

PASTA		
PENNE POMODORO E BASILICO (V V)		9.00
Penne with tomato and basil		
<i>Perfect match with</i>		
POETI ROSÉ VENEZIA DOC BRUT	175ml	7.50
SPAGHETTI ALLA BOLOGNESE		12.00
Spaghetti with bolognese sauce		
<i>Perfect match with</i>		
VALPOLICELLA CLASSICO DOC	175ml	8.00
LASAGNE		12.95
Lasagne bolognese		
<i>Perfect match with</i>		
VALPOLICELLA CLASSICO SUPERIORE DOC	175ml	8.50
PARMIGIANA (V)		11.00
Vegetable lasagne with aubergines (No pasta sheets)		
<i>Perfect match with</i>		
PINOT GRIGIO VENEZIA DOC	175ml	7.50
SPAGHETTI CARBONARA		12.00
Spaghetti with pancetta in a creamy cheese sauce		
<i>Perfect Match with</i>		
PINOT GRIGIO VENEZIA DOC	175ml	7.50
SPAGHETTI CACIO E PEPE (V)		12.00
Pasta with Pecorino Romano DOP and Black Pepper		
<i>Perfect match with</i>		
BRUNELLO DI MONTALCINO DOCG	175ml	7.50
PENNE POLLO E FUNGHI		13.50
Penne with chicken and mushroom in creamy sauce		
<i>Perfect Match with</i>		
PINOT GRIGIO ROSÉ DOC DELLE VENEZIE	175ml	7.50
PENNE CREMOSE AL SALMONE AFFUMICATO		13.00
Creamy penne with smoked salmon		
<i>Perfect Match with</i>		
PINOT GRIGIO ROSÉ DOC DELLE VENEZIE	175ml	7.50

Please tell your server if you want your pasta cooked AL DENTE!

We serve all our pastas with Gluten Free penne too. Please advise your server if you would like your pasta dish to be served with gluten free penne.

RISOTTO		
RISOTTO PROSECCO (V)		12.00
Risotto with prosecco		
<i>Perfect Match with</i>		
BOTTEGA GOLD PROSECCO DOC BRUT	125ml	10.00
RISOTTO E FUNGHI (V)		14.00
Risotto with mushrooms, truffle oil and parmesan		
<i>Perfect Match with</i>		
BOTTEGA GOLD PROSECCO DOC BRUT	125ml	10.00
RISOTTO GAMBERI ZUCCHINE		15.00
Risotto with prawns and courgette		
<i>Perfect Match with</i>		
BOTTEGA GOLD PROSECCO DOC BRUT	125ml	10.00

MAINS		
HAMBURGER VEGANO (V V)		12.00
Vegan burger with lettuce, tomatoes, ketchup and fries		
<i>Perfect match with</i>		
MERLOT IGT TRE VENEZIE		
TAGLIATA CON POMODORINI		21.00
Steak tagliata with roasted tomatoes and thick cut chips		
<i>Perfect match with</i>		
FLORENZIA ROSSO IGT TOSCANA	175ml	8.00
RED WINE SAUCE		2.50
PEPPERCORN SAUCE		2.50
MUSHROOM SAUCE		2.50
BRANZINO IN CROSTA DI PATATE (G)		16.00
Seabass fillet in a potato crust		
<i>Perfect match with</i>		
PINOT GRIGIO VENEZIA DOC	175ml	7.50
POLLO ALLA GRIGLIA (G)		14.00
Grilled lemon chicken with roasted cherry tomatoes, flat mushroom and rocket salad		
<i>Perfect match with</i>		
SOAVE CLASSICO DOC	175ml	8.00
POLLO ALLA MILANESE		14.00
Chicken in bread crumbs with cherry tomatoes sauce, lemon spring onion mayo and fries		
<i>Perfect match with</i>		
SOAVE CLASSICO DOC	175ml	8.00
TONNO SCOTTATO ALL'ACETO BALSAMICO (G)		22.00
Lightly grilled tuna fish with red onions and Reserve Balsamic Oil		
<i>Perfect match with</i>		
BOTTEGA GOLD PROSECCO DOC BRUT	125ml	10.00
SIDES		
PATATINE FRITTE (V V) (G)		4.00
Fried chips		
PATATINE CON FORMAGGIO (V) (G)		5.00
Cheesy chips with parmiggiano		
PATATINE FRITTE (V V) (G)		5.00
Thick cut chips		
INSALATA MISTA (V V) (L)		5.00
Mixed salad		
VERDURE GRIGLiate (V V) (L) (G)		6.00
Grilled seasonal vegetables		
PATATE ROSMARINE (V V) (G)		5.00
Sauteed potatoes with rosemary		
PATATE DOLCI AL FORNO (V V) (G)		5.00
Baked sweet potato chips		
ZUCCHINE FRITTE (V)		5.00
Crunchy deep fried courgette		
INSALATA DI RUCOLA (V) (G)		5.00
Rocket & parmiggiano with reduction of balsamic vinegar & cherry tomatoes		

MAIN MENU

BOTTEGA

PROSECCO BAR & RESTAURANT

The Perfect Match

In Italy we believe in pairing the perfect wine with the perfect food.

