

## 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	199
Champagne Grande Réserve "Premier Cru" Brut, Rilly la Montagne	0,1 l	285

#### 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
Soave Classico, Inama	0,15 l	145

#### 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	235
Chardonnay, La Fóa, Colterenzio, Alto Adige	0,1 l	255
Brunello di Montalcino, Lisini, Toscana	0,1 l	395
Barolo Albe, G.D.Vajra	0,1 l	275

#### 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, 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	60
Espresso doppio	80
Caffé Americano	60
Cappuccino	65
Caffé latte	75
Flat white	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

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.

www.rbclub.cz



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

lacollezioe.cz

# LA BOTTEGA

Gastronomica

## MENU

**BREAKFAST**

Breakfast served: MON–FRI 9.00–11.00 / SAT &amp; 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</i>	185
Toast with ricotta, sun-dried tomatoes, avocado and parmesan <i>Bruschetta e ricotta, pomodori secchi, avocado e parmigiano</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</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</i>	165
Scrambled eggs with Prosciutto San Daniele / marinated salmon gravlax <i>Uova strapazzate con Prosciutto San Daniele / salmone marinato gravlax</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</i>	225
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**HOMEMADE CROISSANT***I nostril cornetti*

Butter <i>Al burro</i>	65
Vanilla <i>Alla vaniglia</i>	85
Chocolate <i>Alla cioccolata</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</i>	295
Roastbeef and pickles <i>Arrosti di manzo e sottaceti</i>	275
Beef tartare topped with burrata <i>Tartare di manzo e burrata</i>	295
Octopus salad, avocado and cherry tomatoes <i>Insalata di polpo, avocado e pomodorini</i>	315
Prawn salad and cherry tomatoes <i>Insalata di gamberi e pomodorini</i>	265
Chicken panzanella salad <i>Insalata di pollo e panzanella</i>	195
Board of assorted cheeses / salami <i>Tagliere di formaggi / salami</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</i>	295
Fusilli pasta with pesto Genovese style <i>Fusilli al pesto genovese</i>	295
Rigatoni with Amatriciana sauce <i>Rigatoni all'Amatriciana</i>	295
Truffle risotto with mushrooms confit and parmesan crumble <i>Risotto al tartufo nero con funghi confittati e parmigiano</i>	345
Orecchiette with Datterino tomatoes and bottarga <i>Orecchiette con pomodorini Datterino e bottarga</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</i>	425
Salmon "Label Rouge" sous vide with hollandaise sauce <i>Salmone "Label Rouge" cotto in sous vide e salsa Olandese</i>	395
Porchetta with homemade mustard, pickled vegetables and demi glace <i>Porchetta di maiale con mostarda, sottaceti e sugo di arrosto</i>	265
Grilled olive chicken from rosticceria and jus ¼ or ½ or whole <i>Pollo alle olive di rosticceria e jus alla griglia / ¼ o ½ o intero</i>	195 / 375 / 595

**SIDE DISHES***Contorni*

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

**MOZZARELLA BAR**

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