

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Venezia*



## Menu

**CHOOSE YOUR PERFECT MATCH**

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

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.



# BOTTEGA

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

Enjoy the experience!

*Soundes 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 APERITIF SNACKS



<b>SLICED BREAD WITH VENETIAN SOPRESSA</b> Crostino con Sopressa Veneta <i>Perfect match with</i> <b>Pinot Grigio Rosé Doc Delle Venezie</b>	<b>3,90€</b>  <b>5,50€</b>
<b>SLICED BREAD WITH IGP MORTADELLA</b> Crostino con Mortadella IGP <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut</b>	<b>3,90€</b>  <b>5,50€</b>
<b>SLICED BREAD WITH PDO SAN DANIELE HAM</b> Crostino con Prosciutto di San Daniele DOP <i>Perfect match with</i> <b>Bottega Gold Prosecco Doc Spumante Brut</b>	<b>3,90€</b>  <b>7,00€</b>
<b>SLICED BREAD WITH IGP SPECK</b> Crostino con Speck IGP <i>Perfect match with</i> <b>Merlot IGT Trevenezie</b>	<b>3,50€</b>  <b>5,50€</b>
<b>SLICED BREAD WITH WHIPPED CODFISH</b> Crostino con baccalà mantecato <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Biologico Doc Extra Dry</b>	<b>3,90€</b>  <b>6,00€</b>
<b>SLICED BREAD WITH STRACCHINO FRESH CHEESE AND DRIED TOMATOES</b>  Crostino con stracchino e pomodori secchi <i>Perfect match with</i> <b>Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut</b>	<b>3,90€</b>  <b>5,50€</b>
<b>DEEP FRIED PORK AND BEEF MEATBALLS</b> Polpette croccanti di carne <i>Perfect match with</i> <b>Acino d'Oro Chianti Docg</b>	<b>7,50€</b>  <b>7,00€</b>
<b>MOZZARELLA IN CARROZZA WITH HAM</b> Mozzarella in carrozza con prosciutto cotto <i>Perfect match with</i> <b>Il Vino dei Poeti Prosecco DOC Rosè Spumante Brut</b>	<b>4,50€</b>  <b>5,50€</b>
<b>MOZZARELLA IN CARROZZA WITH ANCHOVIES</b> Mozzarella in carrozza con acciughe <i>Perfect match with</i> <b>Bottega GOLD Prosecco DOC Spumante Brut</b>	<b>4,50€</b>  <b>7,00€</b>

## PRIMI PIATTI FIRST DISHES

<b>LASAGNE* ALLA BOLOGNESE WITH GRANA PADANO DOP</b> Lasagne* alla Bolognese with Grana Padano DOP <i>Perfect match with</i> <b>Ripasso della Valpolicella Superiore DOC</b>	<b>13,00€</b>   <b>7,00€</b>
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 This item is suitable for vegetarians | \*frozen or deepfrozen product - \*prodotto surgelato e/o congelato all'origine.

## TAGLIERI BOARDS



**CURED MEATS AND CHEESES BOARD - Venetian** 15,50€  
Sopressa, PDO San Daniele ham, IGP Mortadella, PDO Asiago Fiordimaso, Stracchino fresh cheese with olives and dried tomatoes

Tagliere di salumi e formaggi - Sopressa Veneta, Prosciutto San Daniele DOP, Mortadella IGP, Asiago DOP Fiordimaso, Stracchino accompagnati da olive e pomodori secchi  
*Perfect match with*

**Brunello Di Montalcino Docg** 12,00€

**CURED MEATS BOARD - Venetian Sopressa, PDO San Daniele ham, IGP Mortadella with olives and dried tomatoes** 15,50€  
Tagliere di salumi - Sopressa Veneta, Prosciutto di San Daniele DOP, Mortadella IGP accompagnati da olive e pomodori secchi

*Perfect match with*

**Merlot Igt Trevenezie** 5,50€

**CHEESES BOARD - PDO Asiago Fiordimaso, Stracchino** 15,50€  
fresh cheese, PDO Parmigiano Reggiano 24 months with fig mustard

Tagliere di formaggi - Asiago DOP Fiordimaso, Stracchino, Parmigiano Reggiano DOP 24 Mesi accompagnati da mostarda di fichi

