

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

### butternut squash soup

brown butter, pumpkin seeds, sage 10

### tuna crudo\*

cara cara orange, jalapeño, fennel, calamansi vinegar 15

### tuscan egg salad

local lettuces, pancetta, farm egg, fried oysters, jerez vinaigrette 16

### autumn lettuces

fennel, beets, goat cheese, marcona almonds 14

### beef carpaccio\*

horseradish cream, arugula, grana padano 16

### parmesan soufflé

mushrooms, prosciutto di parma 15

### fritto misto

grouper, shrimp, oysters, peppers, parsley, lemon 16

### spaghetti alla chitarra

black truffles, beurre monté, parmigiano 30

### bruschetta

grilled rabbit, arugula, radishes, alecia's tomato chutney 13

## MAIN

### vegetable plate

rapini, polenta, roast apples, carrots 21

### capellini bottega

san marzano tomatoes, garlic, basil, parmigiano 22

### linguini

gulf shrimp, white wine, lemon, parsley 29

### garganelli

lobster, tomato, hot chiles 39

### scallops

risotto, leeks, escarole, fennel pollen 34

### grouper

black lentils, butternut squash, spinach 35

### pork tenderloin

sweet potatoes, parsnips, pancetta, leeks, sage 30

### venison

farro, pomegranate, broccoli, roast carrots 32

### hanger steak

crispy brussels sprouts, confit potatoes, romesco 33

### veal chop milanese

creamy polenta, focaccia breadcrumbs, arugula 39

5 creamy polenta

crispy brussels sprouts

roast carrots

black lentils



DECEMBER 13, 2018

\*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.