

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

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

salads & sandwiches

café salad 12
local lettuces, carrots, cucumbers, radishes, feta

Tuscan panzanella—local tomato salad 15
heirloom tomatoes, cucumbers, red onions, olives, grilled focaccia

chicken paillard 22
frisée, arugula, grilled red onion, sliced mushrooms, tomato chutney vinaigrette

seafood salad Portofino 30
shrimp, lobster, roasted peppers, cherry tomatoes, olives, capers

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

prime roast beef sandwich 18.50
arugula, pickled onion, horseradish cream & a little salad

*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

dried cherry tomatoes, roast garlic, mortadella, guanciale 17

eggplant, castelvetro olives, feta, mozzarella, basil 16

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

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

specials Bottle + Pizza 50

Everyday!

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

Farmers Market Vegetable Plate 24

Wednesdays

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

orecchiette bolognese 26

café mac & cheese with a little salad 18

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

lady pea risotto 22
zucchini, corn, marjoram, parmigiano

fish of the day *m.p.*
orzo, corn, field peas, lemon, caper aioli

mussels corfu 28
tomato, feta, garlic, vermouth, thyme

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*
crispy potatoes, caponata

sides

mcewen & sons polenta 6

field peas 7

green beans & cherry tomatoes 7

crispy potatoes & horseradish cream 7

zucchini & yellow squash, basil, garlic 7

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, berries 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
Albariño *Pazo Señorans* ’22 Spain 15
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
Garnacha *Commando G* “La Bruja de Rosas” ’20 Vinos de Madrid 19
Toscana Rosso *Ciacci Piccolomini d’Aragona* ’21 Tuscany 10
Vino Rosso *La Stoppa* “Trebbiolo” ’21 Emilia-Romagna 15
Cabernet Sauvignon *Buehler Vineyards* ’19 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 Blonde 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

Sandia Spritz
dolin blanc, cappelletti,
watermelon, prosecco

Catalan Happy Hour
timbale vermouth rojo,
gin, lemon

libations 12

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

Bottega Mai Tai
aged rums, pecan orgeat,
lime, dry curaçao

Royal Italian
gin, pineapple, lime,
limoncello

The Highland Park
rittenhouse rye, montenegro,
cocchi dopo teatro

Sorrento Express (\$14)
plymouth, italicus,
fino sherry, citrus, bitters

Not so Fresca
lunazul blanco, ancho reyes,
lime, watermelon

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 Vetoraz* ’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
Côte-de-Brouilly *Chanrion*, Burgundy ’21 60
Beaujolais-Villages *Jean Foillard*, Burgundy ’20 65
Gevrey-Chambertin *Gerard Raphet* “Les Champs Chenys”, Burgundy ’15 160
Côte-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.