*Perfect match with*

**Amarone Della Valpolicella Classico Docg** 12,00€

## INSALATE SALADS



**SFIZIOSA SALAD - mozzarella, dried tomatoes** 12,00€  
and olives

Insalata Sfiziosa con Mozzarella, Pomodori Secchi e Olive

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut** 5,50€

**BOTTEGA CAESAR SALAD - mixed leaves, chicken breast, tomatoes, PDO Parmigiano Reggiano, Caesar dressing and Focaccia\*** 13,50€

Bottega Caesar Salad con misto Foglia, petto di pollo, pomodori, Parmigiano Reggiano DOP, salsa Caesar e focaccia\*

*Perfect match with*

**Il Vino Dei Poeti Conegliano Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry** 6,50€

## BOCCONCINI SMALL SANDWICHES

**BOCCONCINO\* CAPRESE WITH TOMATOES, PDO BUFFALO MOZZARELLA AND BASIL** 5,90 €

Bocconcino\* Caprese con pomodoro, mozzarella di bufala DOP e basilico

*Perfect match with*

**Il Vino Dei Poeti Conegliano Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry** 6,50 €

**BOCCONCINO\* WITH PDO SAN DANIELE HAM, PDO BUFFALO MOZZARELLA AND LETTUCE** 5,90 €

Bocconcino\* San Daniele DOP, mozzarella di bufala DOP e lattughino.

*Perfect match with*

**Bottega Gold Prosecco Doc Spumante Brut** 7,00 €

**BOCCONCINO\* WITH VENETIAN SOPRESSA AND LETTUCE** 5,90 €

Bocconcino\* con Sopressa Veneta e lattughino

*Perfect match with*

**Pinot Grigio Rosé Doc Delle Venezie** 5,50 €

## PANINI SANDWICHES



**SANDWICH\* WITH PARMA HAM** 9,00 €  
Panino\* con Prosciutto di parma DOP

*Perfect match with*

**Acino d'Oro Chianti Classico Docg** 7,00 €

**PARMIGIANA SANDWICH\* WITH TOMATOES, MOZZARELLA, EGGPLANT PARMESAN\* AND BASIL CREAM** 9,50 €

Panino\* Parmigiana con pomodoro, mozzarella fior di latte, melanzane alla parmigiana\* e crema al basilico

*Perfect match with*

**Sauvignon Igt Trevenezie** 7,50 €

**SAVOURY CROISSANT\* WITH PDO SAN DANIELE HAM, MOZZARELLA CHEESE AND LETTUCE** 7,50 €

Croissant salato\* con prosciutto San Daniele DOP, mozzarella e lattughino

*Perfect match with*

**Merlot Igt Trevenezie** 5,50 €

**SAVOURY CROISSANT\* WITH NORVEGIAN SMOKED SALMON, FRESH CHEESE AND VALERIAN** 7,50 €

Croissant salato\* con salmone affumicato norvegese, formaggio fresco e valeriana

