

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Venezia*



## Menu

**CHOOSE YOUR PERFECT MATCH**

BOLOGNA, ROME, NAPLES,  
ABU DHABI, DUBAI, PRAGUE, BUDAPEST,  
LONDON, BIRMINGHAM, ISTANBUL

# *The Perfect Match*



In Italy, we believe wine is best enjoyed when paired with the finest food.

Our team have carefully matched the perfect wine & food to deliver you a true Italian experience. We invite you to share our passion and have a truly unique Bottega experience!

## **ITALIAN APPELLATIONS**

In Bottega we are ambassadors of the Italian excellences, protected by the Consortiums and their denominations.

Denominations, both in wines and food, identify what is unique, unmistakable, incomparable. It means that the product is made in a specific area according to specific rules and high-quality standards; it embodies history, tradition and the locations.

Here below the main Italian denominations you will find in our menu and wines list.

### **DOCG**

DOCG means Controlled and Guaranteed Designation of Origin. It is attributed exclusively to particularly prestigious wines that follow the highest production standards.

### **DOC**

DOC means Controlled Designation of Origin. It recognises the quality and typicality of wines produced in small and medium-sized areas, following strict regulations that define the production methods and times.

### **IGT**

IGT means Typical Geographical Indication. IGT wines are made from autochthonous vines coming from well-defined areas.

### **DOP**

DOP means Protected Designation of Origin. This is attributed to food whose characteristics depend essentially on the production area and traditional production techniques.

### **IGP**

IGP means Protected Geographical Indication. This is granted only to products originating in a specific place, region or country, and whose quality or other characteristic is attributable to the geographical origin.



# BOTTEGA

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4 wineries and 1 distillery based in some of the most prestigious and historical areas of Italian viticulture.

Our company is only 50 km away from the city of Venice, a lodestar of both art and culture and a constantly reassuring presence.

Over the years, we have created a concept aimed at enhancing and sharing our Italian wines, genuine food and convivial lifestyle, all over the world and in different environments, from airports to hotels and shopping centres.

In 2014 the first BOTTEGA PROSECCO BAR opened on board a cruise ship in Scandinavia and since then a number of stunning locations welcome you around the world!

Enjoy the experience!

*Soundes Bottega*

**B** A GREEN  
COMPANY

Our wines and spirits are produced using technologies, energy sources and raw materials that help us reduce the environmental impact in terms of CO2 emissions, waste production and consumption of natural resources.

## COME AND VISIT US!

Bottega opens the doors of its cellar for a fascinating guided tour to the discovery of Prosecco:  
from the visit to the vineyards, the cellar and to wine tasting.

Email: [enoturismo@bottegaspa.com](mailto:enoturismo@bottegaspa.com) Telephone number: +39 0438 4067

## CICCHETTI APERITIF SNACKS



<b>SLICED BREAD WITH VENETIAN SOPRESSA</b> Crostino con Sopressa Veneta <i>Perfect match with</i> <b>Pinot Grigio Rosé Doc Delle Venezie</b>	<b>3,50€</b> <b>5,50€</b>
<b>SLICED BREAD WITH IGP MORTADELLA</b> Crostino con Mortadella IGP <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut</b>	<b>3,50€</b> <b>5,50€</b>
<b>SLICED BREAD WITH PDO SAN DANIELE HAM</b> Crostino con Prosciutto di San Daniele DOP <i>Perfect match with</i> <b>Bottega Gold Prosecco Doc Spumante Brut</b>	<b>3,50€</b> <b>7,00€</b>
<b>SLICED BREAD WITH IGP SPECK</b> Crostino con Speck IGP <i>Perfect match with</i> <b>Merlot IGT Trevenezie</b>	<b>3,50€</b> <b>5,50€</b>
<b>SLICED BREAD WITH WHIPPED CODFISH</b> Crostino con baccalà mantecato <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Biologico Doc Extra Dry</b>	<b>3,50€</b> <b>6,00€</b>
<b>SLICED BREAD WITH STRACCHINO FRESH CHEESE AND DRIED TOMATOES</b> ▼ Crostino con stracchino e pomodori secchi <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut</b>	<b>3,50€</b> <b>5,50€</b>
<b>DEEP FRIED PORK AND BEEF MEATBALLS</b> Polpette croccanti di carne <i>Perfect match with</i> <b>Acino d'Oro Chianti Docg</b>	<b>7,50€</b> <b>7,00€</b>

