

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Birmingham*



## Menu

CHOOSE YOUR PERFECT MATCH

ROME, MILAN, VENICE, BOLOGNA, NAPLES,  
DUBAI, PRAGUE, 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 where it has been cultivated since centuries.

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.



## BRAND HISTORY

Bottega has a history of four centuries in the world of wine and grappa. Since the 17th century, when our ancestors cultivated the vine as tenant farmers, up to now, with our wines, grappa and liquors being appreciated all over the world, thanks to the creative technical innovations and original design.

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 of 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

## DOLCI - PASTRIES

**CORNETTO AL BURRO**  **BUTTER CROISSANT** £4.29

Butter croissant served with butter and jam - 410 Kcal  
Swap to honey

**GIRELLA ALL'UVETTA**  **PAIN AUX RAISINS** £4.29

Pain aux raisins served with butter and jam - 404 Kcal  
Swap to honey

**CORNETTO ALLE MANDORLE**  **ALMOND CROISSANT** £4.59

Almond croissant served with butter and jam - 437 Kcal  
Swap to honey

## COLAZIONE - BREAKFAST

**YOGURT CON CEREALI E FRUTTA**  **BERRY AND GRANOLA YOGHURT** £7.99

Crunchy granola, fresh berries, thick yoghurt, toasted seeds and honey - 498 Kcal

Available until 11am





Adults need around 2000kcal per day

### IMPORTANT DIETARY INFORMATION

\* Ingredients & Allergen information

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CORNETTO ALLE MANDORLE  
ALMOND CROISSANT

## LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

### UOVA MEDITERRANEE £12.49 MEDITERRANEAN EGGS

Free range scrambled with rocket, chives, roasted and sundried tomatoes, cream cheese and toasted focaccia - 591 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC  
SPUMANTE BRUT 125ml £16.30

### PROSCIUTTO £13.99 PROSCIUTTO AND EGGS

Free range scrambled eggs with prosciutto, rocket, chives and toasted focaccia - 546 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO  
VALDOBBIADENE PROSECCO SUPERIORE DOCG  
SPUMANTE EXTRA DRY 125ml £11.30

### SALMONE £14.99 SALMON AND EGGS

Free range scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia - 611 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ  
SPUMANTE BRUT 125ml £10.30

### AVOCADO £13.99 SMASHED AVOCADO AND POACHED EGGS

Homemade smashed avocado, two free range poached eggs, rocket, chilli flakes on toasted focaccia - 683 kcal

Perfect match with

IL VINO DEI POETI PROSECCO  
BIOLOGICO DOC EXTRA DRY 125ml £12.20

Available until 11am





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PROSCIUTTO  
PROSCIUTTO AND EGGS

## LA NOSTRA COLAZIONE SALATA OUR SAVOURY BREAKFAST

### COLAZIONE INGLESE ALL'ITALIANA £13.99 FULL ITALIAN STYLE BREAKFAST

Sausages, two rashers of streaky bacon, free range poached egg, cherry tomatoes, roast mushroom and spiced breakfast beans, served with focaccia - 852 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30  
SPUMANTE BRUT 125ml

### GRAN COLAZIONE INGLESE ALL'ITALIANA £15.59 ULTIMATE ITALIAN STYLE BREAKFAST

Sausages, four rashers of streaky bacon, two free range poached eggs, cherry tomatoes, roast mushroom and spiced breakfast beans, served with toasted focaccia - 1179 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30  
SPUMANTE BRUT 125ml

### FOCACCIA CON BACON £8.99 STREAKY BACON FOCACCIA SANDWICH

Streaky bacon in focaccia, served with tomato chutney and side salad - 575 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml £10.40

### FOCACCIA CON SALSICCIA £8.99 SAUSAGE FOCACCIA SANDWICH

Sausages in focaccia, served with tomato chutney and side salad - 777 kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.50  
SPUMANTE BRUT 125ml

Available until 11am





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GRAN COLAZIONE INGLESE ALL'ITALIANA  
ULTIMATE FULL ITALIAN STYLE BREAKFAST

## TAGLIERI - BOARDS

- TAGLIERE DI AFFETTATI** £14.99  
**ITALIAN CURED MEATS BOARD**  
Charcuterie board with prosciutto, Salami Milano and Coppa served with rocket, focaccia and Nocellara olives - 386 Kcal  
Perfect match with  
ACINO D'ORO CHIANTI DOCG 175ml £10.90
- TAGLIERE DI FORMAGGI** £14.99  
**ITALIAN CHEESE BOARD**  
Cheese board with Parmigiano Reggiano, Mozzarella and Gorgonzola served with tomato and cream cheese bruschetta, focaccia, grapes and honey - 823 Kcal  
Perfect match with  
VALPOLICELLA CLASSICO DOC 175ml £12.40
- TAGLIERE DI SALMONE SCOZZESE** £14.99  
**SCOTTISH SMOKED SALMON BOARD**  
Scottish smoked salmon board with rocket, baby capers, lemon and focaccia - 364 Kcal  
Perfect match with  
IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT 125ml £10.30

