

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



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.

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 of a cruise ship in Scandinavia and since then a number of stunning locations welcome you around the world!

Enjoy the experience!

Soundo 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 VEGETARIAN £4.29
BUTTER CROISSANT
Butter croissant served with butter and jam - 411 Kcal
Swap to honey

CORNETTO ALLE MANDORLE VEGETARIAN £4.59
ALMOND CROISSANT
Almond croissant served with butter and jam - 437 Kcal
Swap to honey

GIRELLA ALL'UVETTA VEGETARIAN £4.29
PAIN AUX RAISINS
Pain aux raisins served with butter and jam - 404 Kcal
Swap to honey

FAGOTTINO AL TRIPLO CIOCCOLATO VEGETARIAN £4.59
PAIN AU CHOCOLATE
Triple chocolate pain au chocolat served with
butter and jam - 468 Kcal
Swap to honey

COLAZIONE - BREAKFAST



YOGURT CON CEREALI E FRUTTA VEGETARIAN £7.99
BERRY AND GRANOLA YOGHURT
Crunchy granola, fresh berries, thick yoghurt,
toasted seeds and honey - 498 Kcal

FRUTTA FRESCA DI STAGIONE PLANT-BASED £7.99
FRUIT SALAD
Seasonal fruits with toasted seeds - 82 Kcal

Available until 12pm

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.

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LE NOSTRE UOVA STRAPAZZATE
OUR SCRAMBLED EGGS

VEGETARIANE VEGETARIAN £12.49
VEGETARIAN EGGS
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
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
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

Available until 12pm

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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

PEPERONCINI RIPIENI **V** £4.99
STUFFED PEPPERS

Baby roasted peppers stuffed with cream cheese,
served with focaccia – 274 Kcal

Perfect match with
CABERNET SAUVIGNON IGT £9.50
TREVENETIE 175ml

PROSCIUTTO E GRISSINI £5.49
GRISSINI WRAPPED IN PROSCIUTTO – 292 Kcal

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

CROSTINI



FOCACCIA CON BUFALA **V** £4.99
FOCACCIA WITH BUFFALO MOZZARELLA – 252 Kcal

Perfect match with
IL VINO DEI POETI PROSECCO BIOLOGICO £11.30
DOC EXTRA DRY 125ml

FOCACCIA CON PESTO E POMODORINI **V** £4.99
FOCACCIA WITH CHERRY TOMATO

Focaccia with a tomato and pesto salsa and baby
vine tomato – 215 Kcal

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

FOCACCIA CON SALMONE E CAPPERI £5.99
FOCACCIA WITH SMOKED SALMON

Focaccia with Scottish smoked salmon
and capers – 184 Kcal

Perfect match with
PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml £10.50

Available from 12pm

Adults need around 2000kcal per day

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FOCACCIA CON PROSCIUTTO E OLIVE £5.99

FOCACCIA WITH PROSCIUTTO AND OLIVES – 209 Kcal

Perfect match with
IL VINO DEI POETI CONEGLIANO £11.30
VALDOBBIADENE PROSECCO SUPERIORE
DOCG SPUMANTE EXTRA DRY 125ml

TRIS DI CROSTINI - CROSTINI TRIO £7.99

Crostini trio - one of each – 415 Kcal

Focaccia with smoked salmon and capers

Focaccia with prosciutto and olives

Focaccia with a tomato and pesto salsa

and baby vine tomato **V**

Perfect match with
BOTTEGA GOLD PROSECCO DOC £16.30
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 £10.50

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 – 817 Kcal

Perfect match with
VALPOLICELLA CLASSICO DOC 175ml £11.30

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 ROSÉ £10.30
SPUMANTE BRUT 125ml

Available from 12pm

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INSALATE E PIATTI FREDDI SALADS AND COLD DISHES



CAPRESE CON BUFALA 🌱 **£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 **£2.00**

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml **£10.50**

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 **£2.00**

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml **£10.00**

SICILIANA **£13.99**

SICILIANA SALAD

Fennel, capers, orange, salmon – 394 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC ROSÉ **£10.30**

SPUMANTE BRUT 125ml

VALTELLINA **£14.49**

VALTELLINA SALAD

Beef bresaola, Parmigiano, rocket – 265 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml **£10.00**

VENEZIANA 🌱 **£13.99**

VENEZIANA SALAD

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

Perfect match with

IL VINO DEI POETI PROSECCO DOC **£9.50**

SPUMANTE BRUT 125ml

CONTORNI - SIDES

MISTA VERDE 🌱 **£4.49**

MIXED LEAF SALAD – 58 Kcal

Available from 12pm

Adults need around 2000kcal per day

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FOCACCE FOCACCIA SANDWICHES



FOCACCIA CON BUFALA 🌱 **£12.99**

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 **£11.30**

FOCACCIA CON PROSCIUTTO E BUFALA **£14.99**

PROSCIUTTO FOCACCIA SANDWICH

Buffalo Mozzarella, prosciutto, rocket and tomato & pesto salsa on toasted focaccia – 712 Kcal