## TAGLIERI BOARDS



**CURED MEATS AND CHEESES BOARD - Venetian** 15,00€  
Sopressa, PDO San Daniele ham, IGP Mortadella, PDO Asiago Fiordimaso, Stracchino fresh cheese with olives and dried tomatoes

Tagliere di salumi e formaggi - Sopressa Veneta, Prosciutto San Daniele DOP, Mortadella IGP, Asiago DOP Fiordimaso, Stracchino accompagnati da olive e pomodori secchi  
*Perfect match with*

**Brunello Di Montalcino Docg** 12,00€

**CURED MEATS BOARD - Venetian Sopressa, PDO San Daniele ham, IGP Mortadella with olives and dried tomatoes** 15,00€  
Tagliere di salumi - Sopressa Veneta, Prosciutto di San Daniele DOP, Mortadella IGP accompagnati da olive e pomodori secchi

*Perfect match with*

**Merlot Igt Trevenezie** 5,50€

**CHEESES BOARD - PDO Asiago Fiordimaso, Stracchino** 15,00€  
fresh cheese, PDO Parmigiano Reggiano 24 months with fig mustard

Tagliere di formaggi - Asiago DOP Fiordimaso, Stracchino, Parmigiano Reggiano DOP 24 Mesi accompagnati da mostarda di fichi

*Perfect match with*

**Amarone Della Valpolicella Classico Docg** 12,00€

## INSALATE SALADS



**SFIZIOSA SALAD - mozzarella, dried tomatoes** 11,50€  
and olives

Insalata Sfiziosa con Mozzarella, Pomodori Secchi e Olive

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut** 5,50€

**BOTTEGA CAESAR SALAD - mixed leaves, chicken breast, tomatoes, PDO Parmigiano Reggiano, Caesar dressing and Focaccia\*** 13,00€

Bottega Caesar Salad con misto Foglia, petto di pollo, pomodori, Parmigiano Reggiano DOP, salsa Caesar e focaccia\*

*Perfect match with*

**Il Vino Dei Poeti Conegliano Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry** 6,50€

## BOCCONCINI SMALL SANDWICHES

**BOCCONCINO\* CAPRESE WITH TOMATOES, PDO BUFFALO MOZZARELLA AND BASIL** 5,50€

Bocconcino\* Caprese con pomodoro, mozzarella di bufala DOP e basilico

*Perfect match with*

**Il Vino Dei Poeti Conegliano Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry** 6,50€

**BOCCONCINO\* WITH PDO SAN DANIELE HAM, PDO BUFFALO MOZZARELLA AND LETTUCE** 5,50€

Bocconcino\* San Daniele DOP, mozzarella di bufala DOP e lattughino.

*Perfect match with*

**Bottega Gold Prosecco Doc Spumante Brut** 7,00€

**BOCCONCINO\* WITH VENETIAN SOPRESSA AND LETTUCE** 5,50€

Bocconcino\* con Sopressa Veneta e lattughino

*Perfect match with*

**Pinot Grigio Rosé Doc Delle Venezie** 5,50€

## PANINI SANDWICHES



**SANDWICH\* WITH PARMA HAM** 8,00€  
Panino\* con Prosciutto di parma DOP

*Perfect match with*

**Acino d'Oro Chianti Classico Docg** 7,00€

**PARMIGIANA SANDWICH\* WITH TOMATOES, MOZZARELLA, EGGPLANT PARMESAN\* AND BASIL CREAM** 9,50€

Panino\* Parmigiana con pomodoro, mozzarella fior di latte, melanzane alla parmigiana\* e crema al basilico

*Perfect match with*

**Sauvignon Igt Trevenezie** 7,00€

**SAVOURY CROISSANT\* WITH PDO SAN DANIELE HAM, MOZZARELLA CHEESE AND LETTUCE** 6,90€

Croissant salato\* con prosciutto San Daniele DOP, mozzarella e lattughino

*Perfect match with*

**Merlot Igt Trevenezie** 5,50€

**SAVOURY CROISSANT\* WITH NORVEGIAN SMOKED SALMON, FRESH CHEESE AND VALERIAN** 6,90€

Croissant salato\* con salmone affumicato norvegese, formaggio fresco e valeriana