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Rosè Spumante Brut** 5,50 €

**SAVOURY CROISSANT\* WITH COOKED HAM, EDAMER CHEESE AND LETTUCE** 7,50 €

Croissant salato\* con prosciutto cotto, formaggio Edamer e insalatina gentile

*Perfect match with*

**Chardonnay Igt Trevenezie** 6,50 €

## TRAMEZZINI VENEZIANI VENETIAN TRAMEZZINI



### VENETIAN TRAMEZZINO WITH TUNA AND GREEN OLIVES €4,50

Tramezzino con tonno e olive verdi

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

### VENETIAN TRAMEZZINO WITH TUNA AND HARD-BOILED EGGS €4,50

Tramezzino con tonno e uova

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

### VENETIAN TRAMEZZINO WITH TOMATO AND MOZZARELLA €4,50

Tramezzino con pomodoro e mozzarella

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

### VENETIAN TRAMEZZINO WITH HAM AND MUSHROOMS €4,50

Tramezzino con prosciutto e funghi

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

### VENETIAN TRAMEZZINO WITH PORCHETTA AND RED CHICORY €4,50

Tramezzino con porchetta e radicchio

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

### VENETIAN TRAMEZZINO WITH SPICY SALAMI AND PROVOLA CHEESE €4,50

Tramezzino con spianata e provola

*Perfect match with*

**Il Vino Dei Poeti Prosecco Doc Spumante Brut €5,50**

## CORNETTI & DOLCI CROISSANTS & DESSERTS



**PLAIN CROISSANT\* €2,50€**  
Cornetto Vuoto\*

**CROISSANT WITH CHOCOLATE €2,90€**  
Cornetto al cioccolato

**CROISSANT WITH JAM €2,90€**  
Cornetto alla marmellata

**CROISSANT WITH BERRIES €2,90€**  
Cornetto frutti di bosco

**CROISSANT WITH CREAM €2,90€**  
Cornetto crema

**CROISSANT WITH HONEY AND GINGER\* €2,80€**  
Cornetto Miele e Zenzero\*

**CROISSANT WITH APRICOT JAM\* €2,80€**  
Cornetto alla Confettura di Albicocca\*

**CROISSANT WITH CREAM\* €2,80€**  
Cornetto alla Crema\*

**CROISSANT WITH HAZELNUT\* €2,80€**  
Cornetto alla Nocciola\*

**WHOLE GRAIN CROISSANT WITH HONEY\* €2,90€**  
Cornetto Integrale al Miele\*

**VEGAN CROISSANT WITH TURMERIC\* V €2,90€**  
Cornetto Vegano alla Curcuma Vuota\*

**WHOLEGRAIN VEGAN CROISSANT WITH BLACKBERRY JAM\* V €2,90€**  
Cornetto Vegano ai 3 Cereali con Confettura di More\*

**JAM BISQUIT €3,50€**  
Frolla alla Marmellata

**CHOCOLATE BISQUIT €3,50€**  
Frolla al Cioccolato

**CHEESECAKE\* €7,00€**  
Cheesecake\*

**CHOCOLATE BIGNÈ\* €2,50€**  
Bignè al cioccolato\*

**VANILLA BIGNÈ\* €2,50€**  
Bignè alla vaniglia\*

**CHOCOLATE BUN\* €3,90€**  
Bun al cioccolato\*

**CINNAMON KNOT\* €4,90€**  
Nodo alla cannella\*

**TIRAMISU\* €7,00€**

**CIAMBELLA €2,80€**

**FRESH FRUIT SALAD from / da 5,50**  
Macedonia di frutta fresca

*Perfect match with*  
**Il Vino Dell'amore Petalo Moscato €5,00€**

**CESTINO DI FRUTTA €3,50 €**

**CESTINI NOCCIOLA €2,00 €**

**CANESTRELLI €2,00 €**

**YOGURT BIO INTERO BIANCO 125G €2,90 €**  
**MAGRO FRAGOLA 125G / MAGRO ALBICOCCA 125G**  
**BIO INTERO NOCCIOLA 125G / BIO INTERO**  
**PISTACCHIO 125G**



## PROSECCO

	150ml	bottle
<b>IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT</b> GLERA Alc. 11% Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity <i>Fresco, delicato, con sentori di mela, pera e fiori bianchi, caratterizzato da un'acidità equilibrata</i>	5,50€	22,00€
<b>IL VINO DEI POETI CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY</b> GLERA Alc. 11,5% Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia <i>Tipico, elegante, con note fruttate di mela verde, pera, agrumi e aromi floreali di glicine e acacia</i>	6,50€	26,00€
<b>BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT</b> GLERA Alc. 11% Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach <i>Intenso, armonioso, elegante e tipico, con sentori di mela verde, pera e pesca</i>	7,00€	32,00€
<b>IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY</b>  GLERA Alc. 11% Elegantly floral and fruity, with hints of ripe apple <i>Elegantemente floreale e fruttato, con sentori di mela matura</i>	6,00€	25,00€

## PROSECCO ROSÈ

	150ml	bottle
<b>IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT</b> GLERA, PINOT NERO Alc. 11,5% Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries <i>Fresco e delicato, con note floreali di fiori di pesco e aromi fruttati di mela, agrumi e fragoline di bosco</i>	5,50€	22,00€



