



PROSECCO

125ml 175ml Bottle

IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT

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

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

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

GLERA Alc. 11%

Elegantly floral and fruity, with hints of ripe apple

PROSECCO ROSÈ

IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT

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 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

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WHITE WINES - VENETO

175ml 250ml Bottle

PINOT GRIGIO VENEZIA DOC

PINOT GRIGIO Alc. 12%

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

SAUVIGNON IGT TREVENEZIE

SAUVIGNON BLANC Alc. 12%

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

SOAVE CLASSICO DOC

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

PINOT GRIGIO Alc. 12%



Dry with balanced acidity and mineral notes in the finish

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RED WINES - VENETO

175ml 250ml Bottle

CABERNET SAUVIGNON IGT TREVEZIE £8.99 £11.49 £31.99

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 TREVEZIE £9.49 £11.99 £33.99

MERLOT Alc. 12.5%
Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme

VALPOLICELLA CLASSICO DOC £10.49 £12.99 £37.99

CORVINA, CORVINONE, RONDINELLA Alc. 12.5%
Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes



RED WINES - TOSCANA

ACINO D'ORO CHIANTI DOCG £9.99 £12.49 £35.99



SANGIOVESE, CABERNET, MERLOT Alc. 12.5%
Characteristic, complex, with notes of ripe black berries and a good structure

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BEER & CIDER

BIRRA MORETTI Draught pint - Italy - 4.6% ABV	£6.49
PERONI NASTRO AZZURRO 330ml - Italy - 5.0% ABV	£5.29
MENABREA BLONDE 330ml - Italy - 4.8% ABV	£5.39
SOL 330ml - Mexico - 4.2% ABV	£4.99
PERONI NASTRO AZZURRO 0.0% 330ml - Italy - 0.0% ABV	£4.49
BULMERS ORIGINAL 500ml - UK - 4.5% ABV	£5.99
OLD MOUT CIDER BERRIES & CHERRIES 500ml - New Zealand - 4% ABV	£5.99





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BOTTEGA COCKTAILS



BOTTEGA MIMOSA £10.99
Il Vino dei Poeti Prosecco DOC Brut,
orange juice, orange slice



BOTTEGA SPRITZ £11.99
Limoncino Bottega, Il Vino dei Poeti Prosecco
DOC Brut, soda water, lemon slice, fresh mint



VENETIAN SPRITZ £11.99
Bitter Bottega, Il Vino dei Poeti Prosecco DOC
Brut, soda water, orange slice



BOTTEGA BELLINI £13.99
Il Vino dei Poeti Prosecco DOC Brut,
peach puree

INTERNATIONAL COCKTAILS

APEROL SPRITZ £11.99
Il Vino dei Poeti Prosecco DOC Brut, Aperol, orange slice

GIN & TONIC £11.99
Bacur Gin, Fever Tree Tonic, lemon slice, fresh mint leaves

ESPRESSO MARTINI £11.99
Vodka, espresso, espresso liqueur



BLOODY MARY £11.99
Vodka, tomato juice, Worcestershire sauce, Tabasco,
celery salt, black pepper, celery garnish

VIRGIN MARY – 84 Kcal £8.49
Tomato juice, Worcestershire sauce, Tabasco, celery salt,
black pepper, celery garnish

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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

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

TEQUILA

CUERVO GOLD

COGNAC



COURVOISIER VSOP

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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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SOFT DRINKS

STILL WATER

750ml

£4.99

SPARKLING WATER

750ml

£4.99

SAN PELLEGRINO SPARKLING WATER

500ml

£2.99

SAN PELLEGRINO ARANCIATA

330ml

£3.49

SAN PELLEGRINO LIMONATA

330ml

£3.49

COCA-COLA

330ml

£3.49

DIET COKE

330ml

£3.39

COKE ZERO

330ml

£3.39

APPLE JUICE

103 kcal

£3.49

FRESH ORANGE JUICE

97 kcal

£3.99

TOMATO JUICE

38 kcal

£3.49

PINEAPPLE JUICE

112 kcal

£3.49

CRANBERRY JUICE

40 kcal

£3.49

PAGO CLOUDY APPLE JUICE

200ml

£3.50

PAGO CRANBERRY JUICE

200ml

£3.50

FEVER-TREE 200ml

£3.49

Tonic Water, Refreshingly Light Indian Tonic Water, Premium Soda Water, Aromatic Tonic Water, Lemon Tonic Water, Elderflower Tonic Water, Lemon Tonic Water, Mediterranean Tonic Water, Ginger Beer, Spiced Orange Ginger Ale

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COFFEE

All of our hot drinks are served with an amaretto biscuit

ESPRESSO – 23 Kcal £3.19

DOUBLE ESPRESSO – 29 kcal £3.69

DECAF ESPRESSO – 23 kcal £3.19

DECAF DOUBLE ESPRESSO – 29 kcal £3.69

ESPRESSO MACCHIATO – 33 kcal £3.29

DOUBLE ESPRESSO MACCHIATO – 39 kcal £3.79

AMERICANO – 37 kcal £3.79

LATTE – 93 kcal £3.99

CAPPUCCINO – 80 kcal £3.99

FLAT WHITE – 124 kcal £3.99

MOCHA – 140 kcal £3.99

HOT CHOCOLATE – 163 kcal £3.99

EXTRA SHOT – 6 kcal £0.59

DECAF EXTRA SHOT – 6 kcal £0.59

Add caramel, hazelnut or vanilla syrup – 38 kcal £0.49

Switch to an alternative milk £0.49

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Proudly serving Segafredo Coffee

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TEA

ENGLISH BREAKFAST – 53 kcal £3.19

EARL GREY – 53 kcal £3.19

PEPPERMINT - 17 kcal £3.19

GINGER - 17 kcal £3.19

CHAMOMILE - 17 kcal £3.19



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