

# BOTTEGA

PROSECCO BAR & CAFFÈ

*London Stansted*



## Menu

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CHOOSE YOUR PERFECT MATCH

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

# 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!**

*Caudo 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** V **£4.29**  
**BUTTER CROISSANT**  
Butter croissant served with butter and jam - 411 Kcal  
Swap to honey

**CORNETTO ALLE MANDORLE** V **£4.59**  
**ALMOND CROISSANT**  
Almond croissant served with butter and jam - 437 Kcal  
Swap to honey

**GIRELLA ALL'UVETTA** V **£4.29**  
**PAIN AUX RAISINS**  
Pain aux raisins served with butter and jam - 404 Kcal  
Swap to honey

**FAGOTTINO AL TRIPLO CIOCCOLATO** V **£4.59**  
**PAIN AU CHOCOLATE**  
Triple chocolate pain au chocolat served with  
butter and jam - 468 Kcal  
Swap to honey

## COLAZIONE - BREAKFAST

**YOGURT CON CEREALI E FRUTTA** V **£7.99**  
**BERRY AND GRANOLA YOGHURT**  
Crunchy granola, fresh berries, thick yoghurt,  
toasted seeds and honey - 498 Kcal

**FRUTTA FRESCA DI STAGIONE** PB **£7.99**  
**FRUIT SALAD**  
Seasonal fruits with toasted seeds - 82 Kcal

Available until 12pm

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 **V** £12.49

### MEDITERRANEAN EGGS

Scrambled eggs with rocket, chives, roasted and sundried tomatoes, cream cheese and toasted focaccia - 591 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30

SPUMANTE BRUT 125ml

PROSCIUTTO £13.99

### PROSCIUTTO AND EGGS

Scrambled eggs with prosciutto, rocket, chives and toasted focaccia - 546 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO £11.30

VALDOBBIADENE PROSECCO SUPERIORE

DOCG SPUMANTE EXTRA DRY 125ml

SALMONE £14.99

### SALMON AND EGGS

Scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia - 611 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ £10.30

SPUMANTE BRUT 125ml

Available until 12pm

## CICCHETTI - SMALL PLATES APERITIF SNACKS

OLIVE DI NOCELLARA **PB** £4.99

### NOCELLARA OLIVES - 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.50

SPUMANTE BRUT 125ml

PEPERONCINI RIPIENI **V** £4.99

### STUFFED PEPPERS

Baby roasted peppers stuffed with cream cheese, served with focaccia - 274 Kcal

Perfect match with

CABERNET SAUVIGNON IGT £9.50

TREVENEZIE 175ml

PROSCIUTTO E GRISSINI £5.49

### GRISSINI WRAPPED IN PROSCIUTTO - 292 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £10.30

ROSÈ SPUMANTE BRUT 125ml

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PROSCIUTTO  
PROSCIUTTO AND EGGS

## CROSTINI

**FOCACCIA CON BUFALA**  **£4.99**

**FOCACCIA WITH BUFFALO MOZZARELLA** - 252 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO BIOLOGICO **£11.30**  
DOC EXTRA DRY 125ml

**FOCACCIA CON PESTO E POMODORINI**  **£4.99**

**FOCACCIA WITH CHERRY TOMATO**

Focaccia with a tomato and pesto salsa and baby vine tomato - 215 Kcal

Perfect match with

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

**FOCACCIA CON SALMONE E CAPPERI** **£5.99**

**FOCACCIA WITH SMOKED SALMON**

Focaccia with Scottish smoked salmon and capers - 184 Kcal

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml **£10.50**

**FOCACCIA CON PROSCIUTTO E OLIVE** **£5.99**

**FOCACCIA WITH PROSCIUTTO AND OLIVES** - 209 Kcal

Perfect match with


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

**TRIS DI CROSTINI - CROSTINI TRIO** **£7.99**

**Crostini trio - one of each** - 415 Kcal

Focaccia with smoked salmon and capers

Focaccia with prosciutto and olives

Focaccia with a tomato and pesto salsa and baby vine tomato 

Perfect match with

BOTTEGA GOLD PROSECCO DOC **£16.30**  
SPUMANTE BRUT 125ml

Available from 12pm





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TRIS DI CROSTINI  
CROSTINI TRIO

## TAGLIERI - BOARDS

### TAGLIERE DI AFFETTATI 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 £10.50

### TAGLIERE DI FORMAGGI ITALIAN CHEESE BOARD

Cheese board with Parmigiano Reggiano, Mozzarella and Gorgonzola served with tomato and cream cheese bruschetta, focaccia, grapes and honey - 817 Kcal

Perfect match with

VALPOLICELLA CLASSICO DOC 175ml £11.30

### TAGLIERE DI SALMONE SCOZZESE 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





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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

£15.99

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

£9.50

### CAPRESE CON BUFALA **V** CAPRESE SALAD

£14.99

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

+ focaccia - 155 Kcal

£3.00

+ prosciutto - 76 Kcal

£2.00

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml

£10.50

### MEDITERRANEA MEDITERRANEAN SALAD

£13.99

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

+ focaccia - 155 Kcal

£3.00

+ prosciutto - 76 Kcal

£2.00

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml

£10.00

### CARPACCIO DI BRESAOLA BEEF CARPACCIO

£15.99

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

Perfect match with

MERLOT IGT TRE VENEZIE 175ml

£10.00

### SALMONE AFFUMICATO SMOKED SALMON

£16.99

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

Perfect match with

IL VINO DEI POETI PROSECCO DOC

£10.30

ROSE' SPUMANTE BRUT 125ml

## CONTORNI - SIDES

### MISTA VERDE **PB** MIXED LEAF SALAD - 58 Kcal

£4.49

Available from 12pm

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INSALATA DI ZUCCA E FINOCCHIO  
BUTTERNUT SQUASH AND MARINATED FENNEL SALAD



