

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Birmingham*



## Menu

CHOOSE YOUR PERFECT MATCH

ROME, MILAN, VENICE, BOLOGNA, NAPLES,  
DUBAI, PRAGUE, LONDON, BIRMINGHAM,  
ISTANBUL

# 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.

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### 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!

**Enjoy the experience!**

*Soundes 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



### CORNETTO AL BURRO **V** BUTTER CROISSANT

Butter croissant served with butter and jam - 410 Kcal  
Swap to honey

### GIRELLA ALL'UVETTA **V** PAIN AUX RAISINS

Pain aux raisins served with butter and jam - 404 Kcal  
Swap to honey

### CORNETTO ALLE MANDORLE **V** ALMOND CROISSANT

Almond croissant served with butter and jam - 437 Kcal  
Swap to honey

## COLAZIONE - BREAKFAST



### YOGURT CON CEREALI E FRUTTA **V** 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

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## LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

### VEGETARIANE **V** £12.49

#### VEGETARIAN EGGS

Free range scrambled eggs with rocket, chives, roasted and sundried tomatoes, cream cheese and toasted focaccia - 591 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30

SPUMANTE BRUT 125ml



### PROSCIUTTO £13.99

#### PROSCIUTTO AND EGGS

Free range scrambled eggs with prosciutto, rocket, chives and toasted focaccia - 546 Kcal

Perfect match with

IL VINO DEI POETI CONEGLIANO £11.30

VALDOBBIADENE PROSECCO SUPERIORE DOCG

SPUMANTE EXTRA DRY 125ml



### SALMONE £14.99

#### SALMON AND EGGS

Free range scrambled eggs with Scottish smoked salmon, capers, chives, rocket and toasted focaccia - 611 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÈ £10.30

SPUMANTE BRUT 125ml

### AVOCADO **V** £13.99

#### SMASHED AVOCADO AND POACHED EGGS

Homemade smashed avocado, two free range poached eggs, rocket, chilli flakes on toasted focaccia - 683 kcal

Perfect match with

IL VINO DEI POETI PROSECCO £12.20

BIOLOGICO DOC EXTRA DRY 125ml

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## LA NOSTRA COLAZIONE SALATA OUR SAVOURY BREAKFAST



### COLAZIONE INGLESE ALL'ITALIANA £13,99 FULL ITALIAN STYLE BREAKFAST

Cumberland ring sausage, two rashers of streaky bacon, free range poached egg, cherry tomatoes, roast mushroom and spiced breakfast beans, served with focaccia - 1413 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30  
SPUMANTE BRUT 125ml

### GRAN COLAZIONE INGLESE ALL'ITALIANA £15.59 ULTIMATE ITALIAN STYLE BREAKFAST

Cumberland ring sausage, four rashers of streaky bacon, two free range poached eggs, cherry tomatoes, roast mushroom and spiced breakfast beans, served with toasted focaccia - 1802 Kcal

Perfect match with

BOTTEGA GOLD PROSECCO DOC £16.30  
SPUMANTE BRUT 125ml

### FOCACCIA CON BACON £8.99 STREAKY BACON FOCACCIA SANDWICH

Streaky bacon in focaccia, served with tomato chutney and side salad - 575 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml £10.40

### FOCACCIA CON SALSICCIA £8.99 SAUSAGE FOCACCIA SANDWICH

Cumberland ring sausage in focaccia, served with tomato chutney and side salad - 1275 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.50  
SPUMANTE BRUT 125ml

Available until 11am

## CICCHETTI - SMALL PLATES APERITIF SNACKS



### OLIVE DI NOCELLARA PB £4.99

NOCELLARA OLIVES - 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC £9.50  
SPUMANTE BRUT 125ml

## TAGLIERI - BOARDS



### TAGLIERE DI AFFETTATI £14.99 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 £10.90

### TAGLIERE DI FORMAGGI £14.99 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 £12.40

### TAGLIERE DI SALMONE SCOZZESE £14.99 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 £10.30  
ROSÈ SPUMANTE BRUT 125ml

Served from 11am

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## INSALATE E PIATTI FREDDI SALADS AND COLD DISHES



**CAPRESE CON BUFALA** V **£14.99**  
**CAPRESE SALAD**

Buffalo Mozzarella, vine tomatoes and fresh basil served with extra virgin olive oil - 506 Kcal

+ focaccia - 155 Kcal **£3.00**  
+ prosciutto - 76 Kcal **£3.00**

Perfect match with  
**PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml** **£10.90**

