DRINKS

APERITIVES

Studio Italiano Spritz (non-alcoholic aperitif)	0,15 l	195
Crodino (non-alcoholic) *12*	0,175 l	145
Aperol Spritz *12*	0,2 l	215
Campari Spritz *12*	0,2 l	215
Martini Fiero Spritz *12*	0,2 l	215
Campari soda *12*	0,2 l	165
Campari orange *12*	0,2 l	185
Dolin de Chambéry Blanc *12*	0,1 l	155
Dolin de Chambéry Rouge *12*	0,1 l	155
Dolin de Chambéry Dry *12*	0,1 l	155

BEER

Pilsner Urquell *1*	0,33 l	95
Stella Artois (non-alcoholic) *1*	0,33 l	85

WATER

Filtered water still / sparkling	0,5 l	65
Filtered water still / sparkling	1 l	115
Acqua Panna still	0,75 l	125
San Pelegrino sparkling	0,75 l	125

SOFT DRINKS

Orange / Grapefruit fresh juice	0,25 l	165
Forest fruit smoothie *7*	0,2 l	155
Royal Crown Cola	0,25 l	75
Royal Crown Cola No Sugar	0,25 l	75
Coca-Cola, Coca-Cola Zero	0,2 l	85
Tonic Sibì (indian, mediterranean, ginger)	0,2 l	85
Juice Granini (strawberry, apple)	0,2 l	85
Iced tea	0,3 l	135
Fresh lemonade by the daily offer	0,3 l	145
Amity Matcha grapefruit / Amity Matcha lime	0,33 l	95
Amity Cola (caffeine free)	0,33 l	95

We are La Collezione, one big Italian family.
Enjoy all our restaurants and the Laboratorio cooking school.

AROMI RISTORANTE & BISTRO · amano · LA FINESTRA IN CUCINA
LA BOTTEGA · laboratorio · FINESTRINA

DRINKS

COFFEE

WE ARE PROUD TO SERVE YOU COFFEE FROM GIANNI FRASI'S
LABORATORIO DI TORREFAZIONE GIAMAICA CAFÉ.

Espresso Afribon	95
Espresso Brasile Santos (decaffeinated)	95
Espresso macchiato *7*	105
Doppio espresso *7*	145
Cappuccino *7*	125
Flat white *7*	155
Caffè Americano *7*	105
Corretto Molinari *12*	165
Caffè Latté *7*	135
Soya or coconut milk *6*	25

All of the coffees can be prepared decaffeinated.
We use fresh milk with a fat content of 3.5% and alternative milks.

INFUSION TEA (0,37 l)

Fresh mint tea	135
Fresh mint tea with ginger	135
Fresh ginger tea	135

BIO & ORGANIC TEA BY WHITE PEONY (0,37 l)

Darjeeling (Indian highland black tea)	145
Earl Grey (Black tea with bergamot)	135
English Breakfast (Traditional blend of black teas with a full flavor)	135
Organic Sencha (Japanese green tea)	145
Jasmine Dragon pearls (Green tea with jasmine pearls)	145
Organic Rooibos (South African herbal wonder)	145
Organic Camomile (Pure handpicked blossom)	135
Milk Oolong (delicate creamy flavour, milky notes)	145
Way to Nature (Herbal tea with lemongrass & fruit)	145
Sweet Passion (Hibiscus & berry juicy blend)	145

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

lacollezione.cz

LA BOTTEGA

Linka

ITALIAN STEAK HOUSE

MENU

ALLERGENS

BY
LA COLLEZIONE

SOUP
Zuppa

Minestrone, burnt beans, black cabbage — **195**
Minestrone, fagioli bruciati, cavolo nero

STARTERS
Antipasti

Burrata caprese, roasted tomato jam — **395**
Burrata caprese, confettura di pomodori arrostiti 7

Croquette of pulled beef hindquarters, bagnacouda — **395**
Crocchetta di manzo sfilacciato, bagnacouda 1, 3, 4, 7

Beef tartare, burnt marrow, truffle mayonnaise, fried shallots — **465**
Tartare di manzo, midollo bruciato, maionese al tartufo, scalogno fritto 1, 3

Ash baked potatoes, carbonara espuma, guanciale, black truffle — **365**
Patate sotto la cenere, spuma alla carbonara, guanciale, tartufo nero 1, 3

Grilled shrimp, 'nduja, parsley, lime — **345**
Gamberi alla griglia, 'nduja, prezzemolo, lime 2

Board of assorted cheeses / salami — **by weight**
Tagliere di formaggi / salumi — *al pes*

