

## BEVERAGES

### SPARKLING WINES BY THE GLASS

Prosecco di Valdobbiadene Brut, Bortolotti, Veneto*	0,1 l	130
Franciacorta '61 Rosé, Berlucchi, Lombardia	0,1 l	150
Sollesence Extra Brut, Jean-Marc Séléque, Champagne	0,1 l	195

### WHITE WINES BY THE GLASS

Riesling vom grauen Schiefer 2014, Clemens Busch, Mosel*	0,15 l	185
Pinot Grigio 2015, Ronco del Gelso, Friuli	0,15 l	175
Gavi Riserva 2016, La Raia, Piemonte*	0,15 l	165
Trebbiano Malvasia 2016, Montenedoli, Toscana*	0,15 l	145
Verdicchio 2015, Villa Bucci, Marche	0,15 l	195

### RED WINES BY THE GLASS

Nebbiolo Malidea 2015, Fabrizio Iuli, Piemonte*	0,15 l	235
Barbera d'Alba Tre Vigne 2016, Vietti, Piemonte	0,15 l	185
Un Litro 2017, Ampeleia, Toscana*	0,15 l	145
Montepulciano d'Abruzzo 2010, Valle Reale, Abruzzo	0,15 l	175
Primitivo Lamie delle Vigne 2017, Guttarolo, Puglia*	0,15 l	165

### ROSÉ WINES BY THE GLASS

Sangiovese Rosato 2018, Castell'in Villa, Toscana	0,15 l	175
---	--------	-----

### SWEET WINES BY THE GLASS

Moscato di Pantelleria Kabir, Donnafugata, Sicilia	0,1 l	145
--	-------	-----

\* Via del Vino import

### WATER

Filtered water still / sparkling	0,50 l	55
Filtered water still / sparkling	1 l	95
Mattoni sparkling / gently sparkling	0,33 l	45
Mattoni sparkling	0,75 l	85
Aquila still	0,33 l	45
Aquila still	0,75 l	85
Acqua Panna	0,75 l	90
San Pellegrino	0,75 l	95
Lemon		20

### NON-ALCOHOLIC BEVERAGES

Fresh juice (orange / grapefruit / carrot)	0,25 l	95
Fresh juice (pineapple / apple / beetroot with apple)	0,25 l	135
Fresh smoothie (by daily offer)	0,25 l	
Fentimans Curiosity Cola, Fentimans Cherry Tree Cola	0,275 l	65
Tonic Thomas Henry	0,2 l	60
Tonic 1724	0,2 l	85
Ginger Ale Fever tree	0,2 l	65
Coconut water	0,33 l	85
Juice Granini (strawberry / apple / multivitamin)	0,2 l	55
Fresh homemade lemonade (emon / orange / grep)	0,5 l	79
Fresh homemade lemonade Piu Piu (by daily offer)	0,5 l	129

### BEER

Radegast Birell semi-dark (non-alcoholic)	0,33 l	55
---	--------	----

## BEVERAGES

### CRAFT BEER TWO TALES

Bohemian Pale Ale	0,33 l	85
Bohemian Lager	0,33 l	85

### COFFEE

We are proud to serve you coffee from Gianni Frasi's Laboratorio di Torrefazione Giamaica Café.

Espresso Afrigon (rich crema, earthy taste with bitter finish)	59
Espresso Guatemala (mineral, long finish)	59
Espresso Giovanni Erbisti (slightly salty, rich, full taste, sweet finish)	59
Espresso macchiato	59
Doppio espresso	85
Cappuccino	69
Caffè americano	69
Coretto Molinari	109
Lattè macchiato	75
Caffè viennese	79
Irish coffee	145
Flat white	89

All of the coffees can be prepared decaffeinated.  
We use fresh 3,5 % fat milk and soy milk.

### SELECTION OF INFUSION TEA (0,4 l)

Fresh mint tea	69
Fresh mint tea with ginger	75
Fresh ginger tea	69

### RONNEFELDT TEA (0,4 l)

Classic English tea	75
Darjeeling black tea	75
Earl Grey	75
Jasmine pearls	95
Sencha	85
Matcha Horai	95
Get the power	75
Morgentau	85
Vanilla Rooibos	75
Herbal infusion with ginger	75
Camomile infusion	65
Fruit tea	65
Masala Chai	75

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.