This ethos is at the heart of everything we do here at the Bottega Prosecco Bar.

By sharing our passion and knowledge of what we believe to be The Perfect Match, we hope to give you a truly Italian experience. The Bottega Experience.

VV – This item is suitable for Vegans, V – This item is suitable for vegetarians, L – This item is suitable for lacto-vegetarians, G – Gluten-free.

Some of the menu items may contain nuts, seeds, milk, egg or/and other allergens. We understand the dangers to those with severe allergies. - Please ask to speak to the restaurant manager for further advice.

NIBBLES

CESTINO PANE (V V) Mixed bread basket of our home made Italian breads <i>Perfect match with</i>	4.50
IL VINO DEI POETI PROSECCO DOC	125ml 7.50
OLIVE (V V) Mixed olives <i>Perfect match with</i>	4.00
SOAVE CLASSICO DOC	175ml 8.00
MANDORLE AFFUMICATE (V) Smoked almonds <i>Perfect match with</i>	4.00
PINOT GRIGIO VENEZIA DOC	175ml 7.50

TO SHARE

FRITTO DI PESCE Fried fish, venetian-style <i>Perfect match with</i>	18.00
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00
TAGLIERE DI AFFETTATI E FORMAGGI Selection of typical Italian cured meats and cheese <i>Perfect match with</i>	20.00
AMARONE DELLA VALPOLICELLA DOCG	175ml 24.00
TAGLIERE DI BUFALA (V) Buffalo mozzarella, sundried tomatoes, rockets, pesto, grilled ciabatta <i>Perfect match with</i>	16.00
CHARDONNAY IGT TREVENEGIE	175ml 7.00
GNOCCO FRITTO CON CRUDO Italian fritters with Parma Ham <i>Perfect match with</i>	12.00
IL VINO DEI POETI PROSECCO DOC	125ml 7.50

STARTERS

ZUPPA DEL GIORNO (V V) Soup of the day. Please ask your server for today's flavour	5.00
CAPRESE DI BUFALA (V) (G) Fresh Buffalo Mozzarella with tomato- basil compote and olive oil <i>Perfect Match with</i>	7.50
SAUVIGNON IGT TREVENEGIE	175ml 8.50
CAPRINO FRITTO Deep fried goat cheese with beetroot puree and mixed leaf salad <i>Perfect Match with</i>	7.50
SAUVIGNON IGT TREVENEGIE	175ml 8.50
CALAMARI FRITTI Fried calamari <i>Perfect Match with</i>	8.50
ORGANIC PROSECCO EXTRA DRY DOC	125ml 9.00
GAMBERONI PICCANTI (G-Without Bread) Spicy prawns <i>Perfect Match with</i>	10.00
PROSECCO VALDOBBIADENE SUPERIORE EXTRA DRY DOCG	125ml 8.50
POLPETTE Meatballs in tomato sauce <i>Perfect match with</i>	8.00
VENEDIKÀ ROSSO VENEZIA DOC	175ml 11.00
CROSTONI DI SALMONE Smoked salmon with butter on crispy bread and green salad <i>Perfect match with</i>	9.95
PINOT GRIGIO ROSÉ DOC DELLE VENEZIE	175ml 7.50

CROSTINI POLENTA E FUNGHI (V) Polenta and mushrooms croutons <i>Perfect match with</i>	5.00
CHIANTI DOCG ACINO D'ORO	175ml 7.20
GAMBERI GRIGLIATI (G-Without bread) Grilled prawns with shells on <i>Perfect match with</i>	10.00
POETI ROSÉ VENEZIA DOC BRUT	125ml 7.75
PANE ALL'AGLIO (V V) Garlic bread with mixed aromatic herbs, extra v. olive oil <i>Perfect match with</i>	4.00
SOAVE CLASSICO DOC	175ml 8.00
PANE ALL'AGLIO FORMAGGIO (V) Cheesy garlic bread with mixed aromatic herbs, extra v. olive oil <i>Perfect match with</i>	5.00
SOAVE CLASSICO DOC	175ml 8.00