PASTA A RISOTTO
Pasta e risotto

Tagliolini al pomodoro from burnt tomatoes with parmesan / burrata / beef tenderloin — **455 / 655 / 845**
Tagliolini al pomodoro di pomodori bruciati con parmigiano / burrata / filetto di manzo 1, 3, 7

Spaghetti alla carbonara with truffle — **425**
Spaghetti alla carbonara al tartufo 1, 3, 7

Risotto alla milanese with pulled beef cheeks — **425**
Risotto alla milanese con guancia di manzo sfilacciata 7

Traditional Italian pasta according to the daily menu — **to the daily menu**
Pasta tradizionale italiana secondo il menù del giorno — *secondo l'offerta giornaliera*

MAIN COURSES
Secondi

Pork flank, smoked mashed potatoes, greaves, pickle — **465**
Fianchetto di maiale, purè di patate affumicate, ciccioli, verdure sottaceto 7, 10

Slow-roasted beef brisket, onion gravy, fries, bacon mayonnaise — **645**
Punta di petto di manzo cotta lentamente al forno, salsa alle cipolle, patatine fritte e maionese al bacon 3

BBQ pulled beef neck, piadina, pepper salsa, fried cabbage, bean puree — **525**
Collo di manzo scongelato al barbecue, piadina, salsa di peperoni, cavolo fritto, purea di fagioli 1, 3

Mussels in white wine — **565**
Cozze al vino bianco 1, 14

Grilled sea bass fillet, lemon sauce, hashbrown — **795**
Filetto di branzino alla griglia, salsa al limone,rösti di patate 4, 7, 12

GRILLED MEAT AND FISH

Meat and fish grilled on charcoal in X-Oven by the daily offer. Please ask your waiter for more information.

MEAT
Carne

Beef tenderloin Argentina 200 g — **995**
Filetto di manzo argentino 200 g

Beef Rib Eye Red & White 300 g — **1 490**
Red & White Rib Eye di manzo 300 g

Aged Argentine Beef Rib Eye 400 g — **1 750**
Argentina Rib Eye di manzo 400 g

Aged Argentine Beef striploin 300 g — **995**
Argentina striploin di manzo 300 g

Aged I-bone steak Chianina / Sashi / Swami per 100 g — **395 / 100 g**
Chianina / Sashi / Swami I-bone di manzo per 100 g

Corn-fed chicken breast with skin 220 g — **385**
Petto di pollo al mais con pelle 220 g

FISH FOR 2 PERSON
Pesce per 2 persone

Sea bass in salt crust or in breadcrumbs on the grill — **1 950**
Branzino in crosta di sale o impanato alla griglia 1, 4

Stone fish alla guazzetto (tomato sauce, mussels, shrimps, potatoes) — **2 950**
Scorfano l guazzetto (salsa di pomodoro, cozze, gamberi, patate) 2, 4, 14

Turbot grilled in breadcrumbs — **2 150**
Rombo alla griglia impanato 1, 4

Turbot in truffle sauce with mushrooms, potatoes and fresh black truffle — **2 650**
Rombo in salsa tartufata con funghi, patate e tartufo nero fresco 1, 4, 7, 9

SIDE DISHES
Contorni

Mixed green salad with tomatoes / *Insalata mista con pomodori* — **165**
Fries with truffle mayonnaise / *Patatine fritte con maionese al tartufo 3* — **195**
Grilled seasonal vegetables / *Verdure di stagione grigliate* — **185**
Pickled vegetables / *Verdure fermentate* — **185**
Roasted baby potatoes with crème fraiche and chives — **145**
Patate novelle arrosto con crème fraîche ed erba cipollina 7
Smoked mashed potatoes, cracklings / *Purè di patate affumicato, ciccioli 7* — **145**

SAUCES
Salse per la carne

Demi-glace with black truffle / *Demi-glace al tartufo nero 9, 12* — **155**
Demi-glace with fresh green pepper / *Demi-glace con peperone verde fresco 9, 12* — **155**
Demi-glace with red wine / *Demi-glace al vino rosso 9, 12* — **155**
Truffle mayonnaise / *Maionese al tartufo 3, 10* — **125**
Guanciale mayonnaise / *Maionese al guanciale 3, 10* — **125**

Meat and fish grilled on charcoal in X-Oven by the daily offer.
Please ask your waiter for more information. At La Bottega Linka, everything turns around the charcoal grill, where we prepare our fresh fish and aged meat.
Linka's location is historical as it used to host one of the most renowned delicatessens in the post-war era. We continue the tradition of good food in this building