Bottega Café

est. 1990

snacks

focaccia & *bottega* infused olive oil 6

marinated olives 6
fennel seed, cumin, lemon peel

jeff's soup of the day 10/14

chips & charred onion dip 8

baked feta 14

arancini 10
leeks, fontina, saffron

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

antipasti 18
tuscan caviar, pickled okra, marinated peppers, salami toscano, arugula

polpette al forno 14
beef & pork meatballs, marinara, pecorino

fried oysters 18
caper aïoli, pickled peppers

bear creek beef carpaccio 22*
horseradish, arugula, parmigiano

pizzas

harvest farm butternut, prosciutto, & ricotta 21

smoked salmon, dill mascarpone, capers, red onion 26

"pepperoni"—pickled jalapeños, tomato, mozzarella 21

butcher's pie—mortadella, soppressata, sausage, pancetta, mozzarella 22

sweet pepper pie—chicken, fontina, arugula, *alecia's* tomato chutney 18

chicken pesto 2.0**—san marzano tomatoes & provolone 18

white pie—fennel sausage, caramelized onion, ricotta, provolone 22

pardis' pie—mushrooms, castelvetrano olives, red onion, fontina 17

margherita—san marzano tomato, mozzarella, basil, olio verde 17

add: arugula 3 or fried farm egg 3

salads & sandwiches

romaine salad 14**
arugula, beets, fennel, robiola, hazelnuts, sherry vinaigrette

bottega bowl 18
butternut, cauliflower, farro, chickpeas, mushrooms, farm egg

fish sandwich 22
spicy slaw, caper aïoli, pickles, mostarda, potato chips

lobster & shrimp bruschetta 34
cannellini beans, roasted peppers, avocado, gem bibb, calamansi vinegar

persian piadine 20**
cucumber, radishes, walnuts, feta, yogurt, lots of herbs

mains

pasta bolognese 28

café mac & cheese with a little salad 20

spaghetti with shrimp & mussels 31
prosecco, chili, tomato

fish of the day m.p.
spinach, cipollini onions, castelvetrano olives, polenta

chicken scaloppine 28
polenta, breadcrumbs, capers & a little salad

braised pork risotto 29
borlotti beans, greens, butternut

duroc pork chop 32*
roasted cabbage, sweet potatoes, persimmon relish

grilled beef paillard 39
chanterelles, charred onion, crispy potatoes, horseradish cream, arugula

sides

spinach & cipollini onions 7

roasted cabbage & chili crisp 8

crispy potatoes & horseradish cream 7

butternut squash & cauliflower 9

sweet potatoes & aleppo chili 6

Please notify your server of any food allergies and/or dietary restrictions.
For parties of 6 or more, one check, please.
Split plate fee $4.00
*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

Autumn 2026

wine by the glass

Bubbly

Prosecco Superiore *Alice* "Doro Nature" '23 Valdobbiadine 14
Champagne *Claude Beaufort* "Les Clos" Grand Cru MV, Ambonnay 25

Whites

"Southside White" Aligoté *Clendenen Family Vineyards* '25 Edna Valley 15
Bourgogne Blanc *Lequin-Colin* "Les Grands Terroirs" '24 Burgundy 15
Tocai Friulano *Mitja Sirk* '24 Friuli 18
Bianco *Regaleali* '24 Sicily 12
Riesling *Bründlmayer* "Terrassen" '24 Kamptal 18
Godello *Raul Pérez* "Ultreia" '23 Bierzo 16
Sancerre *Domaine La Barbotaine* '25 Loire 16
Pigato *Durin* '24 Riviera Ligure di Ponente 14

Rosé

Domaine de Fontsainte "Gris de Gris" '25 Corbières 12

Reds

"Frank's Pinot Noir" *Clendenen Family Vineyards* '24 Santa Barbara 15
Cabernet Sauvignon *Bedrock Wine Co.* '23 Sonoma County 18
Gamay *Arnot-Roberts* '24 El Dorado 16
Chianti Classico *Felsina* '22 Tuscany 16
Rosso di Valtellina *AR Pepe* '23 Lombardy 24
Valpolicella Ripasso *Bussola* "Ca' del Laito" '20 Veneto 16
Ruchè di Castagnole Monferato *La Miraja* '23 Piedmont 14

bottle menu available

cocktails

Aperol Julius
aperol, orange sherbet, soda 13

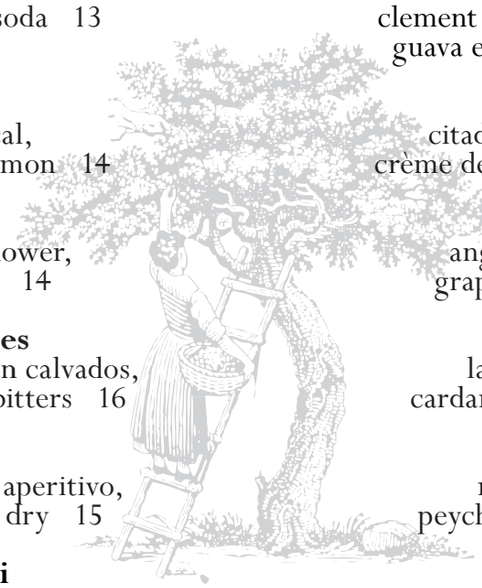
Avenue C
spicy tequila, mezcal,
faccia brutto centerbe, lemon 14

Nomad Sour
cathead vodka, elderflower,
pineapple, herbsaint 14

Apples & Oranges
pierre ferrand cognac, daron calvados,
firecracker apple, orange bitters 16

La Rosita
angelisco reposado, select aperitivo,
bottega vermouth, dolin dry 15

Icebox Martini
plymouth gin or belvedere vodka,
dolin dry, orange bitters 14



Sierra Mai Tai
clement vsop, planteray original dark rum,
guava eau de vie, pecan orgeat, lime 15

Dance with Dante
citadelle gin, campari, punt e mes,
crème de cacao, aztec chocolate bitters 14

Tagalong
angelisco reposado, cappelletti,
grapefruit, honey, peychaud's 14

Figaro, Figaro
larceny bourbon, fig cordial,
cardamaro, regan's orange bitters 15

Sazerac 38
rye, pierre ferrand cognac,
peychaud's, herbsaint, demerara 15

The Highland Park
rittenhouse rye, cocchi dopo teatro,
montenegro, fancy cherry 14

beer

Draft

Brooklyn Amber Lager 9
Reissdorf Kölsch 9
Bell's Oberon Ale 9
Fonta Flora Daffopilz Flats 11
Good People Hazy Snake 9
Good People Brown Ale 9

Bottles & Cans

Moretti 8
Westbrook 'One Claw' Rye Pale Ale 7
Founders Stout 8
Alabama Beer Co. Light Lager 6
Stella Artois 6
Einbecker N/A 6
Athletic Brewing N/A 5.50

sips (n/a)

Baladin Cedrata 7
Contrattino Aperitivo Italiano 10
Sparkling Rosé *Leitz* "Eins Zwei Zero" Germany 10
Don't Call Me Shirley—apple, pomegranate 10
Wanderer—pathfinder spirit, espresso, tonic 10
Aranciata—orange, lime, basil, ginger beer 10
Gobe's Replenisher—grapefruit, elderflower 10
Flightless Bird—pineapple, pomegranate 10