

BOTTEGA

PROSECCO BAR & CAFFÈ

Birmingham



Drinks

CHOOSE YOUR PERFECT MATCH

*Rome, Milan, Venice, Bologna, Naples,
Dubai, London, Birmingham, Istanbul*

The Perfect Match

In Italy, we believe wine is best enjoyed when paired with the finest food.

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

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.

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.



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 of a cruise ship in Scandinavia and since then a number of stunning locations welcome you around the world! In 2022 we have opened the Bpb you are visiting today.

Enjoy the experience!

Sandro Bottega



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.

**WE LOOK FORWARD TO SEEING
YOU AGAIN!**

Email: enoturismo@bottegaspa.com Telephone number: +39 0438 4067



PROSECCO

	125ml	175ml	BTL
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	9.20	11.80	33.99
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	11.30	13.80	40.99
BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT GLERA Alc. 11% Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach	15.90	18.40	56.99
IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY  GLERA Alc. 11% Elegantly floral and fruity, with hints of ripe apple	12.19	14.29	40.99

PROSECCO ROSÈ

IL VINO DEI POETI PROSECCO DOC ROSÈ SPUMANTE BRUT GLERA, PINOT NERO Alc. 11.5% Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries	10.30	12.80	36.99
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ROSÈ SPARKLING WINE

BOTTEGA ROSE GOLD  PINOT NERO Alc. 11.5% Intense, complex, elegant, characterized by floral and fruity notes, mainly wild berries (currants and wild strawberries)	-	-	67.00
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125ml wine measures also available. Please ask your server.



Adults need around 2000kcal per day

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WHITE WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO VENEZIA DOC PINOT GRIGIO Alc. 12% Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach	10.39	12.99	35.99
SAUVIGNON IGT TREVENEZIE SAUVIGNON BLANC Alc. 12% Smooth, with a pleasant acidity and freshness, with floral notes and hints of bergamot	10.89	13.99	37.99
SOAVE CLASSICO DOC GARGANEGA Alc. 12.5% Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sage	11.39	14.49	39.99



ROSÈ WINES - VENETO

	175ml	250ml	BTL
PINOT GRIGIO ROSÈ DOC DELLE VENEZIE PINOT GRIGIO Alc. 12% Dry with balanced acidity and mineral notes in the finish	10.89	13.99	37.99

125ml wine measures also available. Please ask your server.

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RED WINES - VENETO

	175ml	250ml	BTL
CABERNET SAUVIGNON IGT TREVENEZIE	9.89	12.49	33.99
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			
MERLOT IGT TREVENEZIE	10.39	12.99	35.00
MERLOT Alc. 12.5%			
Intense, with hints of blueberry, violet, blackcurrant and aromatic spices like oregano and thyme			
VALPOLICELLA CLASSICO DOC	12.39	14.49	39.99
CORVINA, CORVINONE, RONDINELLA Alc. 12.5%			
Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes			



RED WINES - TOSCANA

	175ml	250ml	BTL
ACINO D'ORO CHIANTI CLASSICO DOCG	10.89	13.99	37.99
SANGIOVESE, CABERNET, MERLOT Alc. 12.5%			
Characteristic, complex, with notes of ripe black berries and a good structure			

125ml wine measures also available. Please ask your server.

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BEER & CIDER



BIRRA MORETTI Draught Pint - Italy - 4.6% ABV	6.99
SOL 330ml - Mexico - 4.2% ABV	5.79
MENABREA BLONDE 330ml - Italy - 4.8% ABV	5.39
PERONI NASTRO AZZURRO 330ml - Italy - 5.0% ABV	5.59
PERONI NASTRO AZZURRO 0.0% 330ml - Italy - 0.0% ABV	4.49
BULMERS ORIGINAL UK - 4.5% ABV	6.49
OLD MOUT CIDER BERRIES & CHERRIES 500ml - New Zealand - 4% ABV	6.50

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BOTTEGA COCKTAILS



BOTTEGA SPRITZ

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

11.99



VENETIAN SPRITZ

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

11.99



BOTTEGA BELLINI

Il Vino dei Poeti Prosecco DOC Brut, peach juice

11.99



BOTTEGA MIMOSA

Il Vino dei Poeti Prosecco DOC Brut, orange juice

125 ml 175ml
11.99 13.99

INTERNATIONAL COCKTAILS

APEROL SPRITZ

Il Vino dei Poeti Prosecco DOC Brut, Aperol

11.99

GIN & TONIC

Bacur Gin, Fever Tree Tonic and lemon slice

11.99

ESPRESSO MARTINI

Vodka, espresso and espresso liqueur

12.99

BLOODY MARY

Vodka, tomato juice, Worcestershire sauce, Tabasco,
celery salt, black pepper and garnished with celery

