

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



Menu

CHOOSE YOUR PERFECT MATCH

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

Enjoy the experience!

Guido 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  £3.59
BUTTER CROISSANT

Butter croissant served with butter and jam – 469 Kcal
Swap to honey – 498 Kcal

CORNETTO ALLE MANDORLE  £3.99
ALMOND CROISSANT

Almond croissant served with butter and jam – 496 Kcal
Swap to honey – 525 Kcal

GIRELLA ALL’UVETTA  £3.99
PAIN AUX RAISINS

Pain aux raisins served with butter and jam – 500 Kcal
Swap to honey – 529 Kcal

FAGOTTINO AL TRIPLO CIOCCOLATO  £4.59
TRIPLE CHOCOLATE CROISSANT

Triple chocolate pain au chocolat served with
butter and jam – 521 Kcal
Swap to honey – 550 Kcal

COLAZIONE - BREAKFAST



YOGURT CON CEREALI E FRUTTA  £6.99
BERRY AND GRANOLA YOGHURT

Crunchy granola, fresh berries, thick yoghurt,
toasted seeds and honey – 499 Kcal

FRUTTA FRESCA DI STAGIONE  £6.99
FRUIT SALAD

Seasonal fruits with toasted seeds – 81 Kcal

Available until 11am

Adults need around 2000kcal per day

IMPORTANT DIETARY INFORMATION

Ingredients & Allergen information

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Other notes Our meat & fish dishes may contain bones

LE NOSTRE UOVA STRAPAZZATE
OUR SCRAMBLED EGGS

VEGETARIANE  £9.99
VEGETARIAN EGGS

Scrambled eggs with rocket, chives, roasted and sundried
tomatoes, cream cheese and toasted focaccia – 441 Kcal
Perfect match with

BOTTEGA GOLD PROSECCO DOC £14.99
SPUMANTE BRUT 125ml



PROSCIUTTO £10.99
PROSCIUTTO AND EGGS

Scrambled eggs with prosciutto, rocket, chives
and toasted focaccia – 397 Kcal
Perfect match with

IL VINO DEI POETI CONEGLIANO £10.99
VALDOBBIADENE PROSECCO SUPERIORE
DOCG SPUMANTE EXTRA DRY 125ml



SALMONE £12.99
SALMON AND EGGS

Scrambled eggs with Scottish smoked salmon,
capers, chives, rocket and toasted focaccia – 461 Kcal
Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ £9.99
SPUMANTE BRUT 125ml

Available until 11am

Adults need around 2000kcal per day

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CICCHETTI - SMALL PLATES

APERITIF SNACKS



OLIVE DI NOCELLARA  £3.99

NOCELLARA OLIVES – 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £8.99

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 £8.99

TREVEZIE 175ml

PROSCIUTTO E GRISSINI £5.49

GRISSINI WRAPPED IN PROSCIUTTO – 292 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.99

ROSÈ SPUMANTE BRUT 125ml

CROSTINI



FOCACCIA CON BUFALA  £3.99

FOCACCIA WITH BUFFALO MOZZARELLA – 253 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO BIOLOGICO £10.99

DOC EXTRA DRY 125ml

FOCACCIA CON PESTO E POMODORINI  £3.99
FOCACCIA WITH CHERRY TOMATO

Focaccia with a tomato and pesto salsa and baby
vine tomato – 207 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £8.99

SPUMANTE BRUT 125ml

FOCACCIA CON SALMONE E CAPPERI £4.99
FOCACCIA WITH SMOKED SALMON

Focaccia with Scottish smoked salmon and capers – 184 Kcal

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml £9.99

Available from 11am

Adults need around 2000kcal per day

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FOCACCIA CON PROSCIUTTO E OLIVE £4.99

FOCACCIA WITH PROSCIUTTO AND OLIVES – 209 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO £10.99

VALDOBBIADENE PROSECCO SUPERIORE

DOCG SPUMANTE EXTRA DRY 125ml

TRIS DI CROSTINI - CROSTINI TRIO £5.99

Crostini trio - one of each – 410 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 £14.99

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 175ml £9.99

TAGLIERE DI FORMAGGI £12.99

ITALIAN CHEESE BOARD

Cheese board with Parmigiano Reggiano, Mozzarella and
Gorgonzola served with tomato and cream cheese

bruschetta, focaccia, grapes and honey – 810 Kcal

Perfect match with

VALPOLICELLA CLASSICO DOC 175ml £10.49

TAGLIERE DI SALMONE SCOZZESE £12.99

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 ROSÉ £9.99

SPUMANTE BRUT 125ml

Available from 11am

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INSALATE E PIATTI FREDDI

SALADS AND COLD DISHES



MEDITERRANEA £11.99
MEDITERRANEAN SALAD

Sundried tomatoes, Parmigiano Reggiano cheese, lettuce, rocket, spinach and toasted seeds with pesto dressing and homemade focaccia croutons – 689 Kcal
+ focaccia – 155 Kcal £2.00
+ prosciutto – 76 Kcal £2.00
Perfect match with
PINOT GRIGIO VENEZIA DOC 175ml £9.49

CAPRESE CON BUFALA £12.99
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 £2.00
Perfect match with
PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml £9.99

SECONDI - MAINS



COTOLETTA ALLA MILANESE £13.99
CHICKEN MILANESE

Crispy chicken with Parmigiano Reggiano cheese, mixed leaves, tomato & pesto salsa and Focaccia – 735 Kcal
Perfect match with
SAUVIGNON IGT TREVENEZIE 175ml £9.99

