BOTTEGA

Terrazza & Restaurant

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!

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 Telephone number: +39 0438 4067

PANINI E FOCACCE
SANDWICH OR FOCACCIA

PANINO CON SALMONE E GUACAMOLE **€14,50**
Pane ai cereali*, salmone affumicato*, guacamole*, caprino di latte vaccino, rucola.
SANDWICH WITH SALMON AND GUACAMOLE
Cereal bread*, smoked salmon*, guacamole*, fresh cheese, rocket.
Perfect Match with Il Vino dei Poeti Prosecco DOC Rosé Spumante Brut

PANINO CON PROSCIUTTO CRUDO E BUFALA **€14,00**
Pane ai cereali*, prosciutto crudo, mozzarella di bufala, lattughino.
SANDWICH WITH CURED HAM AND BUFFALO MOZZARELLA
Cereal bread*, cured ham, buffalo mozzarella, tomatoes, lettuce.
Perfect Match with Il Vino dei Poeti Prosecco DOC Spumante Brut

FOCACCIA CON MELANZANE, STRACCIATELLA E POMODORINI SECCHI (V) **€14,00**
Focaccia sandwich with eggplants, Stracciatella cheese and sundried cherry tomatoes
Perfect Match with Soave Classico DOC

FOCACCIA CON MORTADELLA IGP, STRACCIATELLA E GRANELLA DI PISTACCHIO **€14,00**
Focaccia sandwich with IGP Mortadella, stracciatella cheese and pistachio nibs
Perfect Match with Il Vino dei Poeti Conegliano Valdobbiadene Prosecco Superiore DOCG Spumante Extra Dry

BOTTEGA CLUB SANDWICH **€14,50**
Pane ai cereali*, Pollo*, pancetta*, insalata, Parmigiano Reggiano, pomodori, salsa Caesar, maionese.
BOTTEGA CLUB SANDWICH
Cereal bread*, chicken*, bacon*, salad, Parmigiano Reggiano Cheese, tomatoes, Caesar sauce, mayonnaise.
Perfect Match with Bottega Gold Prosecco DOC Spumante Brut

INSALATE - SALADS

SFIZIOSA (V) **€13,00**
Insalata mista, treccia di mozzarella fiordilatte, olive e pomodorini
SFIZIOSA SALAD
Mixed leaves, mozzarella fiordilatte braid with olives and cherry tomatoes
Perfect Match with Pinot Grigio Venezia DOC

CAPRESE (V) **€17,50**
Mozzarella di Bufala, rucola, pomodorini e pesto servita con stick di focaccia Romana*
CAPRESE SALAD
Buffalo mozzarella, rocket, cherry tomatoes and pesto served with Roman focaccia stick*
Perfect Match with Il Vino dei Poeti Prosecco DOC Spumante Brut

TAGLIERI ED ESPERIENZE
BOARDS AND EXPERIENCES

TAGLIERE DI SALUMI E FORMAGGI €21,00
Coppa piacentina IGP, salame Felino, Crudo San Daniele, ubriaco al Prosecco, formaggio di capra al fieno, formaggio Oro Verde, giardiniera, miele servito con stick di focaccia romana*
CURED MEATS AND CHEESE BOARD
Coppa Piacentina IGP, Felino salami, Crudo San Daniele, Prosecco cheese, goat's cheese with hay, Oro Verde cheese, giardiniera, honey served with Roman focaccia stick*
Perfect Match with Chianti Classico DOCG

TAGLIERE DI SALUMI MISTI €19,50
Coppa IGP Piacentina, mortadella al tartufo, lardo D'Arnad, salame felino, crudo San Daniele e giardiniera serviti con stick di focaccia Romana*
CURED MEATS
Coppa IGP Piacentina, truffle mortadella, D'Arnad lard, feline salami, raw San Daniele and giardiniera served with Roman focaccia sticks*giardiniera, truffle dressing, served with Roman focaccia stick*
Perfect Match with Sauvignon IGT Trevenezie

ESPERIENZA AL TARTUFO €18,50
Mortadella al tartufo, formaggio sottocenere al tartufo, stracciatella, giardiniera, condimento al tartufo, servito con stick di focaccia romana*
TRUFFLE EXPERIENCE
Truffle mortadella, truffle sottocenere cheese, stracciatella, giardiniera, truffle dressing, served with Roman focaccia stick*
Perfect Match with Sauvignon IGT Trevenezie

