

## DOLCI - PASTRIES



**CORNETTO AL BURRO** V **BUTTER CROISSANT** £3.59

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

**CORNETTO ALLE MANDORLE** V **ALMOND CROISSANT** £3.99

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

**GIRELLA ALL'UVETTA** V **PAIN AUX RAISINS** £3.99

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

**FAGOTTINO AL TRIPLO CIOCCOLATO** V **TRIPLE CHOCOLATE CROISSANT** £4.59

Triple chocolate pain au chocolat served with butter and jam – 461 Kcal  
Swap to honey

## COLAZIONE - BREAKFAST



**YOGURT CON CEREALI E FRUTTA** V **BERRY AND GRANOLA YOGHURT** £6.99

Crunchy granola, fresh berries, thick yoghurt, toasted seeds and honey – 492 Kcal

**FRUTTA FRESCA DI STAGIONE** PB **FRUIT SALAD** £6.99

Seasonal fruits with toasted seeds – 81 Kcal

Available until 12pm

Adults need around 2000kcal per day

### IMPORTANT DIETARY INFORMATION

\* Ingredients & Allergen information

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## LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

**VEGETARIANE** V **VEGETARIAN EGGS** £9.99

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

**BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT** 125ml £14.99



**PROSCIUTTO PROSCIUTTO AND EGGS** £10.99

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 £10.99



**SALMONE SALMON AND EGGS** £12.99

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 £9.99

Available until 12pm

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## CICCHETTI - SMALL PLATES

### APERITIF SNACKS



**OLIVE DI NOCELLARA** **PB** £3.99  
**NOCELLARA OLIVES** – 167 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO DOC** £8.99  
**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** £8.99  
**TREVEZIE** 175ml

**PROSCIUTTO E GRISSINI** £5.49  
**GRISSINI WRAPPED IN PROSCIUTTO** – 293 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO DOC** £9.99  
**ROSÈ SPUMANTE BRUT** 125ml

### CROSTINI



**FOCACCIA CON BUFALA** **V** £3.99  
**FOCACCIA WITH BUFFALO MOZZARELLA** – 253 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO BIOLOGICO** £10.99  
**DOC EXTRA DRY** 125ml

**FOCACCIA CON PESTO E POMODORINI** **V** £3.99  
**FOCACCIA WITH CHERRY TOMATO**

Focaccia with a tomato and pesto salsa and baby  
vine tomato – 214 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO DOC** £8.99  
**SPUMANTE BRUT** 125ml

**FOCACCIA CON SALMONE E CAPPERI** £4.99  
**FOCACCIA WITH SMOKED SALMON**

Focaccia with Scottish smoked salmon and capers – 184 Kcal

*Perfect match with*

**PINOT GRIGIO ROSÉ DOC DELLE VENEZIE** 175ml £9.99

Available from 12pm

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**FOCACCIA CON PROSCIUTTO E OLIVE** £4.99

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

*Perfect match with*

**IL VINO DEI POETI CONEGLIANO** £10.99

**VALDOBBIADENE PROSECCO SUPERIORE**

**DOCG SPUMANTE EXTRA DRY** 125ml

**TRIS DI CROSTINI - CROSTINI TRIO** £5.99

Crostini trio - one of each – 414 Kcal

Focaccia with smoked salmon and capers

Focaccia with prosciutto and olives

Focaccia with a tomato and pesto salsa

and baby vine tomato **V**

*Perfect match with*

**BOTTEGA GOLD PROSECCO DOC** £14.99

**SPUMANTE BRUT** 125ml

### TAGLIERI - BOARDS



**TAGLIERE DI AFFETTATI** £12.99  
**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 £9.99

**TAGLIERE DI FORMAGGI** £12.99  
**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 £10.49

**TAGLIERE DI SALMONE SCOZZESE** £12.99  
**SCOTTISH SMOKED SALMON BOARD**

Scottish smoked salmon board with rocket, baby  
capers, lemon and focaccia – 360 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO DOC ROSÈ** £9.99

**SPUMANTE BRUT** 125ml

Available from 12pm

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## INSALATE E PIATTI FREDDI SALADS AND COLD DISHES



**CAPRESE CON BUFALA** V £12.99

### CAPRESE SALAD

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

+ focaccia – 155 Kcal £2.00

+ prosciutto – 76 Kcal £2.00

Perfect match with

**PINOT GRIGIO ROSÉ DOC DELLE VENEZIE** 175ml £9.99

**MEDITERRANEA** £11.99

### 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 £2.00

+ prosciutto – 76 Kcal £2.00

Perfect match with

**PINOT GRIGIO VENEZIA DOC** 175ml £9.49

**SICILIANA** £11.49

### SICILIANA SALAD

Fennel, capers, orange, salmon - 392 Kcal

Perfect match with

**IL VINO DEI POETI PROSECCO DOC ROSÉ** £9.99

**SPUMANTE BRUT** 125ml

**VALTELLINA** £12.49

### VALTELLINA SALAD

Beef bresaola, Parmigiano, rocket - 265 Kcal

Perfect match with

**MERLOT IGT TREVENEZIE** 175ml £9.49

**VENEZIANA** PB £12.99

### VENEZIANA SALAD

Artichoke, cherry tomatoes, rocket, spinach, basil - 381 Kcal

Perfect match with

**IL VINO DEI POETI PROSECCO DOC** £8.99

**SPUMANTE BRUT** 125ml

## CONTORNI - SIDES

**MISTA VERDE** PB £3.99

**MIXED LEAF SALAD** – 58 Kcal

Available from 12pm

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## FOCACCE FOCACCIA SANDWICHES



**FOCACCIA CON BUFALA** V £11.99

### 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 £10.49

**FOCACCIA CON PROSCIUTTO E BUFALA** £12.99

### PROSCIUTTO FOCACCIA SANDWICH

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

Perfect match with

**MERLOT IGT TREVENEZIE** 175ml £9.49

## DESSERT



**DELIZIA AL TIRAMISÙ** V £6.99

### TIRAMISÙ MOUSSE

Classic Italian dessert enhanced with 'Bottega Chocolate Liqueur' – 359 Kcal

**DELIZIA AL CIOCCOLATO** V £6.99

### CHOCOLATE MOUSSE

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

Available from 12pm

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