

## 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
Vinbrusco 2016, Montenedoli*, Toscana	0,15 l	135
Riesling Vom roten Schiefer 2015, Clemens Busch* Mosel	0,15 l	145
Minaia Gavi di Gavi 2017, N.Bergaglio, Piemonte	0,15 l	155
San Rocco Ripasso 2016, Tedeschi, Toscana	0,15 l	155
Redimore Aglianico Irpinia DOC 2016, Mastroberardino, Campania	0,15 l	165
Rosso di Valtellina 2016, Arpepe*, 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	0,2 l	49
Ginger Ale	0,2 l	49
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	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
Averna	0,04 l	85

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 9:00–12:00

Scrambled eggs with culatello ham and pickled mustard seeds <i>Uova strapazzate con culatello e semi di mostarda</i>	145
Eggs Benedict with marinated salmon <i>Uova Benedict con salmone marinato</i>	165
Baked eggs with prosciutto cotto and basil <i>Uova al tegamino con prosciutto cotto e basilico</i>	145
Eggs in a glass with tomato tartare, Moliterno cheese and croutons <i>Uovo al bicchiere con tartare di pomodori, formaggio Molitreno e crostoni</i>	135
Sandwich with pork meat, eggs, red onion, mustard dressing and tomatoes <i>Panino con porchetta, cipolla rossa, pomodoro e mostarda</i>	165
Rye bread with pumpkin caponata, spinach pesto and almonds <i>Pane di semi con caponata di zucca, pesto di spinaci e mandorle</i>	145
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

### CONTINENTAL BREAKFAST "LA BOTTEGA" FOR 1 PERSON

*La colazione continentale della Bottega per una persona*

Cheese, ham, Italian salami, egg of your choice, home made chicken liver pâté, butter, jam, croissant, fresh juice and bread <i>Formaggio, prosciutto, salame, uovo 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.

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.

## DESSERTS *Dolci*

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

## MENU

### APPETIZERS / SOUP *Antipasti / Zuppa*

Vitello tonnato with raw tuna and caper mayonnaise <i>Vitello tonnato con tonno crudo e maionese ai capperi</i>	215
Bruschetta with Pienollo tomatoes, stracciatella cheese and Cetara anchovies <i>Bruschetta al pomodorino piennolo con stracciatella ed acciughe di Cetara</i>	165
Beef tartare with potato skin chips, beef greaves and dried egg yolk <i>Tartara di manzo con patatine, cicoli di manzo e tuorlo grattato</i>	215
Piadina with culatello, rocket and stracchino cheese <i>Piadina al culatello, rucola e stracchino</i>	165
Cauliflower soup with spinach pesto and roasted hazelnuts <i>Crema di cavolfiori con pesto di spinaci e nocchie arrostiti</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*

Paccheri carbonara with seafood <i>Paccheri alla carbonara di mare</i>	285
Tortellini with strong chicken broth and prosciutto <i>Tortellini con ristretto di brodo di pollo e prosciutto</i>	245
Ravioli filled with robiola cheese and black truffles <i>Ravioli ripieni di robiola con il tartufo nero</i>	285
Classic lasagna and parmesan velouté <i>Lasagna classica con vellutata di parmigiano</i>	245
Rigatoni cacio e pepe and blue prawns tartare <i>Rigatoni cacio e pepe e tartare di gambero blu</i>	325
Potato gnocchi with veal ragout and charred mozzarella <i>Gnocchi di patate con ragu' di vitello e mozzarella gratinata</i>	265
Porcini risotto and taleggio cheese mousse <i>Risotto ai porcini con mousse di taleggio</i>	255
Rigatoni puttanesca and fresh sardines <i>Rigatoni alla puttanesca con sardine</i>	275

### PANINI *Panini*

Steak sandwich <i>Panino alla bistecca</i>	295
Sandwich with mozzarella and basil pesto <i>Panino alla mozzarella e pesto di basilico</i>	225
Pastrami sandwich with truffle mayonnaise and rocket salad <i>Panino con pastrami, maionese al tartufo e rucola</i>	245

## MEAT AND FISH

### BURGER *Burger*

Beef patty, our ketchup, pickled cucumber, asiago cheese, lemon lettuce <i>Hamburger di manzo, ketchup fatto in casa, cetriolini fermentati, asiago e lattuga</i>	235
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Options to add / Opzione da aggiungere

Double portion of meat / Doppia porzione di carne	75
Crispy pancetta / Pancetta croccante	35
Grilled shrimp / Gamberi grigliati	75
Avocado / Avocado	35
Red onion purée / Crema di cipolle rosse	25
Wild leaf salad / Misticanza	25
BBQ sauce / Salsa BBQ	15
Mustard sauce / Mostarda	15

### SEAFOOD *Frutti di mare*

Argentinian shrimp (1 pc) / Gamberi Argentini (1 pz)	95
Argentinian shrimp (min. 3 pc) with tomato soté / Gamberi argentini	295
Argentinian shrimp (min. 3 pc) with white wine / Gamberi argentini al vino bianco (min. 3 pz)	295

### FISH FOR 2 PERSONS *Pesce per 2 persone*

Sea bass / Branzino	950
Sea bream / Orata	950
Turbot / Rombo	1 050

### MEAT *Carne, 100 g*

Selection of dry aged or seasonal meat (min. 200 g) <i>Un 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*

Mixed green salad / <i>Insalata mista</i>	75
Smoked potato pureé / <i>Purè di patate affumicato</i>	55
Grilled vegetables / <i>Verdure alla griglia</i>	75
Roasted potatoes / <i>Patate arrosto</i>	75

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

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