

# BOTTEGA

*Terrazza & Restaurant*



## Menu

CHOOSE YOUR PERFECT MATCH

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

# 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!

*Ca' d'oro 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

## I CICCHETTI - CROSTINI



I CICCHETTI - CROSTINI €3,00

2 CICCHETTI ABBINATI A CALICE DI VINO\*\* €11,00  
2 CROSTINI PAIRED WITH GLASS OF WINE\*\*

2 CICCHETTI ABBINATI A COCKTAIL €13,00  
2 CROSTINI PAIRED WITH COCKTAIL

- con Gorgonzola DOP e noci – with PDO Gorgonzola cheese and nuts
- con Lardo d'Arnad, noci e miele – with Lard d'Arnad, nuts and honey
- con Prosciutto di San Daniele DOP e Mozzarella di Bufala – with PDO San Daniele ham and buffalo mozzarella
- con Melanzana\* grigliata, pomodorini e pesto di basilico – with grilled eggplant\*, cherry tomatoes and basil pesto

## PRIMI PIATTI - COLD DISHES

ROAST-BEEF €16,00  
Roast-beef served with Parmesan cheese flakes, rocket, all served with Roman focaccia bread stick.

INSALATA DI ORZO E SALMONE\* €13,00  
Barley salad with smoked salmon\*

RISO VENERE CON VERDURE SALTATE €13,00  
Venere rice salad with sautéed vegetables

## TAGLIERI - BOARDS



TAGLIERE DI SALUMI €18,00

Coppa Piacentina DOP, Mortadella al tartufo, Lardo d'Arnad DOP, Salame Felino, Prosciutto di San Daniele DOP e giardiniera sott'aceto, il tutto servito con stick di focaccia Romana\*

### CURED MEATS BOARD

PDO Coppa Piacentina, truffle mortadella, PDO Lard d'Arnad, Felino salami, PDO San Daniele cured ham, pickled vegetables, all served with Roman focaccia bread\* stick

TAGLIERE DI FORMAGGI €18,00

Ubriaco al Prosecco, formaggio di capra al fieno, formaggio oro verde, giardiniera sott'aceto e miele, il tutto servito con stick di focaccia Romana\*

### CHEESE BOARD

Ubriaco cheese, goat cheese, "Green gold" cheese, pickled vegetables and honey, all served with Roman focaccia bread\* stick

TAGLIERE DI SALUMI E FORMAGGI €18,00

Coppa Piacentina DOP, Salame Felino, Prosciutto di San Daniele DOP, ubriaco al Prosecco, formaggio di capra al fieno, formaggio oro verde, giardiniera sott'aceto e miele, il tutto servito con stick di focaccia Romana\*

### CURED MEATS AND CHEESE BOARD

PDO Coppa Piacentina, Felino salami, San Daniele cured ham, Ubriaco cheese, goat cheese, pickled vegetables and honey, all served with Roman focaccia bread\* stick.

\*Alimento congelato o surgelato all'origine / Frozen and deep-frozen at the origin food  
\*\* Il Vino Degli Dei Amarone Della Valpolicella DOP e il Bottega Gold Prosecco DOC Spumante Brut non sono inclusi nell'offerta/ are not included in the promotion

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

## PANINI – SANDWICHES



### **BOTTEGA CLUB SANDWICH** €9,00

Pane\* ai cereali, pollo\* grigliato, bacon\*, insalata, Parmigiano Reggiano DOP, pomodori, salsa Caesar, maionese  
Multigrain bread\*, grilled chicken\*, bacon\*, salad, PDO Parmesan cheese, tomatoes, Caesar sauce and mayonnaise

### **FOCACCIA CON MELANZANE E STRACCIATELLA** €9,00

Focaccia Romana\*, melanzana\* grigliata, stracciatella, pomodorini secchi  
Romain focaccia bread\*, grilled eggplant\*, stracciatella, sun-dried cherry tomatoes

