

## SNACKS

gaeta, kalamata, castelvetro olives—laurel, fennel seed, citrus 3

fried chicken livers, polenta, sorghum gastrique 10

bottega spreads—tzatziki, hummus  
hot pita 7 or *crudités* 9

homemade potato chips, charred onion dip 5

baked feta, spicy marinara, focaccia 9

roast beets, butternut, ricotta, cauliflower 9

grilled octopus, borlotti beans, romesco 13

winter minestrone 10

## SALADS

bottega bowl—quinoa, sweet peppers, butternut, feta,  
kale, farm egg 14 *\*no substitutions please*

local arugula, goat cheese, pears, walnuts 11

chicken paillard, mushrooms, arugula, *alecia's* tomato chutney 16

## MAIN

braised duck garganelli, cremini mushrooms, butternut, red wine 18

café mac & cheese, small salad 15

rigatoni bolognese 16

chicken scaloppine, capers, local lettuces, polenta 20

pesce del giorno, orzo, peppers, butternut, olives, herbs m.p.

rainbow trout, green beans, shallots, potatoes, capers 26

pork loin, polenta, venetian spinach, tomato chutney aioli 22

grilled prime ny strip, potatoes, carrots, board dressing 28

WINTER 2018

## SPECIALS

tuesday: crab cake m.p.

wednesday: gulf shrimp & butternut risotto 22

thursday: braised lamb shank, couscous, gigante beans 24

friday: gulf seafood brochette m.p.

at the bar: half pizza & draft beer 10

# BOTTEGA

CAFE

## SIDES

fried farm egg 3

grilled chicken 5

mushrooms & shallots 5

venetian spinach 5

*mcewen & sons* polenta 3

spicy slaw 4

roast cauliflower & za'atar 5

brussels sprouts & cipollinis 6

## SALUMI & CHEESES

prosciutto di parma

sopressata fra' mani

capicola

*choice of 2: 8 choice of 3: 12 choice of 4: 15*

pecorino toscana

capriole wabash cannonball

fontina valle d'aosta

## PIZZA

"ST. JOHN STYLE" SLOW RISE DOUGH

shrimp, tomato, garlic, capers, olives, mozzarella, basil 15

sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 15

roman—tomato sauce, oregano, olives, garlic, calabrian chili 12

white pie—fennel sausage, onion, ricotta, provolone 15

smoked salmon, dill mascarpone, capers 18

butternut, ricotta, chanterelle conserva 12

grilled chicken, pesto, aged provolone 15

fennel sausage, pancetta, mozzarella, crushed tomato 16

margherita—san marzano tomatoes, mozzarella 12

kid's 3 cheese 9

add: prosciutto 4 farm egg 3 arugula 2

## SANDWICHES

fish sandwich, caper mayo, spicy slaw, chips 15

bottega burger, gem bibb, onion 15

*choice of:* fontina, cheddar, gorgonzola

fried oyster piadine 14

roast turkey sandwich, caramelized onions, aioli,  
avocado, cucumber 12

## DESSERT

walnut brownie sundae 9

tiramisu 10

coconut pecan cake 10

chocolate torte 10

cookie plate 7

gelato 9

sorbetto 9

JOHN ROLAN | CHEF DE CUISINE  
FRANK STITT | EXECUTIVE CHEF

ONE CHECK FOR PARTIES OF SIX OR MORE PLEASE.

## WINES BY THE GLASS

### BUBBLY

Cava *Raventos i Blanc* “Blanc de Blancs” 2015 Catalunya 10/40

Champagne *Gaston Chiquet* Brut NV, 1er Cru, Valle de la Marne 15/75

### WHITE

Chardonnay *LIOCO* 2016 Sonoma County 12.50/48

Bourgogne Blanc *Matrot* 2015 Burgundy 13/52

Erbaluce di Caluso *Cieck* 2015 Piedmont 11/44

Unfiltered Arneis *Angelo Negro* 2016 Piedmont 12/48

Falanghina *Feudi di San Gregorio* 2016 Campania 11/44

Pecorino *Umani Ronchi* 2015 Abruzzo 10/40

Sancerre *Domaine Paul Cherrier* 2016 Loire 15/60

Grüner Veltliner *Nigl* “Freiheit” 2016 Kamptal 12/48

### ROSÉ

*Rosé de Printemps* 2016 Provence 8/32

### RED

“Frank’s Pinot Noir” *Clendenen Family* 2015 Santa Maria Valley 14.50/58

Barbera d’Alba *Bruno Giacosa* 2015 Piedmont 13/52

Dolcetto d’Alba *Cantina del Pino* 2016 Piedmont 9/36

Chianti Classico *Badia a Coltibuono* 2014 Tuscany 11/44

Rosso di Montepulciano *Poliziano* 2015 Tuscany 9/36

Rioja *Lopez de Heredia* Crianza “Viña Cubillo” 2008 Spain 15/60

Zinfandel *Bedrock* “Old Vine” 2015 California 16/64

Cabernet Sauvignon *Hall* 2014 Napa Valley 17/70

### SWEET

Moscato d’Asti *Vietti* 2016 Piedmont 6



## SIPS

Mountain Valley Sparkling 5

Orangina 2.50

Ginger New Fashioned 4/gl

Grapefruit Fizz 4/gl

Homemade Lemonade 4.95/gl

Iced Tea with mint syrup 2

Apple Faux-jito 5.50

## SHERRY

Lustau Fino 5

Lustau Manzanilla 6

Lustau Oloroso 10

Don PX Gran Reserva Toro  
Albalá 1987 12.50

## COCKTAILS

Winter 75: Redmont vodka, Cointreau, fresh apple juice, Foggy Ridge Cider 11

Hemingway: Cruzan aged light rum, Luxardo Maraschino liqueur,  
grapefruit, lime 9

