

## DRINKS

### APERITIVES

Crodino ( <i>non-alcoholic aperitiv</i> )	0,1 l	50
Aperol Spritz	0,2 l	125
Campari	0,1 l	95
Campari soda	0,2 l	125
Campari orange	0,2 l	125
Martini bianco	0,1 l	75
Martini rosso	0,1 l	75
Martini Extra dry	0,1 l	75

### WINES BY THE GLASS

Prosecco di Valdobbiadene Brut, Casa Coste Piane*	0,1 l	125
Prosecco di Valdobbiadene Rustico, Nino Franco	0,1 l	135
Franciacorta '61 Brut, Berlucchi	0,1 l	145
Riesling vom roten Schiefer 2015, Clemens Busch*	0,15 l	145
Is Argiolas Vermentino 2017, Argiolas	0,15 l	155
Gewürztraminer Concerto Grosso 2018, Elena Walch	0,15 l	155
Arneis Langhe DOC 2018, Cordero di Montezemolo	0,15 l	135
Villa Martis DOC 2015, Marchesi di Gresy	0,15 l	165
Primitivo Lamie delle Vigne 2017, Guttarolo*	0,15 l	135
Costera Cannonau di Sardegna DOC 2016, Argiolas	0,15 l	145
SERRE Susumaniello Salento IGP2016, Cantine Due Palme	0,15 l	135

\*Via del Vino import

### MINERAL WATERS

Filtered water still / sparkling	0,50 l	40
Filtered water still / sparkling	1 l	80
Acqua Panna still	0,75 l	95
San Pellegrino sparkling	0,75 l	95
Lemon		20

### SOFT DRINKS

Fresh juice ( <i>orange, apple, carrot, beet</i> )	0,25 l	85
Coca Cola	0,33 l	45
Coca Cola zero	0,33 l	45
Tonic	0,2 l	49
Ginger Ale	0,2 l	49
Juice Granini ( <i>strawberry, apple</i> )	0,2 l	49
Fresh homemade lemonade ( <i>lemon, sea buckthorn, lavender, raspberry with basil</i> )	0,5 l	from 69

### BEER

Pilsner Urquell	0,33 l	49
Stella Artois ( <i>non-alcoholic</i> )	0,33 l	49

### COFFEE

We are proud to serve you Gianni Frasi's coffee

Espresso Giamaica Afrigon		49
Espresso Giamaica ( <i>decaffeinated</i> )		49
Espresso macchiato		49
Doppio espresso		75

## DRINKS

Flat white	75
Cappuccino	55
Caffé americano	55
Caffé latté	59

### SELECTION OF INFUSIONS TEAS

Fresh mint tea	65
Fresh mint tea with ginger	75
Fresh ginger tea	65

### BLACK TEA RONNEFELDT

Classic English tea	65
Darjeeling black tea	65
Earl Grey	65

### GREEN TEA RONNEFELDT

Jasmine pearls	79
Sencha	75

### FRUIT AND HERB TEA RONNEFELDT

Vanilla rooibos	65
Herbal infusion with ginger	65
Camomile infusion	65
Fruit tea	65

### SPIRITS

Grappa di Marolo Moscato	0,04 l	115
Grappa di Marolo Barolo	0,04 l	145
Pere Williams	0,04 l	109
Zacapa	0,04 l	205
Diplomático	0,04 l	175
Limoncino	0,04 l	69
Russian Standard	0,04 l	90
Hendrick's Gin	0,04 l	125
Tullamore Dew	0,04 l	85
Jack Daniels	0,04 l	95
Cognac Hennessy	0,04 l	125

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

*Tusarova*

## MENU



BY  
LA COLLEZIONE

**BREAKFAST**

Breakfast served: MON–FRI 9:00–11:00 / SAT –SUN 9:00–17:00

Scrambled eggs with sauteed spinach and ricotta <i>Uova strapazzate con spinaci e ricotta</i>	135
Eggs Benedict with baked ham <i>Uova benedettine con prosciutto cotto</i>	155
Egg omelette with roasted porcini and wild lettuce salad <i>Omelette con porcini grigliati e lattuga selvatica</i>	135
Baked eggs with prosciutto cotto and basil <i>Uova al tegamino con prosciutto cotto e basilico</i>	145
Baked toast with Occhiato cheese <i>Toast al formaggio Occhiato</i>	155
Whole grain bruschetta with avocado, egg and sesame seeds <i>Bruschetta al pane di semi con avocado, uovo e semi di sesamo</i>	155
Waffle with rhubarb and honey, mascarpone and mint <i>Waffle al rabarbaro, miele, mascarpone e menta</i>	145
Five minutes eggs in a glass with clarified butter and chives <i>Uovo al bicchiere, burro chiarificato ed erba cipollina</i>	125

