

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Birmingham*



## 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!

Denominations, both in wines and in food, identify what is unique, unmistakable, incomparable and that the product is made in a specific area under specific rules, which respect high quality standards.

A DOC, DOCG, DOP, IGT and IGP ingredient or product embodies history and tradition, dating all the way back to its original roots, in the locations where it has been cultivated since centuries.

In Bottega we are ambassadors of the Italian winemaking tradition and Italian excellences and this tradition is protected by the Consortiums and their denominations.

Here below some of the main Italian denominations you will discover in our menu and wines list:

### **DOCG**

DOCG means Denominazione di Origine Controllata Garantita (Controlled and Guaranteed Designation of Origin). This protection mark is attributed exclusively to particularly prestigious wines that are recognised both nationally and internationally, which follow the highest production standards to obtain an excellent quality product that is one of its kind.

### **DOC**

DOC means Denominazione di Origine Controllata (Controlled Designation of Origin). This mark recognises the quality and typicality of wines produced in limited small- and medium-sized areas and controlled by strict regulations that define the production methods and times, and this mark can only be applied after careful chemical and sensorial analyses.

### **IGT**

IGT means Indicazione Geografica Tipica (Typical Geographical Indication). IGT wines are made from autochthonous vines coming from well-defined areas; for example, Merlot IGT Trevenezie Bottega can be produced only in the area of Veneto, Friuli Venezia Giulia and the province of Trento, using Merlot grapes.

### **DOP**

DOP means Denominazione di Origine Protetta (Protected Designation of Origin). This mark indicates origin protection, and it is attributed by the European Union to food whose quality characteristics depend essentially or exclusively on the production area and traditional production techniques.

### **IGP**

IGP means Indicazione Geografica Protetta (Protected Geographical Indication). This European Union recognition is granted only to those products which respect specific fundamental parameters: from the specific connection to the area where it is traditionally produced, to Italian-only production according to the traditional recipe, to respect of precise product quality and organoleptic characteristics.



## 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*





## **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](mailto:enoturismo@bottegaspa.com) Telephone number: +39 0438 4067

## DOLCI - PASTRIES

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### CORNETTO AL BURRO

£3.59

#### BUTTER CROISSANT

Butter croissant served with butter and jam – 469 Kcal

Swap to honey

### GIRELLA ALL'UVETTA

£3.99

#### PAIN AUX RAISINS

Pain aux raisins served with butter and jam – 500 Kcal

Swap to honey

### CORNETTO ALLE MANDORLE

£4.59

#### ALMOND CROISSANT

Almond croissant served with butter and jam – 496 Kcal

Swap to honey

## COLAZIONE - BREAKFAST

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### YOGURT CON CEREALI E FRUTTA

£6.99

#### BERRY AND GRANOLA YOGHURT

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

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.

##### Vegan Vegetarian

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**Other notes** Our meat & fish dishes may contain bones

All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

# LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

**VEGETARIANE** 

**£11.49**

## VEGETARIAN EGGS

Free range scrambled eggs with rocket, chives, roasted and sundried tomatoes, cream cheese and toasted focaccia – 441 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 – 397 Kcal

*Perfect match with*

**IL VINO DEI POETI CONEGLIANO**

**£11.00**

**VALDOBBIADENE PROSECCO SUPERIORE**

**DOCG SPUMANTE EXTRA DRY** 125ml



## SALMONE

**£12.99**

## SALMON AND EGGS

Free range scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia – 462 Kcal

*Perfect match with*

**IL VINO DEI POETI PROSECCO DOC ROSÈ**

**£10.00**

**SPUMANTE BRUT** 125ml



## AVOCADO

**£12.99**

## SMASHED AVOCADO AND POACHED EGGS

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

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# LA NOSTRA COLAZIONE SALATA OUR SAVOURY BREAKFAST



## COLAZIONE INGLESE ALL'ITALIANA £11.99 FULL ITALIAN STYLE BREAKFAST

Cumberland ring sausage, two rashers of smoked pancetta, free range poached egg, cherry tomatoes, roast mushroom and spiced breakfast beans, served with focaccia - 1330 Kcal

*Perfect match with*

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

## GRAN COLAZIONE INGLESE ALL'ITALIANA £13.99 ULTIMATE ITALIAN STYLE BREAKFAST

Cumberland ring sausage, four rashers of smoked pancetta, two free range poached eggs, cherry tomatoes, roast mushroom and spiced breakfast beans, served with toasted focaccia - 1624 Kcal

*Perfect match with*

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

## FOCACCIA CON PANCETTA £8.99 PANCETTA FOCACCIA SANDWICH

Smoked pancetta in focaccia, served with tomato chutney and side salad – 479 Kcal

*Perfect match with*

**MERLOT IGT TREVENEZIE £9.50** 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**

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**

£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** 175ml

£10.00

### TAGLIERE DI FORMAGGI

£13.99

#### 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

£11.59

### TAGLIERE DI SALMONE SCOZZESE

£13.99

#### 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

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# INSALATE E PIATTI FREDDI

## SALADS AND COLD DISHES



**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 **£1.99**

+ prosciutto – 76 Kcal **£2.00**

*Perfect match with*

**PINOT GRIGIO ROSÉ DOC DELLE VENEZIE** 175ml **£10.00**

**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 **£1.99**

+ prosciutto – 76 Kcal **£2.00**

*Perfect match with*

**PINOT GRIGIO VENEZIA DOC** 175ml **£9.50**

## CONTORNI - SIDES

**MISTA VERDE CON DATTERINI**  **£3.99**

**MIXED LEAF AND PLUM TOMATO SALAD** – 58 Kcal

Served from 11am

Adults need around 2000kcal per day

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# FOCACCE

## FOCACCIA SANDWICHES



**FOCACCIA VEGETARIANA**  **£10.99**

**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 744**

*Perfect match with*

**IL VINO DEI POETI PROSECCO** **£11.89**

**BIOLOGICO DOC EXTRA DRY** 125ml

**FOCACCIA CON PROSCIUTTO E BUFALA** **£11.99**

**PROSCIUTTO FOCACCIA OPEN SANDWICH**

**Buffalo Mozzarella, prosciutto, rocket and tomato and pesto salsa, drizzled with extra virgin olive oil, served on toasted focaccia – 699 Kcal**

*Perfect match with*

**MERLOT IGT TREVENEZIE** 175ml **£9.50**

**BOTTEGA BURGER** **£15.99**

**BOTTEGA BEEF BURGER**


**Beef burger, topped with a slice of pancetta, buffalo mozzarella, tomato chutney, mayonnaise and house garnish, served in focaccia. Served with lightly salted potato crisps – 1052 Kcal**

*Perfect match with*

**CABERNET SAUVIGNON IGT TREVENEZIE** 175ml **£9.00**

## 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**

**Served from 11am**

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# BOTTEGA

PROSECCO BAR & CAFFÈ

AIRPORT BAR  
OF THE YEAR



  @bottegapgold #bottegaprosecobar #bottegamoments

[www.bottegaspa.com](http://www.bottegaspa.com)