

DRINKS

APERITIFS AND COCKTAILS

Martini cocktail	0,1l	125
Negroni	0,1l	185
Mimosa	0,12l	125
Aperol Spritz	0,25l	145
Hugo Spritz	0,25l	145
Moscow mule	0,3l	155

WINES BY THE GLASS

Prosecco di Valdobbiadene Rustico, Nino Franco, Veneto	0,1l	105
Franciacorta '61 Brut, Berlucchi, Lombardia	0,1l	145
Franciacorta '61 Brut Rosé, Berlucchi, Lombardia	0,1l	150
Verdicchio di Matelica, Collestefano, Marche	0,15l	135
Donà Blanc, Hartmann Donà*, Trentino	0,15l	199
Pinot Bianco Schulthausen, St. Michael Eppan, Alto Adige	0,15l	150
Grüner Veltliner, AM BERG, Ott, Wagram	0,15l	179
Riesling, Harrer, Colterenzio, Alto Adige	0,15l	170
Pinot Nero, Colterenzio, Alto Adige	0,15l	155
Montepulciano d'Abruzzo Vigneto di Popoli 2011, Valle Reale, Abruzzo	0,15l	155
Cannonau Lillové, Gabbas Giuseppe, Sardegna	0,15l	160
Chianti Classico, Belcanto, Nittardi, Toscana	0,15l	175
Nero d'Avola, Nerojbleo, Gulfi, Puglia	0,15l	190
Pinot Noir & Zweigeltrebe, Rosé Hasenhaide, Ingrid Groiss, Weinviertel	0,15l	135
Kabir, Donnafugata, Sicilia	0,1l	195

CORAVIN WINE

Chablis, Terroir de Chablis, Patrick Piuze, Francia	0,1l	199
Chardonnay, La Fóa, Colterenzio, Alto Adige	0,1l	225
Brunello di Montalcino, Lisini, Toscana	0,1l	305
Amarone della Valpolicella Stropa, Monte Dall'Ora*, Veneto	0,1l	545

*Via del Vino import

WATER

Filtered water still/sparkling	0,50l	35
Filtered water still/sparkling	1 l	75
Mattoni sparkling / gently carbonated	0,33l	40
Aquila still	0,33l	40
San Pellegrino	0,75l	95
Acqua Panna	0,75l	95
Lemon		20

HOMEMADE LEMONADES

Ginger, mint and lemon, lemon	0,5l	69
Plum, blueberry, grapefruit, orange	0,5l	95

DRINKS

BEER

Ossegg Philipp 12	0,33l	55
Ossegg ALE Ruthard 11	0,33l	57
Radegast Birell (<i>non-alcoholic</i>)	0,33l	49

SOFT DRINK

Coca-Cola, Coca-Cola Zero	0,2l	49
Fever-Tree Tonic Water, Fever-Tree Ginger Beer	0,2l	59
Granini juice (<i>strawberry, apple</i>)	0,2l	49
Crodino (<i>non-alcoholic aperitif</i>)	0,1l	50

FRESH FRUIT AND VEGETABLE JUICES

Orange	0,2l	95
Grapefruit	0,2l	95
Pineapple, orange	0,2l	125
Beetroot, ginger, apple	0,2l	105
Apple, carrot	0,2l	95
Celery, apple	0,2l	95

SMOOTHIE

By the daily offer	0,2l	135
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COFFEE

Espresso miscela Giovanni Erbisti 1947	49
Espresso miscela Giamaica Africon	49
Decaffenaio Brasile Santos	49
Espresso macchiato	55
Espresso doppio	75
Caffé americano	55
Capuccino	60
Caffé latte	70
Flat white	90
Iced coffee	75
Caffé corretto con grappa, sambuca	95
Espresso tonic (<i>Fever-Tree Tonic Water</i>)	115

FRESH AND INFUSION TEA

Fresh mint	0,4l	75
Fresh ginger	0,4l	75
Ronnefeldt (<i>Earl Grey, Darjeeling Summer, Morgentau, Camomile, Grenny's Garden</i>)	0,4l	70
Ronnefeldt Jasmine Pearls	0,4l	79

The menu with labeled allergens is available upon request of the staff. Service charge of 12,5 % will be added to the final bill for groups of 8 and more people. All prices are in Czech crowns including VAT.



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LA BOTTEGA

Gastronomica

MENU



BY
LA COLLEZIONE

BREAKFAST*Breakfast served: MON—FRI 9:00—11:00 / SAT 9:00—13:00 / SUN 9:00—15:00***BREAKFAST FROM FREE RANGE EGGS**
Colazione con uova dalla fattoria

Three minute eggs in a glass with chives and clarified butter <i>Three minute eggs in a glass with chives and clarified butter</i>	125
Eggs Benedict with béarnaise sauce and <i>prosciutto cotto</i> <i>Uova Benedict con salsa bernese e prosciutto cotto</i>	195
Fried eggs with asiago cheese and sun-dried tomatoes <i>Uova all'occhio di bue con Asiago e pomodri secchi</i>	195
Scrambled eggs with prosciutto cotto and spring onion <i>Uova strapazzate con prosciutto cotto e cipollina fresca</i>	175
Altamura bread with mashed avocado, poached egg and parmesan <i>Pane di Altamura con mousse di avocado, uovo in camicia e parmigiano</i>	155

