

DILMAH TEA		
Green Tea with Jasmine Flowers		60
Natural Rosehip with Hibiscus		60
The Original Earl Grey		60
Italian Almond		60
Ceylon Young Hyson Green Tea		60
Pure Chamomile Flowers		60
Supreme Ceylon Single Origin		60

BEER		
Pilsner Urquell	0,33 l	50
Stella Artois (non-alcoholic)	0,33 l	48

MINERAL WATERS		
Mattoni sparkling	0,33 l	45
Mattoni sparkling	0,75 l	80
Mattoni gentle carbonated	0,33 l	45
Aquila still	0,33 l	45
Aquila still	0,75 l	80

SOFT DRINKS		
Freshly squeezed juice - vegetable or fruit (orange, grapefruit, apple, carrot, beetroot with apple)	0,25 l	115
Coca Cola, Coca Cola zero, Tonic, Ginger Ale	0,2 l	45
Juice Granini (strawberry, apple)	0,2 l	45
Dilmah Sencha green ice tea	0,33 l	115
Fresh lemonade (lemon, ginger, cucumber, orange)	0,33 l	79
Fresh raspberry lemonade	0,33 l	129

GRAPPAS		
Grappa Le Diciotto Lune Marzadro	0,04 l	130
Grappa Affinata Amarone Marzadro	0,04 l	195
Grappa Affinata Chardonnay Marzadro	0,04 l	195
Grappa Affinata Gewurztraminer Marzadro	0,04 l	195
Grappa di Moscato Berta	0,04 l	150
Grappa di Nibbio Berta	0,04 l	150
Grappa di Moscato Berta (2004)	0,04 l	250
Grappa Capovilla Chardonnay (2008)	0,04 l	245
Grappa Capovilla Pinot Noir (2009)	0,04 l	245

SPIRITS AND LIQUEURS		
Limoncello	0,04 l	75
Slivovice Žufánek	0,04 l	85
Fassbind Hruškovice	0,04 l	130
Pere Williams Marzadro	0,04 l	90
Vodka Russian Standard	0,04 l	80
Tequilla Reserva 1800 silver	0,04 l	120
Tequilla Reserva 1800 Reposado	0,04 l	140
Bombay Gin Sapphire	0,04 l	80
Hendrick's Gin	0,04 l	130
Diplomatico	0,04 l	130
Bacardi Superiore	0,04 l	85
Bacardi Black	0,04 l	105
Havana Club Blanco	0,04 l	80
Ron Zacapa 23 years	0,04 l	215
Amaro Montenegro	0,04 l	80

Amaro Averna	0,04 l	85
Amaro Ramazzotti	0,04 l	85
Amaretto Disaronno	0,04 l	85
Sambuca Molinari	0,04 l	85
Grand Marnier	0,04 l	105
Baileys	0,04 l	80
Red Label	0,04 l	95
Wild Turkey	0,04 l	105
Chivas Regal 12 years	0,04 l	115
Tullamore Dew	0,04 l	95
Jack Daniels	0,04 l	95
Jim Beam	0,04 l	95
Lagavulin 16yo	0,04 l	265
Johnnie Walker Red	0,04 l	85
Metaxa 7*	0,04 l	115
Graham's Porto fine Tawny	0,04 l	85
Graham's Porto Ruby	0,04 l	85
Jägermeister	0,04 l	85
Remy Martin VSOP	0,04 l	125
Martell VSOP	0,04 l	135

CATERING FROM AROMI AND LA FINESTRA CHEFS

Do you like our bistro's specialties? Are you arranging an original birthday party, special barbecue, teambuilding with cooking or a gala dinner? Take advantage of our catering service and enjoy authentic Italian cuisine of the highest quality at home, in the office or even at an unusual place of your choosing. Find more at www.ilcatering.cz

If you require a menu listing food allergens, please feel free to ask the staff. All prices are in CZK including VAT.

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www.PREMIUMRBCLUB.cz



www.labottega.cz

LA BOTTEGA
Linka

MENU

BREAKFAST MENU		
Breakfast served: mo-fr 9:00-11:00 / sa-su all day		
BREAKFAST FROM FREE RANGE EGGS		
Cooked egg in a jar with chives <i>Uovo nel bicchiere con erba cipollina</i>	145	
Fried eggs with ham <i>Uova fritte con prosciutto cotto</i>	165	
Omelette with mozzarella and cherry tomatoes <i>Omelette con mozzarella e pomodorini ciliegini</i>	175	
Scrambled eggs with salmon and avocado <i>Uova strapazzate con salmone ed avocado</i>	195	
Eggs Benedict with bruschetta <i>Uova benedettine sulla bruschetta</i>	195	
LA BOTTEGA BREAKFAST		
Butter, home made bread, home made croissant, marmelade, grilled sausage, grilled tomatoes with parmesan cheese, soft boiled eggs, ham, Italian salami and Asiago cheese	245	
<i>Burro, il nostro pane, i croissant fatti in casa, marmellata, salsiccia alla griglia, pomodori grigliati con parmigiano, uova cotte 3 minuti, prosciutto cotto, salame e formaggio Asiago</i>		
SALTY START		
Butter, home made bread, home made patè, ham, Italian salami, Asiago cheese, daily selection of panini, cooked egg in a jar with chives, pinsa romana with mozzarella and tomatoes	265	
<i>Burro, il nostro pane, il patè fatto in casa, prosciutto cotto, salame, Asiago, panini del giorno, uovo nel bicchiere con erba cipollina, pinsa romana con mozzarella e pomodori</i>		
SWEET START		
Butter, home made bread and home made croissants, marmelade, porridge with bananas and nuts, waffles with maple syrup, fruit and yoghurt	245	
<i>Burro, pane fatto in casa, i nostri croissant, marmellata, porridge con banane e noci, waffle con sciroppo di acero, frutta e yoghurt</i>		
The La Bottega concept, inspired by international trends, is a combination of a shop and a restaurant with the nest Italian delicacies. We offer only the highest quality products that you will not find elsewhere in the Czech Republic.		
Visit our other Bistros and enjoy an authentic Italian breakfast, lunch or dinner. We can also prepare anything on our menu to “take-away”.		