Served from 11am

## CICCHETTI - SMALL PLATES APERITIF SNACKS

- OLIVE DI NOCELLARA** **PB** £4.99  
**NOCELLARA OLIVES** - 167 Kcal  
Perfect match with  
IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT 125ml £9.50

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TAGLIERE DI AFFETTATI  
ITALIAN CURED MEATS BOARD

## INSALATE E PIATTI FREDDI SALADS AND COLD DISHES

### INSALATA DI ZUCCA E FINOCCHIO BUTTERNUT SQUASH AND MARINATED FENNEL SALAD

Mixed leaf salad, fennel, cherry tomatoes,  
pomegranate, smoked almonds, butternut  
squash & chestnuts - 425 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC  
SPUMANTE BRUT 125ml

### CAPRESE CON BUFALA CAPRESE SALAD

Buffalo Mozzarella, vine tomatoes and fresh basil  
served with extra virgin olive oil - 506 Kcal

+ focaccia - 155 Kcal

+ prosciutto - 76 Kcal

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml

### MEDITERRANEA MEDITERRANEAN SALAD

Sundried tomatoes, Parmigiano Reggiano cheese,  
lettuce, rocket, spinach and toasted seeds with pesto  
dressing and homemade focaccia croutons - 690 Kcal

+ focaccia - 155 Kcal

+ prosciutto - 76 Kcal

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml

### CARPACCIO DI BRESAOLA BEEF CARPACCIO

Carpaccio of bresaola with artichokes,  
Parmigiano Reggiano flakes and basil pesto - 416 Kcal

Perfect match with

MERLOT IGT TRE VENEZIE 175ml

### SALMONE AFFUMICATO SMOKED SALMON

Smoked salmon, pink grapefruit, spinach,  
fennel - 323 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC  
ROSE' SPUMANTE BRUT 125ml

## CONTORNI - SIDES

### MISTA VERDE CON DATTERINI MIXED LEAF AND PLUM TOMATO SALAD - 58 Kcal

Served from 11am



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INSALATA DI ZUCCA E FINOCCHIO  
BUTTERNUT SQUASH AND MARINATED FENNEL SALAD



## FOCACCE FOCACCIA SANDWICHES

**FOCACCIA VEGETARIANA**  **£12.99**

### VEGETARIAN FOCACCIA OPEN SANDWICH

Buffalo Mozzarella, rocket, tomato & pesto salsa, semi-dried tomato, and lettuce, drizzled with extra virgin olive oil, served on toasted focaccia with Nocellara olives - Kcal 757

Perfect match with

**IL VINO DEI POETI PROSECCO** **£12.20**

BIOLOGICO DOC EXTRA DRY 125ml

**FOCACCIA CON PROSCIUTTO E BUFALA** **£14.99**

### PROSCIUTTO FOCACCIA OPEN SANDWICH

Buffalo Mozzarella, prosciutto, rocket and tomato and pesto salsa, drizzled with extra virgin olive oil, served on toasted focaccia - 712 Kcal

Perfect match with

**MERLOT IGT TREVENEZIE** **£10.40**





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FOCACCIA CON PROSCIUTTO E BUFALA  
PROSCIUTTO FOCACCIA SANDWICH

## DESSERT

**DELIZIA AL TIRAMISÙ**  **£7.99**  
**TIRAMISÙ MOUSSE**

Classic Italian dessert enhanced with 'Bottega  
Chocolate Liqueur' - 469 Kcal

**DELIZIA AL CIOCCOLATO**  **£7.99**  
**CHOCOLATE MOUSSE**

Chocolate mousse enhanced with 'Bottega  
Chocolate Liqueur' - 452 Kcal

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DELIZIA AL TIRAMISÙ  
TIRAMISÙ MOUSSE



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## PROSECCO

125ml 175ml BTL

### IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT

9.50 12.30 34.00

GLERA Alc. 11%

Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity

### IL VINO DEI POETI CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY

11.30 14.50 41.00

GLERA Alc. 11.5%

Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia

### BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

16.30 21.00 58.00

GLERA Alc. 11%

Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach

### IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY



12.20 14.50 41.00

GLERA Alc. 11%

Elegantly floral and fruity, with hints of ripe apple

## PROSECCO ROSÈ

### IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT

10.30 13.30 37.00

GLERA, PINOT NERO Alc. 11.5%

Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries

## ROSÈ SPARKLING WINE

### BOTTEGA ROSE GOLD



PINOT NERO Alc. 11.5%

- - 67.00

Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)

125ml wine measures also available. Please ask your server.

