

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
Les Parcelles Bouzy Grand Cru, Pierre Pailard, Champagne	0,1 l	215

WHITE WINES BY THE GLASS

Riesling vom grauen Schiefer 2015, Clemens Busch, Mosel*	0,15 l	185
Pinot Grigio 2017, Lis Neris, Friuli	0,15 l	175
Gavi di Gavi 2018, Villa Sparina, Piemonte	0,15 l	185
Soave 2017, Gini, Veneto*	0,15 l	135
Roero Arneiss 2017, Valfaccenda, Piemonte*	0,15 l	165

ROSÉ WINES BY THE GLASS

Sangiovese Rosato, Castell'in Villa, Toscana, 2018	0,15 l	175
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RED WINES BY THE GLASS

Barbera Rossore 2016, Fabrizio Iuli, Piemonte*	0,15 l	165
Chianti Classico, Castell in Villa, Toscana	0,15 l	195
Unlitro 2017, Ampeleia, Toscana*	0,15 l	145
Montepulciano d'Abruzzo 2010, Valle Reale, Abruzzo	0,15 l	175
Barbaresco, Cascina Roccalini 2015, Piemonte*	0,15 l	215

SWEET WINES BY THE GLASS

Moscato di Pantelleria Kabir 2017, Donnafugata, Sicilia	0,1 l	145
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*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	0,05 l	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 (lemon / 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
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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

The menu with labeled allergens is available upon request of 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 CZK including VAT.



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LA BOTTEGA

Di Finestra

MENU



BY
LA COLLEZIONE

BREAKFAST

Breakfast served: MON—FRI 8:30—11:00 / SAT & SUN all day

BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Baked eggs with Italian bacon / prosciutto ham / cooked ham <i>Uova in padella con pancetta / prosciutto crudo / prosciutto cotto</i>	195
Eggs in glass with clarified butter and chives <i>Uova al bicchiere con burro chiarificato ed erba cipollina</i>	165
Bruschetta with scrambled eggs and avocado <i>Bruschetta con uova strapazzate e avocado</i>	195
Eggs Benedict with prosciutto cotto/ salmon / spinach <i>Uova Benedict con prosciutto cotto / salmone / spinaci</i>	235
Sausages from local butchers, served with cioppino bread and mustard <i>Salsicce di macellai locali, servite con pane cioppino e senape</i>	195
Bottega breakfast (prosciutto cotto, salami, fontina cheese, sausages, egg in glass, butter, bread) <i>Colazione Bottega (prosciutto cotto, salame, fontina, salsiccia, uovo in vetro, burro, pane)</i>	315
Bircher muesli <i>Bircher muesli</i>	165

HOMEMADE CROISSANT

I nostri cornetti

Butter / <i>al burro</i>	59
Vanilla / <i>alla vagnilia</i>	69
Chocolate / <i>alla cioccolata</i>	69
Apricot / <i>all'albicocca</i>	69

DESSERTS

Dolci

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

Sweeten your life with desserts from our bakery in La Bottega Tusarova. These amazing baked treats are the work of the Italian chef Daniele Combi and his team. They combine their creativity, the selection of only the finest ingredients, and hours of careful and precise work to produce sinfully good desserts. They can be enjoyed at Aromi and Amano and all of our La Bottega locations. We will also be happy to bake cakes for special occasions. Come enjoy some sweet moments with us.

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

STARTERS AND SOUPS

Antipasti e zuppe

Minestrone with root vegetables <i>Minestrone con ortaggi a radice</i>	165
Selection of fresh salads, hams and cheeses bord from our daily offer <i>La selezione del giorno di insalate, taglieri di prosciutto e formaggio</i>	by weight al peso

PASTA AND RISOTTO

Pasta e risotto

Ravioli al Plin with roast sauce <i>Ravioli al Plin con salsa di arrosto</i>	335
Lasagne with chicken liver ragout <i>Lasagne al ragù di fegatini di pollame</i>	285
Spaghetti with mantis shrimp and lemon <i>Spaghetti con le canocchie e limone</i>	365
Paccheri alla carbonara with black truffle <i>Paccheri alla carbonara al tartufo nero</i>	345
Strozzapretti with cuttlefish and tomato tartare <i>Strozzapretti con tartare di seppie e pomodori</i>	325
Risotto with artichokes, parmesan and drops of sapa <i>Risotto ai carciofi, parmigiano e gocce di sapa</i>	315

MAIN COURSES

Secondi

Stewed veal cheeks and potato purée <i>Guance di vitello in umido e purea di patate</i>	395
Tuna tagliata with puttanesca sauce and roasted seasonal vegetables <i>Tagliata di tonno con salsa puttanesca e verdure di stagione arrostate</i>	495

VEGETARIAN

Vegetariano

Roasted radicchio <i>Radicchio arrosto</i>	225
Potato pancakes with sour cream <i>Frittelle di patate con panna acida</i>	195
Polenta with cauliflower ragout and gorgonzola <i>Polenta con ragù di cavolfiore e gorgonzola</i>	245

SIDE DISHES

Contorni

Baked vegetables / <i>Verdure al forno</i>	95
Roasted potatoes / <i>Patate arrosto</i>	85
Mashed potatoes / <i>Purè di patate</i>	85
Spinach with parmesan cream / <i>Spinaci con crema di parmigiano</i>	95

RAW BAR

FISH

Pesce

Carpaccio with mesclun salad, parmesan and artichokes / panzanella salad
Carpaccio con insalata misticanza, parmigiano e insalata di carciofi / panzanella

Tartare with oyster emulsion, scarola salad and fresh horseradish
Tartare con emulsione di ostriche, insalata di scarola e rafano fresco

Ceviche with red onion, coriander, citrus and fennel
Ceviche con cipolla rossa, coriandolo, agrumi e finocchio

THESE DISHES INCLUDE THE FOLLOWING VARIETES OF FISH

Questi piatti includono le seguenti varietà di pesce

Sea bass 100 g / <i>Branzino 100 g</i>	335
Tuna 100 g / <i>Tonno 100 g</i>	345
Salmon 100 g / <i>Salmone 100 g</i>	285
Scallop 100 g / <i>Capesanta 100 g</i>	325

Other types of fish and seafood according to the current daily offer
Altri tipi di pesce e frutti di mare in base all'attuale offerta giornaliera

MEAT

Carne

Carpaccio with pancotto, olive oil and basil
Carpaccio con pancotto, olio d'oliva e basilico

Tartar with hazelnut mayonnaise, onion crumble and dried yolk
Tartaro con maionese alla nocciola, crumble di cipolle e tuorlo essiccato

THESE DISHES INCLUDE THE FOLLOWING VARIETES OF MEAT

Questi piatti includono le seguenti varietà di carne

Beef fillet 100 g / <i>Filetto di manzo 100 g</i>	325
Veal fillet 100 g / <i>Filetto di vitello 100 g</i>	325

Other types of meat according to the current daily offer
Altri tipi di carne in base all'attuale offerta giornaliera

SAUCES

Salse per la carne

By daily offer
In base all'attuale offerta giornaliera