

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.

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 a cruise ship in Scandinavia and since then a number of stunning locations welcome you around the world! In 2022 we have opened the Bpb you are visiting today.

Enjoy the experience!

Giuseppe 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

DOLCI - PASTRIES



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

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

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

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

CORNETTO ALLE MANDORLE  **ALMOND CROISSANT** **£4.59**

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

COLAZIONE - BREAKFAST




YOGURT CON CEREALI E FRUTTA  **BERRY AND GRANOLA YOGHURT** **£7.99**

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

Available until 11am

LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

VEGETARIANE  **VEGETARIAN EGGS** **£11.49**

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

BOTTEGA GOLD PROSECCO DOC **£15.50**
SPUMANTE BRUT 125ml



PROSCIUTTO **£11.99**
PROSCIUTTO AND EGGS

Free range scrambled eggs with prosciutto, rocket, chives and toasted focaccia – 546 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO **£11.00**
VALDOBBIADENE PROSECCO SUPERIORE
DOCG SPUMANTE EXTRA DRY 125ml



SALMONE **£13.49**
SALMON AND EGGS

Free range scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia – 611 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ **£10.00**
SPUMANTE BRUT 125ml

AVOCADO  **SMASHED AVOCADO AND POACHED EGGS** **£12.99**

Homemade smashed avocado, two free range poached eggs, rocket, chilli flakes on toasted focaccia – 675 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO **£11.89**
BIOLOGICO DOC EXTRA DRY 125ml

Available until 11am



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



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

LA NOSTRA COLAZIONE SALATA OUR SAVOURY BREAKFAST



COLAZIONE INGLESE ALL'ITALIANA £12.99 FULL ITALIAN STYLE BREAKFAST

Cumberland ring sausage, two rashers of streaky bacon, free range poached egg, cherry tomatoes, roast mushroom and spiced breakfast beans, served with focaccia - 1413 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £15.50
SPUMANTE BRUT 125ml

GRAN COLAZIONE INGLESE ALL'ITALIANA £14.49 ULTIMATE ITALIAN STYLE BREAKFAST

Cumberland ring sausage, four rashers of streaky bacon, two free range poached eggs, cherry tomatoes, roast mushroom and spiced breakfast beans, served with toasted focaccia - 1802 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £15.50
SPUMANTE BRUT 125ml

FOCACCIA CON BACON £8.99

STREAKY BACON FOCACCIA SANDWICH

Streaky bacon in focaccia, served with tomato chutney and side salad – 605 Kcal

Perfect match with

MERLOT IGT TREVENEZIE £9.99 175ml

FOCACCIA CON SALSICCIA £8.99

SAUSAGE FOCACCIA SANDWICH

Cumberland ring sausage in focaccia, served with tomato chutney and side salad – 1266 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.00
SPUMANTE BRUT 125ml

Available until 11am

CICCHETTI - SMALL PLATES APERITIF SNACKS



OLIVE DI NOCELLARA PB £4.99

NOCELLARA OLIVES - 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.00

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 £10.49 175ml

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 – 823 Kcal

Perfect match with

VALPOLICELLA CLASSICO DOC £11.99 175ml

TAGLIERE DI SALMONE SCOZZESE £16.99

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 £10.00

ROSÈ SPUMANTE BRUT 125ml

Served from 11am

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 PB / Vegetarian V - 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

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 PB / Vegetarian V - 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

INSALATE E PIATTI FREDDI SALADS AND COLD DISHES



CAPRESE CON BUFALA V 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 £3.00

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml £10.49

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 £3.00

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml £9.99

SICILIANA £11.49

SICILIANA SALAD

Fennel, capers, orange, salmon - 392 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÉ £10.00

SPUMANTE BRUT 125ml

VALTELLINA £12.49

VALTELLINA SALAD

Beef bresaola, Parmigiano, rocket - 265 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml £9.99

VENEZIANA PB £12.99

VENEZIANA SALAD

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

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.00

SPUMANTE BRUT 125ml

CONTORNI - SIDES

MISTA VERDE CON DATTERINI PB £4.99

MIXED LEAF AND PLUM TOMATO SALAD – 58 Kcal

Served from 11am

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 PB / Vegetarian V - 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

FOCACCE FOCACCIA SANDWICHES



FOCACCIA VEGETARIANA V £11.99 VEGETARIAN FOCACCIA OPEN SANDWICH

Buffalo Mozzarella, rocket, tomato & pesto salsa, semi-dried tomato, and lettuce, drizzled with extra virgin olive oil, served on toasted focaccia with Nocellara olives – Kcal 757

Perfect match with

IL VINO DEI POETI PROSECCO £11.89

BIOLOGICO DOC EXTRA DRY 125ml

FOCACCIA CON PROSCIUTTO E BUFALA £12.99 PROSCIUTTO FOCACCIA OPEN SANDWICH

Buffalo Mozzarella, prosciutto, rocket and tomato and pesto salsa, drizzled with extra virgin olive oil, served on toasted focaccia – 712 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml £9.99

BOTTEGA BURGER £15.99

BOTTEGA BEEF BURGER

Beef burger, topped with a slice of streaky bacon, buffalo mozzarella, tomato chutney, mayonnaise and house garnish, served in focaccia. Served with lightly salted potato crisps – 1111 Kcal

Perfect match with

CABERNET SAUVIGNON IGT TREVENEZIE 175ml £9.49

DESSERT



DELIZIA AL TIRAMISÙ V £6.99 TIRAMISÙ MOUSSE

Classic Italian dessert enhanced with 'Bottega Chocolate Liqueur' – 452 Kcal

DELIZIA AL CIOCCOLATO V £6.99 CHOCOLATE MOUSSE

Chocolate mousse enhanced with 'Bottega Chocolate Liqueur' – 359 Kcal

Served from 11am

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 PB / Vegetarian V - 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