## WHITE WINES - VENETO

	150ml	bottle
<b>PINOT GRIGIO VENEZIA DOC</b>	<b>6,50€</b>	<b>25,00€</b>

PINOT GRIGIO Alc. 12%

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

*Secco, fresco e armonico con delicati sentori floreali e aromi fruttati di pera e pesca*

<b>CHARDONNAY IGT TREVENEZIE</b>	<b>6,50€</b>	<b>25,00€</b>
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CHARDONNAY Alc. 12%

Fresh, smooth and balanced, with delicate fruity notes of apple and peach, floral hints

*Fresco, morbido ed equilibrato, con delicati sentori fruttati di mela e pesca e floreali*

<b>SAUVIGNON IGT TREVENEZIE</b>	<b>7,00€</b>	<b>28,00€</b>
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SAUVIGNON BLANC Alc. 12%

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

*Morbido, con una piacevole acidità e freschezza, con sentori floreali e note fruttate di bergamotto*



## ROSÈ WINES - VENETO

	150ml	bottle
<b>PINOT GRIGIO ROSÈ DOC DELLE VENEZIE</b>	<b>5,50€</b>	<b>22,00€</b>

PINOT GRIGIO Alc. 12%

Asciutto con un'acidità bilanciata e una nota minerale nel finale

*Dry with balanced acidity and mineral notes in the finish*



## RED WINES - VENETO

	150ml	bottle
<b>MERLOT IGT TREVENEZIE</b>	<b>5,50€</b>	<b>22,00€</b>

MERLOT Alc. 12,5%

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

*Intenso, con sentori di mirtillo, viola, ribes nero e spezie aromatiche come origano e timo*

<b>RIPASSO DELLA VALPOLICELLA SUPERIORE DOC</b>	<b>7,00€</b>	<b>30,00€</b>
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CORVINA, CORVINONE, RONDINELLA Alc. 14,5%

Dry, with pleasant notes of plum, red berries, ripe cherry and sweet spices, hints of vanilla and raisins

*Secco, con piacevoli note di prugna, bacche rosse, ciliegia matura e spezie, sentori di vaniglia e uva passa*

<b>AMARONE DELLA VALPOLICELLA CLASSICO DOCG</b>	<b>12,00€</b>	<b>60,00€</b>
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CORVINA, CORVINONE, RONDINELLA Alc. 15%

Intense and full bodied, with hints of red fruit, black cherry, raspberry jam, nutmeg and chocolate

*Intenso e di corpo, con sentori di frutta rossa, amarena, marmellata di lamponi, noce moscata e cioccolato*



## RED WINES - TOSCANA

	150ml	bottle
<b>ACINO D'ORO CHIANTI CLASSICO DOCG</b>	<b>7,00€</b>	<b>35,00€</b>

SANGIOVESE, CABERNET, MERLOT Alc. 12,5%

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

*Caratteristico, complesso, con note di frutta matura a bacca nera e una buona struttura*

<b>BRUNELLO DI MONTALCINO DOCG</b>	<b>12,00€</b>	<b>60,00€</b>
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SANGIOVESE GROSSO Alc. 14%

Dry, persistent, well-structured with elegant tannins, balsamic notes, hints of berries and violet

*Asciutto, con tannini eleganti, aromi balsamici, sentori di frutti di bosco e violetta*



## NON-ALCOHOLIC APERITIF APERITIVI ANALCOLICI

	150ml	bottle
<b>BOTTEGA 0 WHITE SPUMANTE</b>	<b>5,00€</b>	<b>20,00€</b>
BOTTEGA 0 WHITE Sparkling 0 Alcohol Sweet, delicate and balanced with fresh scents of apple, pear, acacia and white flowers <i>Dolce, delicato ed equilibrato, con freschi sentori di mela gialla, pera, acacia e fiori bianchi</i>		

## COCKTAILS

	<b>BOTTEGA SPRITZ</b> Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, soda water <i>Limoncino Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda</i>	<b>10,00€</b>
	<b>VENETIAN SPRITZ</b> Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, soda water <i>Bitter Bottega, Il Vino dei Poeti Prosecco DOC Brut, Soda</i>	<b>10,00€</b>
	<b>GIN TONIC</b> Bottega Gin Bacur, tonic water <i>Bottega Gin Bacur, acqua tonica</i>	<b>12,00€</b>
	<b>NEGRONI</b> Bottega Gin Bacur, Bottega Vermouth Rosso, Bottega Bitter	<b>12,00€</b>
	<b>AMERICANO</b> Bottega Vermouth Rosso, Bottega Bitter	<b>12,00€</b>
	<b>APEROL SPRITZ</b> Aperol, Il vino dei poeti Prosecco Doc Brut, Soda Water	<b>10,00€</b>



