

BOTTEGA

EXECUTIVE CHEF: FRANK STITT

BIRMINGHAM, ALABAMA

CHEF DE CUISINE: JOHN ROLEN

APPETIZER

tuscan egg salad

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

arugula salad

grilled onions, mushrooms,
parmigiano, balsamico 13

bruschetta

farm egg salad, smoked salmon 15

parmesan soufflé

mushrooms, prosciutto di parma 15

beef carpaccio*

horseradish cream, arugula,
grana padano 16

rigatoncini

venison bolognese, juniper, basil 14

risotto

porcini mushrooms, black truffle,
parmigiano 22

fritto misto

tilefish, oysters, shrimp, peppers 15

scallop crudo*

fried capers, lime, pimentón,
sea salt, olive oil 15



SIDES 5 lentils

lacinato kale

creamy polenta

crispy brussels sprouts

MAIN

vegetable plate

brussels sprouts, cauliflower, harissa,
polenta, arugula 21

spaghetti

lobster, shrimp, tomato, orange zest, mint 34

orecchiette

butternut squash, lacinato kale, parmigiano 26

branzino

jumbo shrimp, grilled lemon, leeks, romesco 35

scallops

capers, parsley, brown butter 34

pork loin

greek style greens, lemon, olive oil, feta 28

lamb porterhouse

farro, gigante beans, wild fennel,
aged balsamico 35

veal liver *Harry's Bar*

polenta, sweet onions, sherry, thyme 24

beef paillard

porcini mushrooms, arugula, fried shallots,
parsley vinaigrette 34



FEBRUARY 20, 2018

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