## FOCACCE FOCACCIA SANDWICHES

FOCACCIA CON BUFALA **V** £12.99

### MOZZARELLA FOCACCIA SANDWICH

Buffalo Mozzarella, rocket, tomato & pesto salsa and mixed leaves on toasted focaccia served with olives - 757 Kcal

Perfect match with

SOAVE CLASSICO DOC 175ml £11.30

FOCACCIA CON PROSCIUTTO E BUFALA £14.99

### PROSCIUTTO FOCACCIA SANDWICH

Buffalo Mozzarella, prosciutto, rocket and tomato & pesto salsa on toasted focaccia - 712 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml £10.00



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FOCACCIA CON PROSCIUTTO E BUFALA  
PROSCIUTTO FOCACCIA SANDWICH

## DESSERT

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

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

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

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





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DELIZIA AL TIRAMISÙ  
TIRAMISÙ MOUSSE

## PROSECCO

125ml 175ml Bottle

**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** 11.30 14.50 40.00

GLERA Alc. 11%

Elegantly floral and fruity, with hints of ripe apple



## PROSECCO ROSÈ

**IL VINO DEI POETI PROSECCO DOC ROSE 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** - - 65.00

PINOT NERO Alc. 11.5%

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



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## WHITE WINES - VENETO

175ml 250ml BTL

**PINOT GRIGIO VENEZIA DOC** 10.00 12.50 36.00

PINOT GRIGIO Alc. 12%

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

**SAUVIGNON IGT TREVEZIE** 10.50 13.50 38.00

SAUVIGNON BLANC Alc. 12%

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

**SOAVE CLASSICO DOC** 11.30 14.00 40.00

GARGANEGA Alc. 12.5%

Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage

## ROSÈ WINES - VENETO

**PINOT GRIGIO ROSÈ DOC DELLE VENEZIE** 10.50 13.50 38.00

PINOT GRIGIO Alc. 12%

Dry with balanced acidity and mineral notes in the finish

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## RED WINES - VENETO

175ml 250ml BTL

### CABERNET SAUVIGNON IGT TREVENEZIE

9.50 12.00 34.00

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

### MERLOT IGT TREVENEZIE

10.00 12.50 36.00

MERLOT Alc. 12.5%

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

### VALPOLICELLA CLASSICO DOC

11.30 14.00 40.00

CORVINA, CORVINONE, RONDINELLA Alc. 12.5%

Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes

## RED WINES - TOSCANA

175ml 250ml BTL

### ACINO D'ORO CHIANTI CLASSICO DOCG

10.50 13.50 38.00

SANGIOVESE, CABERNET, MERLOT Alc. 12.5%



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

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## BEER & CIDER



<b>BIRRA MORETTI</b> Draught Pint - Italy - 4.6% ABV	7.00
<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



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## BOTTEGA COCKTAILS



### BOTTEGA SPRITZ

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

12.49



### VENETIAN SPRITZ

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

12.49



### BOTTEGA BELLINI

Il Vino dei Poeti Prosecco DOC Brut, peach juice

14.49



### BOTTEGA MIMOSA

Il Vino dei Poeti Prosecco DOC Brut, orange juice

14.49

## INTERNATIONAL COCKTAILS

### APEROL SPRITZ

Il Vino dei Poeti Prosecco DOC Brut, Aperol

12.49

### GIN & TONIC

Bacur Gin, Fever Tree Tonic and lemon slice

12.49

### ESPRESSO MARTINI

Vodka, espresso and espresso liqueur

12.99

### BLOODY MARY

Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

12.99

### VIRGIN MARY – 84 Kcal

Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery



8.99

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## BITTER

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### BITTER BOTTEGA

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

## VODKA

---

GREY GOOSE

KETEL ONE

## GIN

---

DISTILLED DRY  
**GIN**  
BACUR

### BACUR GIN DISTILLED DRY GIN

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

TANQUERAY

BOMBAY SAPPHIRE

HENDRICK'S

MALFY BLOOD ORANGE

WHITLEY NEILL RHUBARB & GINGER

## WHISKEY

---

JAMESON

JACK DANIEL'S

JOHNNIE WALKER BLACK

GLENFIDDICH 12 YEARS OLD

## RUM

---

BACARDI

HAVANA CLUB 3 YEARS OLD

BACARDI CARTA NEGRA



HAVANA CLUB 7 YEAR OLD

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## TEQUILA

CUERVO GOLD

## COGNAC

COURVOISIER VSOP

## BOTTEGA CREAMS AND 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 Giandua chocolate

## INTERNATIONAL LIQUEURS

APEROL

SAMBUCA

KAHLUA

MALIBU

JAGERMEISTER

SOUTHERN COMFORT

## GRAPPA



ALEXANDER GRAPPA PROSECCO

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

BOTTEGA GRAPPA RISERVA PRIVATA BARRICATA

Intense and captivating, it has a complex bouquet, from honey and vanilla hints which turn into cocoa aroma, with a delicate spicy finish.

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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 - Kcal 38 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

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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>3.99</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)