

BOTTEGA

PROSECCO BAR & CAFFÈ

Birmingham



Drinks

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!

Guido 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



PROSECCO				
	125ml	175ml	BTL	
IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT GLERA Alc. 11% Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity	9.50	12.30	34.00	
IL VINO DEI POETI CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY GLERA Alc. 11.5% Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia	11.30	14.50	41.00	
BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT GLERA Alc. 11% Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach	16.30	21.00	58.00	
IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY GLERA Alc. 11% Elegantly floral and fruity, with hints of ripe apple	 12.20	14.50	41.00	
PROSECCO ROSÈ				

ROSÈ SPARKLING WINE				
BOTTEGA ROSE GOLD PINOT NERO Alc. 11.5% Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)		-	-	67.00
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
PINOT GRIGIO VENEZIA DOC	10.40	13.00	36.00
PINOT GRIGIO Alc. 12%			
Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach			
SAUVIGNON IGT TREVENEZIE	10.90	14.00	38.00
SAUVIGNON BLANC Alc. 12%			
Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot			
SOAVE CLASSICO DOC	11.40	14.50	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			
	175ml	250ml	BTL
PINOT GRIGIO ROSÈ DOC DELLE VENEZIE	10.90	14.00	38.00
PINOT GRIGIO Alc. 12%			
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	BTL
CABERNET SAUVIGNON IGT TREVENEZIE	9.90	12.50	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 TREVENEZIE	10.40	13.00	36.00
MERLOT Alc. 12.5%			
Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme			
VALPOLICELLA CLASSICO DOC	12.40	14.50	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	10.90	14.00	38.00
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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BEER & CIDER

BIRRA MORETTI Draught Pint - Italy - 4.6% ABV	7.59
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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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 14.49
Il Vino dei Poeti Prosecco DOC Brut, peach juice



BOTTEGA MIMOSA 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
AQVA DI VITA

ALEXANDER GRAPPA PROSECCO

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

ALEXANDER
AQVA DI VITA

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





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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 Gianduia chocolate

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

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



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
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SOFT DRINKS			
STILL WATER	2.99	FEVER-TREE GINGER BEER	3.99
350ml		200ml	
STILL WATER	4.99	FEVER-TREE AROMATIC TONIC WATER	3.99
750ml		200ml	
SPARKLING WATER	2.99	FEVER-TREE ELDERFLOWER TONIC WATER	3.99
350ml		200ml	
SPARKLING WATER	4.99	FEVER-TREE SPICED ORANGE GINGER ALE	3.99
750ml		200ml	
SAN PELLEGRINO SPARKLING WATER	3.29	FEVER-TREE PREMIUM INDIAN TONIC WATER	3.99
500ml		200ml	
SAN PELLEGRINO ARANCIATA	3.99	FEVER-TREE MEDITERRANEAN TONIC WATER	3.99
330ml		200ml	
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	3.50		
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			

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The perfect match

PROSECCO BAR



[f](#) [@](#) @bottegaspa <#> #bottegaprosecobar <#> #bottegamoments

www.bottegaspa.com

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Menu

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ROME, MILAN, VENICE, BOLOGNA, NAPLES,
DUBAI, PRAGUE, LONDON, BIRMINGHAM,
ISTANBUL, ABU DHABI, NICE, BASEL,
MADRID, BUDAPEST

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DOLCI - PASTRIES

CORNETTO AL BURRO  £4.29
BUTTER CROISSANT
Butter croissant served with butter and jam - 410 Kcal
Swap to honey

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

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

COLAZIONE - BREAKFAST



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

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



CORNETTO ALLE MANDORLE
ALMOND CROISSANT

LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

UOVA VEGETARIANE VEGETARIAN EGGS

£12.49

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
SPUMANTE BRUT 125ml

PROSCIUTTO PROSCIUTTO AND EGGS

£13.99

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

Perfect match with

IL VINO DEI POETI CONEGLIANO
VALDOBBIADENE PROSECCO SUPERIORE DOCG
SPUMANTE EXTRA DRY 125ml

SALMONE SALMON AND EGGS

£14.99

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
SPUMANTE BRUT 125ml

AVOCADO

£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
BIOLOGICO DOC EXTRA DRY 125ml



