

DRINKS			
APERITIVES			
Crodino (<i>non-alcoholic</i>) <i>12</i>	0,1l		70
Aperol Spritz <i>12</i>	0,2l		165
Campari <i>12</i>	0,1l		90
Campari soda <i>12</i>	0,2l		95
Campari orange <i>12</i>	0,2l		135
Cinzano bianco	0,1l		95
Cinzano rosso	0,1l		95
Cinzano extra dry	0,1l		95
WINES BY THE GLASS			
SPARKLING WINES			
Prosecco Bortolotti* <i>12</i>	0,1l		125
Spumante Millessimato Extra Brut, Contratto <i>12</i>	0,1l		185
Champagne Special Cuvée, Bollinger <i>12</i>	0,1l		395
WHITE WINES			
Verdicchio di Gino, Fattoria San Lorenzo* <i>12</i>	2018	0,15l	145
Soave Classico, Gini* <i>12</i>	2017	0,15l	175
Pinot Grigio, Lis Neris <i>12</i>	2017	0,15l	185
Chardonnay Dona Blanc, Hartmann Donà* <i>12</i>	2012	0,15l	265
ROSÉ WINE			
Canaiuolo Rosato, Montenidoli* <i>12</i>	2017	0,15l	155
RED WINES			
Valpolicella Classico Superiore, Camporengo* <i>12</i>	2016	0,15l	195
Barbera D'Asti Ca' di Pian, La Spinetta <i>12</i>	2014	0,15l	255
Carmignano Terre a Mano, Fattoria di Bacchereto* <i>12</i>	2015	0,15l	265
Barbaresco, Produttori del Barbaresco <i>12</i>	2015	0,15l	285
Barolo Monfalletto, Cordero di Montezemolo <i>12</i>	2015	0,15l	465
DESSERT WINES			
Moscato d'Asti, La Spinetta <i>12</i>	2017	0,1l	165
Recioto di Soave Col Foscarin, Gini* <i>12</i>	2011	0,05l	225
*Via del Vino import			
COFFEE			
Espresso Afribon			59
Espresso Chickmagalur			59
Espresso Brasile Santos (<i>decaffeinated</i>)			59
Espresso macchiato <i>7</i>			59
Doppio espresso			85
Cappuccino <i>7</i>			69
Flat white <i>7</i>			89
Caffè americano			69
Corretto Molinari			109
Caffè latte <i>7</i>			75
Caffè viennese <i>7</i>			79
Irish coffee <i>7</i>			145

DRINKS			
INFUSION TEA			
Fresh mint tea			69
Fresh mint tea with ginger			75
Fresh ginger tea			69
TEA			
Classic English tea			75
Darjeeling black tea			75
Earl Grey			75
Jasmine pearls			95
Rooibos			75
Herbal infusion with ginger			75
Chamomile infusion			65
Granny's garden			65
Sencha			85
Matcha Horai			95
BEER			
Pilsner Urquell 1	0,33 l		65
Stella Artois (non-alcoholic) 1	0,33 l		65
Bohemian lager 1	0,33 l		85
WATER			
Filtered water still / sparkling	0,5 l		55
Filtered water still / sparkling	1 l		95
Mattoni sparkling / gently carbonated	0,33 l		45
Mattoni sparkling	0,75 l		85
Aquila still	0,33 l		45
Aquila still	0,75 l		85
Acqua Panna still	0,75 l		95
San Pelegrino sparkling	0,75 l		95
Lemon	0,02 l		20
SOFT DRINKS			
Freshly squeezed juice—vegetable or fruit	0,25 l		115
(orange, grapefruit, apple, carrot, beetroot with apple)			
Coca-Cola, Coca-Cola zero, Coca-Cola light	0,33 l		45
Tonic Fever tree	0,2 l		65
Juice Granini (strawberry, apple)	0,2 l		55
Homemade Iced Tea	0,33 l		95
Fresh lemonade (lemon, ginger, orange)	0,33 l		89
Fresh raspberry lemonade	0,33 l		99
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			
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

BREAKFAST		
Breakfast served: MON—FRI 8:30—10:30 / SAT & SUN until 15:00		
BREAKFAST FROM FREE RANGE EGGS Colazione con uova dalla fattoria		
Eggs in a glass with avocado, thyme oil and chives Uovo al bicchiere con avocado, olio al timo ed erba cipollina 3, 7	145	
Fried eggs with prosciutto cotto, herb ricotta, chives and pink peppercorn Uova al prosciutto cotto, ricotta alle erbette e pepe rosa 3, 7	165	
Omelette with asiago cheese, prosciutto cotto and wild herbs salad Omelette con asiago, prosciutto cotto e insalata di erbette 3, 7	185	
Scrambled eggs with San Daniele prosciutto chips and cherry tomatoes Uova strapazzate con patatine di prosciutto San Daniele e pomodorini 3, 7	225	
Eggs Benedict with prosciutto cotto and focaccia Uova benedettine con prosciutto cotto e focaccia 1, 3, 7	225	
Waffle with lemon mascarpone, warm blackberries and walnuts Waffle al mascarpone e limone, more e noci 1, 3, 7, 8	195	
LA BOTTEGA BREAKFAST La colazione della Bottega		
Butter; bread from our bakery; homemade pâté; mini hot dog with homemade mustard and fried onion; roasted mushrooms and baked cherry tomatoes; hollandaise sauce; boiled egg; prosciutto cotto; Italian salami; Asiago cheese; smoothie Burro; il nostro pane; paté fatto in casa; mini hot dog con mostarda e cipolla fritta; funghi arrosto e pomodorini al forno con salsa olandese; uovo sodo; prosciutto cotto; salame italiano; Asiago; smoothie 1, 3, 7, 10	345	
SWEET BREAKFAST Colazione dolce		
Butter; bread and croissant from our bakery; jam; chocolate pudding with nuts; waffle with lemon mascarpone, warm blackberries and walnuts; smoothie Burro; pane e cornetti dal nostro forno; marmellata; puding al cioccolato con nocciole, waffle al mascarpone e limone, more e noci; smoothie 1, 3, 7, 8	345	
FAST BREAKFAST Colazione rapida		
Homemade croissant with butter and marmalade Il nostro croissant col burro e la marmellata 1, 7	79	
Basket of homemade bread with butter and marmalade Cestino di pane fatto in casa, burro e marmellata 1, 7	55	

