

BOTTEGA

PROSECCO BAR
& RESTAURANT



Menu

CHOOSE YOUR PERFECT MATCH

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.

Denominations, both in wines and in food, identify what is unique, unmistakable, incomparable and that the product is made in a specific area under specific rules, which respect high quality standards.

A DOC, DOCG, DOP, IGT and IGP ingredient or product embodies history and tradition, dating all the way back to its original roots, in the locations where it has been cultivated since centuries.

In Bottega we are ambassadors of the Italian winemaking tradition and Italian excellences and this tradition is protected by the Consortiums and their denominations.

Here below some of the main Italian denominations you will discover in our menu and wines list:

DOCG

DOCG means Denominazione di Origine Controllata Garantita (Controlled and Guaranteed Designation of Origin). This protection mark is attributed exclusively to particularly prestigious wines that are recognised both nationally and internationally, which follow the highest production standards to obtain an excellent quality product that is one of its kind.

DOC

DOC means Denominazione di Origine Controllata (Controlled Designation of Origin). This mark recognises the quality and typicality of wines produced in limited small- and medium-sized areas and controlled by strict regulations that define the production methods and times, and this mark can only be applied after careful chemical and sensorial analyses.

IGT

IGT means Indicazione Geografica Tipica (Typical Geographical Indication). IGT wines are made from autochthonous vines coming from well-defined areas; for example, Merlot IGT Trevenezie Bottega can be produced only in the area of Veneto, Friuli Venezia Giulia and the province of Trento, using Merlot grapes.

DOP

DOP means Denominazione di Origine Protetta (Protected Designation of Origin). This mark indicates origin protection, and it is attributed by the European Union to food whose quality characteristics depend essentially or exclusively on the production area and traditional production techniques.

IGP

IGP means Indicazione Geografica Protetta (Protected Geographical Indication). This European Union recognition is granted only to those products which respect specific fundamental parameters: from the specific connection to the area where it is traditionally produced, to Italian-only production according to the traditional recipe, to respect of precise product quality and organoleptic characteristics.

NIBBLES



OLIVE V

Mixed olives

£4.00

Perfect match with

SOAVE CLASSICO DOC

175ml **£8.00**

MANDORLE AFFUMICATE V

Smoked almonds

£4.00

Perfect match with

PINOT GRIGIO VENEZIA DOC

175ml **£7.50**

CESTINO PANE V

Mixed bread basket of our homemade Italian breads.

£4.50

Perfect match with

IL VINO DEI POETI PROSECCO DOC

125ml **£7.50**

PARMIGIANO REGGIANO D.O.P. CON ACETO BALSAMICO INVECCHIATO

D.O.P. Parmigiano Reggiano with aged balsamic vinegar

£4.50

Perfect match with

RIPASSO VALPOLICELLA SUPERIORE DOC

175ml **£11.50**

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

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understand the dangers to those with severe allergies. - Please ask to speak to the restaurant manager for further advice.

CICCHETTI



PANE ALL'AGLIO **V** **V**

Garlic bread with mixed aromatic herbs, extra virgin olive oil

£4.00

Perfect match with

SOAVE CLASSICO DOC

175ml **£8.00**

BRUSCHETTA POMODORI PACHINO, BASILICO DI GENOVA, PANE

Bruschetta with I.G.P. Pachino cherry tomatoes and D.O.P. basil from Genova on bread

£4.00

Perfect match with

POETI ROSÉ VENEZIA DOC BRUT

125ml **£7.00**

CROSTINI POLENTA E FUNGHI **L**

Polenta and mushrooms croutons

£4.95

Perfect match with

CHIANTI DOCG ACINO D'ORO

175ml **£7.25**

BRUSCHETTA, CREMA DI OLIVE **V** TAGGIASCHE, PANE

Bruschetta with taggiasca olive paste on bread

£5.00

Perfect match with

MERLOT IGT TREVENEZIE

175ml **£7.50**

SAPORI DEL MEDITERRANEO **V**

Taggiasca olives with sundried tomatoes, focaccia and grissini

£5.00

Perfect match with

SAUVIGNON IGT TREVENEZIE

175ml **£7.50**

PROSCIUTTO CRUDO DI PARMA CON GRISSINI

Parma DOP with grissini

£6.00

Perfect match with

PINOT GRIGIO VENEZIA DOC

175ml **£7.50**

TRIS DI BRUSCHETTE

Bruschetta Trio

£6.00

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ARANCINI CON SALSA ARRABBIATA O PESTO £8.00

Risotto balls served with salsa or pesto.