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut** 5,50€

**SAVOURY CROISSANT\* WITH COOKED HAM, EDAMER CHEESE AND LETTUCE** 6,90€

Croissant salato\* con prosciutto cotto, formaggio Edamer e insalatina gentile

*Perfect match with*

**Chardonnay Igt Trevenezie** 6,50€

# TRAMEZZINI VENEZIANI VENETIAN TRAMEZZINI



## VENETIAN TRAMEZZINO WITH HAM AND MUSHROOMS €3,50

Tramezzino Prosciutto e funghi

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## VENETIAN TRAMEZZINO WITH SPECK, MUSHROOMS AND ROCKET €4,00

Tramezzino Speck, funghi e rucola

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## VENETIAN TRAMEZZINO WITH PORCHETTA AND PEPPER BASED SAUCE €4,00

Tramezzino Porchetta e salsa zingara a base di peperoni

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## VENETIAN TRAMEZZINO WITH TUNA AND GREEN OLIVES €4,00

Tramezzino tonno e olive verdi

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## VENETIAN TRAMEZZINO WITH TUNA AND HARD-BOILED EGGS €4,00

Tramezzino tonno e uova

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## VENETIAN TRAMEZZINO WITH TUNA AND PEARL ONIONS €4,00

Tramezzino tonno e cipolline

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**



## CAFFETTERIA

**ESPRESSO €1,90**  
Caffè

**DOUBLE ESPRESSO €3,20**  
Espresso doppio

**CAFFEINE-FREE ESPRESSO €2,10**  
Caffè decaffeinato

**BARLEY ESPRESSO €2,10**  
Caffè d'orzo

**ESPRESSO WITH MILK €2,20**  
Macchiato

**ESPRESSO WITH SOYA DRINK €2,30**  
Macchiato con bevanda di soia

**CAFFEINE-FREE/BARLEY ESPRESSO WITH MILK €2,40**  
Macchiato decaffeinato/orzo

**ESPRESSO WITH COCOA POWDER €2,20**  
Marocchino

**AMERICAN COFFEE €3,60**  
Caffè americano

**SMALL GINSENG COFFEE €2,40**  
Caffè Ginseng piccolo

**BIG GINSENG COFFEE €2,60**  
Caffè Ginseng grande

**CAPPUCCINO €2,80**  
Cappuccino

**CAPPUCCINO WITH SOYA DRINK €2,90**  
Cappuccino con bevanda di soia

**CAFFEINE-FREE CAPPUCCINO €3,00**  
Cappuccino decaffeinato

**BARLEY CAPPUCCINO €3,00**  
Cappuccino d'orzo

**DOUBLE CAPPUCCINO €4,50**  
Cappuccino doppio

<b>DOUBLE CAPPUCCINO WITH SOYA DRINK</b> Cappuccino doppio con bevanda di soia	€4,80
<b>MILK COFFEE</b> Caffè e latte	€2,80
<b>SOYA DRINK COFFEE</b> Caffè e bevanda di soia	€2,90
<b>CAFFEINE-FREE/BARLEY MILK COFFEE</b> Caffè e latte decaffeinato/orzo	€3,00
<b>FLAT WHITE</b> Latte in bicchiere	€2,10
<b>SOY FLAT WHITE</b> Bevanda di soia in bicchiere	€2,20
<b>CAMOMILE</b> Camomilla	€3,10
<b>TEA</b> Tè	€3,10
<b>FRESH ORANGE JUICE</b> Spremuta di arance	€5,90
<b>GLASS OF WATER</b> Acqua minerale in bicchiere	€1,00