Perfect match with

MERLOT IGT TREVENEZIE 175ml **£10.00**

DESSERT



DELIZIA AL TIRAMISÙ 🌱 **£7.99**

TIRAMISÙ MOUSSE

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

DELIZIA AL CIOCCOLATO 🌱 **£7.99**

CHOCOLATE MOUSSE

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

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BOTTEGA

The perfect match
PROSECCO BAR



[f](#) [@](#) @bottegaprosecobar #bottegaprosecobar #bottegamoments

www.bottegaspa.com

08022024

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



Drinks

CHOOSE YOUR PERFECT MATCH

ROME, MILAN, VENICE, BOLOGNA, NAPLES,
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PROSECCO

	125ml	175ml	Bottle
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	11.30	14.50	40.00
GLERA Alc. 11% Elegantly floral and fruity, with hints of ripe apple			



PROSECCO ROSÈ

IL VINO DEI POETI PROSECCO DOC ROSE 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	-	-	65.00
PINOT NERO Alc. 11.5% Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)			



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WHITE WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO VENEZIA DOC	10.00	12.50	36.00
PINOT GRIGIO Alc. 12% Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach			

SAUVIGNON IGT TREVENEZIE	10.50	13.50	38.00
SAUVIGNON BLANC Alc. 12% Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot			

SOAVE CLASSICO DOC	11.30	14.00	40.00
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 ROSÈ DOC DELLE VENEZIE	10.50	13.50	38.00
PINOT GRIGIO Alc. 12% Dry with balanced acidity and mineral notes in the finish			

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RED WINES - VENETO

175ml 250ml BTL

CABERNET SAUVIGNON IGT TREVEZEZIE

9.50 12.00 34.00

CABERNET SAUVIGNON Alc. 12%

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 TREVEZEZIE

10.00 12.50 36.00

MERLOT Alc. 12.5%

Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme

VALPOLICELLA CLASSICO DOC

11.30 14.00 40.00

CORVINA, CORVINONE, RONDINELLA Alc. 12.5%

Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes



RED WINES - TOSCANA

175ml 250ml BTL

ACINO D'ORO CHIANTI CLASSICO DOCG

10.50 13.50 38.00

SANGIOVESE, CABERNET, MERLOT Alc. 12.5%



Characteristic, complex, with notes of ripe black berries and a good structure

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BEER & CIDER



BIRRA MORETTI Draught Pint - Italy - 4.6% ABV	7.00
SOL 330ml - Mexico - 4.2% ABV	6.50
BIRRA MESSINA 330ml - Sicilian - 4.7% ABV	6.50
BIRRA MORETTI 330ml - Italy - 4.6% ABV	6.50
PERONI NASTRO AZZURRO 330ml - Italy - 5.0% ABV	6.50
PERONI NASTRO AZZURRO 0.0% 330ml - Italy - 0.0% ABV	5.00
BULMERS ORIGINAL 500ml - UK - 4.5% ABV	6.50
OLD MOUT CIDER BERRIES & CHERRIES 500ml - New Zealand- 4% ABV	6.50



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* Ingredients & Allergen information

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BOTTEGA COCKTAILS

	BOTTEGA SPRITZ Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water	12.49
	VENETIAN SPRITZ Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda water	12.49
	BOTTEGA BELLINI Il Vino dei Poeti Prosecco DOC Brut, peach juice	12.49
	BOTTEGA MIMOSA Il Vino dei Poeti Prosecco DOC Brut, orange juice	<div>125 ml 175ml</div> <div>12.49 14.49</div>



INTERNATIONAL COCKTAILS

APEROL SPRITZ Il Vino dei Poeti Prosecco DOC Brut, Aperol	12.49
GIN & TONIC Bacur Gin, Fever Tree Tonic and lemon slice	12.49
ESPRESSO MARTINI Vodka, espresso and espresso liqueur	12.99
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	12.99
VIRGIN MARY – 84 Kcal Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	8.99

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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

MALFY BLOOD ORANGE

WHITLEY NEILL RHUBARB & GINGER

WHISKEY

JAMESON

JACK DANIEL'S

JOHNNIE WALKER BLACK

GLENFIDDICH 12 YEARS OLD

RUM

BACARDI

HAVANA CLUB 3 YEARS OLD

BACARDI CARTA NEGRA

HAVANA CLUB 7 YEAR OLD

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TEQUILA

CUERVO GOLD

COGNAC

COURVOISIER VSOP



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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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 - Kcal 38 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



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SOFT DRINKS

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

FEVER-TREE AROMATIC TONIC WATER	3.99
200ml	
FEVER-TREE ELDERFLOWER TONIC WATER	3.99
200ml	
FEVER-TREE SPICED ORANGE GINGER ALE	3.99
200ml	
FEVER-TREE PREMIUM INDIAN TONIC WATER	3.99
200ml	
FEVER-TREE MEDITERRANEAN TONIC WATER	3.99
200ml	

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The perfect match

BOTTEGA

PROSECCO BAR



  @bottegaprosecobar #bottegaprosecobar #bottegamoments

www.bottegaspa.com