12.99

VIRGIN MARY - Kcal 84

Tomato juice, Worcestershire sauce, Tabasco,
celery salt, black pepper and garnished with celery

8.79

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BOTTEGA GIN

DISTILLED DRY
GIN
BACUR

BOTTEGA GIN BACUR

Smooth and balanced, with scents of juniper, lemon zest and sage

TANQUERAY

BOMBAY SAPPHIRE

HENDRICK'S

MALFY BLOOD ORANGE

WHITLEY NEILL RHUBARB & GINGER

GRAPPA



ALEXANDER GRAPPA PROSECCO

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



ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO

Intense with aromas of dried fruit, vanilla and spices

WHISKEY

JAMESON

JACK DANIELS

JOHNNY WALKER BLACK

GLENFIDDICH 12 YEAR OLD

VODKA

KETEL ONE

GREY GOOSE

RUM

BACARDI

HAVANA CLUB 3 YEAR OLD

BACARDI CARTA NEGRA

HAVANA CLUB 7 YEAR OLD

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TEQUILA

CUERVO GOLD

TEQUILA ROSE

COGNAC/BRANDY

COURVOISIER VSOP

INTERNATIONAL LIQUEURS

APEROL

SAMBUCA

KAHLUA

MALIBU

JAGERMEISTER

SOUTHERN COMFORT



BOTTEGA 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 Gianduiia chocolate

Our standard pour is 50ml. 25ml measures also available.

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COFFEE

ESPRESSO - Kcal 23	3.20
DOUBLE ESPRESSO - Kcal 29	3.70
DECAF ESPRESSO - Kcal 23	3.20
DECAF DOUBLE ESPRESSO - Kcal 29	3.70
ESPRESSO MACCHIATO - Kcal 33	3.30
DOUBLE ESPRESSO MACCHIATO - Kcal 39	3.80
AMERICANO - Kcal 37	3.79
LATTE - Kcal 93	3.99
CAPPUCCINO - Kcal 80	3.99
FLAT WHITE - Kcal 124	3.99
MOCHA - Kcal 140	3.99
HOT CHOCOLATE - Kcal 163	3.99
EXTRA SHOT - Kcal 6	0.60
DECAF EXTRA SHOT - Kcal 6	0.60
Add caramel, hazelnut or vanilla syrup	0.50
Switch to oat or soy milk	0.50

All of our hot drinks are served with an amaretto biscuit



Proudly serving Segafredo Coffee

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TEA

ENGLISH BREAKFAST - Kcal 53	3.20
EARL GREY - Kcal 53	3.20
CHAMOMILE - Kcal 17	3.20
PEPPERMINT - Kcal 17	3.20
GINGER - Kcal 17	3.20

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SOFT DRINKS



STILL WATER 330ml	2.79
STILL WATER 750ml	4.99
SPARKLING WATER 330ml	2.79
SPARKLING WATER 750ml	4.99
SAN PELLEGRINO SPARKLING WATER 500ml	2.99
SAN PELLEGRINO ARANCIATA 330ml	3.50
SAN PELLEGRINO LIMONATA 330ml	3.50
COCA-COLA 330ml	3.50
DIET COKE 330ml	3.40
COKE ZERO 330ml	3.40
APPLE JUICE - Kcal 103 100Z	3.20
FRESH ORANGE JUICE - Kcal 97 100Z	3.99
TOMATO JUICE - Kcal 38 100Z	3.49
PINEAPPLE JUICE - Kcal 112 100Z	3.49
CRANBERRY JUICE - Kcal 40 100Z	3.49
PAGO CLOUDY APPLE JUICE 200ml	3.50
PAGO CRANBERRY JUICE 200ml	3.50
FEVER-TREE PREMIUM SODA WATER 200ml	3.50
FEVER-TREE REFRESHINGLY LIGHT INDIAN TONIC WATER 200ml	3.49
FEVER-TREE GINGER BEER 200ml	3.50

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FEVER-TREE AROMATIC TONIC WATER 200ml	3.49
FEVER-TREE ELDERFLOWER TONIC WATER 200ml	3.49
FEVER-TREE SPICED ORANGE GINGER ALE 200ml	3.49
FEVER-TREE PREMIUM INDIAN TONIC WATER 200ml	3.49
FEVER-TREE MEDITERRANEAN TONIC WATER 200ml	3.49

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BOTTEGA
PROSECCO BAR

AIRPORT BAR
OF THE YEAR



[f](#) [@](#)bottegold #bottegaprosecobar #bottegamoments

www.bottegaspa.com