

DRINKS

APERITIVES AND COCKTAILS

Aperol Spritz	0,25 l	145
Hugo Spritz	0,25 l	145
Mimosa	0,12 l	135

WINES BY THE GLASS

SPARKLING WINES

Prosecco Conegliano Valdobbiadene, Doro Nature Brut, Le Vigne di Alice	0,1 l	115
Franciacorta '61 Brut Rosé, Berlucchi	0,1 l	165
Champagne Grande Réserve "Premier Cru" Brut, Rilly la Montagne	0,1 l	280

WHITE WINES

Pinot Grigio delle Venezia DOC, Bosco dei Cirmioli	0,15 l	115
Sauvignon DOC Turmhof, Tiefenbrunner	0,15 l	175
Vermentino di Sardegna "I Fiori" DOC, Pala	0,15 l	145
Riesling Rheingau QbA Trocken, Eva Fricke	0,15 l	180

RED WINES

Barbera d' Alba, G.D. Vajra	0,15 l	190
Chianti Classico Belcanto DOCG, Nittardi	0,15 l	180
Pinot Nero DOC Turmhof, Tiefenbrunner	0,15 l	195
Nero d'Avola Nerojbleo, Gulfi	0,15 l	185

CORAVIN WINES

Chablis, Terroir de Chablis, Patrick Piuze, Francia	0,1 l	225
Chardonnay, La Fóa, Colterenzio, Alto Adige	0,1 l	255
Brunello di Montalcino, Lisini, Toscana	0,1 l	350
Amarone della Valpolicella Stropa, Monte Dall'Orta, Veneto	0,1 l	560

BEER

Ossegg Philipp 12	0,33 l	55
Radegast Birell (non-alcoholic)	0,33 l	49

DRINKS

WATER

Filtred water still / sparkling	0,50 l	35
Filtred water still / sparkling	1 l	75
Mattoni sparkling / gently sparkling	0,33 l	40
Aquila still	0,33 l	40
San Pellegrino	0,75 l	95
Acqua Panna	0,75 l	95
Fresh lemon	0,02 l	20

SOFT DRINKS

Coca-Cola, Coca-Cola Zero	0,2 l	49
Fever-Tree Tonic Water, Fever-Tree Ginger Beer	0,2 l	59
Granini juice (strawberry, apple)	0,2 l	49
Crodino (non-alcoholic aperitif)	0,1 l	55

HOMEMADE LEMONADES (WITH OR WITHOUT SUGAR)

Lemon, Cucumber, Orange, Grapefruit, Raspberry, by daily offer	0,5 l	95
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FRESH FRUIT JUICES

Orange	0,2 l	95
Grapefruit	0,2 l	95
Apple, carrot	0,2 l	95

COFFEE

Espresso miscela Giovanni Erbisti 1947		55
Espresso miscela Giamaica Afrigon		55
Decaffenaito Brasile Santos		55
Espresso Macchiato		60
Espresso doppio		80
Caffé Americano		60
Cappuccino		65
Caffé latte		75
Flat white		95

FRESH AND INFUSION TEA

Fresh mint tea	0,4 l	75
Ronnefeldt (Earl Grey, Darjeeling Summer, Morgentau, Camomile, Grendy's Garden)	0,4 l	70
Ronnefeldt Jasmine Pearls	0,4 l	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 CZK including VAT.



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LA BOTTEGA

Gastronomica

MENU

BREAKFAST

Breakfast served: MON–FRI 9.00–11.00 / SAT & SUN 9.00–13.00

BREAKFAST FROM FREE RANGE EGGS*Colazione con uova dalla fattoria*

Fried eggs with prosciutto di Parma <i>Uova al prosciutto di Parma</i>	185
Egg omelette with Fontina cheese and parmesan crumble <i>Omelette con fontina e crumble di parmigiano</i>	175
Eggs Benedict with prosciutto cotto and hollandaise sauce on a homemade English muffin <i>Uova benedettine con prosciutto cotto e salsa olandese su muffin inglesi fatti in casa</i>	215
Three eggs in glass 72 °C with butter, chive cream and fried shallot <i>Uovo al bicchiere a 72 °C con burro, crema di erba cipollina e scalogno fritto</i>	165
Scrambled eggs with parmesan <i>Uova strapazzate con parmigiano</i>	165

SWEET BREAKFAST*Colazione dolce*Based on the current daily offer
*In base all'attuale offerta giornaliera***HOMEMADE CROISSANT***I nostril cornetti*

Butter <i>Al burro</i>	65
Vanilla <i>Alla vaniglia</i>	85
Chocolate <i>Alla cioccolata</i>	85

MENU**STARTERS AND SOUPS***Antipasti e zuppe*

Truffle dashi butter <i>Burro dashi al tartufo</i>	115
Cured beef tartare, dried apricots and parmesan <i>Tartara di manzo marinata, albicocche e parmigiano</i>	295
Bruschetta topped with vegetables caponata and burrata <i>Bruschetta alla caponata di verdure, e burrata</i>	315
Grilled calamari with scampi mayo and Datterino tomatoes <i>Calamari alla griglia con maionese di scampi e pomodorini datterino</i>	325
Board of assorted cheeses / salami <i>Tagliere di formaggi / salami</i>	by weight al peso

PASTA AND RISOTTO*Pasta e risotto*

Black truffle risotto with mushrooms confit and parmesan crumble <i>Risotto al tartufo nero con funghi confittati e parmigiano</i>	345
Risotto Milanese with prawns and homemade dried tomatoes <i>Risotto alla milanese con gamberi e pomodori secchi fatti in casa</i>	365
Rigatoni with Amatriciana sauce <i>Rigatoni all'Amatriciana</i>	275
Spaghetti with prawns <i>Spaghetti ai gamberi</i>	325
Ravioli filled with cod and zabaion foam <i>Ravioli ripieni di merluzzo e spuma di zabaione</i>	315

MENU**MAIN COURSES***Secondi*

Sauteed prawns in white wine with Datterino tomatoes and dashi <i>Gamberi in padella, datterini e dashi</i>	465
Grilled octopus with N' duja sausage and grilled seasonal vegetables <i>Piovra alla griglia, n' duja e vegetali di stagione alla griglia</i>	485
Ossobuco with mashed potatoes, red wine demi glace and pork ciccioli <i>Ossobuco con puré di patate, riduzione di vino e ciccioli</i>	395
¼ Grilled farm chicken from rosticceria and jus <i>¼ di pollo allevato a terra dalla rosticceria e la sua riduzione</i>	195

SIDE DISHES*Contorni*

Grilled seasonal vegetables <i>Verdure di stagione grigliate</i>	75
Potatoes Grenaille <i>Patate Grenaille</i>	65
Mixed leaf salad <i>Insalata misticanza</i>	65

DESSERTS*Dolce*Choose from our desserts at the counter
Una selezione di dolci vi aspetta nella vetrina

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.

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 us or packed up for take-away.