

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

DESSERT 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	0,5 l	55
Filtered water still / sparkling	1 l	95
Mattoni gently sparkling / 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	125
Fresh juice (pineapple, apple, beetroot with apple)	0,25 l	135
Fresh smoothie (by daily offer)	0,25 l	
Fentimans Curiosity Cola	0,275 l	75
Fentimans Cherry Tree Cola	0,275 l	75
Tonic Tomas Henry	0,2 l	65
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, grapefruit)	0,5 l	89
Fresh homemade lemonade Piu Piu (by daily offer)	0,5 l	129

BEVERAGES

BEER

Radegast Birell semi-dark (non-alcoholic)	0,33 l	55
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CRAFT BEER TWO TALES

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

COFFEE

Espresso Afrigon (rich creamy, 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
Caffé Americano	69
Corretto Molinari	109
Latté macchiato	75
Caffé 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 Roiboos	75
Herbal infusion with ginger	75
Chamomile infusion	65
Fruit tea	65
Masala Chai	75

The menu with labeled allergens is available upon request of the staff. These wines contain the allergens Sulphur Dioxide and Sulphites. 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

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

HOMEMADE CROISSANT
I nostri cornetti

Butter / <i>al burro</i>	59
Vanilla / <i>alla vagnilia</i>	79
Chocolate / <i>alla cioccolata</i>	79
Apricot / <i>all'albicocca</i>	79

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 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

Acquacotta with parmesan bread <i>Acquacotta e polpette di pane al parmigiano</i>	165
Chicken broth with passatelli and black truffles <i>Ristretto di brodo di pollo con passatelli e tartufo nero</i>	215
Beef tartare with truffle mayonnaise, hazelnuts and moliterno cheese <i>Tartara di manzo con maionese al tartufo, nocciole e formaggio Moliterno</i>	365
Egg 62 °C with seasonal mushroom ragout and liquid parmesan <i>Uovo 62 gradi con ragu di funghi stagionali e parmigiano liquido</i>	215
Daily selection of salad, ham, and cheese <i>La selezione del giorno di insalate, prosciutto e formaggio</i>	by weight al peso

PASTA AND RISOTTO
Pasta e risotto

Truffle risotto with Robiolone tre lattii cheese and black truffle <i>Risotto al tartufo nero e Robiolone tre lattii</i>	385
Ravioli stuffed with potatoes and sea bass and fresh raw tomatoes <i>Ravioli di patate e branzino con filetti di pomodoro crudo</i>	345
Mezzi rigatoni with octopus ragout <i>Mezzi rigatoni al ragù di polpo</i>	395
Classic tortellini with fresh cream, liquid parmesan and roast sauce <i>Classici tortellini alla panna, parmigiano liquido e sugo di arrosto</i>	345
Pappardelle with pheasant ragout and pecorino primo sale <i>Pappardelle con ragu di fagiano e pecorino primo sale</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>	85
Grilled vegetable / <i>Verdura grigliata</i>	69
Mashed potatoes / <i>Purè di patate</i>	69
Basket of bread / <i>Cestino di pane</i>	29

DESSERTS
Dolci

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

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

Oyster (1 pc) / <i>Ostriche (1 pc)</i>	105
Argentinian shrimp (1 pc) / <i>Gambero argentin0o (1 pc)</i>	115
Scallop (1 pc) / <i>Capesanta (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
Lemon 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 100g / <i>Tonno 100g</i>	245
Cod fish 100g / <i>Merluzzo 100g</i>	210
Salmon 100g / <i>Salmone 100g</i>	180
Monk fish 100g / <i>Coda di rospo 100g</i>	220

MEAT
Carne, 100 g

Chicken breast / <i>Petto di pollo</i>	115
Veal steak / <i>Bistecca di vitello</i>	145
Veal cutlet / <i>Cotoletta di vitello</i>	155
Veal T - bone / <i>Cotoletta di vitella</i>	155
Lamb chop / <i>Costolette di agnello</i>	195
Beef Entrecote / <i>Rib eye</i>	225
Beef Filet / <i>Filetto di manzo</i>	255
Aged beef I-Bone / <i>Costata di Marchigiana</i>	175
Aged beef T-Bone / <i>Costata 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