**MEDITERRANEA** **£13.99**  
**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 **£3.00**  
+ prosciutto - 76 Kcal **£3.00**

Perfect match with  
**PINOT GRIGIO VENEZIA DOC 175ml** **£10.40**

**PRIMAVERA** **£13.99**  
**PRIMAVERA SALAD**

Fennel, capers, orange, salmon - 392 Kcal

Perfect match with  
**IL VINO DEI POETI PROSECCO DOC ROSÉ SPUMANTE BRUT 125ml** **£10.30**

**VALTELLINA** **£14.49**  
**VALTELLINA SALAD**

Beef bresaola, Parmigiano Reggiano cheese, rocket - 265 Kcal

Perfect match with  
**MERLOT IGT TREVENEZIE 175ml** **£10.40**

**VENEZIANA** PB **£13.99**  
**VENEZIANA SALAD**

Artichoke, cherry tomatoes, rocket, spinach, basil - 381 Kcal

Perfect match with  
**IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT 125ml** **£9.50**

## CONTORNI - SIDES

**MISTA VERDE CON DATTERINI** PB **£4.99**  
**MIXED LEAF AND PLUM TOMATO SALAD** - 58 Kcal

Served from 11am

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## FOCACCE FOCACCIA SANDWICHES



**FOCACCIA VEGETARIANA** V **£12.99**  
**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 757

Perfect match with  
**IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY 125ml** **£12.20**

**FOCACCIA CON PROSCIUTTO E BUFALA** **£14.99**  
**PROSCIUTTO FOCACCIA OPEN SANDWICH**

Buffalo Mozzarella, prosciutto, rocket and tomato and pesto salsa, drizzled with extra virgin olive oil, served on toasted focaccia - 712 Kcal

Perfect match with  
**MERLOT IGT TREVENEZIE 175ml** **£10.40**

**BOTTEGA BURGER** **£15.99**  
**BOTTEGA BEEF BURGER**

Beef burger, topped with a slice of streaky bacon, buffalo mozzarella, tomato chutney, mayonnaise and house garnish, served in focaccia. Served with lightly salted potato crisps - 1111 Kcal

Perfect match with  
**CABERNET SAUVIGNON IGT TREVENEZIE 175ml** **£9.90**

## DESSERT



**DELIZIA AL TIRAMISÙ** V **£7.99**  
**TIRAMISÙ MOUSSE**

Classic Italian dessert enhanced with 'Bottega Chocolate Liqueur' - 469 Kcal

**DELIZIA AL CIOCCOLATO** V **£7.99**  
**CHOCOLATE MOUSSE**

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

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# BOTTEGA

The perfect match

PROSECCO BAR



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PROSECCO BAR & CAFFÈ

*Birmingham*



## Drinks

---

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ROME, MILAN, VENICE, BOLOGNA, NAPLES,  
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## PROSECCO

125ml 175ml BTL

### IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT

9.50 12.30 34.00

GLERA Alc. 11%

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

11.30 14.50 41.00

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

16.30 21.00 58.00

GLERA Alc. 11%

Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach

### IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY



12.20 14.50 41.00

GLERA Alc. 11%

Elegantly floral and fruity, with hints of ripe apple

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## PROSECCO ROSÈ

### IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT

10.30 13.30 37.00

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



PINOT NERO Alc. 11.5%

- - 67.00

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

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

Adults need around 2000kcal per day

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## WHITE WINES - VENETO

|                                                                                                                                                                    | 175ml | 250ml | BTL   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|
| <b>PINOT GRIGIO VENEZIA DOC</b><br>PINOT GRIGIO Alc. 12%<br>Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach                  | 10.40 | 13.00 | 36.00 |
| <b>SAUVIGNON IGT TREVENEZIE</b><br>SAUVIGNON BLANC Alc. 12%<br>Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot              | 10.90 | 14.00 | 38.00 |
| <b>SOAVE CLASSICO DOC</b><br>GARGANEGA Alc. 12.5%<br>Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage | 11.40 | 14.50 | 40.00 |



## ROSÈ WINES - VENETO

|                                                                                                                                  | 175ml | 250ml | BTL   |
|----------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|
| <b>PINOT GRIGIO ROSÈ DOC DELLE VENEZIE</b><br>PINOT GRIGIO Alc. 12%<br>Dry with balanced acidity and mineral notes in the finish | 10.90 | 14.00 | 38.00 |