## CORNETTI & DOLCI CROISSANTS & DESSERTS



<b>PLAIN CROISSANT*</b> Cornetto Vuoto*	2,20€
<b>CROISSANT WITH HONEY AND GINGER*</b> Cornetto Miele e Zenzero*	2,80€
<b>CROISSANT WITH APRICOT JAM*</b> Cornetto alla Confettura di Albicocca*	2,80€
<b>CROISSANT WITH CREAM*</b> Cornetto alla Crema*	2,80€
<b>CROISSANT WITH HAZELNUT*</b> Cornetto alla Nocciola*	2,80€
<b>WHOLE GRAIN CROISSANT WITH HONEY*</b> Cornetto Integrale al Miele*	2,90€
<b>VEGAN CROISSANT WITH TURMERIC*</b>  Cornetto Vegano alla Curcuma Vuota*	2,90€
<b>WHOLEGRAIN VEGAN CROISSANT WITH BLACKBERRY JAM*</b>  Cornetto Vegano ai 3 Cereali con Confettura di More*	2,90€
<b>JAM BISQUIT</b> Frolla alla Marmellata	2,90€
<b>CHOCOLATE BISQUIT</b> Frolla al Cioccolato	2,90€
<b>CHEESECAKE*</b> Cheesecake*	5,00€
<b>CHOCOLATE BIGNÈ*</b> Bignè al cioccolato*	1,90€
<b>VANILLA BIGNÈ*</b> Bignè alla vaniglia*	1,90€
<b>CHOCOLATE BUN*</b> Bun al cioccolato*	3,90€
<b>CINNAMON KNOT*</b> Nodo alla cannella*	4,50€
<b>TIRAMISU'*</b>	5,00€
<b>FRESH FRUIT SALAD</b> Macedonia di frutta fresca <i>Perfect match with</i> <b>Il Vino Dell'amore Petalo Moscato</b>	from / da 5,50   <b>5,00€</b>

## FOOD ALLERGY NOTICE

Please be advised that some of our menu items may contain nuts, seeds, milk, eggs, and other known allergens. We recognise the serious risks posed by severe allergies and are committed to your safety.

If you have any food allergy, please ask to our staff to consult the allergens list prior to ordering for further advice and to discuss any necessary precautions and meal adjustments that can be made.

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*Venezia*



## Drinks

**CHOOSE YOUR PERFECT MATCH**

VENICE, BOLOGNA, ROME, NAPLES,  
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## PROSECCO

	150ml	bottle
<b>IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT</b>	<b>5,50€</b>	<b>22,00€</b>

GLERA Alc. 11%

Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity  
*Fresco, delicato, con sentori di mela, pera e fiori bianchi, caratterizzato da un'acidità equilibrata*

<b>IL VINO DEI POETI CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY</b>	<b>6,50€</b>	<b>26,00€</b>
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GLERA Alc. 11,5%

Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia  
*Tipico, elegante, con note fruttate di mela verde, pera, agrumi e aromi floreali di glicine e acacia*

<b>BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT</b>	<b>7,00€</b>	<b>32,00€</b>
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GLERA Alc. 11%

Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach  
*Intenso, armonioso, elegante e tipico, con sentori di mela verde, pera e pesca*

<b>IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY</b> 	<b>6,00€</b>	<b>25,00€</b>
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GLERA Alc. 11%

Elegantly floral and fruity, with hints of ripe apple  
*Elegantemente floreale e fruttato, con sentori di mela matura*

## PROSECCO ROSÈ

	150ml	bottle
<b>IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT</b>	<b>5,50€</b>	<b>22,00€</b>

GLERA, PINOT NERO Alc. 11,5%

Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries  
*Fresco e delicato, con note floreali di fiori di pesca e aromi fruttati di mela, agrumi e fragoline di bosco*



## WHITE WINES - VENETO

	150ml	bottle
<b>PINOT GRIGIO VENEZIA DOC</b>	<b>5,50€</b>	<b>22,00€</b>

PINOT GRIGIO Alc. 12%

Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach

*Secco, fresco e armonico con delicati sentori floreali e aromi fruttati di pera e pesca*

<b>CHARDONNAY IGT TREVENEZIE</b>	<b>6,50€</b>	<b>25,00€</b>
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CHARDONNAY Alc. 12%

Fresh, smooth and balanced, with delicate fruity notes of apple and peach, floral hints

*Fresco, morbido ed equilibrato, con delicati sentori fruttati di mela e pesca e floreali*

<b>SAUVIGNON IGT TREVENEZIE</b>	<b>7,00€</b>	<b>28,00€</b>
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SAUVIGNON BLANC Alc. 12%

Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot

*Morbido, con una piacevole acidità e freschezza, con sentori floreali e note fruttate di bergamotto*



