

## DRINKS

### APERITIVES

Crodino ( <i>non-alcoholic aperitiv</i> )	0,1 l	50
Aperol / Hugo Spritz	0,2 l	135
Campari	0,1 l	95
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
Negroni	0,1 l	165
Mimosa	0,12 l	135

### WINES BY THE GLASS

Prosecco di Valdobbiadene Brut, Bortolotti*, Veneto	0,1 l	135
Langhe Arneis 2018, Cordero di Montezemolo, Toscana	0,15 l	145
Grüner Veltliner Löss 2018, Rabl, Mosel	0,15 l	155
Verdicchio di Gino, Fattoria San Lorenzo 2018*, Piemonte	0,15 l	165
Primitivo Salento Rosso 2018, Conti Zecca, Toscana	0,15 l	145
Langhe Nebbiolo 2018, Cascina Roccalini*, Campania	0,15 l	165
Rocca Rubia Carignano del Sulcis Riserva 2016 DOC, Cantina di Santadi, Piemonte	0,15 l	175
S.P.A. Serra Lori Rose 2018, Argiolas, Sardegna	0,15 l	135
Moscato di Pantelleria Kabir 2017, Donnafugatan, Sicilia	0,1 l	155

\*Via del Vino import

### MINERAL WATER

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, beetroot</i> )	0,25 l	85
Coca Cola	0,33 l	45
Coca Cola Zero	0,33 l	45
Tonic Imperdibile Ginger ALE, Bergamotto Fancy, Superior Italian	0,2 l	55
Fresh homemade lemonade ( <i>lemon, ginger, lavender, raspberry with basil</i> )	0,5 l	89

### 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 Afribon		49
Espresso Giamaica ( <i>decaffeinated</i> )		49
Espresso macchiato		49

## DRINKS

Doppio espresso	75
Flat white	75
Cappuccino	55
Caffé americano	55
Caffé latté	59
Iced coffee	85
Frappé	95

### 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

Camomile infusion	65
Fruit tea Granny's Garden	65

### SPIRITS

May contain traces of gluten

Grappa di Marolo Moscato 2014	0,04 l	115
Grappa di Marolo Barolo 2012	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
Marzadro Gin Luz Lago di Garda	0,04 l	145
Tullamore Dew	0,04 l	85
Jack Daniels	0,04 l	95
Cognac Hennessy	0,04 l	125
Averna	0,04 l	85

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 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 9:00–12:00*

Scrambled eggs with prosciutto San Daniele and crème fraîche <i>Uova strapazzate con prosciutto San Daniele e crème fraîche</i>	145
Eggs Benedict with marinated salmon <i>Uova Benedict con salmone marinato</i>	165
Two eggs in glass with butter croutons and parmesan crumble <i>Due uova al bicchiere con crostoni al burro e molliche di parmigiano</i>	125
Egg omelette with ricotta and chives <i>Omelette alla ricotta e scalogno</i>	135
English breakfast - italian sausage, baked potatoes, beans in tomato sauce, grilled tomato, fried egg and bread <i>Colazione all'inglese - salsiccia, patate arrosto, fagioli al pomodoro, pomodoro grigliato, uova al tegamino e pane</i>	215
Croque Madame - baked sandwich with Gruyère cheese, fried egg and prosciutto cotto <i>Croque Madame</i>	155
Porridge with coconut milk, banana, nuts, maple syrup and cinnamon <i>Porridge con latte di cocco, banana, noci, sciroppo d'acero e cannella</i>	140

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.

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.

**MENU****APPETIZERS / SOUP***Antipasti / Zuppa*

Thermo eggs with potato-truffle mousse and Moliterno cheese <i>Uovo cucinato a 62 con mousse di patate, tartufo e formaggio Moliterno</i>	185
Warm sea bass carpaccio with Datterino tomatoes and red orange <i>Carpoaccio di branzino tiepido con pomodori Datterini ed arance rosse</i>	215
Pancotto with burrata, basil emulsion, olive tapenade and anchovies <i>Pancotto con burrata, emulsione di basilico, tapenade di olive ed acciughe</i>	185
Beef tartare with scarola salad and lemon <i>Tartara di manzo con insalata di scarola e limone</i>	185
Tuscan ribollita with black cabbage <i>Ribollita toscana di cavolo nero</i>	125
Oxtail beef broth a cappelletti <i>Brodo di coda di bue con cappelletti</i>	125
Daily selection of salad, ham, and cheese <i>La selezione del giorno di insalate, prosciutto e formaggio</i>	by weight al peso

**PASTA / RISOTTO***Pasta e risotto*

Orecchiette with poached cod, wild broccoli and almonds <i>Orecchiette con merluzzo al vapore, broccoli e mandorle</i>	285
Potato gnocchi with wild boar ragout, sea buckthorn and pecorino cheese <i>Gnocchi di patate con ragu di cinghiale, olivello spinoso e pecorino</i>	265
Linguine Carbonara with guanciale and black truffle <i>Linguine alla carbonara e artufo nero</i>	265
Classic lasagna and parmesan velouté <i>Lasagna classica con vellutata di parmigiano</i>	245
Risotto cacio e pepe with grilled prawns <i>Risotto cacio e pepe con gamberi grigliati</i>	325
Tortellini stuffed with stracchino cheese, porchetta and apples <i>Tortellini allo stracchino, porchetta e mele</i>	265
Saffron risotto with shredded lamb and mint gremolata <i>Risotto allo zafferano con stufato di agnello e menta</i>	285
Spaghettoni with ragout of mantis shrimp and tomatoes <i>Spaghettoni al ragu di canocchie e pomodori</i>	295

**DESSERTS***Dolci*

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

**MEAT AND FISH****BURGER***Burger*

Beef, aioli, pickle, Asiago cheese, tomato, lettuce, lard <i>Manzo, aioli, sott' aceti, formaggio asiago, pomodori, lattuga, lardo</i>	225
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**SEAFOOD***Frutti di mare*

Argentinian shrimp (1 pc) / <i>Gamberi Argentini (1 pz)</i>	95
Argentinian shrimp (min. 3 pc) with tomato soté / <i>Gamberi argentini con sauté di pomodoro (min. 3 pz)</i>	295
Argentinian shrimp (min. 3 pc) with white wine / <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 offerta del giorno
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*Meat and fish by daily offer. Please ask your waiter for more information.*

**SIDE DISHES***Contorni*

Roasted celery with butter and thyme / <i>Sedano arrostito con burro e timo</i>	65
Mixed green salad / <i>Insalata mista</i>	75
Potato pureé / <i>Puré di patate</i>	55
Grilled vegetables / <i>Verdure alla griglia</i>	75
Roasted potatoes grenaille / <i>Patate arrosto grenaille</i>	75

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

Pepper - green pepper, marsala / <i>Pepe</i>	55
Mustard, martini / <i>Mostarda, martini</i>	55
Foie gras / <i>Fegato grasso</i>	55