

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 2014, Clemens Busch, Mosel*	0,15 l	185
Pinot Grigio 2017, Lis Neris, Friuli	0,15 l	175
Gavi Riserva 2016, La Raia, Piemonte*	0,15 l	165
Soave 2017, Gini, Veneto*	0,15 l	135
Roero Arneis 2017, Valfaccenda, Piemonte*	0,15 l	165

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
Un Litro 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

ROSÉ WINES BY THE GLASS

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

Moscato di Pantelleria Kabir, 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

SOFT DRINKS

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

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 coffees can be prepared as 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



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 fritte 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*

Minestrone with lentils, basil pesto and pecorino primo sale <i>Minestrone e enticchie con pesto di basilico e pecorino primo sale</i>	145
Sea bass ceviche with pickled red onion and pressed cucumber <i>Cheviche di branzino con cipolle fermentate e cetrioli pressati</i>	285
Beef tartare with truffle mayonnaise, hazelnuts and moliterno cheese <i>Tartara di manzo con maionese al tartufo, nocciole e formaggio Moliterno</i>	365

PASTA AND RISOTTO*Pasta e risotto*

Chicken consommé with veal tortelli <i>Brodo ristretto di pollo e tortellini</i>	335
Farrotto with green peas and spianata <i>Risotto di farro con pisellini e salsiccia spianata</i>	345
Mezzi rigatoni with octopus ragout <i>Mezzi rigatoni al ragù di polpo</i>	395
Penne with beef neck ragout <i>Penne al ragù di capocollo</i>	295
Smoked potatoes ravioli with truffle butter and dehydrated ricotta <i>Ravioli ripieni di latte affumicate, burro al tartufo e ricotta salata</i>	365
Porcini risotto and stracchino cheese <i>Risotto ai porcini e stracchino</i>	355
Tagliolini, tomato - ginger sauce and burrata <i>Tagliolini al pomodoro, zenzero e burrata</i>	295

SIDE DISHES*Contorni*

Sautéed spinach / <i>Spinachi 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 (1 pc) / <i>Ostriche (1 pc)</i>	99
Argentinian shrimps (1 pc) / <i>Gamberi Argentini (1 pc)</i>	115
Scallops (1 pc) / <i>Capesante (1 pc)</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>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.