ARANCINI CON SALSA ARRABBIATA O PESTO (V) Risotto balls served with salsa or pesto <i>Perfect match with</i>	8.00
ORGANIC PROSECCO EXTRA DRY	125ml 9.00
BRUSCHETTA POMODORO E BASILICO (V V) Bruschetta with cherry tomatoes with basil <i>Perfect match with</i>	5.00
POETI ROSÉ VENEZIA DOC BRUT	125ml 7.00
CROSTINI CON PROSCIUTTO COTTO Crostoni with prosciutto cotto, horse radish cream and avocado <i>Perfect match with</i>	5.50
POETI ROSÉ VENEZIA DOC BRUT	125ml 7.00
CARPACCIO DI SALMONE AFFUMICATO (G) Smoked Salmon carpaccio <i>Perfect Match with</i>	10.00
SAUVIGNON IGT TREVENEGIE	175ml 8.50

SALADS

CAESAR SALAD Chicken breast, Roman Lettuce, Parmigiano Reggiano, bread croutons, anchovies and cherry tomatoes <i>Perfect Match with</i>	13.50
ROSE GOLD SPUMANTE BRUT ROSÉ	200ml 12.95
INSALATA VEGANA CON VERDURE GRIGLIATE (V V) Grilled vegetable salad <i>Perfect match with</i>	10.00
PINOT GRIGIO DOC VENEZIA	175ml 7.50
INSALATA DI SALMONE E AGRUMI (G) Salad with smoked Salmon, almonds, cherry tomato and orange <i>Perfect match with</i>	13.50
PINOT GRIGIO DOC VENEZIA	175ml 7.50

PIZZAS

PIZZA MARINARA (V V) With tomato sauce, extra virgin olive oil <i>Perfect match with</i>	9.00
CHIANTI CLASSICO DOCG ACINO D'ORO	175ml 14.00
PIZZA MARGHERITA (V) With mozzarella, tomato sauce, fresh basil <i>Perfect match with</i>	10.00
IL VINO DEI POETI PROSECCO DOC	125ml 7.50
PIZZA MARGHERITA CON BUFFALA (V) With Buffalo mozzarella, tomato sauce, fresh basil <i>Perfect match with</i>	12.50
IL VINO DEI POETI PROSECCO DOC	125ml 7.50

PIZZA DIAVOLA With mozzarella, tomato sauce, spicy salami <i>Perfect match with</i>	12.50
VALPOLICELLA CLASSICO SUPERIORE DOC	175ml 8.50
PIZZA ALLE VERDURE (V) Veggie Pizza with mozzarella, tomato sauce, grilled aubergines, grilled peppers, grilled zucchini <i>Perfect match with</i>	11.50
CHARDONNAY IGT TREVENEGIE	175ml 7.00

PIZZA CON PROSCIUTTO Tomato sauce, mozzarella, ham and oregano <i>Perfect match with</i>	12.50
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA PROSCIUTTO E FUNGHI Ham and mushrooms with Mozzarella and tomato sauce <i>Perfect match with</i>	11.90
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA CAPRICCIOSA Ham, mushrooms and artichoke with Mozzarella and tomato sauce <i>Perfect match with</i>	11.90
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA BIANCA CON CRUDO No tomato sauce, Parma Ham and Mozzarella <i>Perfect match with</i>	12.00
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA TONNO E CIPOLLA Tuna with onions, Mozzarella and tomato sauce <i>Perfect match with</i>	12.00
IL VINO DEI POETI PROSECCO DOC	125ml 7.50

PIZZA SICILIANA Olives, capers and anchovies with Mozzarella and tomato sauce <i>Perfect match with</i>	11.00
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA RUCOLA POMODORINI E PARMIGGIANO (V) 11.00 Rocket, cherry tomatoes, Parmigiano cheese with Mozzarella and tomato sauce <i>Perfect match with</i>	10.00
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA 4 FORMAGGI (V) Four cheese pizza with tomato sauce <i>Perfect match with</i>	12.00
IL VINO DEI POETI PROSECCO DOC	125ml 7.50

PIZZA CAMPANA Nduja, Buffalo Mozzarella and tomato sauce <i>Perfect match with</i>	14.00
VALPOLICELLA CLASSICO SUPERIORE DOC	175ml 8.50
HAWAIIAN PIZZA Pineapple, ham, Mozzarella and tomato sauce <i>Perfect match with</i>	12.00
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

PIZZA CON GAMBERI Prawns with chilli oil, Mozzarella and tomato sauce <i>Perfect match with</i>	12.50
BOTTEGA GOLD PROSECCO DOC BRUT	125ml 10.00

EXTRA TOPPINGS: VEG 1.00 - MEAT 1.50

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