CONTORNI - SIDES

MISTA VERDE £3.99
MIXED LEAF SALAD – 58 Kcal

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FOCACCE

FOCACCIA SANDWICHES



FOCACCIA CON BUFALA £11.99
MOZZARELLA FOCACCIA SANDWICH

Buffalo Mozzarella, rocket, tomato & pesto salsa and mixed leaves on toasted focaccia served with olives – 744 Kcal
Perfect match with
SOAVE CLASSICO DOC 175ml £10.49

FOCACCIA CON PROSCIUTTO E BUFALA £12.99
PROSCIUTTO FOCACCIA SANDWICH

Buffalo Mozzarella, prosciutto, rocket and tomato & pesto salsa on toasted focaccia – 699 Kcal
Perfect match with
MERLOT IGT TREVENEZIE 175ml £9.49

DESSERT



DELIZIA AL TIRAMISÙ £6.99
TIRAMISÙ MOUSSE

Classic Italian dessert enhanced with ‘Bottega Chocolate Liqueur’ – 361 Kcal

DELIZIA AL CIOCCOLATO £6.99
CHOCOLATE MOUSSE

Chocolate mousse enhanced with ‘Bottega Chocolate Liqueur’ – 460 Kcal

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Drinks

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PROSECCO

	125ml	175ml	Bottle
IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT	£8.99	£11.49	£31.99
GLERA Alc. 11,0%			
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	£10.99	£13.49	£38.99
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	£14.99	£17.99	£54.99
GLERA Alc. 11,0%			
Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach			

IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY	£10.99	£13.49	£38.99
GLERA Alc. 11,0%			
Elegantly floral and fruity, with hints of ripe apple			



PROSECCO ROSÈ

IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT	£ 9.99	£12.49	£34.99
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	-	-	£59.99
PINOT NERO Alc. 11,5%			
Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)			



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Other notes

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WHITE WINES - VENETO

	175ml	250ml	Bottle
PINOT GRIGIO VENEZIA DOC	£9.49	£11.99	£33.99
PINOT GRIGIO Alc. 12,0%			
Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach			

SAUVIGNON IGT TRE VENEZIE SAUVIGNON BLANC	£9.99	£12.49	£35.99
Alc. 12,0%			
Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot			

SOAVE CLASSICO DOC	£10.49	£12.99	£37.99
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 ROSÉ DOC DELLE VENEZIE	£9.99	£12.49	£35.99
PINOT GRIGIO Alc. 12,0%			
Dry with balanced acidity and mineral notes in the finish			

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

Adults need around 2000kcal per day

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RED WINES - VENETO

	175ml	250ml	Bottle
CABERNET SAUVIGNON IGT TREVEZIE	£8.99	£11.49	£31.99

CABERNET SAUVIGNON Alc. 12,0%

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
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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
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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
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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	£6.49
PERONI NASTRO AZZURRO 330ml – Italy - 5.0% ABV	£5.29
LISA 330ml – Italy - 5.0% ABV	£5.39
CORONA 330ml – Mexico - 4.5% ABV	£4.99
PERONI LIBERA (No Alcohol) 330ml – Italy - 0.0% ABV	£4.49
BULMERS ORIGINAL UK - 4.5% ABV	£5.99
OLD MOUT 500ml - New Zealand - 4% ABV	£5.99



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BOTTEGA COCKTAILS

	BOTTEGA MIMOSA Il Vino dei Poeti Prosecco DOC Brut, orange juice, orange slice	£8.79
	BOTTEGA SPRITZ Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, soda water, lemon slice, fresh mint	£11.99
	VENETIAN SPRITZ Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, soda water, orange slice	£11.99
	BOTTEGA BELLINI Il Vino dei Poeti Prosecco DOC Brut, peach puree	£11.99

INTERNATIONAL COCKTAILS

APEROL SPRITZ Il Vino dei Poeti Prosecco DOC Brut, Aperol, orange slice	£11.99
GIN & TONIC Bacur Gin, Fever Tree Tonic, lemon slice, fresh mint leaves	£11.99
ESPRESSO MARTINI Vodka, espresso, espresso liqueur	£11.99
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper, celery garnish	£11.99
VIRGIN MARY – 84 Kcal Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper, celery garnish	£8.49

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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

ABSOLUT

GREY GOOSE



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 DANIELS

JOHNNY WALKER BLACK

GLENFIDDICH 12 YEARS OLD

RUM

BACARDI

LAMB'S NAVY

HAVANA CLUB 3 YEARS OLD

TEQUILA

CUERVO GOLD

COGNAC

COURVOISIER VSOP



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.

🌱 Vegan 🌿 Vegetarian

Some of our vegan / 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 vegan 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 allergies or other strict dietary requirements.

Other notes

Our meat & fish dishes may contain bones



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

BUXTON WATER

750ml

£2.99

SAN PELLEGRINO SPARKLING WATER

500ml

£2.99

SPRINGBOURNE NATURAL MINERAL WATER

Still - Glass Bottle - 1 Litre

£4.99

SPRINGBOURNE NATURAL MINERAL WATER

Sparkling - Glass Bottle - 1 Litre

£4.99

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

ORANGE JUICE – 100 kcal

£3.69

TOMATO JUICE – 38 kcal

£3.49

PINEAPPLE JUICE – 116 kcal

£3.49

CRANBERRY JUICE – 40 kcal

£3.49

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 oat or soya milk	£0.49

Proudly serving Segafredo Coffee

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TEA

ENGLISH BREAKFAST – 53 kcal	£3.19
EARL GREY – 53 kcal	£3.19
CAMOMILE – 17 kcal	£3.19
PEPPERMINT – 17 kcal	£3.19
LEMON & GINGER – 17 kcal	£3.19
CRANBERRY & RASPBERRY – 17 kcal	£3.19
DECAF – 53 kcal	£3.19

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BOTTEGA

PROSECCO BAR & CAFFÈ

  @bottegasgold #bottegaprosecobar #bottegamoments

www.bottegaspa.com