## GRAPPA



### ALEXANDER GRAPPA PROSECCO 3,50€

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

*Piacevole, potente, vigorosa ed elegante con sentori di mela*



### ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO 4,50€

Intense with aromas of dried fruit, vanilla and spices

*Intensa, con sentori di frutta secca, vanigliati e speziati*

## BITTER

### BITTER BOTTEGA 4,50€

Balanced, with citrus hints of chinotto and citron, spicy tones and an original fruity note of pomegranate

*Equilibrato, con sentori agrumati di chinotto e cedro, toni speziati e un'originale nota fruttata di melagrana*

## VERMOUTH

### WHITE VERMOUTH VERMOUTH BIANCO 4,50€

Velvety and charming, with spicy notes and citrus notes, mainly of bitter orange

*Vellutato e ammaliante, con note speziate e agrumate in particolare aroma di arancia amara*

### RED VERMOUTH VERMOUTH ROSSO 4,50€

Velvety and smooth with spice hints and herbaceous notes, particularly of radicchio

*Vellutato e morbido con note speziate e note erbacee, in particolare aroma di radicchio*

## VODKA



### ALEXANDER COLORS VODKA BIO ORGANIC 4,50€

Morbida, delicata ed elegante

*Smooth, delicate and elegant*



## BIRRA ALLA SPINA – DRAFT BEERS

50cl

### ICHNUSA NON FILTRATA 9,90€

Ichnusa not filtered



## SOFT DRINKS BIBITE

### EVIAN MINERAL WATER - STILL 75CL 4,20€

ACQUA EVIAN NATURALE 75CL

### PANNA MINERAL WATER - STILL 75CL 3,60€

ACQUA PANNA NATURALE 75CL

### S.PELLEGRINO MINERAL WATER - SPARKLING 75CL 3,60€

ACQUA S.PELLEGRINO GASSATA 75CL

### VARIOUS SOFT DRINKS 4,00 - 4,50€

Coca Cola, Coca Cola Zero, Coca Cola Lemon Zero, Fanta, Fanta Lemon, Sprite, schweppes lemon, schweppes tonica, iced tea, green tea, acqua vitamin

### FRUIT JUICES 3,90€

SUCCHI DI FRUTTA

Ananas/Pineapple, Arancia/Orange, Pera/Pear, Pesca/Peach, Mirtillo/Blueberry, Mela/Apple, ACE

### CEDRATA - CHINOTTO CORTESE 4,50€



## BOTTEGA CREAMS AND LIQUEURS CREME E LIQUORI BOTTEGA

**LEMON LIQUEUR**  **LIMONCINO BIO** 3,50 €

Sweet and juicy, with intense aroma of ripe lemons  
*Dolce e succoso con un intenso aroma di limoni maturi*

**PANNACOTTA CREAM LIQUEUR** 3,50 €  
**PANNACOTTA**

Delicate profumo di panna, con note di vaniglia e un  
fragante aroma di latte in chiusura  
*Delicate scent of cream, with notes of vanilla and a  
fragrant aroma of milk aftertaste*

**PISTACHIO CREAM LIQUEUR**  **PISTACCHIO** 3,50 €

Soft and delicate with an intense aroma of pistachio  
and delicate hints of almond  
*Morbida e delicata con un intenso aroma di  
pistacchio e delicati sentori di mandorla*

**TIRAMISÙ CREAM LIQUEUR** 3,50 €  
**TIRAMISÙ**

Harmonious balance among Savoiaro biscuits,  
coffee and cocoa with hints of cream and mascarpone  
*Armonioso equilibrio di cacao, caffè e  
savoiaro con sentori di panna e mascarpone*

