

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



Drinks

CHOOSE YOUR PERFECT MATCH





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!

Sandro Bottega



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



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 £16.99 £19.99 £59.99



PINOT NERO Alc. 11,5%

Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)

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



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 | £9.99 | £12.49 | £35.99 |
| SAUVIGNON BLANC 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.

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RED WINES - VENETO

175ml 250ml Bottle

CABERNET SAUVIGNON IGT TREVENEZIE £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 TREVENEZIE £9.49 £11.99 £33.99

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

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

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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GRATIA
DOCC
AARV
BUNN
Distribuzione...

BOTTEGA

ACINO D'ORO

CHIANTI

DEI NOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CASA BOTTEGA
FONDATA NEL 1870



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 500ml - UK - 4.5% ABV | £5.99 |
| OLD MOUT 500ml - New Zealand - 4% ABV | £5.99 |

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BOTTEGA COCKTAILS



BOTTEGA MIMOSA

£10.99

Il Vino dei Poeti Prosecco DOC Brut,
orange juice, orange slice



BOTTEGA SPRITZ

£11.99

Limoncino Bottega, Il Vino dei Poeti Prosecco
DOC Brut, soda water, lemon slice, fresh mint



VENETIAN SPRITZ

£11.99

Bitter Bottega, Il Vino dei Poeti Prosecco DOC
Brut, soda water, orange slice



BOTTEGA BELLINI

£13.99

Il Vino dei Poeti Prosecco DOC Brut,
peach puree

INTERNATIONAL COCKTAILS

APEROL SPRITZ

£11.99

Il Vino dei Poeti Prosecco DOC Brut, Aperol, orange slice

GIN & TONIC

£11.99

Bacur Gin, Fever Tree Tonic, lemon slice, fresh mint leaves

ESPRESSO MARTINI

£11.99

Vodka, espresso, espresso liqueur

BLOODY MARY

£11.99

Vodka, tomato juice, Worcestershire sauce, Tabasco,
celery salt, black pepper, celery garnish

VIRGIN MARY – 84 Kcal

£8.49

Tomato juice, Worcestershire sauce, Tabasco, celery salt,
black pepper, celery garnish

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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

GREY GOOSE

KETEL ONE



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 DANIEL'S

JOHNNIE WALKER BLACK

GLENFIDDICH 12 YEARS OLD

RUM

BACARDI

BACARDI CARTA NEGRA

HAVANA CLUB 3 YEARS OLD

HAVANA CLUB 7 YEARS OLD

TEQUILA

CUERVO GOLD

COGNAC

COURVOISIER VSOP

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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 Gianduia 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 |
| FRESH ORANGE JUICE 97 kcal | £3.99 |

A SELECTION OF JUICES AVAILABLE

Please ask your server for details

| | |
|---|--------------|
| 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 an alternative milk £0.49

Proudly serving Segafredo Coffee

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TEA

| | |
|------------------------------------|--------------|
| ENGLISH BREAKFAST – 53 kcal | £3.19 |
|------------------------------------|--------------|

| | |
|----------------------------|--------------|
| EARL GREY – 53 kcal | £3.19 |
|----------------------------|--------------|

| | |
|---|--------------|
| A SELECTION OF HERBAL TEAS – 17 kcal | £3.19 |
|---|--------------|

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  @bottegold #bottegaprosecobar #bottegamoments

www.bottegaspa.com