**CONTINENTAL BREAKFAST**

“LA BOTTEGA” FOR 1 PERSON

*La colazione continentale della Bottega per una persona*

Cheese, ham, Italian salami, eggs of your choice, home made chicken liver pâté, butter, jam, croissant, fresh juice and bread <i>Formaggio, prosciutto, salame, uova a scelta dal nostro menù, paté di fegatini di pollo fatto in casa, burro, marmellata, metà cornetto, succo di frutta, pane</i>	255
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Team of professional bakers bake beautiful and fresh Italian products everyday from local flour for all our restaurants and bistros. We are focused 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 / SOUPS**

*Antipasti / Zuppe*

Jerusalem artichoke soup with coconut, pine nuts and brown butter <i>Vellutata topinambur, cocco e burro scottato</i>	155
Strong chicken broth and capelletti filled with ciauscolo sausage <i>Ristretto di brodo pollo con capelletti ripieni di ciauscolo</i>	160
Daily selection of salad, ham, and cheese <i>La selezione del giorno di insalate, prosciutto e formaggio</i>	dle váhy al peso

**PASTA / RISOTTO**

*Pasta e risotto*

Paccheri with veal ragout and grilled scamorza <i>Paccheri al ragù di vitello e scamorza grigliata</i>	295
Potato gnocchi with sauteed mushrooms, cuttlefish and fava beans <i>Gnocchi di patate con funghi saltati, seppia e fave</i>	285
Tortelli filled with seasonal roasted vegetables, snap pea, baby carrot, onion dust and chives oil <i>Tortelli ripieni di vegetali di stagione arrostiti, pisellini, carotine, polvere di cipolla ed olio di erba cipollina</i>	275
Ravioli filled with suckling piglet meat, shallot jam, lardo foam and spring onion <i>Ravioli ripieni di porcellino da latte, marmellata di scalogno, schiuma di lardo e cipollotti</i>	285
Risotto with shrimps, lovage, lime and cherry tomatoes confit <i>Risotto ai gamberi, levistico, lime e pomodorini confittati</i>	295

**MAIN COURSES**

*Secondi*

Guinea fowl poached in butter with chanterelles and potatoes grenaille with tarragon <i>Faraona al burro con finferli e grenaille di patate al dragoncello</i>	365
Lamb neck with Jerusalem artichoke purée, fried mint and radishes <i>Capocollo d'agnello con crema di topinambur, menta fritta e radicini</i>	425
Classic cheeseburger with homemade ketchup, sour lettuce and onion, gherkin and potato lyonnaise <i>Cheeseburger con ketchup fatto in casa, lattuga e cipolla al limone, cetriolini marinati e patate alla lionese</i>	325
Seared tuna with hibiscus sauce, asparagus, shimeji and pine nut cream <i>Tonno scottato con ibisco, asparagi, funghi shimeji e crema di pinoli</i>	465

**DESSERTS**

*Dolci*

Choose among our wonderful desserts at the counter  
*Una selezione di dolci vi aspetta nella vetrina*

**MEAT AND FISH**

*Meat and fish by daily offer. Please ask your waiter for more information.*

**SEAFOOD**

*Frutti di mare*

Argentinian shrimp (1 pc) / <i>Gamberi Argentini (1 pz)</i>	95
Argentinian shrimp with tomato soté (min. 3 pc) / <i>Gamberi argentini con sauté di pomodoro (min. 3 pz)</i>	295
Argentinian shrimp with white wine (min. 3 pc) / <i>Gamberi argentini al vino bianco (min. 3 pz)</i>	295

**FISH FOR 2 PERSONS**

*Pesce per 2 persone*

Sea bass / <i>Branzino</i>	950
Sea bream / <i>Orata</i>	950
Turbot / <i>Rombo</i>	1 050

**MEAT**

*Carne, 100 g*

Selection of dry aged or seasonal meat (min 200 g) <i>Una selezione della nostra carne dry aged (200g minimo)</i>	by daily offer <i>offerta del giorno</i>
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**SIDE DISHES**

*Contorni*

Mixed salad / <i>Insala mista</i>	75
Smoked potato purée / <i>Purè di patate al forno</i>	55
Grilled vegetables / <i>Verdura grigliata</i>	75
Roasted potatoes / <i>Patate arrosto</i>	75

**SAUCES**

*Salse*

Truffle / <i>Tartufo</i>	55
Pepper / <i>Pepe</i>	55
Red wine / <i>Vino rosso</i>	55

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.