

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.

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

£3.59

BUTTER CROISSANT

Butter croissant served with butter and jam – 410 Kcal

Swap to honey – 422 Kcal

CORNETTO ALLE MANDORLE

£3.99

ALMOND CROISSANT

Almond croissant served with butter and jam – 437 Kcal

Swap to honey – 449 Kcal

GIRELLA ALL'UVETTA

£3.99

PAIN AUX RAISINS

Pain aux raisins served with butter and jam – 404 Kcal

Swap to honey – 416 Kcal

FAGOTTINO AL TRIPLO CIOCCOLATO

£4.59

TRIPLE CHOCOLATE CROISSANT

Triple chocolate pain au chocolat served with

butter and jam – 461 Kcal

Swap to honey – 473 Kcal

COLAZIONE - BREAKFAST



YOGURT CON CEREALI E FRUTTA

£6.99

BERRY AND GRANOLA YOGHURT

Crunchy granola, fresh berries, thick yoghurt,

toasted seeds and honey – 498 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

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

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 – 443 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC

£14.99

SPUMANTE BRUT 125ml



PROSCIUTTO PROSCIUTTO AND EGGS

£10.99

Scrambled eggs with prosciutto, rocket, chives and toasted focaccia – 399 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO

£10.99

VALDOBBIADENE PROSECCO SUPERIORE

DOCG SPUMANTE EXTRA DRY 125ml



SALMONE SALMON AND EGGS

£12.99

Scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia – 464 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ

£9.99

SPUMANTE BRUT 125ml



Available until 11am

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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 – 293 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** – 214 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 – 414 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** – 823 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 ROSÈ £9.99

SPUMANTE BRUT 125ml

Available from 11am

Adults need around 2000kcal per day

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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 – 690 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 – 806 Kcal

Perfect match with

SAUVIGNON IGT TRE VENEZIE 175ml £9.99

CONTORNI - SIDES

MISTA VERDE £3.99

MIXED LEAF SALAD – 58 Kcal

Available from 11am

Adults need around 2000kcal per day

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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 – 757 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 – 712 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' – 359 Kcal

DELIZIA AL CIOCCOLATO  **£6.99**

CHOCOLATE MOUSSE

Chocolate mousse enhanced with 'Bottega Chocolate Liqueur' – 452 Kcal

Available from 11am

Adults need around 2000kcal per day

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