Perfect match with

ORGANIC PROSECCO EXTRA DRY 125ml £9.00

GAMBERI GRIGLIATI **G** £10.00

Grilled prawns

Perfect match with

POETI ROSÉ VENEZIA DOC BRUT 125ml £7.75

TO SHARE



GNOCCO FRITTO CON CRUDO £12.00

Italian fritters with Parma Ham.

Perfect match with

IL VINO DEI POETI PROSECCO DOC 125ml £7.50

TAGLIERE DI BUFALA **V** £14.95

Buffalo mozzarella, sundried tomatoes, rocket, pesto, grilled ciabatta

Perfect match with

CHARDONNAY IGT TREVENEZIE 175ml £7.00

FRITTO DI PESCE £15.00

Fried fish, Venetian-style

Perfect match with

BOTTEGA GOLD PROSECCO DOC BRUT 125ml £10.00

TAGLIERE DI AFFETTATI E FORMAGGI £20.00

Selection of typical Italian cured meats and cheese

Perfect match with

AMARONE DELLA VALPOLICELLA DOCG 175ml £24.00

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STARTERS



CAPRESE DI BUFALA **V** **G** **£5.00**

Fresh buffalo mozzarella with tomato- basil compote and olive oil

Perfect match with

SAUVIGNON IGT TREVENEZIE 175ml **£8.50**

SARDEE IN SAOR **£6.95**

Sweet and sour sardines

Perfect match with

PINOT GRIGIO VENEZIA DOC 175ml **£7.50**

POLPETTE **£8.00**

Meatballs in tomato sauce

Perfect match with

VENEDIKÀ ROSSO VENEZIA DOC 175ml **£11.00**

BURRATA DI BUFALA POMODORI ED OLIO **V** **£8.50**

EVO BOTTEGA

Burrata di Bufala with cherry tomatoes and Bottega Organic Extra Virgin Olive Oil with grilled bread.

Perfect match with

SOAVE CLASSICO DOC 175ml **£8.00**

CALAMARI FRITTI **£8.50**

Fried Calamari

Perfect match with

ORGANIC PROSECCO EXTRA DRY DOC 125ml **£9.00**

CROSTONE DI SALMONE **£9.95**

Smoked salmon with butter on crispy whole wheat bread and green salad

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml **£7.50**

GAMBERONI PICCANTI **G** **£10.00**

Spicy prawns

Perfect match with

**PROSECCO VALDOBBIADENE SUPERIORE
EXTRA DRY DOCG** 125ml **£8.50**

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CARPACCIO RUCOLA E PARMIGIANO G £10.00

Beef Carpaccio with rocket, Parmesan cheese and 10 years old Reserve Balsamic Vinegar

Perfect match with

VALPOLICELLA CLASSICO DOC

175ml £8.00

POLPO ALLA GRIGLIA G £11.50

Grilled Octopus

Perfect match with

PINOT GRIGIO VENEZIA DOC

175ml £7.50

SOUP OF THE DAY



ZUPPA DEL GIORNO £5.00

Soup of the day

SALADS



INSALATA CAPRESE VEGANA V V L £10.00

Vegan Caprese Salad with tomatoes, basil, avocado

Perfect match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE

175ml £7.50

INSALATA DI POLPO G £12.00

Octopus and celery

Perfect match with

CHARDONNAY IGT TRE VENEZIE

175ml £7.00

CAESAR SALAD V V L G £13.50

Chicken breast, romaine lettuce, Parmiggiano Reggiano, fresh egg, Worcester Sauce