MENU		
STARTERS		
Crispy pork belly, plum sauce, focaccia <i>Maiale croccante, salsa di prugne, focaccia</i>	245	
Smoked sautéed mussels <i>Spadellata di cozze affumicate</i>	265	
Baked potatoes in charcoal, carbonara sauce, fresh truffles <i>Patate nella cenere, salsa carbonara e tartufo fresco</i>	225	
Selection of fresh salads, salami and cheese <i>Selezione dal buffet delle insalate, tagliere di formaggi e salumi</i>		
<i>You may order any salami or cheese from our counter to eat-in for a 30% surcharge.</i>		
SOUPS		
Chicken consommé, green vegetables, duck dim sum <i>Brodo ristretto di pollo, verdure e dim sum di anatra</i>	105	
Smoked aubergine soup, yoghurt and sweetbread <i>Vellutata di melanzane affumicate, animelle e yogurt</i>	125	
PASTA		
Lasagna vincisgrassi <i>Lasagna vincisgrassi</i>	265	
Bucatini, sardines, cime di rapa and crispy bread <i>Bucatini, sardine, cime di rapa e pane croccate</i>	275	
Saffron risotto, bone marrow, thyme salt <i>Risotto allo zafferano, midollo e sale al timo</i>	275	
MEAT & FISH		
Saddle of lamb, baked bell pepper, soft goat cheese, anchovy mayo <i>Sella di agnello, peperoni al forno, formaggio di capra e maionese alle acciughe</i>	465	
Veal head, horseradish cream, salsa verde and lemon <i>Testina di vitello, crema al rafano, salsa verde e limone di Amalfi</i>	345	
Monkfish in porchetta, potatoes and sapa sauce <i>Coda di rospo in porchetta, patate e salsa di sapa</i>	395	
Octopus, fennel, bell peppers and pak choi <i>Polpo, finocchio, peperoni e pak choi</i>	435	
SIDE DISHES		
Baked veggies / <i>Verdure al forno</i>	75	
Mashed potatoes / <i>Purè di patate</i>	75	
Baked potatoes / <i>Patate al forno</i>	75	
Grilled vegetables / <i>Verdura alla griglia</i>	75	
Grilled salad / <i>Insalata grigliata</i>	75	

MENU		
DESSERTS		
Mascarpone, plum jam and rose meringue <i>Mascarpone, marmellata di prugne e meringa alla rosa</i>	165	
Chocolate fondant, white chocolate and coconut ice cream <i>Fondant al cioccolato, cioccolata bianca e gelato al cocco</i>	185	
DRINKS		
WINE BY GLASS		
Prosecco Bortolotti	0,1	125
Franciacorta 61 Brut, Berlucchi	0,1	165
Champagne Special Cuvéé, Bollinger	0,1	375
Pinot Grigio, Hartman Donná	0,15	155
Roero Arneis, Valfaccenda	0,15	175
Soave Classico, Gini	0,15	175
Sauvignon Picol, Lis Neris	0,15	275
Sangiovese Rosato, Castello di Argiano Sesti	0,15	135
Valpolicella Classico Superiore, Camporengo	0,15	175
ROSSO DI MONTALCINO, Castello di Argiano Sesti,	0,15	225
Barbaresco, Produttori del Barbaresco	0,15	285
LE CUPOLE, Tenuta di Trinoro	0,15	295
APERITIFS		
Crodino (non-alcoholic)		70
Aperol Spritz 0,2l		145
Campari 0,1l		90
Campari soda 0,2l		95
Campari orange 0,2l		105
Cinzano bianco 0,1l		90
Cinzano rosso 0,1l		90
Cinzano Extra dry 0,1l		90
COFFEE		
Espresso Giamaica Afribon		49
Espresso Chickmagalur		49
Espresso Brasile Santos (decaffeinated)		49
Espresso Macchiato		49
Doppio Espresso		70
Cappuccino		55
Caffè Americano		49
Corretto Molinari		105
Caffè Latte		60
Caffè Viennese		65
Irish Coffee		110
Hot Chocolate Valrhona (with whipped cream, chilli, ginger, nuts and orange)		89
INFUSION TEA		
Fresh mint tea		55
Fresh mint tea with ginger		65
Fresh ginger tea		55