ESPERIENZA DI FORMAGGI (V) €18,00
Ubriaco al Prosecco, formaggio di capra al fieno, formaggio Oro Verde, formaggio sottocenere al tartufo, formaggio al Vermouth, miele servito con stick di focaccia romana*
CHEESE EXPERIENCE
Prosecco cheese, goat's cheese with hay, Oro Verde cheese, sottocenere cheese with truffle, cheese with Vermouth, honey served with Roman focaccia stick*
Perfect Match with Soave Classico DOC

ESPERIENZA AL VERMOUTH - 3 pezzi (V) €9,00
Formaggio erborinato di vacca. Incredibilmente cremoso, affinato nel vermouth e servito su mini cialda
VERMOUTH EXPERIENCE - 3 pcs
Blue cow cheese. Incredibly creamy, aged in Vermouth and served on toasted bread
Perfect Match with Valpolicella Classico DOC

DOLCI E CAFFE'
DESSERTS AND COFFEE

- Macedonia di frutta fresca / fresh fruit salad €7,50
- Tiramisù €8,00
- Panarea €8,00
- Delizia al limone €8,00
- Babà Sal De Riso €8,00

*Alimento congelato o surgelato all'origine / Frozen and deep-frozen at the origin food

ESPRESSO/LUNGO/MACCHIATO	€2,50
CAFFE' DECAFFEINATO	€2,60
CAPPUCCINO DECAFFEINATO	€3,20
AMERICANO MEDIO	€3,50
MAROCCHINO	€2,90
ORZO	€2,60
GINSENG	€2,60
CAPPUCCINO	€3,00
LATTE MACCHIATO	€3,00
BICCHIERE DI LATTE	€2,50
TEA	€3,00
CAPPUCCINO DI SOIA	€3,20
LATTE DI SOIA MACCHIATO	€3,20
BICCHIERE LATTE SOIA	€2,70

I NOSTRI VINI E LIQUORI
OUR WINES AND SPIRITS

	Calice/Glass	Bottiglia/Bottle
Bottega Gold Prosecco DOC Spumante Brut	€8,00	€40,00
Il Vino dei Poeti Prosecco DOC Spumante Brut	€6,00	€30,00
Il Vino dei Poeti Prosecco DOC Rosé Spumante Brut	€6,00	€30,00
Bottega Zero White - Zero Alcol	€6,00	€25,00

Pinot Grigio Venezia DOC	€6,00	€30,00
Sauvignon IGT Trevenezie	€7,00	€35,00
Soave Classico DOC	€8,00	€40,00

Valpolicella Classico DOC	€7,00	€35,00
Ripasso della Valpolicella DOC Superiore	€8,00	€40,00
Acino D'Oro Chianti Classico DOCG	€7,00	€35,00
Il Vino Degli Dei Amarone della Valpolicella DOCG	€12,00	€50,00

Limoncino Bottega	€6,00
Latte Macchiato Bottega	€6,00
Gianduia Bottega	€6,00
Bacur Gin	€8,00
Vermouth Rosso Bottega	€8,00
Alexander Colors Vodka	€8,00

I NOSTRI COCKTAILS
OUR COCKTAILS

BOTTEGA SPRITZ €9,00
Limoncino Bottega, Bottega Millesimato Spumante Brut, soda water

VENETIAN SPRITZ €9,00
Bitter Bottega, Bottega Millesimato Spumante Brut, soda water

GIN & TONIC €9,00
Bacur Gin, Fever Tree Tonic and lemon slice

NEGRONI €9,00
Bottega Gin Bacur, Bottega Vermouth Rosso, Bottega Bitter

AMERICANO €9,00
Bottega Vermouth Rosso, Bottega Bitter

BEVANDE
SOFT DRINKS

ACQUA NATURALE 75cl	€3,50
ACQUA FRIZZANTE 75cl	€3,50
BIBITE 50cl	€4,50
BIRRA PERONI 33cl	€6,00

COPERTO / SERVICE CHARGE €2,50

BOTTEGA

Terrazza & Restaurant

BOTTEGA
The perfect match
PROSECCO BAR

@bottegagold #bottegaproseccobar #bottegamoments

www.bottegaspa.com