Perfect match with

ROSE GOLD SPUMANTE BRUT ROSÉ

200ml £12.95

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PASTA & RICE



PENNE POMODORO E BASILICO

£11.00

Penne with tomato and basil

Perfect match with

POETI ROSÉ VENEZIA DOC BRUT

125ml £7.50

PARMIGIANA

£11.00

Vegetable Lasagne

Perfect match with

PINOT GRIGIO VENEZIA DOC

175ml £7.50

SPAGHETTI CACIO E PEPE

£11.00

Pasta with Pecorino Romano DOP and Black Pepper

Perfect match with

BRUNELLO DI MONTALCINO DOCG

175ml £24.00

SPAGHETTI ALLA BOLOGNESE

£12.00

Spaghetti with Bolognese sauce

Perfect match with

VALPOLICELLA CLASSICO DOC

175ml £8.00

SPAGHETTI ALLA CARBONARA

£12.00

Spaghetti with eggs, pancetta and Pecorino romano cheese sauce

Perfect Match with

PINOT GRIGIO VENEZIA DOC

175ml £7.50

CASARECCE ALLE VERDURE V V L

£12.00

Casarecce pasta with roasted summer vegetables

Perfect Match with

SANT'ANTIMO ROSSO DOC

175ml £8.50

RISOTTO PROSECCO

£12.00

Risotto Prosecco

Perfect Match with

BOTTEGA GOLD PROSECCO DOC BRUT

125ml £10.00

LASAGNE

£12.95

Lasagne bolognese

Perfect match with

VALPOLICELLA CLASSICO SUPERIORE DOC

175ml £8.50

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RIGATONI POLLO E FUNGHI £13.50

Rigatoni with chicken and mushroom

Perfect Match with

PINOT GRIGIO ROSÉ DOC DELLE VENEZIE 175ml £7.50

RISOTTO GAMBERI E ZUCCHINE **G** £15.00

Prawn and courgette risotto

Perfect Match with

SOAVE CLASSICO DOC 175ml £8.00

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

PIZZA



PIZZA MARINARA **V V** £10.00

With tomato sauce, extra virgin olive oil

Perfect match with

CHIANTI CLASSICO DOCG ACINO D'ORO 175ml £14.00

PIZZA MARGHERITA **V L** £11.00

With mozzarella, tomato sauce, fresh basil

Perfect match with

IL VINO DEI POETI PROSECCO DOC 125ml £7.50

PIZZA ALLE VERDURE **V L** £11.50

Vegetarian Pizza with mozzarella, tomato sauce, grilled aubergines, grilled peppers, grilled zucchini