**TIRAMISÙ BY THE GLASS** 4,00 €  
**Tiramisù al bicchiere**

A little treat to enjoy our cream at its best:  
Tiramisu cream, cocoa powder, savoiaro biscuit.  
*Un piccolo sfizio per gustare al meglio la nostra crema:  
Crema Tiramisù, Polvere di cacao, Biscotto savoiaro.*

**DARK GIANDUIA CREAM LIQUEUR**  **GIANDUIA FONDENTE** 3,50 €

Hints of toasted hazelnuts and delicious dark  
chocolate  
*Sentori di nocciola tostata e di prelibato cioccolato  
fondente*

**STAR ANISE LIQUEUR** 4,50 €  
**SAMBUCA**

Harmonious with persistent scents of anise  
*Armonico con persistenti sentori di anice*

**ELIXIR AMARO** 4,50 €

Fresh and scented, with a rich bouquet of alpine herbs  
and delicate hints of underbrush  
*Fresco e profumato, con un ricco bouquet di erbe  
alpine e delicati sentori di sottobosco*

## LE NOSTRE CIALDE / OUR PODS

**CIALDA PISTACCHIO** 2,00 €  
Pods and Pistachio Cream Liqueur

**CIALDA GIANDUIA** 2,00 €  
Pods and Dark Gianduia Cream Liqueur

**CIALDA TIRAMISU'** 2,00 €  
Pods and Tiramisù Cream Liqueur

**CIALDA LIMONCINO BIO** 2,00 €  
Pods and Lemon Liqueur





## CAFFETTERIA

<b>ESPRESSO</b> Caffè	€2,30
<b>DOUBLE ESPRESSO</b> Espresso doppio	€3,50
<b>CAFFEINE-FREE ESPRESSO</b> Caffè decaffeinato	€2,50
<b>BARLEY ESPRESSO</b> Caffè d'orzo	€2,50
<b>ESPRESSO WITH MILK</b> Macchiato	€2,70
<b>ESPRESSO WITH VEGETABLE DRINK OR LACTOSE-FREE MILK</b> Macchiato con bevanda vegetale o latte senza lattosio	€2,70
<b>CAFFEINE-FREE/BARLEY ESPRESSO WITH MILK</b> Macchiato decaffeinato/orzo	€2,80
<b>AMERICAN COFFEE</b> Caffè americano	€5,00
<b>SMALL GINSENG COFFEE</b> Caffè Ginseng piccolo	€2,60
<b>BIG GINSENG COFFEE</b> Caffè Ginseng grande	€2,80
<b>CAPPUCCINO</b> Cappuccino	€3,10
<b>CAPPUCCINO WITH VEGETABLE DRINK OR LACTOSE-FREE MILK</b> Cappuccino con bevanda vegetale o latte senza lattosio	€3,10
<b>CAFFEINE-FREE CAPPUCCINO</b> Cappuccino decaffeinato	€3,20
<b>BARLEY CAPPUCCINO</b> Cappuccino d'orzo	€3,20
<b>DOUBLE CAPPUCCINO</b> Cappuccino doppio	€6,00
<b>DOUBLE CAPPUCCINO WITH VEGETABLE DRINK OR LACTOSE-FREE DRINK</b> Cappuccino doppio con bevanda vegetale o latte senza lattosio	€6,10
<b>MILK COFFEE</b> Caffè e latte	€3,00
<b>SOYA DRINK COFFEE</b> Caffè e bevanda di soia	€3,10

<b>CAFFEINE-FREE/BARLEY MILK COFFEE</b> Caffè e latte decaffeinato/orzo	€3,20
<b>FLAT WHITE</b> Latte in bicchiere	€2,20
<b>VEGETABLE DRINK OR LACTOSE-FREE MILK</b> Bevanda vegetale o latte senza lattosio	€2,30
<b>CAMOMILE</b> Camomilla	€3,10
<b>TEA</b> Tè	€3,10
<b>FRESH ORANGE JUICE</b> Spremuta di arance	€5,90
<b>GLASS OF WATER</b> Acqua minerale in bicchiere	€1,00



<b>BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT - 20CL</b>	€6,00
<b>BOTTEGA ROSE GOLD SPUMANTE - 20CL</b>	€6,00
<b>IL VINO DELL'AMORE PETALO MOSCATO - 20CL</b>	€5,00
<b>SPRITZ PRONOL - 20CL</b>	€5,00

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