

# BOTTEGA

PROSECCO BAR & CAFFÈ

*London Stansted*



## Menu

### 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!**

*Guido Bottega*






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**  **£4.29**


**BUTTER CROISSANT**

Butter croissant served with butter and jam - 411 Kcal  
Swap to honey

**CORNETTO ALLE MANDORLE**  **£4.59**


**ALMOND CROISSANT**

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

**GIRELLA ALL'UVETTA**  **£4.29**

**PAIN AUX RAISINS**

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

**FAGOTTINO AL TRIPLO CIOCCOLATO**  **£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**  **£7.99**

**BERRY AND GRANOLA YOGHURT**

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

**FRUTTA FRESCA DI STAGIONE**  **£7.99**

**FRUIT SALAD**

Seasonal fruits with toasted seeds - 82 Kcal

Available until 12pm



Adults need around 2000kcal per day

### IMPORTANT DIETARY 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**  
**TREVENEGIE 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**

Adults need around 2000kcal per day

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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** **£10.50**

175ml

**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 £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 £10.50

### 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 – 817 Kcal

Perfect match with

VALPOLICELLA CLASSICO DOC 175ml £11.30

### 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 £10.30  
SPUMANTE BRUT 125ml

Adults need around 2000kcal per day

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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 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  
ROSE' SPUMANTE BRUT 125ml

£10.30

## CONTORNI - SIDES

### MISTA VERDE

£4.49

MIXED LEAF SALAD – 58 Kcal

Available from 12pm



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INSALATA DI ZUCCA E FINOCCHIO  
BUTTERNUT SQUASH AND MARINATED FENNEL SALAD



## FOCACCE FOCACCIA SANDWICHES

**FOCACCIA CON BUFALA  £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  £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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The perfect match  
PROSECCO BAR



  @bottegapgold #bottegaprosecobar #bottegamoments

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

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