Perfect match with

CHARDONNAY IGT TREVENEZIE 175ml £7.00

PIZZA VEGANA **V V** £12.00

Vegan Pizza with tomato sauce, salted capers, onions

Perfect match with

ORGANIC PROSECCO EXTRA DRY DOC 125ml £9.00

PIZZA DIAVOLA £12.50

With mozzarella, tomato sauce, spicy salami

Perfect match with

VALPOLICELLA CLASSICO SUPERIORE DOC 175ml £8.50

PIZZA CALZONE £12.50

Folded pizza with ham

Perfect match with

BOTTEGA GOLD PROSECCO DOC BRUT 125ml £10.00

EXTRA TOPPINGS: VEG £1 - MEAT £1.50

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MAIN



HAMBURGER VEGANO V V L £12.00

Vegan burger with lettuce, tomatoes, ketchup

Perfect match with

MERLOT IGT TREVENEZIE 175 ml £7.50

POLLO ALLA CACCIATORA £14.00

Chicken cacciatora

Perfect match with

RIPASSO VALPOLICELLA SUPERIORE DOC 175 ml £11.50

POLLO ALLA GRIGLIA £14.00

Grilled lemon chicken and asparagus

Perfect match with

SOAVE CLASSICO DOC 175 ml £8.00

TONNO SCOTTATO AL'ACETO BALSAMICO £14.00

Lightly grilled tuna fish with red onions and Reserve Balsamic Oil

Perfect match with

BOTTEGA GOLD PROSECCO DOC BRUT 125ml £10.00

TAGLIATA CON POMODORINI £15.50

Tagliata with roasted little vine tomatoes

Perfect match with

FLORENZIA ROSSO IGT TOSCANA 175 ml £8.00

SPIGOLA IN CROSTA DI PATATE G £16.00

Seabass fillet with potato crust

Perfect match with

PINOT GRIGIO VENEZIA DOC 175 ml £7.50

SIDES

PATATINE FRITTE

French fries

£4.00

Hand cut chips

£5.00

PATATE DOLCI AL FORNO V V G £4.00

Baked sweet potato chips

PATATE ROSMARINE V V G £4.00

Sauteed potatoes with rosemary

BROCCOLI AL VAPORE V V G £4.00

Plain steamed broccoli

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ASPARAGI AL LIMONE V V G	£4.00
Boiled asparagus with lemon juice and 10 years old Reserve Balsamic Oil	
INSALATA MISTA V V L	£5.00
Mixed salad	
VERDURE GRIGLIATE V V L G	£9.00
Grilled seasonal vegetables	

DESSERT



MACEDONIA DI FRUTTA V G	£5.00
Mixed fruit salad	
<i>Perfect match with</i>	
IL VINO DELL'AMORE PETALO MOSCATO	125 ml £7.50
TIRAMISÙ V	£6.00
Tiramisù	
<i>Perfect match with</i>	
IL VINO DELL'AMORE PETALO PINK MANZONI MOSCATO	125 ml £10.00
PANNA COTTA AI FRUTTI DI BOSCO G	£6.00
Panna cotta summer fruits	
<i>Perfect match with</i>	
FRAGOLINO ROSSO	125 ml £6.00
TORTA AL CIOCCOLATO V	£6.00
Chocolate cake	
<i>Perfect Match with</i>	
GRAPPA RISERVA PRIVATA BARRICATA	25 ml £5.00
TORTA DI MELE V	£6.00
Apple pie	
<i>Perfect match with</i>	
IL VINO DELL'AMORE PETALO MOSCATO	125 ml £7.50
CHEESECAKE	£6.00
Ask your server for today's flavour	

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KIDS



CROCCHETTE PATATE Potato croquettes	£4.00
PENNE POMODORO E BASILICO V L Tomato and basil penne pasta	£5.00
PIZZA MARGHERITA V With mozzarella, tomato sauce	£5.50
SPAGHETTI BOLOGNESE Spaghetti with bolognese sauce	£6.00
POLPETTE AL SUGO Meatballs in tomato sauce	£6.50
BURGER VEGETARIANO V Vegetarian burger	£6.50
BURGER CLASSICO Classic ground beef burger	£8.50
BISCOTTI AL MIELE V Honey biscuits	£2.00
BISCOTTO CIOCCOLATO VEGANO V Vegan Chocolate Chip Cookies	£2.50
TORTA AL CIOCCOLATO V Chocolate cake	£3.25

GELATO

GIOVANNI'S GELATO 1 SCOOPS Choose from Bubble Gum, Strawberry, Vanilla, Pistachio, Chocolate, Mango Sorbet	£2.50
GIOVANNI'S GELATO 2 SCOOPS Choose from Bubble Gum, Strawberry, Vanilla, Pistachio, Chocolate, Mango Sorbet	£3.50
GIOVANNI'S GELATO 3 SCOOPS Choose from Bubble Gum, Strawberry, Vanilla, Pistachio, Chocolate, Mango Sorbet	£4.00
AFFOGATO Gelato served with a shot of Lavazza espresso & Amaretto	£6.00

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TEA & COFFEE

AMERICANO Hot water top with an espresso. If you'd like milk, just ask us for a white coffee	£2.50
FLAT WHITE A fuller bodied (double shot of espresso) version of the Latte	£3.50
ESPRESSO	
SINGOLO	£2.50
DOPPIO The classic Italian coffee, short and intense with a very pleasant aroma and aftertaste	£2.95
MACCHIATO Something different. A shot of espresso marked with a little foamed milk	£2.75
CAFFÈ LATTE Espresso topped with steamed milk and a thin layer of foamed milk	£3.25
CAPPUCCINO One third espresso, one third steamed milk and one third foamed milk	£3.25
CAFFÈ MOCHA Espresso mixed with chocolate, topped with a thin layer of foamed milk	£3.25
HOT CHOCOLATE Perfect for chocolate lovers	£3.50
TEA Jasmine Earl Grey Green Tea Peppermint English Breakfast Red Berry & Flower Lemongrass & Ginger	£2.50

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