

snacks

focaccia & *bottega* infused olive oil 5

marinated olives 5
fennel seed, cumin, lemon peel

jeff's soup of the day 14

chips & charred onion dip 8

baked feta 14
spicy marinara, toasted focaccia

fried oysters 19
on the half shell with ginger aioli & mostarda

roasted head-on shrimp 17
basque-style butter

crostini—farm egg, anchovy & spring onion 10

arancini 12
soppressata, spinach, mozzarella, parmigiano

jumbo asparagus 16
bulb onion, marinated new potatoes, crawfish aioli

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

salads

spring salad 14
gem bibb, watercress, fennel, green olives, gorgonzola

burrata with arugula, charred red onion & toasted focaccia 14

chicken tortellini salad 19
gem bibb, sweet peas, mozzarella, mint, sherry vinaigrette

sandwiches

grilled chicken caesar piadine 18

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

asparagus, spring onion, parsley, mozzarella, chili 17

crawfish, bratwurst, mozzarella, calabrian chili oil 19

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

pardis' pie—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

specials

tuesday: crawfish & rock shrimp, sweet pea risotto 24

wednesday: tuna niçoise *m.p.**

thursday: scallops pantelleria 32

every day: bottle + pizza 52

La Miraja Grignolino d'Asti + Sweet Pepper 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 25

café mac & cheese with a little salad 18

spaghetti primavera 18
asparagus, sweet peas, spring onions, vermouth, cream

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

braised lamb risotto with spring vegetables 29

fish of the day *m.p.*
orzo, peas, sugar snaps, lemon vinaigrette

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

roasted pork loin 31**
venetian spinach, polenta, tomato chutney aioli

hanger steak 32**
grilled asparagus, sauce romesco, crispy potatoes

sides

mcewen & sons polenta 6

asparagus, sugar snaps, spring onion 8

mushrooms & thyme 8

crispy potatoes & romesco 7**

venetian spinach 6**

sweets

coconut-pecan cake, crème anglaise 14**

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

tiramisu, polenta pound cake, espresso, mascarpone 14

strawberry zuppa inglese 14

affogato, vanilla gelato, espresso, pecan biscotti 10**

big spoon sorbetto 10

cocktails

Parachute Spritz 12
white port, lemon,
tonic, peychaud's

Snail Mail 12
plantation 3 star, lime,
honey, prosecco

Piedmont Rose 12
vodka, strawberry,
cocchi americano, lemon, rose

The Highland Park 12
rittenhouse rye, montenegro,
cocchi dopo teatro

Sicilian in Kingston 12
plantation dark rum, averna,
lustau east india solera

Mazzura Margarita 14
lunazul blanco,
cappelletti mazzura, lime

Bait & Switch 14
angelisco reposado, ancho reyes,
pineapple, lime

Blonde Negroni 14
hayman's gin, salers apéritif,
lustau blanco

Side Hug 16
bombay gin, aperitivo aplomado,
dolin blanc, elderflower

Cello Shakerato 12
espresso, *Bottega* limoncello

Club Car Delight 15
carpano antica, fernet,
herbsaint, pecan biscotti

wine 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 *Hirsch* '22 Kamptal 13
Txakoli *Ameztoi* '23 Getariako Txakolina 12
Pigato *Azienda Agricola Durin* '22 Riviera Ligure di Ponente 14
Pouilly-Fumé *Dezat* "Cellier des Marnes" '22 Loire 15
Saint-Véran *Thevenet & Fils* '22 Burgundy 14.50

Rosé & Orange

Domaine de Font Sainte "Gris de Gris" '23 Corbières 10
Kobal "Bajta Haloze Belo" '21 Slovenia 13

Reds

"Frank's Pinot Noir" *Clendenen Family Vineyards* '22 Santa Maria Valley 14.50
Grignolino d'Asti *La Miraja* '22 Piedmont 11 (chilled)
Vino Nobile di Montepulciano *Poliziano* '18 Tuscany 15
Barbera d'Alba *De Forville* '22 Piedmont 11
Mencía *Raúl Pérez* "Ultreia St. Jacques" '21 Bierzo 12
Cabernet Sauvignon *Alta Orsa* "Hillside Cuvée" '20 North Coast 16

beer

Draft

BRLO Happy Pils 12
Reissdorf Kölsch 10
Avondale Saison 9
Sierra Nevada Pale Ale 8
Uproot IPA 9
Plank Hefeweizen 12

Bottles & Cans

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

non-alcoholic

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

Baladin soda (Ginger or Cedrata) 7/btl
Star Chai'd 7
St. Agrestis Phony Negroni 10
French 86 12
Ginger Apple Crisp 10
Tempered Mule 10
babas "not G&T" 9

merchandise

Bottega t-shirt 20
Bottega hat 25
Southern Table cookbook 30
Bottega Favorita cookbook 30
Olive oil (750ml) 32
Amavida coffee (12oz bag) 22

wine by the bottle

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 60
Roero Arneis *Brovia*, Piedmont '22 75
Falanghina *Feudi di San Gregorio*, Campania '21 42
Albariño *Pazo Señorans*, Rías Baixas '22 60
Riesling *Schloss Gobelsburg*, Kamptal '21 44
Sancerre Nicolas Millet, 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

Triennes, 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
Château Haut-Segottes, Saint-Éillion Grand Cru '19 90
Côtes-de-Brouilly *Chanrion*, Burgundy '21 60
Maranges *Matrot* "Fussière", Burgundy '15 100
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 '16 185

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