

BETTOLA

2930 3RD AVE SOUTH | BETTOLABHM.COM

BAR MENU

BIERRE

PERONI Nastro Azzuro Light Lager, 12 oz	6
EDMUNDS OAST Something Cold Blonde Ale, 16 oz	8
BLACKBERRY FARMS Classic Belgian Style Saison, 12 oz	7
ORPHEUS Atalanta Tart Plum Saison, 12 oz	7
ORPHEUS Over & Over & Over Pineapple Sour, 16 oz	8
WESTBROOK One Claw Rye Pale Ale, 12 oz	7
WESTBROOK IPA Classic India Pale Ale, 12 oz	7
EDMUNDS OAST Bound By Time Hazy India Pale Ale, 12 oz	8
ANDERSON VALLEY Boon Amber Ale, 12 oz	6
ANDERSON VALLEY Barney Flats Oatmeal Stout	7

COCKTAILS

ROSÉ APEROL SPRITZ Aperol, Rosé Sparkling Wine	12
CUCUMBER SOUR Bombay Sapphire, Cocchi Americano Vermouth, Cucumber Cordial, Lime, Sparkling Water	13
EASTABOGA HONEY BEE Tito's, Cocchi Rosa Vermouth, Local Eastaboga Honey, Lemon	12
COOKIE MANHATTAN Rittenhouse Rye, Amaretto, Carpano Antico Vermouth	14
AN OLD FASHIONED Dickel Bottled In Bond, Cynar Amaro, Demerara, Orange Twist	13
NEGRONI Bombay Sapphire, Campari, Cocchi Torino Vermouth	13

VINO: BICCHIERE e BOTTIGLIE

Italiano Speciale

MALVIRA Barbera d'Asti '16 Piemonte, Italy	14	78
CA' DEL BAI0 Chardonnay '18 Piemonte, Italy	16	60

Spumanti

INDIGENOUS Brut Prosecco Veneto, Italy	13	48
LOUIS de GRENELLE Saumur Brut Rosé Loire, France	12	44
LAURENT-PERRIER Champagne Marne, France	45*	90
DAMI Garbèl Brut Prosecco Veneto, Italy	26*	52

*375ml Demi

Rosato

ELIZABETH SPENCER Rosé of Grenache Mendocino, CA	12	44
LA SPINETTA Rosé di Casanova Toscana, Italy	14	95**

**1.5L Magnum

Bianco

SUAVIA Soave Classico Veneto, Italy	11	40
FRANCK MILLET Sancerre Loire, France	15	56
ZINGARA Pinot Grigio Veneto, Italy	10	36
TERREDORA Falanghina Irpinia Campania, Italy	13	48
BANSHEE Chardonnay Sonoma Coast, CA	14	52
MONTINORE Borealis Blend Willamette Valley, OR	12	44
DE FORVILLE Ca' del Buc Chardonnay '19 Piemonte, Italy	64	
FRANÇOISE CARILLON Chardonnay '19 Burgundy, France	75	

Rosso

CA' DEL BAI0 Langhe Nebbiolo Piemonte, Italy	12	44
EASTON Amador Cty Zinfandel Sierra Foothills, CA	15	56
LEFT COAST Pinot Noir Willamette Valley, OR	15	56
BORG0 SCOPETO Chianti Classico Chianti, Italy	14	52
FAMILLE PERRIN Vinsobres Rhône, France	13	48
LA SPINETTA Barbera Ca Di Pian Piemonte, Italy	16	60
VICTOR HUGO Cabernet Sauvignon Paso Robles, CA	15	56
BADIA Chianti Classico Riserva '17 Chianti, Italy	68	
TERREDORA Aglianico Campania Campania, Italy	44	
G.D. VAJRA Barbera D'Alba '17 Piemonte, Italy	90	
VIETTI Barbera d'Asti "Tre Vigne" '18 Piemonte, Italy	45	
CAPARZO Brunello di Montalcino '16 Toscano, Italy	78	
PRODUTTORI del Barbaresco '17 Piemonte, Italy	88	
PAITIN Barbaresco "Serraboella" '15 Piemonte, Italy	72	
CORDERO Barolo "Monfalletto" '17 Piemonte, Italy	88	
ZENATO Amarone Della Valpolicella '16 Veneto, Italy	110	
CA' LA BIONDA Amarone Della Valpolicella '15 Veneto, Italy	175	
ALEXANA Pinot Noir '18 Willamette Valley, Oregon	64	
BUEHLER Cabernet Sauvignon '18 Napa, California	64	
VICTOR HUGO "Opulence" '15 Paso Robles, California	75	
FRANK FAMILY Rutherford Rsv Cabernet '17 Napa, California	175	

