

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Istanbul*



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CHOOSE YOUR PERFECT MATCH

VENICE, BOLOGNA, ROME, NAPLES,  
ABU DHABI, DUBAI, BUDAPEST, LONDON, PRAGUE,  
BIRMINGHAM, MILAN, 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





## 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!**

*Sounder 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



## CICCHETTI - SMALL PLATES

### CROSTINO POMODORINI E BASILICO

Crostino with fresh cut tomatoes and basil

Perfect match with

PINOT GRIGIO VENEZIA DOC

13,50 €

### CROSTINO GAMBERI IN SAOR

Crostino with shrimps and caramelised onion relish

Perfect match with

PINK GOLD PROSECCO DOC ROSÉ SPUMANTE BRUT

27,50 €

### CROSTINO SALMONE E AVOCADO

Crostino with smoked salmon and lightly mashed avocado

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE

33,00 €

### TRIS DI CROSTINI

Crostini trio – one of each

Perfect match with

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

36,00 €

### TAGLIERE DI FORMAGGI – to share –

Buffalo mozzarella, Grana Padano and Ricotta served with capers, grissini, plum marmelade and focaccia

Perfect match with

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

44,50 €

CROSTINO POMODORINI E BASILICO



CROSTINO  
SALMONE E AVOCADO



TAGLIERE DI FORMAGGI

#### 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.

##### Vegan Vegetarian

Some of our vegan / 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 vegan 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 allergies or other strict dietary requirements.

**Other notes** Our meat & fish dishes may contain bones



## INSALATE E PIATTI FREDDI

### BOTTEGA CAPRESE

27,00 €

Braided buffalo mozzarella, two types of tomatoes, 'Basil Parmesan' salad with pesto dressing

Perfect match with

CHARDONNAY IGT TREVENEZIE

### QUINOA E AVOCADO

22,00 €

Quinoa, avocado, confit tomatoes, courgette, muscolin greens with mustard - apple - celery dressing

Perfect match with

IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT

### GAMBERI E AVOCADO

22,00 €

Shrimps, avocado, tomato, red pepper, celery salad with lemon dressing

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE

### BOTTEGA CHICKEN BREAST SALAD

25,00 €

Italian chicken breast, muscolin greens, avocado, cherry tomato confit, black olives, toasted almonds salad with mustard - apple - celery dressing

Perfect match with

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

### SALMONE AFFUMICATO

29,50 €

Smoked salmon, avocado, muscolin greens, courgette, strawberry salad

Perfect match with

PINK GOLD PROSECCO DOC ROSÉ SPUMANTE BRUT



BOTTEGA CAPRESE



QUINOA E AVOCADO



GAMBERI E AVOCADO

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## FIRST COURSES

### LASAGNA BOLOGNESE

With beef Ragu

Perfect match with

CHIANTI CLASSICO DOCG

24,00 €

### PENNE ARABBIATA

A spicy sauce made from garlic, tomatoes, chilli, cooked in chilli oil, originating from the region of Lazio and particularly the city of Rome

Perfect match with

CABERNET SAUVIGNON IGT TREVENEZIE

26,00 €

### SPAGHETTI CARBONARA

A mix of eggs, beef bacon, cheese and black pepper

Perfect match with

PINOT GRIGIO VENEZIA DOC

30,00 €

### SPAGHETTI ALL'AGLIO CON GAMBERI

Prawns tossed with chilli, garlic and cherry tomatoes

Perfect match with

PINOT GRIGIO ROSÈ DELLE VENEZIE

32,00 €

PENNE ARABBIATA

LASAGNA BOLOGNESE

SPAGHETTI CARBONARA

SPAGHETTI ALL'AGLIO CON GAMBERI

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## PIATTI PRINCIPALI – MAIN COURSES

Served with warm house-made focaccia and

### FILETTO DI MANZO

45,50 €

Sous-vide “62C [medium] cooked” beef tenderloin, creamed spinach with Parmesan, baby roasted potatoes and mushroom cream sauce

