

## 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
Mojito	0,25l	155

### WINES BY THE GLASS

#### SPARKLING WINES

Prosecco di Valdobbiadene Rustico, Nino Franco, Veneto	0,1l	100
Franciacorta '61 Brut, Berlucchi, Lombardia	0,1l	145
Franciacorta '61 Brut Rosé, Berlucchi, Lombardia	0,1l	150

#### WHITE WINES

Chardonnay Altkirch 2018, Colterenzio, Trentino	0,15l	135
Soave Classico La Frosca 2014, Gini, Veneto*	0,15l	199
Pinot Grigio, Hartmann Donà 2017, Trentino*	0,15l	135
Sauvignon blanc 2017, Soul, Fabig, Moravia	0,15l	135
Grüner Veltliner 2016, AM BERG, Ott, Wagram	0,15l	177

#### RED WINES

Roero Nebbiolo 2014, Alberto Oggero, Piemonte*	0,15l	199
Chianti Classico 2015, Fontodi, Toscana	0,15l	210
Montepulciano d'Abruzzo Vigneto di Popoli 2011, Valle Reale, Abruzzo	0,15l	155
Cannonau Lillové 2016, Gabbas Giuseppe, Sardegna	0,15l	155

#### ROSÉ & SWEET WINE

Kabir 2017, Donnafugata, Sicilia	0,1l	150
Pinot Noir & Zweigeltrebe 2018, Rosé Hasenhaide, Ingrid Groiss, Weinviertel	0,15l	135

\*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
Mattoni sparkling / gently carbonated	0,75l	80
Aquila still	0,33l	40
Aquila still	0,75l	80
Lemon		20

#### HOMEMADE LEMONADES & TEAS (WITH OR WITHOUT SUGAR)

Ginger, cucumber, mint and lemon, lemon	0,5l	69
Strawberry, basil, orange	0,5l	95
Black iced tea with lime	0,5l	85
Green iced tea with mint	0,5l	85

## DRINKS

### BEER

Pilsner Urquell	0,33l	49
Radegast Birell ( <i>non-alcoholic</i> )	0,33l	49

### SOFT DRINK

Coca-Cola, Coca-Cola Zero	0,2l	49
Kinley Tonic Water, Kinley Ginger Ale	0,25l	49
Granini juice ( <i>strawberry, multivitamin, apple</i> )	0,2l	49
Crodino ( <i>non-alcoholic aperitif</i> )	0,1l	50
Thomas Henry tonic water	0,2l	59

### FRESH FRUIT AND VEGETABLE JUICES

Orange	0,2l	95
Grapefruit	0,2l	95
Pineapple, orange	0,2l	115
Beetroot, ginger, apple	0,2l	95
Apple, carrot	0,2l	85
Celery, apple	0,2l	85

### SMOOTHIE

By the daily offer	0,2l	115
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### COFFEE

Espresso miscela Giovanni Erbisti 1947		49
Espresso miscela Giamaica Afribon		49
Decaffenaio Brasile Santos		49
Espresso macchiato		49
Espresso doppio		75
Caffé americano		55
Capuccino		55
Caffé latte		59
Flat white		90
Iced coffee		65
Caffé corretto con grappa, sambuca		95
Espresso tonic (Thomas Henry Tonic Water)		115

### FRESH AND INFUSION TEA

Fresh mint	0,4l	65
Fresh ginger	0,4l	65
Ronnefeldt ( <i>Earl Grey, Darjeeling Summer, Morgentau, Camomile, Grenny's Garden</i> )	0,4l	65
Ronnefeldt Jasmine Pearls	0,4l	79

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



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# LA BOTTEGA

*Gastronomica*

## MENU



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

Three minutes eggs in a glass with chives and clarified butter <i>Uovo in vetro cotto tre minuti con erba cipollina e burro chiarificato</i>	125
Eggs Benedict with béarnaise sauce and baked ham <i>Uova benedettine, 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