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

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## RED WINES - VENETO

|                                                                                                                                                                                                                                     | 175ml | 250ml | BTL   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|
| <b>CABERNET SAUVIGNON IGT TREVENEZIE</b><br>CABERNET SAUVIGNON Alc. 12%<br>Vinous and slightly herbaceous (tomato leaf and green pepper), with notes of red berries (raspberry and ripe blackberry), delicately spicy in the finish | 9.90  | 12.50 | 34.00 |
| <b>MERLOT IGT TREVENEZIE</b><br>MERLOT Alc. 12.5%<br>Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme                                                                              | 10.40 | 13.00 | 36.00 |
| <b>VALPOLICELLA CLASSICO DOC</b><br>CORVINA, CORVINONE, RONDINELLA Alc. 12.5%<br>Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes                                                                  | 12.40 | 14.50 | 40.00 |



## RED WINES - TOSCANA

|                                                                                                                                                                       | 175ml | 250ml | BTL   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|-------|
| <b>ACINO D'ORO CHIANTI CLASSICO DOCG</b><br>SANGIOVESE, CABERNET, MERLOT Alc. 12.5%<br>Characteristic, complex, with notes of ripe black berries and a good structure | 10.90 | 14.00 | 38.00 |

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

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## BEER & CIDER

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>BIRRA MORETTI</b><br>Draught Pint - Italy - 4.6% ABV                      | 7.59 |
| <b>SOL</b><br>330ml - Mexico - 4.2% ABV                                      | 6.50 |
| <b>BIRRA MESSINA</b><br>330ml - Sicilian - 4.7% ABV                          | 6.50 |
| <b>BIRRA MORETTI</b><br>330ml - Italy - 4.6% ABV                             | 6.50 |
| <b>PERONI NASTRO AZZURRO</b><br>330ml - Italy - 5.0% ABV                     | 6.50 |
| <b>PERONI NASTRO AZZURRO 0.0%</b><br>330ml - Italy - 0.0% ABV                | 5.00 |
| <b>BULMERS ORIGINAL</b><br>500ml - UK - 4.5% ABV                             | 6.50 |
| <b>OLD MOUT CIDER BERRIES &amp; CHERRIES</b><br>500ml - New Zealand - 4% ABV | 6.50 |

Adults need around 2000kcal per day

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## BOTTEGA COCKTAILS



**BOTTEGA SPRITZ** 12.49  
Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



**VENETIAN SPRITZ** 12.49  
Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water



**BOTTEGA BELLINI** 12.49 14.49  
Il Vino dei Poeti Prosecco DOC Brut, peach juice



**BOTTEGA MIMOSA** 12.49 14.49  
Il Vino dei Poeti Prosecco DOC Brut, orange juice

## INTERNATIONAL COCKTAILS

**APEROL SPRITZ** 12.49  
Il Vino dei Poeti Prosecco DOC Brut, Aperol

**GIN & TONIC** 12.49  
Bacur Gin, Fever Tree Tonic and lemon slice

**ESPRESSO MARTINI** 12.99  
Vodka, espresso and espresso liqueur

**BLOODY MARY** 12.99  
Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

**VIRGIN MARY** - 84 Kcal 8.99  
Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

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## BOTTEGA GIN

DISTILLED DRY  
**GIN**  
BACUR

### BOTTEGA GIN BACUR

Smooth and balanced, with scents of juniper, lemon zest and sage

TANQUERAY

BOMBAY SAPPHIRE

HENDRICK'S

## GRAPPA



### ALEXANDER GRAPPA PROSECCO

Pleasant, powerful, vigorous and elegant, with prevalent hints of apple



### ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO

Intense with aromas of dried fruit, vanilla and spices

## WHISKEY

JAMESON

JACK DANIELS

JOHNNY WALKER BLACK

GLENFIDDICH 12 YEAR OLD

## VODKA

KETEL ONE

GREY GOOSE

## RUM

BACARDI

HAVANA CLUB 3 YEAR OLD

BACARDI CARTA NEGRA

HAVANA CLUB 7 YEAR OLD

Adults need around 2000kcal per day

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## TEQUILA

CUERVO GOLD

## COGNAC/BRANDY

COURVOISIER VSOP

## INTERNATIONAL LIQUEURS

APEROL

SAMBUCA

KAHLUA

MALIBU

JAGERMEISTER

SOUTHERN COMFORT



## BOTTEGA 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 Gianduaia chocolate

Our standard pour is 50ml. 25ml measures also available.

