BOTTEGA

FRANK STITT
Executive Chef

JULIO DE LA ROSA
Chef de Cuisine

Marinated olives 6

Focaccia 8

Seafood platter* 78

Shrimp cocktail 18

Marinated crab claws 25

Steamboat Wharf oysters on the half shell* 20/half dz

FIRST

Mixed Lettuces+
summerset apples, hazelnuts, ricotta salata, tarragon 15

Tuscan Egg Salad
pancetta, chicken livers, garlic croutons 19

Crostini
fra' mani salami, focaccia, arugula, olives, pepperoncini aïoli 17

Fritto Misto
black grouper, gulf shrimp, oysters, lemon, caper aïoli 24

Parmesan Soufflé
prosciutto, mushrooms, thyme 16

Beef Carpaccio*
parmigiano, arugula, horseradish cream 22

Risotto
harvest farm butternut squash, leeks, tuscan kale 18

Agnolotti
sunchokes, ricotta salata, basil 19

MAIN

Capellini *Bottega* 28

Tagliatelle
braised rabbit, chanterelles, leeks, sherry 34

Scallops a la Plancha
roasted butternut, cipollini onions, capers, brown butter vinaigrette 39

Grilled Black Grouper
gigante beans, spinach, *paradise farm* basil 42

Joyce Farms Guinea Hen Cacciatore
roasted breast & ballotine, pancetta, livers, chanterelles, polenta 38

Lamb Porterhouse Chops
carrots, chickpeas, saffron rice, harissa 56

Braised Short Rib
roasted potatoes & turnips, rainbow carrots, gremolata 40

New York Strip*
sweet potato gratino, *snow's bend* rapini, olio verde 64

Fish selections are available simply grilled with herbs, lemon and olive oil

SIDES

Roasted butternut & chili crisp+ 9

Sautéed mushrooms with thyme 11

Turnip & mustard greens 8

Crispy potatoes 9

*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

November 3, 2026