**BREAKFAST**  
*Colazione*

Yogurt with dried fruit and nuts <i>Yogurt con frutta secca e noci</i>	135
Waffle with yogurt, blueberry jam and almonds <i>Waffle con yogurt, marnellata di mirtilli e mandorle</i>	145
Oatmeal with nuts and homemade blackberry jam <i>Fiocchi d'avena con noci e marmellata di more fatta in casa</i>	135
Ricotta cream with banana, Dutch process cocoa, nuts and maple syrup <i>Crema di ricotta con banana, cacao Olandese, nocciole e sciroppo d'acero</i>	135
Rye bread toast with peanut butter, bananas, peanuts and pistachios <i>Pane ai cereali al burro di arachidi, banana e pistacchi</i>	145
Altamura bread with mashed avocado, stracciatella, sun-dried tomatoes and mung bean sprouts <i>Pane di Altamura, avocado, stracciatella di mozzarella, pomodori secchi e pisellini</i>	155
Rye bread with fresh ricotta, cherry tomatoes and spring onion <i>Pane ai cereali con ricotta fresca, pomodori ciliegini e cipolline fresche</i>	145

**LA BOTTEGA BREAKFAST**  
*La colazione della Bottega*

<b>SAVORY BREAKFAST</b> – Three minutes egg in a glass, Altamura bread, rye bread, ham, cheese, baked tomatoes with salsiccia, crispy pancetta, homemade pâté, butter <i>Colazione salata – uovo al bicchiere 3 min, pane di Altamura, pane ai cereali, prosciutto, formaggio, pomodori arrosto con salsiccia, pancetta croccante, pate di fegatini, burro</i>	295
<b>SWEET BREAKFAST</b> – Waffle with yogurt, almonds and blueberry jam; ricotta cream with banana and cocoa; croissant; Altamura bread, homemade jam, butter <i>Colazione dolce – Waffle e jogurt, mandorle e marmellata di mirtilli, ricotta, banana e cacao, croissant, Pane di Altamura marmellata fatta in casa e burro</i>	265

*You may order any salami or cheese from our counter to eat-in for a 30 % surcharge.***MENU****APPETIZER / SOUP**  
*Antipasto / Zuppa*

Marinated sardines with San Marzano tomatoes salad, tomato water and basil oil <i>Sardine marinate con pomodori San Marzano, acqua di pomodori e olio al basilico</i>	165
Cold melon–tomato soup with rhubarb and octopus <i>Zuppa fredda di melone e pomodoro con rabarbaro e polpo</i>	145

**PASTA AND RISOTTO**  
*Pasta e risotto*

Strozzapreti with calamari, octopus, shrimp and fresh tomato concasse <i>Strozzapreti ai calamari, polpo, gamberi e concasse di pomodoro fresco</i>	345
Ravioli filled with smoked ricotta and spinach <i>Ravioli di ricotta affumicata e spinaci</i>	295
Lemon risotto with pickled courgette and marinated salmon <i>Risotto al limone, zucchine sottaceto e salmone marinato</i>	315
Potato gnocchi with veal meat and vegetable ragout <i>Gnocchi di patate al ragù di vitello e verdure</i>	325

**MAIN COURSES**  
*Secondi*

Cod with green pea purée, lardo and brown butter sauce <i>Merluzzo con puré di piselli, lardo e salsa al burro brunito</i>	385
Octopus with roasted zucchini, baked bell peppers and citrus purée, salicornia and pine nuts <i>Piovra e zucchine fritte, peperoni arrostiti e crema di limone, silicornia e pinoli</i>	435
Lamb picanha with wild broccoli, sesame seeds, sardine sauce and artichoke purée <i>Picanha di agnello con broccoli, sesamo, salsa di sardine e puré di carciofi</i>	385
¼ Grilled French chicken <i>Un quarto di pollo francese arrosto</i>	185

**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 al peso
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**DESSERTS**  
*Dolce*Choose among 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>	205
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</i>	275
Burrata, datterino tomatoes and pesto <i>Burrata, pomodoro datterino e pesto</i>	215
Burrata and cured beef bresaola salami <i>Burrata e bresaola</i>	245

**SIDE DISHES**  
*Contorni*

Baked vegetables with maple syrup and rosemary <i>Verdure al forno con sciroppo di acero e rosmarino</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 looked a long time for the best style. It was not easy, but in the end, after very careful review, we found the perfect recipe in French Alsace. There's more than just good breeding that makes our chicken so amazing, and brings you back for more. This is a proven preparation process – from the first cut of herbs, to the right salt ratio, to the two-phase grilling. We will be glad to serve you a quarter or the whole French chicken with homemade sauces and bread from our bakery, or packed 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.