

DRINKS

APERITIVES

Crodino (<i>non alcoholic</i>)	0,1l	70
Aperol Spritz	0,2l	155
Campari	0,1l	90
Campari soda	0,2l	95
Campari orange	0,2l	135
Martini bianco	0,1l	95
Martini rosso	0,1l	95
Martini Extra dry	0,1l	95

WINE BY THE GLASS

SPARKLING WINES

Prosecco Bortolotti	0,1l	125
Franciacorta '61 Brut, Berlucchi	0,1l	165
Champagne Special Cuvée, Bollinger	0,1l	395

WHITE WINES

Verdicchio di Gino, Fattoria San Lorenzo*	2016	0,15l	145
Pinot Grigio, Hartman Donná*	2016	0,15l	165
Soave Classico, Gini*	2016	0,15l	175
Chardonnay, Marchesi di Grésy	2015	0,15l	295

ROSÉ WINE

Canaiuolo Rosato, Montenidoli (2016)*	0,15l	155
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RED WINES

Valpolicella Classico Superiore, Camporeno*	2014	0,15l	195
Barbera D'Asti Ca' di Pian, La Spinetta	2013	0,15l	255
Barbaresco, Produttori del Barbaresco	2013	0,15l	285
Le Cupole, Tenuta di Trinoro*	2015	0,15l	295
Barolo Monfalletto, Cordero di Montezemolo	2013	0,15l	465

DESSERT WINE

Moscato d'Asti, La Spinetta *Via del Vino import	0,1l	165
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COFFEE

Espresso Giamaica Afrigon	59
Espresso Chickmagalur	59
Espresso Brasile Santos (<i>decaffeinated</i>)	59
Espresso Macchiato	59
Doppio Espresso	85
Cappuccino	69
Flat white	89
Caffè Americano	69
Corretto Molinari	105
Caffè Latte	75
Caffè Viennese	79
Irish Coffee	110
Hot chocolate Claudio Corallo	115

DRINKS

INFUSION TEA

Fresh mint tea	65
Fresh mint tea with ginger	75
Fresh ginger tea	65

TEA

Classic English tea	65
Darjeeling black tea	65
Earl Grey	65
Jasmine pearls	65
Roiboos	65
Herbal infusion with ginger	65
Camomile infusion	65
Granny's garden	65
Sencha	75
Matcha Horai	85

BEER

Pilsner Urquell	0,33l	55
Stella Artois (<i>non-alcoholic</i>)	0,33l	55
Bohemian lager	0,33l	85
Grapefruit lager	0,33l	85
Black Ale	0,33l	90

MINERAL WATERS

Mattoni sparkling	0,33l	45
Mattoni sparkling	0,75l	85
Mattoni gentle carbonated	0,33l	45
Aquila still	0,33l	45
Aquila still	0,75l	85
Acqua Panna still	0,75l	90
San Pelegrino sparkling	0,75l	90

SOFT DRINKS

Freshly squeezed juice – vegetable or fruit (<i>orange, grapefruit, apple, carrot, beetroot with apple</i>)	0,25l	115
Coca-Cola, Coca-Cola zero, Tonic, Ginger Ale	0,2l	45
Juice Granini (<i>strawberry, apple</i>)	0,2l	45
Homemade Ice tea	0,33l	95
Fresh lemonade (<i>lemon, ginger, cucumber, orange</i>)	0,33l	79
Fresh raspberry lemonade	0,33l	99

If you require a menu listing food allergens, please feel free to ask 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

Linka

MENU



BY
LA COLLEZIONE

BREAKFAST

Breakfast served: MON, FRI 8.30, 10.30 / SAT, SUN until 17.00

BREAKFAST FROM FREE RANGE EGGS
Colazione con uova dalla fattoria

Soft boiled eggs in glass with chives <i>Uova in vetro con erba cipollina</i>	145
Fried eggs with ham <i>Uova all'occhio di bue con prosciutto</i>	165
Omelette with sun-dried tomatoes, rocket and Asiago cheese <i>Omelette con pomodori secchi, rucola e Asiago</i>	175
Scrambled eggs with marinated portobello mushrooms <i>Uova strapazzate con funghi portobello marinati</i>	195
Eggs Benedict with foccacia <i>Uova benedettine con la focaccia</i>	225
Waffle with maple syrup, fruit and yoghurt <i>Waffle con sciroppo di acero, frutta e yogurt</i>	195

LA BOTTEGA BREAKFAST
La colazione della Bottega

Butter, homemade bread, croissant, homemade pâté, marmalade, grilled salsiccia, cannellini beans, tomatoes, soft boiled egg, prosciutto cotto, Italian salami, Asiago cheese, smoothie <i>Burro, pane fatto in casa, croissant, paté fatti in casa, marmellate, salsiccia alla griglia, fagioli cannellini, pomodori, uova alla coque, prosciutto cotto, salumi italiani, formaggio Asiago, frullato</i>	325
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SWEET BREAKFAST
Colazione dolce