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## WHITE WINES - VENETO

	175ml	250ml	BTL
<b>PINOT GRIGIO VENEZIA DOC</b> PINOT GRIGIO Alc. 12% Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach	10.40	13.00	36.00
<b>SAUVIGNON IGT TREVENEZIE</b> SAUVIGNON BLANC Alc. 12% Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot	10.90	14.00	38.00
<b>SOAVE CLASSICO DOC</b> GARGANEGA Alc. 12.5% Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage	11.40	14.50	40.00



## RED WINES - VENETO

	175ml	250ml	BTL
<b>CABERNET SAUVIGNON IGT TREVENEZIE</b> CABERNET SAUVIGNON Alc. 12% Vinous and slightly herbaceous (tomato leaf and green pepper), with notes of red berries (raspberry and ripe blackberry), delicately spicy in the finish	9.90	12.50	34.00
<b>MERLOT IGT TREVENEZIE</b> MERLOT Alc. 12.5% Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme	10.40	13.00	36.00
<b>VALPOLICELLA CLASSICO DOC</b> CORVINA, CORVINONE, RONDINELLA Alc. 12.5% Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes	12.40	14.50	40.00



## ROSÈ WINES - VENETO

	175ml	250ml	BTL
<b>PINOT GRIGIO ROSÈ DOC DELLE VENEZIE</b> PINOT GRIGIO Alc. 12% Dry with balanced acidity and mineral notes in the finish	10.90	14.00	38.00



## RED WINES - TOSCANA

	175ml	250ml	BTL
<b>ACINO D'ORO CHIANTI CLASSICO DOCG</b> SANGIOVESE, CABERNET, MERLOT Alc. 12.5% Characteristic, complex, with notes of ripe black berries and a good structure	10.90	14.00	38.00

125ml wine measures also available. Please ask your server.

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## BEER & CIDER

<b>BIRRA MORETTI</b> Draught Pint - Italy - 4.6% ABV	7.59
<b>SOL</b> 330ml - Mexico - 4.2% ABV	6.50
<b>BIRRA MESSINA</b> 330ml - Sicilian - 4.7% ABV	6.50
<b>BIRRA MORETTI</b> 330ml - Italy - 4.6% ABV	6.50
<b>PERONI NASTRO AZZURRO</b> 330ml - Italy - 5.0% ABV	6.50
<b>PERONI NASTRO AZZURRO 0.0%</b> 330ml - Italy - 0.0% ABV	5.00
<b>BULMERS ORIGINAL</b> 500ml - UK - 4.5% ABV	6.50
<b>OLD MOUT CIDER BERRIES &amp; CHERRIES</b> 500ml - New Zealand - 4% ABV	6.50

## BOTTEGA COCKTAILS



**BOTTEGA SPRITZ** 12.49  
Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



**VENETIAN SPRITZ** 12.49  
Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



**BOTTEGA BELLINI** 12.49 14.49  
Il Vino dei Poeti Prosecco DOC Brut, peach juice



**BOTTEGA MIMOSA** 12.49 14.49  
Il Vino dei Poeti Prosecco DOC Brut, orange juice

## INTERNATIONAL COCKTAILS

<b>APEROL SPRITZ</b> Il Vino dei Poeti Prosecco DOC Brut, Aperol	12.49
<b>GIN &amp; TONIC</b> Bacur Gin, Fever Tree Tonic and lemon slice	12.49
<b>ESPRESSO MARTINI</b> Vodka, espresso and espresso liqueur	12.99
<b>BLOODY MARY</b> Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	12.99
<b>VIRGIN MARY</b> – 84 Kcal Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	8.99

