

June 29, 2024

BOTTEGA

FRANK STITT
Executive Chef

ADAM GRUSIN
Culinary Director

JULIO DE LA ROSA
Chef de Cuisine

focaccia with *bottega* infused olive oil 5
marinated picholine, kalamata, & castelvetro olives 6

first

gem bibb lettuces, *belle meadow* radishes, cucumber, ricotta salata, honey-cider vinaigrette 14
harvest farm heirloom tomato salad, mozzarella, sherry vinegar 15
gravlax crostini, smoked trout roe, cucumber, ginger aioli 21
fritto misto, red snapper, gulf shrimp, oysters, lemon, parsley, caper aioli 18
chilled spanish octopus, gulf shrimp, calamari, gigante beans, niçoise olives 16
parmesan soufflé, *galloni* prosciutto, mushrooms, thyme 18
sweet corn cappelletti, ricotta, cherry tomatoes 19

main

capellini *bottega* 26
spaghetti with jumbo lump crabmeat, gulf shrimp, morel mushrooms, sweet corn & basil 38
gulf black grouper, field peas, yellow squash & cherry tomatoes 39
joyce farms poulet rouge, sweet corn polenta, stuffed zucchini, morel mushrooms, purslane 36
grilled duck breast, farro, *petals from the past* blackberries, port jus* 35
elysian fields lamb spiedini, fregola sarda, charred okra, yogurt 38
beef filet, sautéed spinach, crispy potatoes, sauce béarnaise* 60
prime ny strip, charred corn, golden potatoes, zucchini, horseradish* 46

sides

snow's bend collard greens 7 roasted zucchini, yellow squash, & carrots 10
sautéed mushrooms 8 field peas and corn 7

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.
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