

# BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

## APPETIZER

### tomato gazpacho

cucumber, sweet & spicy relish,  
oloroso seco, raveda olive oil, basil 10

### little gem bibb

soppressata, olives, local peppers, pecorino 14

### tomato salad

cucumber, jalapeño, mozzarella, basil,  
pickled onion, new olive oil 14

### parmesan soufflé

mushrooms, prosciutto di parma 15

### beef carpaccio\*

horseradish cream, arugula,  
grana padano 16

### ravioli

gulf crabmeat, corn, chives, beurre monté 18

### fritto misto

grouper, shrimp, oysters, peppers, lemon 16

### mussels

saffron, shallots, tomato,  
white wine, focaccia 13

### spanish octopus

piquillo peppers, hazelnuts,  
salsa verde 14

## MAIN

### vegetable plate

field peas, eggplant, zucchini, carrots, polenta 21

### capellini bottega

san marzano tomatoes, garlic,  
basil, parmigiano 22

### risotto

gulf shrimp, okra, corn, vermouth 28

### spaghetti

summer tomato sauce, pancetta, pecorino 24

### tuna

sicilian caponata, eggplant, capers,  
celery, tomato 35

### snapper

sweet corn, field peas, okra 35

### duck breast

grilled peaches, polenta, sweet onions,  
padrones peppers 33

### lamb porterhouse

sardinian couscous, peppers, mint,  
sumac yogurt 37

### ribeye

confit potatoes, arugula, fried shallots,  
roast garlic vinaigrette 42

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- SIDES**
- 5 succotash
  - padrones peppers
  - creamy polenta
  - summer squash



AUGUST 11, 2018

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