Adults need around 2000kcal per day

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PROSCIUTTO
PROSCIUTTO AND EGGS

LA NOSTRA COLAZIONE SALATA OUR SAVOURY BREAKFAST

COLAZIONE INGLESE ALL'ITALIANA £13.99 ENGLISH BREAKFAST ALL'ITALIANA

Sausages, two rashers of streaky bacon, free range poached egg, cherry tomatoes, roast mushroom and spiced breakfast beans, served with focaccia - 1105 Kcal

Perfect match with
BOTTEGA GOLD PROSECCO DOC
SPUMANTE BRUT 125ml

GRAN COLAZIONE INGLESE ALL'ITALIANA £15.59 GRAND ENGLISH BREAKFAST ALL'ITALIANA

Sausages, four rashers of streaky bacon, two free range poached eggs, cherry tomatoes, roast mushroom and spiced breakfast beans, served with toasted focaccia - 1789 Kcal

Perfect match with
BOTTEGA GOLD PROSECCO DOC
SPUMANTE BRUT 125ml

COLAZIONE ITALIANA £15.99 ITALIAN STYKE BREAKFAST

Scrambled eggs with crispy Parma ham, salami, ricotta cheese, Parmigiano reggiano flakes, spinach and focaccia croutons - 787kcal

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 TREVENIZIE 175ml

FOCACCIA CON SALSICCIA £8.99 SAUSAGE FOCACCIA SANDWICH

Sausages in focaccia, served with tomato chutney and side salad - 1303 kcal



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



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GRAN COLAZIONE INGLESE ALL'ITALIANA
ULTIMATE FULL ITALIAN STYLE BREAKFAST

TAGLIERI - BOARDS

TAGLIERE DI AFFETTATI 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

TAGLIERE DI FORMAGGI 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

TAGLIERE DI SALMONE SCOZZESE 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
ROSÈ SPUMANTE BRUT 125ml

TAGLIERE PROSCIUTTO E MELONE MELON AND PROSCIUTTO BOARD

Parma ham served with cantaloupe, melon slices, mixed salad and a cracker - 188kcal

CICCHETTI - SMALL PLATES APERITIF SNACKS

OLIVE DI NOCELLARA PB NOCELLARA OLIVES - 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC
SPUMANTE BRUT 125ml

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TAGLIERE DI AFFETTATI
ITALIAN CURED MEATS BOARD

INSALATE E PIATTI FREDDI SALADS AND COLD DISHES

INSALATA DI ZUCCHINE E POMODORI CON BURRATA £15.99

COURGETTE AND TOMATO CARPACCIO WITH BURRATA

Marinated courgettes with cherry tomatoes, focaccia croutons and a whole burrata - 554kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC
SPUMANTE BRUT 125ml

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 £3.00

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml

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

INSALATA DI MELANZANE E POMODORI AUBERGINE AND TOMATO SALAD £13.99

Baby spinach, tomatoes, aubergines, Parmigiano Reggiano cheese, served with fresh mint, basil, extra-virgin olive oil and croutons. - 375kcal

Perfect match with

MERLOT IGT TRE VENEZIE 175ml

SALMONE AFFUMICATO SMOKED SALMON £16.99

Smoked salmon, pink grapefruit, spinach, fennel - 323 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC
ROSE' SPUMANTE BRUT 125ml

CONTORNI - SIDES

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



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INSALATA DI ZUCCA E FINOCCHIO
BUTTERNUT SQUASH AND MARINATED FENNEL SALAD

FOCACCE FOCACCIA SANDWICHES

FOCACCIA VEGETARIANA

£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

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

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



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FOCACCIA CON PROSCIUTTO E BUFALA
PROSCIUTTO FOCACCIA SANDWICH


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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DELIZIA AL TIRAMISÙ
TIRAMISÙ MOUSSE

BOTTEGA

The perfect match
PROSECCO BAR



All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.

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