

snacks

focaccia & bottega infused olive oil 4
jeff's soup of the day 14
chips & charred onion dip 7
baked feta, spicy marinara, focaccia 12
deviled eggs & tapenade 12*
hummus, crudités, pita 15
burrata crostini, prosciutto di parma, arugula 14
beef carpaccio, horseradish cream, arugula, parmigiano-reggiano 17*
grilled octopus, crispy potatoes, romesco, pickled peppers 16**
fried oysters & caper aioli 15

salads

bottega bowl—lettuces, farm egg, farro, beets, cauliflower, garbanzo beans, feta 17*
shaved brussels sprouts, hazelnuts, apple, pecorino, lemon vinaigrette 14**
local lettuces, blood orange, robiola, fennel, walnuts 14**

pizza & sandwiches

mushrooms, fontina, red onion, castelvetro olives 16
farm egg, bacon, fontina, potato, caramelized onions 18*
sweet peppers, chicken, fontina, arugula, *alecia's* tomato chutney 17
butternut squash, ricotta, calabrian chili, prosciutto di parma, honey 17
local spinach, feta, olives, roasted tomato, garlic 17
smoked salmon, dill mascarpone, capers 22
white pie—fennel sausage, onion, ricotta, provolone 19
grilled chicken, pesto, mozzarella 17**
margherita—marinara, mozzarella, basil 15

fish sandwich, spicy slaw, caper aioli 19
meatball piadine—mozzarella, marinara, olives, pepperoncini, arugula 18

main

rigatoni bolognese 26
café mac & cheese, small salad 17
paradis' spaghetti—tomato, fennel seed, sweet onion, garlic, basil 19
braised duck risotto, mushrooms, leeks, parmesan 29
pesce del giorno—cannellini beans, spinach, lemon, olive oil *mp*
chicken scaloppine, capers, polenta 24
pork chop, cabbage, sweet potato, tomato chutney 28*
hanger steak, cauliflower & rice gratino, sauce romesco, arugula 32**

sides

mcewen & sons polenta 6
jeff's greens 7
mushrooms, shallots, thyme 8
fried potatoes & romesco 7**
roasted brussels sprouts 7

sweets

burnt honey cake à la *20th century café* 12
coconut-pecan cake 12**
chocolate mousse cake 12
lemon semifreddo 12**
bottega bar 12**
tiramisu 12
sorbetto 8
gelato trio 10



Dine-in menu

Tuesday-Saturday 11:00 a.m. - 9:00 p.m.

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**contains nuts

Please alert your server of any food allergies and/or dietary restrictions.



w i n e s

Bubbly

- Prosecco di Valdobbiadene *Col Vetoraz* '20 Veneto 45
Pet Nat *Kobal* "Bajta" Rosé '20 Slovenia 45
Champagne *Aubry* Brut NV 100
Champagne *Vilmart & Cie* "Cuveé Rubis" Brut Rosé NV 1er Cru 150
Champagne *Billecart-Salmon* Brut Rosé NV 350 (**magnum**)

Whites

Italy

- Pinot Grigio *A. Lageder*, Alto Adige '19 40
Pinot Bianco *Colterenzio* "Cora", Alto Adige '20 36
Kerner *Abbazia di Novacella*, Alto Adige '19 40
Erbaluce di Caluso *Ferrando* "Torrazza" '20 Piedmont 46
Bisson "Marea", Cinque Terre '18 75
Grüner Veltliner *Nigl* "Freiheit", Kremstal '19 68
Riesling *Bründlmayer* "Terrassen", Kamptal '19 60
Sancerre *Domaine Paul Cherrier*, Loire '19 56
Mâcon Pierreclos *Thevenet*, Burgundy '19 48
"Frank's White Blend" *Clendenen Family Vineyards*, Santa Maria Valley '18 50
Chardonnay *LIOCO*, Sonoma Coast '19 50
Chardonnay *Evening Land* "La Source", Eola-Amity Hills '17 150

Rosé

- Bandol *Domaine Tempier*, Provence '20 95
Triènnès, Provence '20 36

Reds

- Alanera Rosso Veronese *Zenato*, Veneto '18 38
Rosso di Montepulciano *Poliziano*, Tuscany '19 36
Chianti Classico *Volpaia*, Tuscany '19 45
Brunello di Montalcino *Caparzo*, Tuscany '19 95
Barbera d' Asti *Vietti* "Tre Vigne", Piedmont '19 42
Dolcetto d'Dogliani *Einaudi*, Piedmont '19 48
Nebbiolo *Colombera & Gallera*, Piedmont '19 58
Langhe Nebbiolo *Aldo Conterno* "Il Favot", Piedmont '15 150
Barbaresco *Produttori del Barbaresco*, Piedmont '17 98
Montefalco Rosso *Fongoli*, Umbria '19 50
Rosso Occhipinti "SP68", Sicily '20 65
Cerasuolo di Vittoria Classico *COS*, Sicily '17 68
Garnatxa *Joan d'Anguera* "Finca l'Argatà", Montsant '16 75
Olivier Rivière "Gabaxo", Rioja '18 64
Bourgogne *Arlaud* "Roncevie", Burgundy '18 90
Beaujolais Villages *Guy Breton* "Cuvée Marylou", Burgundy '20 65
Morgon *J. Foillard* "Côte du Py", Burgundy '18 95
Côtes-Du-Rhône *Château de Saint Cosme* "Les Deux Albion", Rhône '19 52
Gigondas Domaine Saint-Damien, Rhône '19 75
Vacqueyras *Domaine de la Charbonnière*, Rhône '17 48
Cabernet Sauvignon *Domaine Eden*, Santa Cruz Mountains '17 80
Zinfandel *Ridge* "Three Valleys", Sonoma Coast '13 115
Pinot Noir *Eyrie* "Estate", Willamette Valley '18 80
Pinot Noir *Littorai* "Les Larmes", Anderson Valley '18 130

And there's more.... full bottle list available upon request