

La Bottega Aperitivo & Wine Bar

Artisan Italian Fare · Fresh Ingredients · Daily Specials

Italian Premium Beers

- **Menabrea Lager** ABV: 4.8% (330ml) (Torino, Biella)6.85
Crisp, golden lager from Biella
- **Ichnusa Non Filtrata** ABV: 5.0% (330ml) (Sicily) 6.85
Unfiltered Sardinian lager, slightly hazy
- **Messina Sale de mare** ABV: 5.0% (330ml) (Sicily)..... 6.85
Refreshing pure malt unfiltered lager, made exclusively with pale malt sea salt from the shallow salt pools of Trapani

Aperitivo & Non-Alcoholic Cocktails

- **San Bitter** ABV: 0%.....5.85
Non-alcoholic Italian aperitif, fruits, spices & herbs, bittersweet
- **Crodino** ABV: 0%.....5.85
Iconic non-alcoholic bitter aperitivo, herbal and citrusy
- **Homemade 'Limeonade'** ABV: 0%.....6.85
Freshly squeezed lime juice, sparkling water, demerara brown sugar
- **Mojito Non-alcoholic** ABV: 0%..... 8.85
Fresh lime, mint, soda water, demerara brown sugar

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Spritz-Prosecco

- **Aperol Spritz** ABV: 11–12%.....12.85
Aperol, Prosecco, Fever Tree tonic water (instead of soda water)
- **Hugo Spritz** ABV: 11–12%.....12.85
Prosecco, Elderflower Liqueur, Fever Tree tonic water, Fresh Mint
- **Campari Spritz** ABV: 12–14%.....12.85
Campari, Prosecco, Fever Tree tonic water (instead of soda water)
- **Limoncello Spritz** ABV: 12–14%.....12.85
Limoncello, Prosecco, Fever Tree tonic water (instead of soda water), Fresh Mint
- **Lychee spritz** ABV: 11–12%.....12.85
Prosecco, lychee juice and a hint of rosewater

Classic Italian Aperitivos

- **Campari Soda** ABV: 10%.....6.85
Single-serve Campari with sparkling soda, herbs and fruits, Chinotto & Cascarilla
- **Negroni** ABV: 24–28%.....12.85
Gin, Campari, Red Vermouth
- **Negroni Sbagliato** ABV: 15–18%12.85
Campari, Sweet Vermouth, Prosecco
- **Mezcal Negroni** ABV: 24–28%.....12.85
Mezcal, Campari, Red Vermouth
- **Milano Torino** ABV: 20–22%.....12.85
Bitter Campari, Punt E Mes Carpano Red Vermouth
- **Bellini** ABV: 20–22%.....12.85
Prosecco, fresh peach puree

Classic Cocktails

- **Mojito Cubano** ABV: 10–12%12.85
White Rum, Fresh Lime Juice, Mint, Fever Tree tonic water, Sugar
- **Paloma** 20-22%.....12.85
Tequila, grapefruit juice, lime juice, soda water, salt rimmed glass
- **Salty Dog** 20-22%.....12.85
Vodka, grapefruit juice, salt rimmed glass
- **Passion fruit Divine:** 20-22%.....12.85
Vodka, bitter Campari, lime juice and passion fruit
- **Manhattan** ABV: 20–22%.....12.85
Whiskey, sweet vermouth, angostura bitters
- **Gimlet** ABV: 20–22%.....12.85
Gin or vodka, lime juice, simple syrup
- **Boulevardier** ABV: 20-22%.....12.85
Rye whiskey, Bitter Campari, red vermouth
- **Hendricks Gin & tonic** ABV: 20-22%.....12.85
Hendricks Gin, Fever Tree tonic water, fresh cucumber

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After Dinner Cocktails

- **Black Russian** ABV: 18–20%.....12.85
Vodka, Kahlúa Coffee Liqueur
- **White Russian** ABV: 18–20%.....12.85
Vodka, Kahlúa Coffee Liqueur, Milk froth instead of double cream
- **Rusty Nail** ABV: 28–30%.....12.85
Scottish Whisky, Drambuie whisky Liqueur with honey, herbs and spices
- **Espresso martini** ABV: 20-22%.....12.85
Vodka, espresso coffee, Kahlúa Coffee Liqueur
- **Old Fashioned** ABV: 20-22%.....12.85
Bourbon whiskey, simple syrup, Angostura bitters

Digestives

- **Limoncello** ABV: 25–30%.....6.85
Zesty lemon liqueur, on the rocks. Traditionally used to aid digestion and soothe the stomach after meals. Rich in antioxidants.
- **Amaro Montenegro** ABV: 23% (Bologna)6.85
Floral, herbal, slightly sweet. Believed to relieve indigestion and help balance the digestive system with its blend of botanicals.
- **Sambuca** ABV: 38–40% (Lazio).....6.85
Sweet anise liqueur, served with three coffee beans. Sipped as a digestif to settle the stomach and aid digestion. The three beans signify health, happiness, and prosperity.
- **Grappa Nardini** ABV: 40% (Veneto).....6.85
Dry, full-bodied, pomace brandy from Veneto. Believed to aid digestion and circulation - often enjoyed in small amounts after a meal.

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