Save 10 % with selected payment cards from **Raiffeisenbank** here.  
[www.PREMIUMRBCLUB.cz](http://www.PREMIUMRBCLUB.cz)

# LA BOTTEGA

*Di Finestra*

## MENU

**BREAKFAST***Breakfast served: MON—FRI 8:30—11:00 / SAT & SUN all day***BREAKFAST FROM FREE RANGE EGGS**  
*Colazione con uova dalla fattoria*

Eggs Benedict <i>Uova Benedettine</i>	215
Scrambled eggs with marinated salmon <i>Uova strapazzate con salmone marinato</i>	225
Omelette with Fontina cheese <i>Omelette alla Fontina</i>	185
Three minute eggs in a glass with clarified butter and chives <i>Uova cucinate 3 minuti nel bicchiere, burro chiarificato ed erba cipollina</i>	125
Fried eggs and prosciutto cotto <i>Uova e prosciutto cotto</i>	195

**HEALTHY BREAKFAST**  
*Colazione naturale*

Chia seeds with fresh fruit, hazelnuts and goji <i>Semi di chia con frutta fresca, nocciole e bacche di goji</i>	145
Banana omelette with fresh fruit and Greek yogurt <i>Omelette di banane con frutta fresca e yogurt greco</i>	165
Porridge with fresh banana and sunflower seeds <i>Porridge con banana e semi di girasole</i>	145

**FROM OUR BAKERY**  
*Dal nostro forno*Homemade desserts from the show-case  
*I dolci fatti in casa esposti nella vetrina***MENU****STARTERS AND SOUPS**  
*Antipasti e zuppe*

Creamy green pea soup with mint and stracchino cheese <i>Crema di piselli con menta e stracchino</i>	135
Beef broth with parmesan dumplings <i>Ristretto di brodo di manzo e gnocchi al parmigiano</i>	155

**PASTA AND RISOTTO**  
*Pasta e risotto*

Fusilli alla puttanesca <i>Fusilli alla puttanesca</i>	275
Penne with beef neck ragout <i>Penne con ragù di capocollo di manzo</i>	295
Ravioli filled with veal meat, leek sauce and mozzarella straciatella <i>Raviloli ripeni di vitello con salsa di porri e straciatella di mozzarella</i>	345
Tagliolini with artichokes and tomatoes <i>Tagliolini ai carciofi e pomodorini</i>	295
Risotto cacio e pepe with smoked prawn tartare <i>Risotto cacio e pepe con tartara di gamberetti affumicati</i>	325

**MAIN COURSES**  
*Secondi*

Guinea fowl roll with green peas, radishes and pickled onions <i>Involtino di faraona con piselli, radicini e cipollotti</i>	425
Lamb chops with carrot purée and baked celeriac <i>Costlette di agnello con crema di carote e sedano rapa</i>	535
Octopus with lentil ragout and sun-dried tomatoes <i>Polpo grigliato con ragu' di lenticchie e pomodorini essiccati</i>	550

**SIDE DISHES**  
*Contorni*

Sautéed spinach / <i>Spinaci saltati</i>	89
Roasted potatoes / <i>Patate al forno</i>	69
Mixed salad with cherry tomatoes / <i>Insalata misticanza</i>	69
Grilled vegetable / <i>Verdura grigliata</i>	69
Mashed potatoes / <i>Purè di patate</i>	69
Basket of bread / <i>Cestino di pane</i>	19

**MEAT AND FISH***For daily offer ask the staff***SEAFOOD**  
*Frutti di mare*

Oysters / <i>Ostriche (1 pc)</i>	99
Argentinian shrimps / <i>Gamberi Argentini</i>	115
Scallops / <i>Capesante</i>	115

**FISH FOR TWO PERSONS**  
*Pesce per 2 persone*

Sea bass / <i>Branzino</i>	1 380
Sea bream / <i>Orata</i>	1 280
Stone fish / <i>Scorfano</i>	1 550
Turbot / <i>Rombo</i>	1 380
Sole / <i>Sogliola</i>	1 450
John Dory / <i>San Pietro</i>	1 580

**FISH FILLET**  
*Filetto di pesce*

Sea bass / <i>Branzino</i>	695
Sea bream / <i>Orata</i>	640
John Dory / <i>San Pietro</i>	795
Turbot / <i>Rombo</i>	695
Tuna / <i>Tonno 100 g</i>	245
Cod fish / <i>Merluzzo 100 g</i>	210
Salmon / <i>Salmone 100 g</i>	180
Monk fish / <i>Coda di rospo 100 g</i>	220

**MEAT**  
*Carne 100 g*

Chicken breast / <i>Petto di pollo</i>	105
Duck breast / <i>Petto d'anatra</i>	145
Iberian pork / <i>Maiale Iberico</i>	175
Veal steak / <i>Bistecca di vitello</i>	145
Veal cutlet / <i>Costoletta di Vitello</i>	155
Veal T – Bone / <i>Costoletta di Vitella</i>	155
Lamb chops / <i>Costoletta di agnello</i>	195
Beef Entrecote / <i>Entrecote di manzo</i>	225
Beef fillet / <i>Filletto di manzo</i>	255
Aged beef I-Bone / <i>Costata di Marchigiana</i>	175
Aged beef T-Bone / <i>Fiorentina di Marchigiana</i>	185
Aged beef I-Bone / <i>Costata di Chianina</i>	175
Aged beef T-Bone / <i>Fiorentina di Chianina</i>	185

**SAUCES**  
*Salse per la carne 50 ml*

Truffle / <i>Tartufo</i>	65
Pepper / <i>Pepe</i>	65
Red wine / <i>Salsa al vino rosso</i>	65

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.