

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



Drinks

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!

Sandro 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 Telephone number: +39 0438 4067

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)

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

WHITE WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO VENEZIA DOC PINOT GRIGIO Alc. 12% Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach	10.00	12.50	36.00
SAUVIGNON IGT TREVENEZIE SAUVIGNON BLANC Alc. 12% Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot	10.50	13.50	38.00
SOAVE CLASSICO DOC GARGANEGA Alc. 12.5% Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage	11.30	14.00	40.00



ROSÈ WINES - VENETO

PINOT GRIGIO ROSÈ DOC DELLE VENEZIE PINOT GRIGIO Alc. 12% Dry with balanced acidity and mineral notes in the finish	10.50	13.50	38.00
---	-------	-------	-------

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table.
Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

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			

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table.
Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones



BEER & CIDER

BIRRA MORETTI Draught Pint - Italy - 4.6% ABV	7.00
SOL 330ml - Mexico - 4.2% ABV	6.50
BIRRA MESSINA 330ml - Sicilian - 4.7% ABV	6.50
BIRRA MORETTI 330ml - Italy - 4.6% ABV	6.50
PERONI NASTRO AZZURRO 330ml - Italy - 5.0% ABV	6.50
PERONI NASTRO AZZURRO 0.0% 330ml - Italy - 0.0% ABV	5.00
BULMERS ORIGINAL 500ml - UK - 4.5% ABV	6.50
OLD MOUT CIDER BERRIES & CHERRIES 500ml - New Zealand - 4% ABV	6.50

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based 🌱 / **Vegetarian** 🍌 - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones



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

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones



BITTER

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

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based 🌱 / **Vegetarian** 🍌 - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones



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 Gianduiia 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.

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

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

All of our hot drinks are served with an amaretto biscuit

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

SOFT DRINKS

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

IMPORTANT DIETARY INFORMATION

* Ingredients & Allergen information

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based 🌱 / **Vegetarian** 🌿 - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

FEVER-TREE AROMATIC TONIC WATER 200ml	3.99
FEVER-TREE ELDERFLOWER TONIC WATER 200ml	3.99
FEVER-TREE SPICED ORANGE GINGER ALE 200ml	3.99
FEVER-TREE PREMIUM INDIAN TONIC WATER 200ml	3.99
FEVER-TREE MEDITERRANEAN TONIC WATER 200ml	3.99

BOTTEGA
The perfect match
PROSECCO BAR



[f](#) [@](#)bottegaprosecobar #bottegaprosecobar #bottegamoments

www.bottegaspa.com

180922024