

BOTTEGA

PROSECCO BAR & CAFFÈ

London Stansted



Menu

CHOOSE YOUR PERFECT MATCH

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

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!

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

DOLCI - PASTRIES

CORNETTO AL BURRO V £4.49

BUTTER CROISSANT

Butter croissant served with butter and jam - 411 Kcal

CORNETTO ALLE MANDORLE V £4.79

ALMOND CROISSANT

Freshly baked almond croissant - 435 Kcal

GIRELLA ALLA CANNELLA V £4.79

CINNAMON BUN

Freshly baked cinnamon bun,
dusted with icing sugar - Kcal 629

COLAZIONE - BREAKFAST

YOGURT CON CEREALI E FRUTTA V £8.49

BERRY AND GRANOLA YOGHURT

Greek style yoghurt with fresh berries, granola topped
with toasted seeds and honey - 474Kcal

FRUTTA FRESCA DI STAGIONE PB £8.49

FRUIT SALAD

Fresh fruit served with toasted seeds - 91 Kcal



CORNETTO ALLE MANDORLE
ALMOND CROISSANT

LE NOSTRE UOVA STRAPAZZATE OUR SCRAMBLED EGGS

UOVA MEDITERRANEE V £12.99

MEDITERRANEAN EGGS

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 £14.49

PROSCIUTTO AND EGGS

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 £15.49

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 SPUMANTE BRUT 125ml

COLAZIONE ALL'ITALIANA £15.99

ITALIAN STYLE BREAKFAST

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

Perfect match with

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT 125ml

CICCHETTI E CROSTINI - SMALL PLATE APERITIF SNACKS

OLIVE DI NOCELLARA PB £4.99

NOCELLARA OLIVES – 167 Kcal

Perfect match with

IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT 125ml

TRIS DI CROSTINI - CROSTINI TRIO £8.99

Crostini trio - one of each – 302 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 SPUMANTE BRUT 125ml



COLAZIONE ALL'ITALIANA
ITALIAN STYLE BREAKFAST

TAGLIERI - BOARDS

TAGLIERE DI AFFETTATI £15.99

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

TAGLIERE DI FORMAGGI £15.99

ITALIAN CHEESE BOARD

Cheese board with Parmigiano Reggiano, Mozzarella and Gorgonzola served with tomato and cream cheese bruschetta, focaccia, grapes and honey - 807 Kcal
Perfect match with
VALPOLICELLA CLASSICO DOC 175ml

TAGLIERE DI SALMONE SCOZZESE £15.99

SCOTTISH SMOKED SALMON BOARD

Scottish smoked salmon board with rocket, baby capers, lemon and focaccia - 345 Kcal
Perfect match with
IL VINO DEI POETI PROSECCO DOC ROSE SPUMANTE BRUT 125ml

TAGLIERE PROSCIUTTO E MELONE £14.99

MELON & PROSCIUTTO BOARD

Parma ham served with cantaloupe melon slices, mixed salad and a cracker - 188 kcal
Perfect match with
IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT 125ml



TAGLIERE PROSCIUTTO E MELONE
MELON & PROSCIUTTO BOARD

I NOSTRI PIATTI MAIN COURSES

LASAGNE ALLA BOLOGNESE £19.49

LASAGNA BEEF AND SIDE SALAD

Aberdeen Angus Lasagne, topped with Parmigiano Reggiano and served with a fresh spinach, rocket and tomato salad - Kcal 794

Perfect match with

ACINO D'ORO CHIANTI DOCG 175ml

INSALATE E PIATTI FREDDI SALADS AND COLD DISHES

INSALATA DI ZUCCHINE E POMODORI £15.99

CON BURRATA 

COURGETTE & TOMATO 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  £15.99

CAPRESE SALAD

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

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml

MEDITERRANEA £14.99

MEDITERRANEAN SALAD

Sundried tomatoes, Parmigiano Reggiano cheese, lettuce, rocket, spinach and toasted seeds with pesto dressing and homemade focaccia croutons - 690 Kcal

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml

MAKE YOUR SALAD YOURS:

+ focaccia - 155 Kcal

+ prosciutto - 76 Kcal



CONTORNI - SIDES

MISTA VERDE  £4.99

MIXED LEAF SALAD - 58 Kcal

INSALATA DI ZUCCHINE E POMODORI CON BURRATA
COURGETTE & TOMATO WITH BURRATA

FOCACCE FOCACCIA SANDWICHES

FOCACCIA CON BUFALA

£13.99

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

FOCACCIA CON PROSCIUTTO E BUFALA

£15.99

PROSCIUTTO FOCACCIA SANDWICH

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

Perfect match with

MERLOT IGT TREVENEZIE 175ml

DESSERT

DELIZIA AL TIRAMISÙ

£8.99

TIRAMISÙ MOUSSE

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

DELIZIA AL CIOCCOLATO

£8.99

CHOCOLATE MOUSSE

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



PROSECCO

125ml 175ml Bottle

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

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

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

17.40 20.90 58.00

85% GLERA, 15% CHARDONNAY AND PINOT – Alc. 11%
Soft, harmonious and elegant with refined fruity scents of green apple, pear and citrus fruit, floral hints of white flowers and a final note of sage.

IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY



12.30 14.80 41.00

GLERA Alc. 11%
Elegantly floral and fruity, with hints of ripe apple

PROSECCO ROSÈ

IL VINO DEI POETI PROSECCO DOC ROSE SPUMANTE BRUT

11.10 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%

20.10 24.10 67.00

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

NON-ALCOHOLIC WINE

BOTTEGA 0 WHITE

8.40 10.10 28.00



WHITE WINES - VENETO

PINOT GRIGIO VENEZIA DOC

PINOT GRIGIO Alc. 12%

Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach

175ml 250ml Bottle

11.50 13.70 36.00

SAUVIGNON IGT TREVENEZIE

SAUVIGNON BLANC Alc. 12%

Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot

12.20 14.40 38.00

SOAVE CLASSICO DOC

GARGANEGA Alc. 12.5%

Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage

12.80 15.20 40.00

ROSÈ WINES - VENETO

PINOT GRIGIO ROSÈ DOC DELLE VENEZIE

PINOT GRIGIO Alc. 12%

Dry with balanced acidity and mineral notes in the finish

12.20 14.40 38.00

RED WINES - VENETO

CABERNET SAUVIGNON IGT TREVENEZIE

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

175ml 250ml Bottle

10.90 12.90 34.00

MERLOT IGT TREVENEZIE

MERLOT Alc. 12.5%

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

11.50 13.70 36.00

VALPOLICELLA CLASSICO DOC

CORVINA, CORVINONE, RONDINELLA Alc. 12.5%

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

12.80 15.20 40.00

RED WINES - TOSCANA

175ml 250ml Bottle

ACINO D'ORO CHIANTI DOCG

SANGIOVESE, CABERNET, MERLOT Alc. 12.5%

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

12.20 14.40 38.00



BEER & CIDER

BIRRA MORETTI	7.25
Draught Pint - Italy - 4.6% ABV	
SOL	6.69
330ml - Mexico - 4.2% ABV	
BIRRA MESSINA	6.69
330ml - Sicilian - 4.7% ABV	
BIRRA MORETTI	6.69
330ml - Italy - 4.6% ABV	
PERONI NASTRO AZZURRO	6.69
330ml - Italy - 5.0% ABV	
PERONI NASTRO AZZURRO 0.0%	5.29
330ml - Italy - 0.0% ABV	
BULMERS ORIGINAL	6.79
500ml - UK - 4.5% ABV	
OLD MOUT CIDER BERRIES & CHERRIES	6.79
500ml - New Zealand- 4% ABV	



BOTTEGA COCKTAILS



BOTTEGA SPRITZ

Limoncino Bottega, Il Vino dei Poeti Prosecco DOC
Brut, Soda water

12.99



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

14.49



BOTTEGA MIMOSA

Il Vino dei Poeti Prosecco DOC Brut, orange juice

14.49



BOTTEGA NON-ALCOHOLIC COCKTAILS

BOTTEGA SPRITZ 0.0	11.49
BOTTEGA MIMOSA 0.0	10.99
FRESH & FRUIT 0.0	11.49

INTERNATIONAL COCKTAILS

APEROL SPRITZ	12.99
Il Vino dei Poeti Prosecco DOC Brut, Aperol	
GIN & TONIC	12.99
Bacur Gin, Fever Tree Tonic and lemon slice	
ESPRESSO MARTINI	13.49
Vodka, espresso and espresso liqueur	
BLOODY MARY	13.49
Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	
VIRGIN MARY - 84 Kcal	9.49
Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery	
AMERICANO	13.49
NEGRONI	13.49

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

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

BOTTEGA NON-ALCOHOLIC LIQUEURS

LIMONCINO 0.0

All the elegance of Sicilian lemons in a non-alcoholic drink with a fresh, smooth and perfectly balanced taste

INTERNATIONAL LIQUEURS

APEROL, SAMBUCA, KAH LUA, MALIBU, JAGERMEISTER,
SOUTHERN COMFORT

GRAPPA


ALEXANDER
AQVA DI VITA

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.

SOFT DRINKS

STILL WATER 350ml	3.49
STILL WATER 750ml	5.29
SPARKLING WATER 350ml	3.49
SPARKLING WATER 750ml	5.29
SAN PELLEGRINO ARANCIATA 330ml	4.19
SAN PELLEGRINO LIMONATA 330ml	4.19
COCA-COLA 330ml	4.09
DIET COKE 330ml	3.99
COKE ZERO 330ml	3.99
SPRITE 330ml	3.99
APPLE JUICE - Kcal 129 10oz	4.19
FRESH ORANGE JUICE - Kcal 97 10oz	4.19
TOMATO JUICE - Kcal 48 10oz	4.19
PINEAPPLE JUICE - Kcal 140 10oz	4.19
CRANBERRY JUICE - Kcal 51 10oz	4.19
SANTA ARANCIA ORANGE 250ml	4.19
SANTA MELA APPLE 250ml	4.19
FEVER-TREE REFRESHINGLY LIGHT INDIAN TONIC WATER 200ml	3.99
FEVER-TREE GINGER BEER 200ml	3.99
FEVER-TREE AROMATIC TONIC WATER 200ml	3.99
FEVER-TREE ELDERFLOWER TONIC WATER 200ml	3.99
FEVER-TREE SPICED ORANGE GINGER ALE 200ml	3.99
FEVER-TREE PREMIUM INDIAN TONIC WATER 200ml	3.99
FEVER-TREE MEDITERRANEAN TONIC WATER 200ml	3.99

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

All of our hot drinks are served with an amaretto biscuit

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. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering.

Plant-based  / **Vegetarian**  - Some of our plant-based/ vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our Plant-Based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements.

NGCI - Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients.

Other notes: Our meat & fish dishes may contain bones

The **BOTTEGA**
PROSECCO BAR



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

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www.bottegaspa.com

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