Adults need around 2000kcal per day

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## BOTTEGA GIN

DISTILLED DRY  
**GIN**  
BACUR

### BOTTEGA GIN BACUR

Smooth and balanced, with scents of juniper, lemon zest and sage

TANQUERAY

BOMBAY SAPPHIRE

HENDRICK'S

## GRAPPA



### ALEXANDER GRAPPA PROSECCO

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



### ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO

Intense with aromas of dried fruit, vanilla and spices

## WHISKEY

JAMESON

JACK DANIELS

JOHNNY WALKER BLACK

GLENFIDDICH 12 YEAR OLD

## VODKA

KETEL ONE

GREY GOOSE

## RUM

BACARDI

HAVANA CLUB 3 YEAR OLD

BACARDI CARTA NEGRA

HAVANA CLUB 7 YEAR OLD

Adults need around 2000kcal per day

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## TEQUILA

CUERVO GOLD

## COGNAC/BRANDY

COURVOISIER VSOP

## INTERNATIONAL LIQUEURS

APEROL

SAMBUCA

KAHLUA

MALIBU

JAGERMEISTER

SOUTHERN COMFORT



## BOTTEGA LIQUEURS

### LEMON LIQUEUR LIMONCINO

Sweet and juicy, with intense aroma of ripe lemons

### PEACH LIQUEUR LIQUORE ALLA PESCA

Intense and inebriating aroma of fresh picked peaches

### CHOCOLATE LIQUEUR NERO



Intense aroma of chocolate with hints of bitter cocoa in the finish

### GIANDUIA CHOCOLATE CREAM CREMA DI GIANDUIA

Intense aromas of cocoa and nut, typical of Gianduaia chocolate

Our standard pour is 50ml. 25ml measures also available.

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## COFFEE

ESPRESSO - Kcal 23	3.29
DOUBLE ESPRESSO - Kcal 29	3.89
DECAF ESPRESSO - Kcal 22	3.29
DECAF DOUBLE ESPRESSO - Kcal 27	3.89
ESPRESSO MACCHIATO - Kcal 37	3.49
DOUBLE ESPRESSO MACCHIATO - Kcal 43	3.99
AMERICANO - Kcal 41	3.99
LATTE - Kcal 121	4.29
CAPPUCCINO - Kcal 103	4.29
FLAT WHITE - Kcal 124	4.29
MOCHA - Kcal 165	4.29
HOT CHOCOLATE - Kcal 163	4.29
EXTRA SHOT - Kcal 6	0.60
DECAF EXTRA SHOT - Kcal 6	0.60
Add caramel, hazelnut or vanilla syrup	0.50
Switch to oat or soya milk	0.50

All of our hot drinks are served with an amaretto biscuit  
Proudly serving Segafredo Coffee



## TEA

ENGLISH BREAKFAST - Kcal 69	3.29
EARL GREY - Kcal 69	3.29
CHAMOMILE - Kcal 17	3.29
PEPPERMINT - Kcal 17	3.29
GINGER - Kcal 17	3.29

All of our hot drinks are served with an amaretto biscuit

Adults need around 2000kcal per day

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## SOFT DRINKS

<b>STILL WATER</b> 350ml	<b>2.99</b>
<b>STILL WATER</b> 750ml	<b>4.99</b>
<b>SPARKLING WATER</b> 350ml	<b>2.99</b>
<b>SPARKLING WATER</b> 750ml	<b>4.99</b>
<b>SAN PELLEGRINO SPARKLING WATER</b> 500ml	<b>3.29</b>
<b>SAN PELLEGRINO ARANCIATA</b> 330ml	<b>3.99</b>
<b>SAN PELLEGRINO LIMONATA</b> 330ml	<b>3.99</b>
<b>COCA-COLA</b> 330ml	<b>3.99</b>
<b>DIET COKE</b> 330ml	<b>3.89</b>
<b>COKE ZERO</b> 330ml	<b>3.89</b>
<b>APPLE JUICE</b> - Kcal 129 10oz	<b>3.99</b>
<b>FRESH ORANGE JUICE</b> - Kcal 97 10oz	<b>3.50</b>
<b>TOMATO JUICE</b> - Kcal 48 10oz	<b>3.99</b>
<b>PINEAPPLE JUICE</b> - Kcal 140 10oz	<b>3.99</b>
<b>CRANBERRY JUICE</b> - Kcal 51 10oz	<b>3.99</b>
<b>SANTA ARANCIA ORANGE</b> 250ml	<b>3.99</b>
<b>SANTA MELA APPLE</b> 250ml	<b>3.99</b>
<b>FEVER-TREE REFRESHINGLY LIGHT INDIAN TONIC WATER</b> 200ml	<b>3.99</b>

<b>FEVER-TREE GINGER BEER</b> 200ml	<b>3.99</b>
<b>FEVER-TREE AROMATIC TONIC WATER</b> 200ml	<b>3.99</b>
<b>FEVER-TREE ELDERFLOWER TONIC WATER</b> 200ml	<b>3.99</b>
<b>FEVER-TREE SPICED ORANGE GINGER ALE</b> 200ml	<b>3.99</b>
<b>FEVER-TREE PREMIUM INDIAN TONIC WATER</b> 200ml	<b>3.99</b>
<b>FEVER-TREE MEDITERRANEAN TONIC WATER</b> 200ml	<b>3.99</b>

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# BOTTEGA

The perfect match  
PROSECCO BAR



All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

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[www.bottegaspa.com](http://www.bottegaspa.com)

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