BREAKFAST
Colazione

Yogurt with homemade granola <i>Yougurt con granola fatta da noi</i>	135
Waffle with salted caramel, homemade blueberry jam and pistachios <i>Waffle con caramello salato, marmellata di mirtilli fatta in casa e pistacchio</i>	145
Oatmeal with almonds and fig jam <i>Porrige con mandorle e marmellata di fichi</i>	135

LA BOTTEGA BREAKFAST
La colazione della Bottega

SAVORY BREAKFAST – Egg in a glass with Altamura bread, pancetta, cheese, ham, roasted tomatoes, Taggiasca olives, homemade pâté, butter <i>Colazione salata – Uovo in camicia con pane Altamura, pancetta, formaggio, prosciutto, pomodori arrostiti, olive taggiasche, paté fatto in casa, burro</i>	315
SWEET BREAKFAST – Waffle with salted caramel, homemade blueberry jam and pistachios; yogurt with homemade granola; croissant; Altamura bread, homemade jam, butter <i>Colazione dolce – Waffle e caramello salato, marmellata di mirtilli e pistacchio; yougurt con granola fatta da noi; croissant; pane di altamura, marmellata fatta in casa e burro</i>	295

MENU**APPETIZER / SOUP**
Antipasto / Zuppa

Veal tonne bruschetta <i>Vitello tonnato in bruschetta</i>	235
Hen broth with cappelletti of truffles and potatoes and roasted shallots <i>Brodo ristretto di gallina con cappelletti di tartufo e patate e scalogno arrostito</i>	185

PASTA AND RISOTTO
Pasta e risotto

Rigatoni with sardines, olives, broccoli and herb crumble <i>Rigatoni alle sardine, olive, broccoli e croccante di erbe</i>	295
Ravioli stuffed with wild boar confit, pumpkin puree and homemade granola <i>Ravioli ripieni di cinghiale confittato, crema di zucca e granola fatta in casa</i>	315
Parmesan risotto with porcini dust and heel of round terrine <i>Risotto al parmigiano con polvere di porcini e terrina di scamoco</i>	315
Tagliolini Carbonara with homemade smoked ham <i>Tagliolini alla carbonara con prosciutto affumicato fatto in casa</i>	315

MAIN COURSES
Secondi

Roasted cod in pancetta with confit of celery, olives, capers and buttermilk sauce <i>Merluzzo arrosto avvolto in pancetta con sedano confittato, olive, capperi e burro montato</i>	415
Grilled octopus, ragout of fregola, beans and salami Picante and cauliflower purée <i>Polpo alla griglia con ragu' di fregola Sarda, fagioli, salame piccante e crema di cavolfiori</i>	445
¼ Grilled Czech chicken from Rašovice farm ¼ <i>Pollo dell azienda Farma di Rašovice</i>	195

MEAT AND FISH
Carne e pesce

Selection of fresh fishes and meat according to daily offer <i>Selezione di pesce fresco e carne, secondo l'offerta quotidiana</i>	by weight <i>al peso</i>
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DESSERTS
Dolce

Choose from our wonderful desserts at the counter
Una selezione di dolci vi aspetta nella vetrina

MOZZARELLA BAR*Ask our staff about daily offer*

Mozzarella and caponata <i>Mozzarella e caponata</i>	225
Mozzarella and Parma ham <i>Mozzarella e prosciutto</i>	225
Mozzarella / Burrata with taggiasche olives and baked tomatoes <i>Mozzarella / Burrata olive taggiasche e pomodori al forno 7</i>	275
Burrata with cherry tomatoes and pesto <i>Burrata con pomodorini e pesto</i>	235
Burrata and cured beef bresaola salami <i>Burrata e bresaola</i>	245

SIDE DISHES
Contorni

Steamed broccoli with lardo and fried onion <i>Broccoli al vapore con lardo e cipolla croccante</i>	65
Creamy potato purée <i>Puré di patate</i>	65
Mixed salad with roasted tomatoes <i>Insalata mista con pomodori arrosto</i>	65
Butter sauteed spinach <i>Spinaci al burro</i>	75
Roasted potatoes with garlic and herbs <i>Patate arrosto con aglio ed erbe aromatiche</i>	65

Our La Bottega has one specialty – grilled chicken. We searched for a long time for the best chicken, and it was not easy. In the end we found the perfect one. In Rašovice at Mr. Martinek's farm, the chickens are happy and healthy. But it takes more than just great breeding to make amazing chicken that brings you back for more. It is proven in the preparation – from the first trimming of the herbs, to the right salt ratio, to the two-phase grilling process. We will be happy to serve you a quarter or whole farm-raised chicken with bread from our bakery, or packed up for take-away.

Our professional team of bakers bake beautiful and fresh Italian products from local flour for all our restaurants and bistros every day. We are experts on natural leaven and the process of cold proofing when the dough is rising for several hours. Everything from our bakery is prepared by hand and from natural ingredients without any additives and according to original recipes. For example Pane di Altamura is one of the most traditional kinds of pastry, with roots going back more than a thousand years.