

BOTTINO

L'APERITIVO MENU

house cocktails —10

bottino spritz

classic negroni

paloma: mezcal fresh grapefruit

wines —10

prosecco, distefano (veneto)

lambrusco sorbara, cleto chiarli (lombardia)

rose: ciro ippolito '22 (calabria)

white: arneis, cascina chicco '22 (piemonte)

red: primitivo, polvanera '19 (puglia)

beer — 7

peroni, flower power ipa, fat tire amber

bites:

fried artichokes, lemon, mint, chili-flake, sea salt — 12

arancini: butternut squash, robiola, sage, brown butter aioli — 12

burrata: vermouth poached pears, figs, chili infused honey drizzle — 18

fried mozzarella, prosciutto san daniele, basil pesto, spicy fig mostarda — 18

salumi board, marinated olives — 18

three artisan cheeses, honeycomb, and walnut bread — 24