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		
APPETIZERS AND SOUP Antipasti e zuppa		
Hen broth and cappelletti filled with mortadella Brodo di gallina e cappelletti alla mortadella 1, 3, 7	145	
Grilled veal tongue with parsnip and bagna càuda mousse Lingua di vitello con pastinaca e mousse di bagna cauda 4, 7, 9	325	
Beef carpaccio with aioli, pickled gherkins and mushrooms and parmesan biscuit Carpaccio di manzo, cetriolini, funghi fermentati e biscotto al parmigiano 7	385	
Ash-baked potatoes with carbonara sauce Patate nella cenere con salsa carbonara 3, 7	285	
PASTA AND RISOTTO Pasta e risotto		
Parmesan risotto with chicken liver pâté and fermented wine juice Risotto al parmigiano con paté di fegatini di pollo e vino rosso fermentato 7	365	
Taleggio cheese ravioli, pumpkin purée and sesame biscuit Ravioli di taleggio, crema di zucca e biscotto al sesame 1, 3, 7, 11	385	
Bucatini with wild broccoli, sardines, raisins and aromatic breadcrumbs Bucatini alle cime di rapa, uvetta e pane aromatico croccante 1, 4	365	
MAIN COURSES Secondi		
Grilled beef rib with avocado, onion dust and shitake mushrooms Fracoste di manzo con avocado, polvere di cipolla e funghetti shitake	495	
Confit duck leg with purée of charred apples and grilled red cabbage Coscia di anatra con crema di mele fiammate e cavolo rosso grigliato	465	
Octopus with baked bell pepper, onion confit, kale and dried olives Piovra alla griglia con peperoni arrostiti, confit di cipollotti, cavolo ed olive essiccate 14	545	
Ombrina with saffron vinaigrette, coriander, fennel and grilled broccoli Ombrina con aceto di zafferano, coriandolo, finocchi e broccoletti grigliati 4	475	
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. Please ask your waiter for more information.		
SEAFOOD Frutti di mare		
Argentinian shrimp (1 pc) / Gamberi argentini (1 pz) 2	115	
Mussels in white wine (starter/main course) / Cozze al vino bianco (antipasto / secondo) 14	295/425	
FISH FOR 2 PERSON Pesce per 2 persone, by the daily offer		
Sea bass / Branzino 2	1 350	
Sea bream / Orata 2	1 350	
Lemon sole / Soglia Limanda 2	1 450	
Stone fish / Scorfano 2	1 550	
Gournard / Gallinella 2	1 450	
Turbot / Rombo 2	1 450	
John Dory / San Pietro 2	1 550	
Monk fish / Coda di rospo 2	1 550	
MEAT Carne		
Beef Fillet (min. 200 g) / Filetto di manzo	100 g / 345	
Beef Rib eye steak (min. 250 g) / Rib eye di manzo	100 g / 265	
Kansas beef rib eye / Kansas Rib eye di manzo	100 g / 285	
Aged I-Bone steak / I-Bone di manzo	100 g / 195	
Chianina / Marchigiana / Bianco della Corte / Frissona		
Aged T-Bone steak / T-Bone di manzo	100 g / 215	
Chianina / Marchigiana / Bianco della Corte / Fassone		
Texas beef I-Bone steak / Texas I-Bone di manzo	100 g / 225	
SIDE DISHES Contorni		
Mixed green salad / Insalata mista	75	
Potato purée / Puré di patate 7	75	
Grilled vegetables / Verdure alla griglia	75	
Roasted potatoes / Patate arrosto	75	
Grilled salad with pine nuts / Cavolo grigliato con pinoli 8	95	
SAUCES Salse		
Truffle / Tartufo 7, 9	65	
Pepper / Pepe 7, 9, 12	65	
Red wine / Vino rosso 9, 12	65	

La Bottega Linka is the newest addition to our Italian family where everything spins around an X-Oven where we do our fresh fishes and aged meat on charcoal. On top of that, the Linka’s location choice has a historical reason for the building used to host one of the most renowned delicatessens in the post-war era. In Linka we mix something old-fashioned with something new and create cocktails full of distinctive flavors and Italian authenticity in the very heart of Prague centrum.