### **PANINO AL SALMONE\*** €9,50

Pane ai cereali\*, salmone affumicato\*, guacamole\*, caprino di latte vaccino, rucola  
Multigrain bread\*, smoked salmon\*, guacamole, goat cheese, rocket

### **PANINO CRUDO E BUFALA** €9,00

Pane ai cereali\*, Prosciutto di San Daniele DOP, Mozzarella di Bufala, pomodoro  
Multigrain bread\*, PDO San Daniele cured ham, buffalo mozzarella, tomato

## INSALATE – SALADS



### **BOTTEGA CAESAR SALAD** €14,00

Lattuga, pollo\* grigliato, scaglie di Parmigiano Reggiano DOP, salsa Caesar  
Lattuce, grilled chicken\*, Parmesan cheese flakes, Caesar sauce

### **INSALATA MEDITERRANEA** €14,00

Insalata mista, rucola, mozzarella Fiordilatte, olive leccine, pomodorini  
Salad, rocket, Fiordilatte mozzarella, leccine olives and cherry tomatoes

## CORNETTI E DOLCI CROISSANTS AND DESSERTS



**CROISSANT\* VUOTO / PLAIN CROISSANT\*** €2,00

**CROISSANT\* FARCITO / CROISSANT\* WITH JAM** €2,10

**CROISSANT\* SPECIALE / SPECIAL CROISSANT\*** €2,50

**MACEDONIA DI FRUTTA FRESCA / FRESH FRUIT SALAD** €5,00



**TIRAMISÙ\*** €5,00

**BABÀ\* SAL DE RISO** €5,00

**TORTA\* PANAREA / PANAREA CAKE\*** €5,00

## I NOSTRI VINI OUR WINES



Calice/Glass    Bottiglia/Bottle  
    

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT	€8,00	€40,00
BOTTEGA ROSE GOLD SPUMANTE ROSE' BRUT	€8,00	€40,00
PROSECCO DOC SPUMANTE BRUT	€6,00	€30,00
PROSECCO DOC ROSÉ SPUMANTE BRUT	€7,00	€30,00
CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY	€7,00	€35,00



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
CHIANTI CLASSICO DOCG	€8,00	€40,00
AMARONE DELLA VALPOLICELLA DOCG	€12,00	€50,00

## 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

## COFFEE & TEA

CAFFÈ	€1,50
CAFFÈ DECAFFEINATO	€1,70
CAPPUCCINO	€2,30
CAPPUCCINO DECAFFEINATO	€2,50
LATTE MACCHIATO	€2,30
LATTE	€1,50
CAFFÈ GINSENG	€1,60
CAPPUCCINO GINSENG	€2,00
CAFFÈ D'ORZO	€1,60
CAPPUCCINO D'ORZO	€2,00
MAROCCHINO	€1,70
CAPPUCCINO DI SOIA	€2,50
LATTE DI SOIA MACCHIATO	€2,50
BICCHIERE DI LATTE DI SOIA	€1,70
TEA/CAMOMILLA	€3,00

## BEVANDE – SOFT DRINKS



ACQUA NATURALE/FRIZZANTE 75CL	€2,50
ACQUA FRIZZANTE SAN PELLEGRINO 75CL	€2,50
SUCCHI DI FRUTTA	€4,00
BIBITE 50CL	€4,00
BIRRA PERONI 33CL	€5,00

"Please be advised that some of our menu items may contain nuts, seeds, milk, eggs, and other known allergens. We recognise the serious risks posed by severe allergies and are committed to your safety. If you have any food allergy, please consult with the restaurant manager prior to ordering for further advice and to discuss any necessary precautions and meal adjustments that can be made."

# BOTTEGA

*Terrazza & Restaurant*

The perfect match  
**BOTTEGA**  
PROSECCO BAR

  @bottegold #bottegaprosecobar #bottegamoments

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