

DRINKS

APERITIVES AND COCKTAILS

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

WINES BY THE GLASS

SPARKLING WINES

Prosecco Conegliano Valdobbiadene, Doro Nature Brut, Le Vigne di Alice 12	0,1 l	115
Franciacorta '61 Brut Rosé, Berlucchi 12	0,1 l	199
Champagne Grande Réserve "Premier Cru" Brut, Rilly la Montagne 12	0,1 l	285

WHITE WINES

Pinot Grigio delle Venezia DOC, Bosco dei Cirmoli 12	0,15 l	115
Sauvignon DOC Turmhof, Tiefenbrunner 12	0,15 l	175
Vermentino di Sardegna "I Fiori" DOC, Pala 12	0,15 l	145
Soave Classico, Inama 12	0,15 l	145

RED WINES

Barbera d' Alba, G.D. Vajra 12	0,15 l	190
Chianti Classico Belcanto DOCG, Nittardi 12	0,15 l	180
Pinot Nero DOC Turmhof, Tiefenbrunner 12	0,15 l	195
Nero d'Avola Nerojbleo, Gulfi 12	0,15 l	185

CORAVIN WINES

Chablis, Terroir de Chablis, Patrick Piuze, Francia 12	0,1 l	235
Chardonnay, La Fóa, Colterenzio, Alto Adige 12	0,1 l	255
Brunello di Montalcino, Lisini, Toscana 12	0,1 l	395
Barolo Albe, G.D.Vajra 12	0,1 l	275

BEER

Ossegg Philipp 12 1	0,33 l	55
Radegast Birell (non-alcoholic) 1	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, 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

COFFEE

Espresso miscela Giovanni Erbisti 1947	55
Decaffenaio Brasile Santos	55
Espresso Macchiato 7	60
Espresso doppio	80
Caffé Americano	60
Cappuccino 7	65
Caffé latte 7	75
Flat white 7	95

FRESH AND INFUSION TEA

Fresh mint tea / fresh ginger 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

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.

www.rbclub.cz



Ušetřete zde při platbě jakoukoliv kartou od Raiffeisenbank.
Přidejte se do RB Clubu i Vy!

lacollezioe.cz

LA BOTTEGA

Gastronomica

MENU

ALLERGENS / ALLERGENI: 1. Cereals containing gluten / Cereali contenenti glutine
2. Crustaceans / Crostacei 3. Eggs / Uova 4. Fish / Pesce 5. Peanuts / Arachidi
6. Soy / Soia 7. Milk / Latte 8. Nuts / Noci 9. Celery / Sedano 10. Mustard / Senape
11. Sesame seeds / Semi di sesamo 12. Sulfur dioxide and sulphites / Anidride
solforosa e solti 13. Lupines / Lupini 14. Mollusks / Molluschi



BY
LA COLLEZIONE

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 Cotto <i>Uova al Prosciutto Cotto 3, 7</i>	185
Toast with ricotta, sun-dried tomatoes, avocado and parmesan <i>Bruschetta e ricotta, pomodori secchi, avocado e parmigiano 1, 7</i>	255
Eggs Benedict with hollandaise sauce and Prosciutto Cotto / avocado / marinated salmon gravlax <i>Uova alla Benedict con salsa olandese e Prosciutto Cotto / avocado / salmone marinato gravlax 1, 3, 4, 7</i>	225
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 3, 7, 10</i>	165
Scrambled eggs with Prosciutto San Daniele / marinated salmon gravlax <i>Uova strapazzate con Prosciutto San Daniele / salmone marinato gravlax 3, 4, 7</i>	195

SWEET BREAKFAST
Colazione dolce

Waffle with raspberry coulis, homemade ricotta, seasonal fruits and caramel <i>Waffle con coulis di lamponi, ricotta fatta in casa e frutta di stagione e caramello 1, 3, 7, 8</i>	225
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HOMEMADE CROISSANT
I nostril cornetti

Butter <i>Al burro 1, 3, 7</i>	65
Vanilla <i>Alla vaniglia 1, 3, 7</i>	85
Chocolate <i>Alla cioccolata 1, 3, 7, 8</i>	85

LA BOTTEGA BREAKFAST
*La colazione della Bottega*Based on the current daily offer
In base all'attuale offerta giornaliera

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.

MENU**STARTERS FROM DELI**
Antipasti dal banco

Vitello tonnato <i>Vitello tonnato 3, 4, 9</i>	295
Roastbeef and pickles <i>Arrostato di manzo e sottaceti 4, 10</i>	275
Beef tartare topped with burrata <i>Tartare di manzo e burrata 7</i>	295
Octopus salad, avocado and cherry tomatoes <i>Insalata di polpo, avocado e pomodorini 2, 4, 11, 14</i>	315
Prawn salad and cherry tomatoes <i>Insalata di gamberi e pomodorini 2</i>	265
Chicken panzanella salad <i>Insalata di pollo e panzanella 1, 10</i>	195
Board of assorted cheeses / salami <i>Tagliere di formaggi / salami 1, 7, 8</i>	by weight al peso

PASTA AND RISOTTO
Pasta e risotto

Spaghetti A.O. P. with mussels <i>Spaghetti alla chitarra aglio olio, peperoncino e cozze 1, 3, 9, 14</i>	295
Fusilli pasta with pesto Genovese style <i>Fusilli al pesto genovese 1, 3, 7, 8, 9</i>	295
Rigatoni with Amatriciana sauce <i>Rigatoni all'Amatriciana 1, 3, 7, 9</i>	295
Truffle risotto with mushrooms confit and parmesan crumble <i>Risotto al tartufo nero con funghi confittati e parmigiano 1, 7</i>	345
Orecchiette with Datterino tomatoes and bottarga <i>Orecchiette con pomodorini Datterino e bottarga 1, 3, 4</i>	295

DESSERTS
*Dolce*Selection of desserts to choose from our counter
*Una selezione di dolci vi aspetta nella vetrina***MENU****MAIN COURSES**
Secondi

Grilled octopus and salsa verde <i>Polpo grigliato e salsa verde 4, 9, 10, 14</i>	425
Salmon "Label Rouge" sous vide with hollandaise sauce <i>Salmone "Label Rouge" cotto in sous vide e salsa Olandese 3, 4, 7</i>	395
Porchetta with homemade mustard, pickled vegetables and demi glace <i>Porchetta di maiale con mostarda, sottaceti e sugo di arrosto 2, 4, 7, 9, 10, 11, 14</i>	265
Grilled olive chicken from rosticceria and jus <i>Pollo alle olive di rosticceria e jus alla griglia / ¼ o ½ o intero 7, 9</i>	195 / 375 / 595

SIDE DISHES
Contorni

Grilled seasonal vegetables <i>Verdure di stagione grigliate 7, 9, 10</i>	85
Potatoes Grenaille <i>Patate Grenaille 7, 10</i>	65
Mixed leaf salad <i>Insalata misticanza 10</i>	85

MOZZARELLA BAR

Mozzarella / Burrata <i>Mozzarella / Burrata 7</i>	135
Mozzarella / Burrata with caponata <i>Mozzarella / Burrata e caponata 7, 8, 9</i>	245
Mozzarella / Burrata with tomatoes and basil <i>Mozzarella / Burrata con pomodori e basilico 7</i>	245
Mozzarella / Burrata with grilled San Marzano tomatoes <i>Mozzarella / Burrata e San Marzano pomodori al forno 7</i>	235
Mozzarella / Burrata with Parma ham <i>Mozzarella / Burrata e Prosciutto di Parma 7</i>	265

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.