

snacks

focaccia & bottega infused olive oil 5

marinated olives 5.50
fennel seed, cumin, lemon peel

jeff's soup of the day 14

chips & charred onion dip 8

baked feta 13.75
spicy marinara, toasted focaccia

fried oysters 19
on the half shell with preserved lemon, calabrian chili aioli

roasted head-on shrimp 15
spicy butter, orange zest, green olives, herbs

arancini 12
soppressata, spinach, mozzarella, parmigiano

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

salads & sandwiches

brussels sprouts salad 14**
hazelnuts, pecorino, apples, lemon aioli

bibb lettuces salad 14**
watermelon radish, beets, walnuts, mustard-garlic vinaigrette

winter salad 22
grilled chicken, roasted cauliflower, butternut, olives, arugula

lamb meatball piadine 19**
lettuces, pistachios, pomegranate, sultanas, pickled onions, feta

fish sandwich 20
spicy slaw, caper aioli, pickles, potato chips

roast beef sandwich 18
olive relish, provolone, red onion, 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 18

farm egg, pancetta, potato, leek, ricotta, fontina 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 26

mushrooms, red onion, fontina, castelvetro olives 17

white pie—fennel sausage, onion, ricotta, provolone 20

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 27

café mac & cheese with a little salad 18

spaghetti marinara 22
button mushrooms, tuscan pecorino, oregano

mushroom & spinach cannelloni 19
ricotta, marinara, bechamel, marjoram

calamarata pasta 31
braised beef, butternut squash, carrots, tomato, red wine

scallop risotto 36
butternut, leeks, mushrooms, vermouth, thyme

fish of the day *m.p.*
gigante beans, spinach, carrot-leek purée

chicken scaloppine 26
creamy polenta, breadcrumbs, capers & a little salad

roast joyce farms pork loin & bratwurst 29
peppers, cabbage, onions, sage, polenta

hanger steak 34*
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**

tiramisu, polenta pound cake, espresso, mascarpone 14

bottega sundae, valrhona chocolate, luxardo cherries 14

affogato, vanilla gelato, espresso, pecan biscotti 10

big spoon sorbetto 10

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
Grüner Veltliner *Nigl* “Freiheit” ’22 Kremstal 13
Erbaluce di Caluso *Bruno Giacometto* ’22 Piedmont 12.50
Pigato *Azienda Agricola Durin* ’22 Riviera Ligure di Ponente 14
Pouilly-Fumé *Dezat* “Cellier des Marnes” ’22 Loire 15
Mâcon-Loché *Clos des Rocs* “En Près Forêt” ’22 Burgundy 15

Rosé & Orange

Rosato *Le Pianelle* “al posto dei fiori” ’22 Coste della Sesia 12
Kobal “Bajta Haloze Belo” ’21 Slovenia 13

Reds

“Frank’s Pinot Noir” *Clendenen Family Vineyards* ’22 Santa Maria Valley 14.50
Chiroubles *Domaine de la Grosse Pierre* ’22 Beaujolais 14 (chilled)
Rosso di Montalcino *Caparzo* ’21 Tuscany 13
Barbera d’Alba *De Forville* ’22 Piedmont 11
Garnacha *Commando G* “La Bruja de Rosas” ’22 Vinos de Madrid 19
Cabernet Sauvignon *Alta Orsa* “Hillside Cuvée” ’20 North Coast 16

Non-Alcoholic

Sparkling Rosé *Leitz* “Eins Zwei Zero” Rudesheim 10
Pinot Noir *Leitz* “Zero Point Five” Baden 11

sips

Harvest Roots Kombucha 7.50
Baladin soda (Ginger or Cedrata) 7/btl
Star Chai’ld 7
St. Agrestis Phony Negroni 10
French 86 12
Ginger Apple Crisp 10
Tempered Mule 10
babas “G&T” 9

beer

Draft

BRLO Happy Pils 12
Reissdorf Kölsch 10
Avondale Saison 9
Sierra Nevada Pale Ale 8
Uproot IPA 9
Good People Brown Ale 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

Parachute Spritz

white port, lemon,
tonic, peychaud’s

Catalan Happy Hour

timbal vermouth rojo,
gin, orange

libations 12

Moro Moro

lunazul blanco, blood orange,
luxardo, lemon

Bait & Switch (\$14)

anjelisco reposado, ancho reyes,
pineapple, lime

Alpine Daisy

salers apéritif, cocchi americano,
plymouth gin, lemon

The Highland Park

rittenhouse rye, montenegro,
cocchi dopo teatro

Blond Negroni (\$14)

hayman’s gin, salers apéritif,
lustau blanco

Side Hug (\$16)

bombay gin, aperitivo aplomado,
dolin blanc, elderflower

digestivo

Club Car Delight 15

carpano antica, fernet,
herbsaint, pecan biscotti

Cello Shakerato 12

espresso, *Bottega* limoncello

take it home!

Bottega t-shirt 20
Bottega baseball cap 25
Southern Table cookbook 30
Bottega Favorita cookbook 30
Bottega blanket 40
olive oil (750ml) 32
Amavida coffee (12oz bag) 22

wines

Bubbly

Prosecco di Valdobbiadene *Col Vetoraz*, Veneto ’21 45
AT Roca Brut Rosat Reserva, Penedes ’19 45
Pet Nat Arneis *Demarie* “Luigi”, Piedmont NV 45
Champagne *Gaston Chiquet* “Special Club” Brut ’15 195
Champagne *H. Billiot* Brut Rosé NV 150
Champagne *Billecart-Salmon* Brut Rosé NV 210

Whites

Cataratto *Cottanera* “Barbazzale”, Sicily ’21 40
Bisson “Marea”, Liguria ’18 75
Kerner *Abbazia di Novacella*, Alto Adige ’22 40
Roero Arneis *Brovia*, Piedmont ’22 75
Vermentino *Bisson* “Vignerta”, Liguria ’21 65
Albariño *Pazo Señorans*, Rías Baixas ’22 60
Riesling *Schloss Gobelsburg*, Kamptal ’21 44
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

Triènnès, Provence ’22 40
Sancerre *Vacheron*, Loire ’22 115
Macabeu Orange *Costador* “Metamorphika”. Catalunya ’22 (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 ’21 42
Dolcetto d’Dogliani *Einaudi*, Piedmont ’21 48
Langhe Nebbiolo *Vietti* “Perbacco”, Piedmont ’20 56
Barbaresco *Produttori del Barbaresco*, Piedmont ’18 98
Frappato di Vittoria *Occhipinti*, Sicily ’21 90
Garnatxa *Joan d’Anguera* “Finca L’Argata”, Montsant ’16 85
Mencia *Ultreia* “Saint Jacques”, Bierzo ’18 59
Côtes-de-Brouilly *Chanrion*, Burgundy ’21 60
Givry *Sarrazin* “Sous La Roche”, Burgundy ’20 90
Beaujolais-Villages *Jean Foillard*, Burgundy ’21 65
Gevrey-Chambertin *Gerard Raphet* “Les Champs Chenys”, Burgundy ’17 160
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 ’21 80
Pinot Noir *Presqu’île*, Santa Barbara County ’21 60
Pinot Noir *Littorai* “Savoy”, Anderson Valley ’15 185

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