

# BOTTINO

## L'APERITIVO MENU

Tues-Fri at the Bar 3:30-5:30

### house cocktails —12

bottino spritz

classic negroni

paloma: mezcal fresh grapefruit

classic fresh lime spicy margarita

### wines —12

frizzante, comte de laube (france)

lambrusco sorbara, cleto chiarli (lombardia)

**rose:** ciro ippolito '22 (calabria)

**white:** arneis, cascina chicco '22 (piemonte)

**red:** nero d'avola, rapitala '21 (sicily)

### beer — 7

peroni, flower power ipa, fat tire amber

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### bites:

brown butter deviled egg, boquerone, basil oil, calabrian bombette — 10

fried artichokes, lemon, mint, chili-flake, sea salt — 14

spring arancini: pencil asparagus, robiola, basil, lemon caper aioli — 14

three artisan cheeses, honeycomb, and walnut bread — 26

fried mozzarella: prosciutto san daniele, pesto, spicy fig mostarda — 16

artisan bread basket, olive tapenade — 6

marinated mixed olives — 7