## ROSÈ WINES - VENETO

	150ml	bottle
<b>PINOT GRIGIO ROSÈ DOC DELLE VENEZIE</b>	<b>5,50€</b>	<b>22,00€</b>

PINOT GRIGIO Alc. 12%

Asciutto con un'acidità bilanciata e una nota minerale nel finale

*Dry with balanced acidity and mineral notes in the finish*



## RED WINES - VENETO

	150ml	bottle
<b>MERLOT IGT TREVENEZIE</b>	<b>5,50€</b>	<b>22,00€</b>

MERLOT Alc. 12,5%

Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme

*Intenso, con sentori di mirtillo, viola, ribes nero e spezie aromatiche come origano e timo*

<b>RIPASSO DELLA VALPOLICELLA SUPERIORE DOC</b>	<b>7,00€</b>	<b>30,00€</b>
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CORVINA, CORVINONE, RONDINELLA Alc. 14,5%

Dry, with pleasant notes of plum, red berries, ripe cherry and sweet spices, hints of vanilla and raisins

*Secco, con piacevoli note di prugna, bacche rosse, ciliegia matura e spezie, sentori di vaniglia e uva passa*

<b>AMARONE DELLA VALPOLICELLA CLASSICO DOCG</b>	<b>12,00€</b>	<b>60,00€</b>
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CORVINA, CORVINONE, RONDINELLA Alc. 15%

Intense and full bodied, with hints of red fruit, black cherry, raspberry jam, nutmeg and chocolate

*Intenso e di corpo, con sentori di frutta rossa, amarena, marmellata di lamponi, noce moscata e cioccolato*



## RED WINES - TOSCANA

	150ml	bottle
<b>ACINO D'ORO CHIANTI CLASSICO DOCG</b>	<b>7,00€</b>	<b>35,00€</b>

SANGIOVESE, CABERNET, MERLOT Alc. 12,5%

Characteristic, complex, with notes of ripe black berries and a good structure

*Caratteristico, complesso, con note di frutta matura a bacca nera e una buona struttura*

<b>BRUNELLO DI MONTALCINO DOCG</b>	<b>12,00€</b>	<b>60,00€</b>
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SANGIOVESE GROSSO Alc. 14%

Dry, persistent, well-structured with elegant tannins, balsamic notes, hints of berries and violet

*Asciutto, con tannini eleganti, aromi balsamici, sentori di frutti di bosco e violetta*



## NON-ALCOHOLIC APERITIF APERITIVI ANALCOLICI

	150ml	bottle
<b>BOTTEGA 0 WHITE SPUMANTE</b>	<b>5,00€</b>	<b>20,00€</b>
BOTTEGA 0 WHITE Sparkling 0 Alcohol Sweet, delicate and balanced with fresh scents of apple, pear, acacia and white flowers <i>Dolce, delicato ed equilibrato, con freschi sentori di mela gialla, pera, acacia e fiori bianchi</i>		

## COCKTAILS



### **BOTTEGA SPRITZ**

Limoncino Bottega, Il Vino dei Poeti  
Prosecco DOC Brut, soda water  
*Limoncino Bottega, Il Vino dei Poeti  
Prosecco DOC Brut, Soda*

**8,00€**



### **VENETIAN SPRITZ**

Bitter Bottega, Il Vino dei Poeti Prosecco  
DOC Brut, soda water  
*Bitter Bottega, Il Vino dei Poeti Prosecco  
DOC Brut, Soda*

**8,00€**



### **GIN TONIC**

Bottega Gin Bacur, tonic water  
*Bottega Gin Bacur, acqua tonica*

**10,00€**



### **NEGRONI**

Bottega Gin Bacur, Bottega Vermouth  
Rosso, Bottega Bitter

**10,00€**



### **AMERICANO**

Bottega Vermouth Rosso, Bottega Bitter

**9,00€**



## GRAPPA



### ALEXANDER GRAPPA PROSECCO 3,50€

Pleasant, powerful, vigorous and elegant, with prevalent hints of apple

*Piacevole, potente, vigorosa ed elegante con sentori di mela*



### ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO 4,50€

Intense with aromas of dried fruit, vanilla and spices

*Intensa, con sentori di frutta secca, vanigliati e speziati*

## BITTER

### BITTER BOTTEGA 4,50€

Balanced, with citrus hints of chinotto and citron, spicy tones and an original fruity note of pomegranate