Perfect match with

RIPASSO VALPOLICELLA SUPERIORE DOC

### FILETTO DI SALMONE

44,00 €

Sous-vide “62C cooked” salmon, creamed spinach with Parmesan, caramelised onion relish, baby roasted potatoes and creamy picante sauce

Perfect match with

PINK GOLD PROSECCO DOC ROSÉ SPUMANTE BRUT

### FILETTO DI POLLO

27,50 €

Italian chicken breast, roasted baby potatoes, cherry tomatoes confit and yoghurt – lime sauce

Perfect match with



FILETTO DI MANZO



FILETTO DI SALMONE



FILETTO DI POLLO

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## PIZZA

### PIZZA VEGAN

Tomato, Black Olives, Oregano

Perfect match with

PINK GOLD PROSECCO DOC ROSÈ

28,00 €

### PIZZA MOZZARELLA

Mozzarella di Bufala, Tomato, Fresh Basil

Perfect match with

BOTTEGA WHITE GOLD VENEZIA DOC

31,00 €

### PIZZA BURRATA POMODORINI

Mozzarella di Bufala, Red and Yellow Chery Tomatoes,

Burrata, Basil Grana Padano Chips

Perfect match with

BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

34,50 €

### PIZZA VEGETARIANA

Sun-dried tomatoes, Yellow cherry tomatoes,

Baby spinach, Marinated zucchini, Smoked mozzarella,

Treccia cheese, Purple cabbage

Perfect match with

IL VINO DEI POETI CONEGLIANO VALDOBIADENE

PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY

31,00 €

### PIZZA PROSCIUTTO DI MANZO

Beef, Rocket leaves, Treccia cheese,

Mozzarella di Bufala, Tomato

Perfect match with

33,00 €



PIZZA VEGETARIANA



PIZZA MOZZARELLA



PIZZA BURRATA E POMODORINI

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## PROSECCOS & SPARKLING WINES

12 cl 75 cl

### IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT 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

Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia



### BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT 11%

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

### BOTTEGA WHITE GOLD VENEZIA DOC

165,50 €

### BOTTEGA PINK GOLD PROSECCO DOC ROSÉ

41,00 € 187,50 €



## SMALL SIZES - TO GO

### BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT - 20CL

44,50 €

Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity

### BOTTEGA ROSE GOLD SPUMANTE BRUT - 20CL

44,50 €

Intense, complex, elegant, characterized by floral and fruity notes, mainly wild





## WHITE WINES - VENETO

12 cl      75 cl

**PINOT GRIGIO VENEZIA DOC**      20,50 €    89,00 €

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

**CHARDONNAY IGT TREVEZEIE**      20,50 €    79,00 €

Fresh, smooth and balanced with a good structure and a pleasant roundness

**SAUVIGNON IGT TREVEZEIE**      22,5 €    96,00 €

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

**PINOT GRIGIO ROSÉ  
DOC DELLE VENEZIE**      20,50 €    89,00 €

**CABERNET SAUVIGNON  
IGT TREVEZEIE**      19,50 €    84,00 €

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 TREVEZEIE**      19,50 €    84,00 €

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

**RIPASSO DELLA VALPOLICELLA  
DOC SUPERIORE**      231,00 €

**IL VINO DEGLI DEI AMARONE  
DELLA VALPOLICELLA DOCG**      260,00 €

**ACINO D'ORO  
CHIANTI CLASSICO DOCG**      22,50 €    98,00 €

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

**BRUNELLO DI  
MONTALCINO DOCG**      270,00 €

Dry, warm, well-structured, robust, complex and soft, with elegant tannins per-





## COCKTAILS

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BOTTEGA SPRITZ	30,00 €
VENETIAN SPRITZ	30,00 €
GOLDEN SPRITZ	30,00 €
MELON SPRITZ	32,00 €
GIN SPRITZ	36,00 €
APEROL SPRITZ	32,00 €
BOTTEGA MIMOSA	36,00 €
BOTTEGA BELLINI	36,00 €
BOTTEGA NEGRONI	33,00 €
MOJITO	33,00 €
MARGARITA	36,00 €
ESPRESSO MARTINI	32,00 €