Butter, homemade bread, croissant, marmalade, porridge with bananas and nuts, waffles with maple syrup, fruit and yoghurt, fruit smoothie <i>Burro, pane fatto in casa, croissant, marmellate, porridge con banane e noci, cialde con sciroppo d'acero, frutta e yogurt, frullato</i>	325
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FAST BREAKFAST
Collazione rapida

Homemade croissant with butter and marmalade <i>Il nostro croissant col burro e la marmellata</i>	79
Homemade bread with butter and marmalade <i>Il pane fatto in casa con burro e marmellata</i>	55

Our baker Domenico Colaianna alias Mimmo and his team bake beautiful and fresh Italian products from local flour for all our restaurants and bistros every day. Mimmo is an expert 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

APPETIZERS AND SOUP
Antipasti e zuppa

Chicken broth with root vegetables and ravioli filled with smoked potatoes <i>Brodo di gallina con verdure e ravioli ripieni di patate affumicate</i>	135
Veal tartare with horseradish cream, marinated onion, corn, mustard seeds and pickles <i>Tartara di vitello con rafano, cipolla marinata, mais, semi di senape e cetriolini</i>	365
Ash baked potatoes with Carbonara sauce <i>Patate nella cenere con salsa carbonara</i>	285
Saddle of roe deer with cranberries in gin, lard of Mangalica and leek <i>Sella di capriolo con mirtilli al gin, lardo di Mangalica e porro</i>	385

PASTA AND RISOTTO
Pasta e risotto

Radicchio risotto with Castelmagno cheese <i>Risotto al radicchio con Castelmagno</i>	345
Ravioli with guinea-fowl and stewed pumpkin, amaretto and grilled oyster mushrooms <i>Ravioli ripieni di faraona, zucca al vapore, amaretti e funghi ostrica grigliati</i>	365
Cannelloni filled with smoked ribs ragout and parsley purée <i>Cannelloni ripieni di ragù di costolette affumicate e puré di prezzemolo</i>	345

MAIN COURSES
Secondi

Beef ribs with polenta foam, juniper sauce, root celery chips and polenta crumble <i>Costolette di manzo con spuma di polenta, salsa al ginepro, sedano rapa e briciole di polenta</i>	515
Monk fish in spelt crust with artichokes, kale chips and sauce of baked fish bones <i>Coda di rospo in crosta di farro con carciofi, cavolo riccio croccante e riduzione di fumetto</i>	545
Wild boar ossobuco with red wine, pumpkin gnocchi, chestnuts and baby kale <i>Ossobuco di cinghiale al vino rosso, gnocchi di zucca, castagne e cavolo riccio baby</i>	485
Grilled octopus with chickpea purée, leek, salmon caviar and onion dust <i>Polpo alla griglia con puré di ceci, porro, caviale di salmone e polvere di cipolla</i>	515

DESSERTS
Dolci

Selection of desserts to choose from our counter
Una selezione di dolci vi aspetta nella vetrina

GRILLED MEAT AND FISH

Meat and fish grilled on charcoal from x-oven.
By the daily offer. Please ask your waiter for more information.

SEAFOOD
Frutti di mare, 1 pc

Argentinian shrimps / <i>Gamberi Argentini</i>	105
Scallops / <i>Capesante</i>	125

FISH FOR 2 PERSON
Pesce per 2 persone

Sea bass / <i>Branzino</i>	1 350
Sea bream / <i>Orata</i>	1 350
Lemon sole / <i>Sogliola limanda</i>	1 350
Gournard / <i>Gallinella</i>	1 450
Turbot / <i>Rombo</i>	1 450
Stone fish / <i>Scorfani</i>	1 550
John Dory / <i>San Pietro</i>	1 550
Monk fish / <i>Coda di rospo</i>	1 550

MEAT
Carne, 100 g

Beef Fillet / <i>Filletto di manzo</i>	325
Beef Entrecote / <i>Rib Eye</i>	285
Aged beef I-Bone / <i>I-Bone di manzo</i>	185—215
Aged beef T-Bone / <i>T-Bone di manzo</i>	185—215
Veal Chop or T-Bone / <i>Cotoletta o T-Bone di vitello</i>	185

SIDE DISHES
Contorni

Mixed green salad / <i>Insalata mista</i>	75
Potato purée / <i>Puré di patate</i>	75
Grilled vegetables / <i>Verdure alla griglia</i>	75
Roasted potatoes / <i>Patate arrosto</i>	75
Sauteéd Spinach / <i>Spinaci saltati</i>	95

SAUCES
Salse

Truffle / <i>Tartufo</i>	45
Pepper / <i>Pepe</i>	45
Red wine / <i>Vino rosso</i>	45