*Equilibrato, con sentori agrumati di chinotto e cedro, toni speziati e un'originale nota fruttata di melagrana*

## VERMOUTH

### WHITE VERMOUTH VERMOUTH BIANCO 4,50€

Velvety and charming, with spicy notes and citrus notes, mainly of bitter orange

*Vellutato e ammaliante, con note speziate e agrumate in particolare aroma di arancia amara*

### RED VERMOUTH VERMOUTH ROSSO 4,50€

Velvety and smooth with spice hints and herbaceous notes, particularly of radicchio

*Vellutato e morbido con note speziate e note erbacee, in particolare aroma di radicchio*

## VODKA



### ALEXANDER COLORS VODKA BIO 4,50€

Morbida, delicata ed elegante

*Smooth, delicate and elegant*



## SOFT DRINKS BIBITE

**MINERAL WATER - STILL 50CL** €2,20  
ACQUA MINERALE NATURALE 50CL

**MINERAL WATER - SPARKLING 50CL** €2,20  
ACQUA MINERALE GASSATA 50CL

**SAN BENEDETTO MINERAL WATER - STILL 75CL** €3,70  
ACQUA SAN BENEDETTO NATURALE 75CL

**ELITE MINERAL WATER - STILL 75CL** €3,50  
ACQUA ELITE NATURALE 75CL

**ELITE MINERAL WATER - SPARKLING 75CL** €3,50  
ACQUA ELITE GASSATA 75CL

**VARIOUS SOFT DRINKS** €4,00  
Coca Cola, Coca Cola Zero, Coca Cola Lemon Zero, Fanta, Fanta Lemon, Sprite

**SCHWEPES LEMON 50CL** €4,00  
SCHWEPES AL LIMONE 50CL

**SCHWEPES TONIC WATER 50CL** €4,00  
SCHWEPES TONICA 50CL

**SAN BENEDETTO ICED TEA 50CL** €3,70  
TÈ FREDDO SAN BENEDETTO  
Limone/Lemon, Pesca/Peach, Verde/Green

**GREEN TEA WITH HONEY** €3,30  
TÈ VERDE CON MIELE

**GREEN TEA WITH POMEGRANATE** €3,30  
TÈ VERDE CON MELOGRANO

**PEACH ICED TEA** €3,30  
TÈ FREDDO ALLA PESCA

**ACQUA VITAMIN SAN BENEDETTO** €3,70  
Limone/Lemon, Kiwi-Mela-Melograno/Kiwi-Apple-Pomegranate, Frutti rossi/Red fruits, Arancia/Orange

**FRUIT JUICES** €3,80  
SUCCHI DI FRUTTA  
Ananas/Pineapple, Arancia/Orange, Pera/Pear, Pesca/Peach, Mirtillo/Blueberry, Mela/Apple, ACE

**CEDRATA CORTESE** €4,50


**CHINOTTO CORTESE** €4,50




## BOTTEGA CREAMS AND LIQUEURS CREME E LIQUORI BOTTEGA

**LEMON LIQUEUR**  **LIMONCINO BIO** 3,50 €  
Sweet and juicy, with intense aroma of ripe lemons  
*Dolce e succoso con un intenso aroma di limoni maturi*

**PANNACOTTA CREAM LIQUEUR** 3,50 €  
**PANNACOTTA**  
Delicato profumo di panna, con note di vaniglia e un  
fragante aroma di latte in chiusura  
*Delicate scent of cream, with notes of vanilla and a  
fragrant aroma of milk aftertaste*

**PISTACHIO CREAM LIQUEUR**  **PISTACCHIO** 3,50 €  
Soft and delicate with an intense aroma of pistachio  
and delicate hints of almond  
*Morbida e delicata con un intenso aroma di  
pistacchio e delicati sentori di mandorla*

**TIRAMISÙ CREAM LIQUEUR** 3,50 €  
**TIRAMISÙ**  
Harmonious balance among Savoiardo biscuits,  
coffee and cocoa with hints of cream and mascarpone  
*Armonioso equilibrio di cacao, caffè e  
savoiardo con sentori di panna e mascarpone*