## MOCKTAILS

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VIRGIN BELLINI	17,00 €
VIRGIN MIMOSA	17,00 €
VIRGIN MARY	17,00 €
VIRGIN MOJITO	17,00 €

## BITTER

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## VERMOUTH

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WHITE VERMOUTH	21,00 €
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## BEERS

EFES PILSEN 33CL	16,00 €
MILLER 33CL	19,00 €
C.CORONA CERVEZA 33CL	19,50 €

## VODKA

SMIRNOFF	16,50 €
KETEL ONE	33,50 €

## GIN

BACUR GIN DISTILLED DRY GIN	25,50 €
GORDON'S	23,50 €
BOMBAY	24,00 €
HENDRICKS	25,50 €
TANQUERAY	22,00 €

## WHISKEY

JOHNNIE WALKER BLUE LABEL (DELUXE WHISKY)	111,00 €
JOHNNIE WALKER BLACK LABEL (DELUXE WHISKY)	24,00 €
JAMESON (IRISH WHISKY )	29,00 €
CHIVAS REGAL 18 (DELUXE WHISKY)	39,00 €
TALISKER 10 (SINGLE MALT WHISY)	48,00 €
GLENLIVET 15 (SINGLE MALT WHISY)	45,00 €
GLENFIDDICH 12 (SINGLE MALT WHISY)	45,00 €

## RUM

BACARDI	21,00 €
CAPTAIN MORGAN	20,50 €

## TEQUILA

OLMECA	26,50 €
DON JULIO	33,50 €

## BRANDY

HENNESSY VS	25,50 €
HENNESSY VSOP	41,00 €
MARTELL X.O	126,00 €





## CREAMS AND LIQUEURS

LEMON LIQUEUR	23,50 €
MELON LIQUEUR	23,50 €
CHOCOLATE LIQUEUR	23,50 €
PISTACHIO CREAM	24,50 €
STARANISE LIQUEUR	24,00 €
AMARO WITH ALPINE HERBS	23,50 €
AMARETTO	24,50 €





## COLD DRINKS

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DAMLA WATER	3,50 €
SAN PELLEGRINO WATER	10,50 €
SPARKLING FRUIT JUICES	8,50 €
FRESH ORANGE JUICE	9,50 €
FRESH LEMONADE	9,50 €
FRESH BREWED ICED TEA	8,50 €
CAPPY FRUIT JUICE	7,50 €
COCA COLA, SPRITE, SCHWEPES	7,50 €
RED BULL	9,00 €





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TURKISH TEAT	6,50 €
EARL GREY	9,00 €
HUCKLEBERRY FRIEND	9,00 €
APRICOT PEACH OOLONG	9,00 €
IRISH WHISKEY - CREAM	9,00 €
MASALA CHAI	9,00 €
FRUITY CAMOMILLE	9,00 €
REFRESHING MINT	9,00 €
ROOIBOIS CREAM ORANGE	9,00 €
TURKISH COFFEE	6,50 €
ESPRESSO	7,50 €
ESPRESSO MACCHIATO	7,00 €
DOUBLE ESPRESSO	9,00 €
AMERICANO	8,50 €
ICED AMERICANO	9,50 €
CORTADO	9,00 €
CAPPUCCINO	10,00 €
LATTE	10,00 €
ICED LATTE	9,50 €
MOCHA	10,50 €
CARAMEL MACCHIATO	10,50 €
CHAI LATTE	10,00 €
ICED MOCHA, CARAMEL MACCHIATO CHAI LATTE	10,50 €
HOT CHOCOLATE	10,00 €
ADD MILK VARIETY	2,00 €





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