ANTIPASTI

TAGLIERE di SALUMI, FORMAGGI e CONDIMENTI

Chef's Featured Selection of Cured Meats,
Cheeses and House-Made Condiments

2 People | 21

4 People | 36

PRIMI e INSALATA

BURRATA | 14
Mozzarella, Stracciatella, Maldon Salt,
Served with Warm, House-Made Flatbread

CALAMARI | 15
Oven Roasted Calamari, Calabrese Chili,
Garlic, Sugo Pomodoro, Toasted Crostini

CACIO e PEPE INSALATA | 10
Baby Romaine, Creamy Parmigiano and
Cracked Black Pepper Dressing, Balsamic

ARUGULA INSALATA | 11
Roasted Leek, Toasted Almond, Radish,
Lemon Aioli, Parmigiano Reggiano

HERB INSALATA | 10
Basil, Spearmint, Arugula, Parsley,
Romaine, Red Onion, Lemon Emulsion,
Parmigiano Reggiano

KALE CAESAR | 12
Pecorino, Walnut, Sultana, Caesar Dressing,
Toasted Bread Crumb

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farm raised fish and wild fish.

There is a 20% gratuity added for parties with 8 or more guests.

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Dinner

PIZZE

wood-fired, Neapolitan-style

MARGHERITA D.O.C. | 15
San Marzano Tomato, Bufala Mozzarella, Basil

FILETTO | 16
Cherry Tomato, Bufala Mozzarella, Olive Oil,
Garlic, Basil, Sea Salt

POLLO | 17
Springer Mountain Farm Grilled Chicken,
Ireland Farms Basil Pesto, Olive Oil

PEPPERONI | 17
Artisan Cured Pepperoni, Fior Di Latte Mozzarella,
San Marzano Tomato

PROSCIUTTO e MASCARPONE | 18
2-yr. Aged Prosciutto, Mascarpone, Cherry Tomato,
Arugula, Olive Oil

FUNGHÍ di BOSCO * | 17
Cremini Mushrooms, Green Garlic Puree,
Pecorino, Fontina, Baked BDA Farm Egg

SALSICCIA | 17
House-Made Italian Sausage, Roasted Red Pepper,
Fior Di Latte Mozzarella

BIETOLA * | 18
House-Made Italian Sausage, Fontina, Pecorino,
Mascarpone, Ireland Farms Kale, Baked BDA Farm Egg

PASTA

our pasta is made in-house in the Italian tradition

RIGATONI e BOLOGNESE | 22
Rigatoni Pasta, 18 Hour Bolognese Ragu with
Fudge Farms Pork, Tomato, Cream, Pecorino

SUGO di POMODORO | 19
Strozzapreti Pasta, Cherry Tomato, Roasted Garlic,
Fior Di Latte Mozzarella, Basil

QUATTRO FORMAGGI | 20
Garganelli Pasta, Besciamella, Gorgonzola, Pecorino,
Fior Di Latte Mozzarella, Alta Badia

BUCATINI CARBONARA | 21
Bucatini Pasta, House-Made Italian Sausage, Carbonara
Sauce with Egg Yolk, Cream, Garlic, Black Pepper, Pecorino

SECONDI

PESCE ARROSTO DEL GIORNO | MKT
Brick Oven-Roasted Fish, Seasonal Farm Vegetables

LOMBATELLO * | 28
Brick Oven Seared Hanger Steak, Arugula Tossed with
Parmigiano Reggiano, Lemon Emulsion, Cherry Tomato

DOLCI

TIRAMISU | 8
Espresso Soaked Ladyfinger Cookies, Mascarpone Cream,
Dusted With Chocolate

CHOCOLATE BUDINO | 8
Chocolate Pot De Crème, Hazelnuts, Caramel,
Whipped Cream, Maldon Salt