Adults need around 2000kcal per day

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## COFFEE

|                                        |      |
|----------------------------------------|------|
| ESPRESSO - Kcal 23                     | 3.29 |
| DOUBLE ESPRESSO - Kcal 29              | 3.89 |
| DECAF ESPRESSO - Kcal 22               | 3.29 |
| DECAF DOUBLE ESPRESSO - Kcal 27        | 3.89 |
| ESPRESSO MACCHIATO - Kcal 37           | 3.49 |
| DOUBLE ESPRESSO MACCHIATO - Kcal 43    | 3.99 |
| AMERICANO - Kcal 41                    | 3.99 |
| LATTE - Kcal 121                       | 4.29 |
| CAPPUCCINO - Kcal 103                  | 4.29 |
| FLAT WHITE - Kcal 124                  | 4.29 |
| MOCHA - Kcal 165                       | 4.29 |
| HOT CHOCOLATE - Kcal 163               | 4.29 |
| EXTRA SHOT - Kcal 6                    | 0.60 |
| DECAF EXTRA SHOT - Kcal 6              | 0.60 |
| Add caramel, hazelnut or vanilla syrup | 0.50 |
| Switch to oat or soya milk             | 0.50 |

All of our hot drinks are served with an amaretto biscuit  
Proudly serving Segafredo Coffee



## TEA

|                             |      |
|-----------------------------|------|
| ENGLISH BREAKFAST - Kcal 69 | 3.29 |
| EARL GREY - Kcal 69         | 3.29 |
| CHAMOMILE - Kcal 17         | 3.29 |
| PEPPERMINT - Kcal 17        | 3.29 |
| GINGER - Kcal 17            | 3.29 |

All of our hot drinks are served with an amaretto biscuit

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## SOFT DRINKS

|                                                                  |             |
|------------------------------------------------------------------|-------------|
| <b>STILL WATER</b><br>350ml                                      | <b>2.99</b> |
| <b>STILL WATER</b><br>750ml                                      | <b>4.99</b> |
| <b>SPARKLING WATER</b><br>350ml                                  | <b>2.99</b> |
| <b>SPARKLING WATER</b><br>750ml                                  | <b>4.99</b> |
| <b>SAN PELLEGRINO SPARKLING WATER</b><br>500ml                   | <b>3.29</b> |
| <b>SAN PELLEGRINO ARANCIATA</b><br>330ml                         | <b>3.99</b> |
| <b>SAN PELLEGRINO LIMONATA</b><br>330ml                          | <b>3.99</b> |
| <b>COCA-COLA</b><br>330ml                                        | <b>3.99</b> |
| <b>DIET COKE</b><br>330ml                                        | <b>3.89</b> |
| <b>COKE ZERO</b><br>330ml                                        | <b>3.89</b> |
| <b>APPLE JUICE</b> - Kcal 129<br>10oz                            | <b>3.99</b> |
| <b>FRESH ORANGE JUICE</b> - Kcal 97<br>10oz                      | <b>3.50</b> |
| <b>TOMATO JUICE</b> - Kcal 48<br>10oz                            | <b>3.99</b> |
| <b>PINEAPPLE JUICE</b> - Kcal 140<br>10oz                        | <b>3.99</b> |
| <b>CRANBERRY JUICE</b> - Kcal 51<br>10oz                         | <b>3.99</b> |
| <b>SANTA ARANCIA ORANGE</b><br>250ml                             | <b>3.99</b> |
| <b>SANTA MELA APPLE</b><br>250ml                                 | <b>3.99</b> |
| <b>FEVER-TREE REFRESHINGLY LIGHT INDIAN TONIC WATER</b><br>200ml | <b>3.99</b> |

|                                                       |             |
|-------------------------------------------------------|-------------|
| <b>FEVER-TREE GINGER BEER</b><br>200ml                | <b>3.99</b> |
| <b>FEVER-TREE AROMATIC TONIC WATER</b><br>200ml       | <b>3.99</b> |
| <b>FEVER-TREE ELDERFLOWER TONIC WATER</b><br>200ml    | <b>3.99</b> |
| <b>FEVER-TREE SPICED ORANGE GINGER ALE</b><br>200ml   | <b>3.99</b> |
| <b>FEVER-TREE PREMIUM INDIAN TONIC WATER</b><br>200ml | <b>3.99</b> |
| <b>FEVER-TREE MEDITERRANEAN TONIC WATER</b><br>200ml  | <b>3.99</b> |

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# BOTTEGA

The perfect match  
PROSECCO BAR



  @bottegaspa #bottegaprosecobar #bottegamoments

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