

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

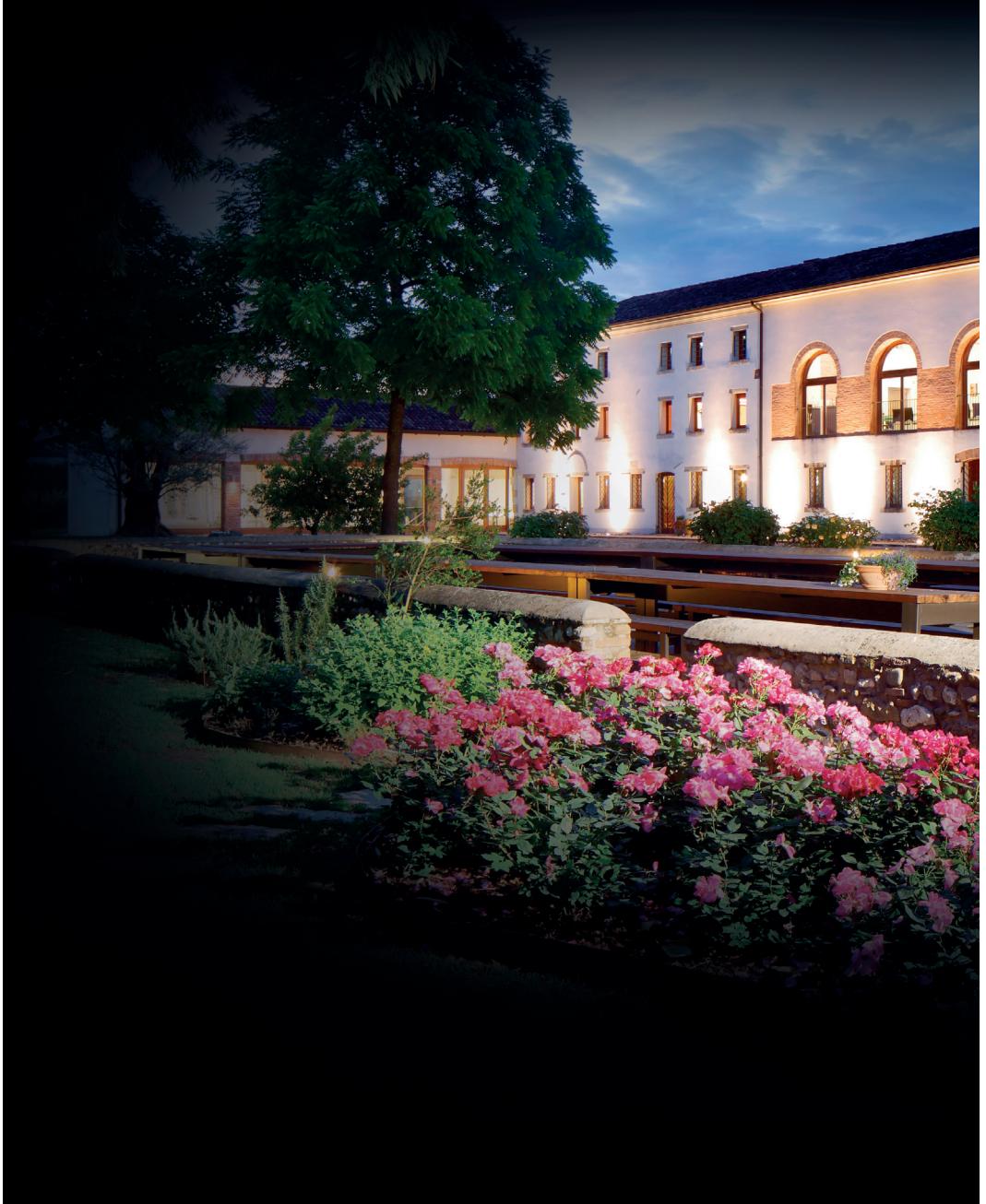
IGT means Typical Geographical Indication. IGT wines are made from autochthonous vines coming from well-defined areas.

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!

Sandro Bawęga



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

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

* 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



CORNETTO ALLE MANDORLE
ALMOND CROISSANT

LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

UOVA MEDITERRANEE  £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  £4.99

NOCELLARA OLIVES - 167 Kcal

Perfect match with

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

PEPERONCINI RIPIENI  £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

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
DOC EXTRA DRY 125ml** £11.30

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
SPUMANTE BRUT 125ml** £9.50

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
VALDOBBIADENE PROSECCO SUPERIORE
DOCG SPUMANTE EXTRA DRY 125ml** £11.30

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
SPUMANTE BRUT 125ml** £16.30

Available from 12pm

Adults need around 2000kcal per day

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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

£14.99

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

£14.99

£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

£14.99

£10.30

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 V	£14.99
CAPRESE SALAD	
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	£13.99
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	£3.00
+ prosciutto - 76 Kcal	£2.00
Perfect match with	
PINOT GRIGIO VENEZIA DOC 175ml	£10.00
CARPACCIO DI BRESAOLA	£15.99
BEEF CARPACCIO	
Carpaccio of bresaola with artichokes, Parmigiano Reggiano flakes and basil pesto - 416 Kcal	
Perfect match with	
MERLOT IGT TREVENEZIE 175ml	£10.00
SALMONE AFFUMICATO	£16.99
SMOKED SALMON	
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 PB	£4.49
MIXED LEAF SALAD - 58 Kcal	

Available from 12pm

Adults need around 2000kcal per day

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INSALATA DI ZUCCA E FINOCCHIO
BUTTERNUT SQUASH AND MARINATED FENNEL SALAD

FOCACCE FOCACCI SANDWICHES

FOCACCI 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

FOCACCI 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

Adults need around 2000kcal per day

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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

Adults need around 2000kcal per day

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DELIZIA AL TIRAMISÙ
TIRAMISÙ MOUSSE

The perfect match

BOTTEGA

PROSECCO BAR



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www.bottegaspa.com

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