Barbados Negroni: Satsuma, Aperol, Plantation Rum 12

Catalan: Plymouth gin, Miró vermut rojo, lemon, orange bitters 12

Venetian “Spreetz”: Aperol, prosecco, soda, lime 9

Pecan Old Fashioned: Knob Creek, pecan orgeat, orange peel,  
Angostura bitters 12

Sazerac: Bulleit rye, Herbsaint, turbinado, Peychaud’s bitters 12

Southside Stormy: ginger beer, Kraken black spiced rum, soda, lime 9.50

Decatur Street: Ransom Old Tom gin, Appleton Estate, B & B, demerara 12

Jack Rudy Tonic: with your choice of Ketel One vodka or Bombay gin 10

Mediterranean Manhattan: Bulleit rye, Cocchi amaro, Lustau Oloroso 11

West Texas Cocktail: Don Julio Añejo tequila, Cappelletti aperitivo,  
fresh orange and lime 15

## BEER

Good People Brown Ale 5

Old Speckled Hen 6

Oskar Blues Mama’s Little Yella Pils 6

Sixpoint “The Crisp” 6

Fairhope Pale Ale 5.50

Peroni 5.25

Pacifico 4.75

Fat Tire 5.50

Beck’s NA 5

Reissdorf Kölsch 9

Blackberry Tripel (375) 21

Westbrook One Claw 7.50

Stella Artois 5.75

### DRAFT

Blackberry Farm Saison 8

Cahaba Oka Uba IPA 8

Cahaba Blonde Ale 8

Good People Pale Ale 7.50

Red Hills Pilsner 8

## BOURBON & RYE

Buffalo Trace 7.50

Belle Meade 13

Bulleit 8.50

Basil Hayden 10

Stagg Jr. 16

Woodford Reserve 9

Knob Creek 10

Maker’s Mark 8

Four Roses Small Batch 10

Bulleit Rye 8.50

Michter’s Single Barrel Rye 8

## WINES BY THE BOTTLE FOR MORE OPTIONS, ASK FOR THE BIG LIST

### BUBBLY

Vino Spumante Brut Rosé *Scarpetta* MV Friuli 45

Glera *Bisson* 2014 Veneto 39

### WHITE

Pinot Grigio *Scarpetta* 2014 Friuli 42

Pinot Bianco *Lageder* 2015 Alto Adige 39

Greco di Tufo *Feudi di San Gregorio* 2014 Campania 48

Grüner Veltliner *Hirsch* 2015 Kamptal 36

Riesling *Dönnhoff* 2013 Nahe 48

Chardonnay *Neyers* 2014 Caneros 62

Chablis *Domaine Gueguen* 2015 Burgundy 48

Pouilly-Fuissé *Dominique Cornin* 2015 Burgundy 75

Bourgogne Blanc *Dominique Lafon* 2014 Burgundy 90

### ROSÉ

*Miraval* 2016 Côtes de Provence 55

### RED

Valpolicella Ripasso *Bussola* “Ca’ del Laito” 2012 Veneto 56

Chianti Classico *Volpaia* 2014 Tuscany 45

IGT LeVolte *Tenuta Dell’Ornellaia* 2014 Tuscany 54

Barbera d’Asti *La Spinetta* “Ca’ di Pian” 2013 Piedmont 55

Langhe Nebbiolo *Produttori del Barbaresco* 2016 Piedmont 45

Montepulciano d’Abruzzo *Nicodemi* 2014 Campania 30

Bourgogne *F. Magnien* 2013 Burgundy 48

Haut-Médoc *Château Fort Lignac* 2014 Bordeaux 55

Gigondas *Domaine Saint-Damien* 2013 Rhône 72

Côtes-duRhône *Domaine la Garrigue* 2014 Rhône 33

Pinot Noir *LIOCO* “Laguna” 2013 Sonoma Coast 80

Pinot Noir *J. Christopher* 2014 Willamette Valley 64

Cabernet Sauvignon *Carpe Diem* 2013 Napa Valley 62

Cabernet Sauvignon *Honig* 2014 Napa Valley 75

Zinfandel *Ridge* “Three Valleys” 2015 Sonoma County 65



## APERITIVO/DIGESTIVO

Cappelletti Aperitivo 6

Cocchi Americano:

bianco, rosa or tinto 5.50

Dolin: dry, blanc or rouge 6

Carpano Antica Formula 7

Bonal Gentiane-Quina 6

Fernet Branca 8

Averna Amaro 9