

barbican

Barbican Membership Summer Event

In association with

BOTTEGA

Tuesday 13th August 2019, 7.00pm – 10.00pm

The cost of the dinner and wine is £40 per person including service charge.



Bottega Poeti Rose, Venezia Doc
Taralli and Olives

Bottega Gold, Prosecco DOC
Burrata, watermelon, pinenuts, balsamic pearls

Bottega Sauvignon, IGT Trevenezie
Poached sea trout, caponata

Bottega Venedika, Venezia DOC
Pasta Cacio e Pepe

Bottega Petalo Amore Moscato Spumante
Cherry and pistachio tart, mascarpone gelato

Bottega Gianduia Liqueur
Coffee

barbican

Please inform us in advance of any dietary requirements



Background

Bottega has a history of four centuries in the world of wine and grappa. Since the 17th century, when their ancestors cultivated the vine as tenant farmers, up to now, with Bottega grappa and liquors being appreciated all over the world.

From the vineyard to the bottle, each moment of product creation is monitored with artisan care and attention to detail. They choose simple, natural flavours connected with the territory. Artisan style and the connection with the territory make Bottega products unique and unrepeatable elsewhere.