

## 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 Rustico, Nino Franco, Veneto | 0,1 l  | 135 |
| Franciacorta '61 Brut, Berlucchi, Lombardia            | 0,1 l  | 145 |
| Velenosi Pecorino 2018, Marche                         | 0,15 l | 135 |
| Donnafugata Prio Cattaratto 2018, Sardegna             | 0,15 l | 145 |
| La Raia Gavi 2018, Piemonte                            | 0,15 l | 155 |
| Ciaci Piccolomini Tosacana Rosso IGT 2016, Toscana     | 0,15 l | 135 |
| Valle Reale Montepulciano d'Abruzzo DOC, 2011 Abruzzo  | 0,15 l | 155 |
| Ciacina Roccalini Langhe Nebbiolo 2017, Piemonte       | 0,15 l | 175 |
| Argiolas S.P.A. Serra Lori Rose, Sardegna              | 0,15 l | 135 |
| Moscato di Pantelleria Kabir Donnafugata, 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<br>( <i>orange, apple, carrot, beetroot</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      |
| Fresh homemade lemonade<br>( <i>lemon, ginger, 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

|                             |    |
|-----------------------------|----|
| Herbal infusion with ginger | 65 |
| Camomile infusion           | 65 |
| Fruit tea                   | 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 |
| Tullamore Dew                 | 0,04 l | 85  |
| Jack Daniels                  | 0,04 l | 95  |
| Cognac Hennessy               | 0,04 l | 125 |

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 the groups of 8 and more guests. All prices are in Czech crowns and 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<br><i>Uova strapazzate con spinaci e ricotta</i>                                  | 135 |
| Eggs Benedict with baked ham<br><i>Uova benedettine con prosciutto cotto</i>  | 155 |
| Egg omelette with roasted porcini and wild lettuce salad<br><i>Omelette con porcini grigliati e lattuga selvatica</i>             | 135 |
| Baked eggs with prosciutto cotto and basil<br><i>Uova al tegamino con prosciutto cotto e basilico</i>                             | 145 |
| Toast with Occhiato cheese<br><i>Toast al formaggio Occhiato</i>  | 155 |
| Whole grain bruschetta with avocado, egg and sesame seeds<br><i>Bruschetta al pane di semi con avocado, uovo e semi di sesamo</i> | 155 |
| Waffle with rhubarb and honey, mascarpone and mint<br><i>Waffle al rabarbaro, miele, mascarpone e menta</i>                       | 145 |
| Five minutes eggs in a glass with clarified butter and chives<br><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,<br>home made chicken liver pâté, butter, jam, croissant,<br>fresh juice and bread<br><i>Formaggio, prosciutto, salame, uova a scelta dal nostro menù,<br/>pâté di fegatini di pollo fatto in casa, burro, marmellata, metà<br/>cornetto, succo di frutta, pane</i> | 255 |
|--|-----|

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 / SOUPS  
*Antipasti / Zuppe*

|  |                     |
|--|---------------------|
| Beef tartare with caramel cream, shimeji mushrooms,<br>shallots, mustard a tramezzino<br><i>Tartara di manzo, crema al caramello, funghi shimeji,<br/>scalogno e pan carré</i> | 195                 |
| Strong chicken broth and capelletti filled with ciauscolo sausage<br><i>Ristretto di brodo pollo con cappelletti ripieni di ciauscolo</i>                                      | 160                 |
| Daily selection of salad, ham, and cheese<br><i>La selezione del giorno di insalate, prosciutto e formaggio</i>  | dle váhy<br>al peso |

PASTA / RISOTTO  
*Pasta e risotto*

|  |     |
|--|-----|
| Rigatoni with beef neck ragout and burnt mozzarella<br><i>Rigatoni al ragù di manzo e mozzarella scottata</i>  | 285 |
| Potato gnocchi with sea lavender, mussels, tomato crumble and lemon<br><i>Gnocchi di patate alla lavanda di mare, cozze, crumble<br/>di pomodoro e limone</i>  | 295 |
| Tortelli filled with roasted vegetables, snap peas,<br>baby carrots, onion dust and chives oil<br><i>Tortelli ripieni di vegetali di stagione arrostiti, pisellini,<br/>carotine, polvere di cipolla ed olio di erba cipollina</i> | 275 |
| Ravioli filled with suckling piglet meat, shallot jam,<br>lardo foam and spring onion<br><i>Ravioli ripieni di porcellino da latte, marmellata di scalogno,<br/>schiuma di lardo e cipollotti</i>                                  | 285 |
| Risotto with shrimp, lovage, lime and cherry tomato confit<br><i>Risotto ai gamberi, levistico, lime e pomodorini confittati</i>   | 315 |

MAIN COURSES  
*Secondi*

|  |     |
|--|-----|
| Guinea fowl poached in butter with chanterelles<br>and potatoes grenaille with tarragon<br><i>Faraona al burro con finferli e grenaille di patate al dragoncello</i>                                   | 365 |
| Beef chuck tender roast with glazed celeriac, carrot<br>and buttermilk sauce<br><i>Chuck tender di manzo con sedano rapa, carota e salsa al burro di latte</i>   | 345 |
| Burger with pulled pork shoulder, dijon mustard mayonnaise,<br>smoked apples and potatoes gratin<br><i>Burger di pulled pork, maionese alla mostarda Dijon,<br/>mele affumicate e gratin di patate</i> | 325 |
| Arctic char with artichokes, dill foam, sun-dried tomatoes and thyme oil<br><i>Salmerino alpino con carciofi. spuma di aneto, pomodori<br/>secchi ed olio al timo</i>                                  | 435 |

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)<br><i>Un selezione della nostra carne dry aged (200g minimo)</i> | by daily offer<br><i>offerta del giorno</i> |
|---|---|

SIDE DISHES  
*Contorni*

|  |    |
|--|----|
| Mixed salad / <i>Insala mista</i>                      | 75 |
| Smoked potato purée / <i>Purè di patate affumicato</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 |