

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
- crudités & pita with tzatziki 11
- gulf crabmeat crostini, avocado, lemon, calabrian chili 18
- arancini 12
mortadella, corn, mozzarella, parmigiano
- chilton county peaches, prosciutto, arugula, balsamico 16
- bear creek* beef carpaccio 18*
horseradish cream, arugula, parmigiano-reggiano

salads & sandwiches

- tomato salad 15
mozzarella, charred onion, basil, garnacha vinegar
- bibb salad 14
cucumbers, cerignola olives, tuscan pecorino
- chicken tortellini salad 19
gem bibb, corn, cherry tomatoes, mozzarella, aioli, sherry vinaigrette
- persian piadine 18**
cucumbers, mint, parsley, walnuts, yogurt, feta
- fish sandwich 20
spicy slaw, ginger aioli, pickles, potato chips
- italian "BLT"—pancetta, bibb, tomato & fried farm egg 16



pizzas

- cherry tomato, zucchini, corn, mozzarella, basil 17
- "beef carpaccio" pie—horseradish, arugula, mozzarella 20
- 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—san marzano tomato, mozzarella, basil, olio verde 16
- add: arugula 3 or fried farm egg 3*

specials

- tuesday:** tuna niçoise *m.p.**
- wednesday:** summer vegetable plate 24
- thursday:** scallops pantelleria 32
- every day: bottle + pizza 40**
Lagrein Cantina Convento '21 + 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

- calamarata bolognese 25
- café mac & cheese with a little salad 18
- spaghetti genovese 26**
gulf shrimp, wax beans, potatoes, pesto
- mushroom & spinach cannelloni 19
ricotta, marinara, bechamel, marjoram
- fish of the day *m.p.*
orzo, field peas, cherry tomatoes, corn, caper aioli
- chicken scaloppine 26
creamy polenta, breadcrumbs, capers & a little salad
- roasted pork loin 29*
field peas, zucchini, green peach relish
- hanger steak 32**
zucchini & rice gratino, sauce romesco

sides

- mcewen & sons* polenta 6
- cucumbers, onion, dill, calamansi vinegar 8
- field peas & corn 8
- zucchini & rice gatino 9
- venetian spinach 6**

sweets

- coconut-pecan cake, crème anglaise 14**
- chocolate budino, caramel, crisp chocolate pearls 14
- blueberry tiramisu 14
- peach semifreddo, graham cracker, pistachios 14**
- affogato, vanilla gelato, espresso, pecan biscotti 10**
- big spoon* sorbetto 10

*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

cocktails

Galacian Spritz 12
vermut blanco, hendricks,
cucumber, grapefruit

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

Café Freezer Martini 14
plymouth, dolin dry,
orange bitters

The Highland Park 12
rye, montenegro,
cocchi dopo teatro

Madeira Manhattan 12
rittenhouse rye, H&H madeira,
angostura

Sicilian in Kingston 14
planteray dark rum, averna,
lustau east india solera

Mazzura Margarita 14
lunazul blanco,
cappelletti mazzura, lime

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

how much does a Hemingway? 14
planteray 3 star, clément rum
agricole, dry curaçao, grapefruit

Ramble On 14
plymouth, italicus,
blackberry, lemon

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
Pouilly-Fumé *Dezat* “Cellier des Marnes” ‘22 Loire 15
Saint-Véran *Thevenet & Fils* ‘22 Burgundy 14.50

Rosé & Orange

Rosé *Arnot-Roberts* ‘23 California 12
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* ‘21 Tuscany 15
Barbera d’Alba *De Forville* ‘22 Piedmont 11
Mencia *Raúl Pérez* “Ultreia St. Jacques” ‘21 Bierzo 12
Zinfandel *Bedrock* “Old Vine” ‘21 Sonoma 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” Germany 10
Pinot Noir *Leitz* “Zero Point Five” Germany 11

Baladin Cedrata 7/btl
Star Chai’ld 7
St. Agrestis Phony Negroni 10
French 86 12
Tempered Mule 10
babas “not G&T” 9

merch

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 *Henri Gotourbe* “Special Club” Brut ‘08 250
Champagne *H. Billiot* Brut Rosé NV 150
Champagne *Billecart-Salmon* Brut Rosé NV 210

Whites

Cataratto *Cottanera* “Barbazzale”, Sicily ‘21 40
Falanghina *Feudi di San Gregorio*, Campania ‘21 42
Bisson “Marea”, Liguria ‘18 75
Kerner *Abbazia di Novacella*, Alto Adige ‘22 60
Roero Arneis *Brovia*, Piedmont ‘22 75
Albariño *Pazo Señorans*, Rías Baixas ‘22 60
Riesling *Schloss Gobelsburg*, Kamptal ‘21 44
Sancerre N. 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

Triènnnes, 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 ‘21 48
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.