**DARK GIANDUIA CREAM LIQUEUR**  **GIANDUIA FONDENTE** 3,50 €  
Hints of toasted hazelnuts and delicious dark  
chocolate  
*Sentori di nocciola tostata e di prelibato cioccolato  
fondente*

**STAR ANISE LIQUEUR** 4,50 €  
**SAMBUCA**  
Harmonious with persistent scents of anise  
*Armonico con persistenti sentori di anice*

**ELIXIR AMARO** 4,50 €  
Fresh and scented, with a rich bouquet of alpine herbs  
and delicate hints of underbrush  
*Fresco e profumato, con un ricco bouquet di erbe  
alpine e delicati sentori di sottobosco*



## DOLCIAL BICCHIERE DESSERT BY THE GLASS

**DESSERT BY THE GLASS - Bottega Tiramisù with** 4,90€  
**Bottega Tiramisù cream liqueur and crumble of**  
**Bussolà biscuits**  
**Dessert al bicchiere - Bottega Tiramisù con Crema**  
**Tiramisù Bottega e crumble di biscotti Bussolà**



## CAFFÈ SPECIALI SPECIAL COFFEES

**ESPRESSO COFFEE WITH BOTTEGA GIANDUIA** 3,50€  
**CREAM LIQUEUR, MILK CREAM, COCOA POWDER**  
**Macchiato Giandua**

**ESPRESSO COFFEE WITH BOTTEGA TIRAMISÙ** 3,50€  
**CREAM LIQUEUR, MILK CREAM, COCOA POWDER**  
**Macchiato Tiramisù**



## CAFFETTERIA

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<b>ESPRESSO</b> Caffè	€1,90
<b>DOUBLE ESPRESSO</b> Espresso doppio	€3,20
<b>CAFFEINE-FREE ESPRESSO</b> Caffè decaffeinato	€2,10
<b>BARLEY ESPRESSO</b> Caffè d'orzo	€2,10
<b>ESPRESSO WITH MILK</b> Macchiato	€2,20
<b>ESPRESSO WITH SOYA DRINK</b> Macchiato con bevanda di soia	€2,30
<b>CAFFEINE-FREE/BARLEY ESPRESSO WITH MILK</b> Macchiato decaffeinato/orzo	€2,40
<b>ESPRESSO WITH COCOA POWDER</b> Marocchino	€2,20
<b>AMERICAN COFFEE</b> Caffè americano	€3,60
<b>SMALL GINSENG COFFEE</b> Caffè Ginseng piccolo	€2,40
<b>BIG GINSENG COFFEE</b> Caffè Ginseng grande	€2,60
<b>CAPPUCCINO</b> Cappuccino	€2,80
<b>CAPPUCCINO WITH SOYA DRINK</b> Cappuccino con bevanda di soia	€2,90
<b>CAFFEINE-FREE CAPPUCCINO</b> Cappuccino decaffeinato	€3,00
<b>BARLEY CAPPUCCINO</b> Cappuccino d'orzo	€3,00
<b>DOUBLE CAPPUCCINO</b> Cappuccino doppio	€4,50
<b>DOUBLE CAPPUCCINO WITH SOYA DRINK</b> Cappuccino doppio con bevanda di soia	€4,80
<b>MILK COFFEE</b> Caffè e latte	€2,80
<b>SOYA DRINK COFFEE</b> Caffè e bevanda di soia	€2,90

<b>CAFFEINE-FREE/BARLEY MILK COFFEE</b> Caffè e latte decaffeinato/orzo	€3,00
<b>FLAT WHITE</b> Latte in bicchiere	€2,10
<b>SOY FLAT WHITE</b> Bevanda di soia in bicchiere	€2,20
<b>CAMOMILE</b> Camomilla	€3,10
<b>TEA</b> Tè	€3,10
<b>FRESH ORANGE JUICE</b> Spremuta di arance	€5,90
<b>GLASS OF WATER</b> Acqua minerale in bicchiere	€1,00



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<b>BOTTEGA GOLD PROSECCO DOC</b> SPUMANTE BRUT - 20CL	€6,00
<b>BOTTEGA ROSE GOLD</b> SPUMANTE - 20CL	€6,00
<b>IL VINO DELL'AMORE PETALO</b> MOSCATO - 20CL	€5,00
<b>SPRITZ PRONOL - 20CL</b>	€5,00

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for you?*

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PROSECCO BAR

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