



70.00 per person | Four-Courses with Drink Pairings

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 Bottega grappa and liquors being appreciated all over the world.

FOR ARRIVAL
Sourdough Bread & Olives —
Bottega Lemon Spritz
APPETISER
Crabcake with Honey Mustard Mayo & Lime ————————————————————————————————————
Bottega Gold Prosecco DOC Spumante Brut, Italy
MAIN COURSE
Chargrilled Pork Loin, Chimichurri, Roasted Piccolo Tomatoes & Koffmann Fries
Bottega Sauvignon IGT Trevenezie
CHEESE PLATE
Long Clawson Union Jack Cheese Plate ————————————————————————————————————
Bottega Ripasso Della Valpolicella Superiore DOC
TO FINISH —
Bottega Pinot Nero Spumante Brut Rosé
bottega Pinot Nero Spumante Brut Rose