

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.



BOTTEGA

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! In 2022 we have opened the Bpb you are visiting today.

Enjoy the experience!

Sandro Bottega



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.

WE LOOK FORWARD TO SEEING YOU AGAIN!

Email: enoturismo@bottegaspa.com Telephone number: +39 0438 4067



PROSECCO

	125ml	175ml	BTL
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	9.00	11.50	32.99
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	11.00	13.50	39.99
BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT GLERA Alc. 11% Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach	15.50	18.00	55.99
IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY  GLERA Alc. 11% Elegantly floral and fruity, with hints of ripe apple	11.89	13.99	39.99

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	10.00	12.50	35.99
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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)	-	-	65.00
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125ml wine measures also available. Please ask your server.

Adults need around 2000kcal per day

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WHITE WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO VENEZIA DOC	9.99	12.49	34.99
PINOT GRIGIO Alc. 12%			
Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach			

SAUVIGNON IGT TREVENEZIE	10.49	13.49	36.99
SAUVIGNON BLANC Alc. 12%			
Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot			

SOAVE CLASSICO DOC	10.99	13.99	38.88
GARGANEGA Alc. 12.5%			
Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage			



ROSÈ WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO ROSÈ DOC DELLE VENEZIE	10.49	13.49	36.99
PINOT GRIGIO Alc. 12%			
Dry with balanced acidity and mineral notes in the finish			

125ml wine measures also available. Please ask your server.

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RED WINES - VENETO

	175ml	250ml	BTL
CABERNET SAUVIGNON IGT TREVENEZIE	9.49	11.99	32.99
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 TREVENEZIE	9.99	12.49	34.00
MERLOT Alc. 12.5%			
Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme			

VALPOLICELLA CLASSICO DOC	11.99	13.99	38.99
CORVINA, CORVINONE, RONDINELLA Alc. 12.5%			
Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes			



RED WINES - TOSCANA

	175ml	250ml	BTL
ACINO D'ORO CHIANTI CLASSICO DOCG	10.49	13.49	36.99
SANGIOVESE, CABERNET, MERLOT Alc. 12.5%			
Characteristic, complex, with notes of ripe black berries and a good structure			

125ml wine measures also available. Please ask your server.

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BEER & CIDER

BIRRA MORETTI Draught Pint - Italy - 4.6% ABV	6.99
SOL 330ml - Mexico - 4.2% ABV	5.79
MENABREA BLONDE 330ml - Italy - 4.8% ABV	5.39
PERONI NASTRO AZZURRO 330ml - Italy - 5.0% ABV	5.59
PERONI NASTRO AZZURRO 0.0% 330ml - Italy - 0.0% ABV	4.49
BULMERS ORIGINAL UK - 4.5% ABV	6.49
OLD MOUT CIDER BERRIES & CHERRIES 500ml - New Zealand - 4% ABV	6.50

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BOTTEGA COCKTAILS



BOTTEGA SPRITZ **11.99**
Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



VENETIAN SPRITZ **11.99**
Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



BOTTEGA BELLINI **11.99** **13.99**
Il Vino dei Poeti Prosecco DOC Brut, peach juice



BOTTEGA MIMOSA **11.99** **13.99**
Il Vino dei Poeti Prosecco DOC Brut, orange juice

INTERNATIONAL COCKTAILS

APEROL SPRITZ **11.99**
Il Vino dei Poeti Prosecco DOC Brut, Aperol

GIN & TONIC **11.99**
Bacur Gin, Fever Tree Tonic and lemon slice

ESPRESSO MARTINI **12.99**
Vodka, espresso and espresso liqueur

BLOODY MARY **12.99**
Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

VIRGIN MARY - Kcal 84 **8.79**
Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

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BOTTEGA GIN

DISTILLED DRY
GIN
BACUR

BOTTEGA GIN BACUR

Smooth and balanced, with scents of juniper, lemon zest and sage

TANQUERAY

BOMBAY SAPPHIRE

HENDRICK'S

GRAPPA



ALEXANDER GRAPPA PROSECCO

Pleasant, powerful, vigorous and elegant, with prevalent hints of apple



ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO

Intense with aromas of dried fruit, vanilla and spices

WHISKEY

JAMESON

JACK DANIELS

JOHNNY WALKER BLACK

GLENFIDDICH 12 YEAR OLD

VODKA

KETEL ONE

GREY GOOSE

RUM

BACARDI

HAVANA CLUB 3 YEAR OLD

BACARDI CARTA NEGRA

HAVANA CLUB 7 YEAR OLD

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TEQUILA

CUERVO GOLD

COGNAC/BRANDY

COURVOISIER VSOP

INTERNATIONAL LIQUEURS

APEROL

SAMBUCA

KAHLUA

MALIBU

JAGERMEISTER

SOUTHERN COMFORT



BOTTEGA 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 Gianduaia chocolate

Our standard pour is 50ml. 25ml measures also available.

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COFFEE

ESPRESSO - Kcal 23	3.20
DOUBLE ESPRESSO - Kcal 29	3.70
DECAF ESPRESSO - Kcal 23	3.20
DECAF DOUBLE ESPRESSO - Kcal 29	3.70
ESPRESSO MACCHIATO - Kcal 33	3.30
DOUBLE ESPRESSO MACCHIATO - Kcal 39	3.80
AMERICANO - Kcal 37	3.79
LATTE - Kcal 93	3.99
CAPPUCCINO - Kcal 80	3.99
FLAT WHITE - Kcal 124	3.99
MOCHA - Kcal 140	3.99
HOT CHOCOLATE - Kcal 163	3.99
EXTRA SHOT - Kcal 6	0.60
DECAF EXTRA SHOT - Kcal 6	0.60
Add caramel, hazelnut or vanilla syrup	0.50
Switch to oat or soya milk	0.50

All of our hot drinks are served with an amaretto biscuit

Proudly serving Segafredo Coffee



TEA

ENGLISH BREAKFAST - Kcal 53	3.20
EARL GREY - Kcal 53	3.20
CHAMOMILE - Kcal 17	3.20
PEPPERMINT - Kcal 17	3.20
GINGER - Kcal 17	3.20

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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	3.50
SAN PELLEGRINO LIMONATA 330ml	3.50
COCA-COLA 330ml	3.50
DIET COKE 330ml	3.40
COKE ZERO 330ml	3.40
APPLE JUICE - Kcal 103 100Z	3.20
FRESH ORANGE JUICE - Kcal 97 100Z	3.99
TOMATO JUICE - Kcal 38 100Z	3.49
PINEAPPLE JUICE - Kcal 112 100Z	3.49
CRANBERRY JUICE - Kcal 40 100Z	3.49
PAGO CLOUDY APPLE JUICE 200ml	3.50
PAGO CRANBERRY JUICE 200ml	3.50
FEVER-TREE PREMIUM SODA WATER 200ml	3.50
FEVER-TREE REFRESHINGLY LIGHT INDIAN TONIC WATER 200ml	3.49
FEVER-TREE GINGER BEER 200ml	3.50
FEVER-TREE AROMATIC TONIC WATER 200ml	3.49

FEVER-TREE ELDERFLOWER TONIC WATER 200ml	3.49
FEVER-TREE SPICED ORANGE GINGER ALE 200ml	3.49
FEVER-TREE PREMIUM INDIAN TONIC WATER 200ml	3.49
FEVER-TREE MEDITERRANEAN TONIC WATER 200ml	3.49

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