

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

little gem salad

shaved asparagus, sweet peas, radishes,
pecorino, mint 14

tuscan egg salad

young lettuces, pancetta, farm egg,
jerez vinegar, fried oysters 16

grilled asparagus

prosciutto, mozzarella, ravida 14

parmesan soufflé

mushrooms, prosciutto di parma 15

beef carpaccio*

horseradish cream, arugula,
grana padano 16

risotto primavera

crawfish, spring peas, lemon, vermouth 18

soft shell crab

brown butter, parsley, capers 20

mussels

saffron, shallots, celery,
white wine, focaccia 15

tuna crudo*

grapefruit, calamansi, marcona almonds,
sea salt, mint 15



- SIDES**
- 5 sautéed escarole
 - roasted carrots
 - creamy polenta
 - sugar snap peas

MAIN

vegetable plate

asparagus, beets, carrots, polenta 21

spaghetti alle vongole

littleneck clams, lemon, white wine, parsley 27

capellini bottega

san marzano tomatoes, garlic,
basil, parmigiano 22

triggerfish

risi e bisi, lemon zest, mint 35

scallops

black lentils, sugar snap peas, carrots,
spring peas, saffron aioli 35

veal scaloppine

asparagus, fontina, fried shallots, pea tendrils 31

lamb porterhouse

fava beans, golden potatoes,
spring onions, mint pistou 35

pork chop

escarole, cannellini beans,
roasted garlic vinaigrette 27

hanger steak

grilled asparagus, confit potatoes 33



MAY 18, 2018

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