

BREAKFAST

Breakfast served: MON—FRI 9:00—11:00 / SAT & SUN 9:00—15:00

BREAKFAST FROM FREE RANGE EGGS

Colazione con uova dalla fattoria

Scrambled eggs with baked pancetta, parmesan, jus and brioche <i>Uova strapazzate con pancetta al forno, parmigiano, jus e pan brioche</i> 1, 3, 7	275
Fluffy egg omelette <i>Omelette soffice di uova</i> 3, 7	195
Eggs Florentine with spinach and brioche <i>Uova alla Fiorentina con spinaci e brioche</i> 1, 3, 7	295
Eggs Benedict with prosciutto cotto / gravlax salmon and brioche <i>Uova alla Benedict con prosciutto cotto / salmone gravlax e pan brioche</i> 1, 3, 7, 12	315
Eggs Benedict with guacamole, shrimp, cherry tomatoes and brioche <i>Uova alla Benedict con guacamole, gamberi, pomodorini e pan brioche</i> 1, 2, 3, 7	325
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Toast with prosciutto cotto, Asiago cheese and Marie Rose sauce <i>Toast con prosciutto cotto, formaggio Asiago e salsa Marie Rose</i> 1, 3, 7	245
Mixed leaf salad — side dish to breakfasts <i>Insalata mista — contorno per colazioni</i>	45

SWEET BREAKFAST

La colazione dolce

French toast with whipped ricotta, Amarena cherries, lemon syrup and caramelized hazelnuts <i>French toast con ricotta montata, ciliegie Amarena, sciropo di limone e nocciole caramellate</i> 1, 3, 7, 8	235
Homemade granola with fresh fruit and yogurt <i>Granola fatta in casa con frutta fresca e yogurt</i> 6, 7, 8, 11, 13	185
Rice pudding with fruit and caramelized almonds <i>Riso al latte con frutta e mandorle caramellate</i> 7, 8	195

DESSERTS

Dolci

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

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

SOUP AND STARTERS

Zuppa e antipasti

Rooster and veal tongue broth with cotechino, tortellini and Parmigiano Reggiano <i>Brodo di bollito misto con cotechino, tortellini e Parmigiano Reggiano</i> 1, 3, 7, 9	295
Grilled shrimps with 'Nduja sauce, herb pesto, lemon <i>Gamberoni alla griglia, salsa di 'Nduja, pesto di erbe e limone</i> 2	395
Marinated red peppers, anchovies, capers, Tropea onion and salted lemons <i>Peperoni rossi marinati, alici, capperi, cipolla di Tropea e limoni sotto sale</i> 4	295
Arancini with saffron and mozzarella, Piccadilly tomato sauce and San Daniele prosciutto <i>Arancini con zafferano e mozzarella, salsa di pomodorini Piccadilly e prosciutto San Daniele</i> 1, 3, 5, 7	345
Crudo of sea bass, orange, capers, bisque and caviar <i>Crudo di branzino, arance, capperi, bisque e caviale</i> 2, 4, 9	395
Marinated tomatoes, basil pesto, burratina and toasted bread <i>Pomodori marinati, pesto al basilico, burratina e pane tostato</i> 1, 7, 8	295
Fried sardines, parsley mayonnaise and lemon <i>Sarde fritte, maionese al prezzemolo e limone</i> 1, 2, 3, 4, 5, 7	325
Culaccia with marinated artichokes <i>Culaccia con carciofi marinati</i> 12	325
Board of assorted cheeses / salami <i>Tagliere di formaggi / salumi</i> 1, 7	445

PASTA

Pasta

Maccheroni with ragù of baby octopus and olive tapenade <i>Maccheroni con ragù di moscardini e tapenade di olive</i> 1, 3, 4, 7, 9, 14	375
Ravioli del Plin with meat broth and sage <i>Ravioli del Plin con salsa di carne arrosto e salvia</i> 1, 3, 7, 9	395
Conchiglioni with Bolognese ragù and Parmigiano Reggiano <i>Conchiglioni con ragù alla Bolognese e Parmigiano Reggiano</i> 1, 3, 7, 9, 12	315
Gnocchi with seafood and cherry tomatoes confit <i>Gnocchi ai frutti di mare e pomodorini confit</i> 1, 2, 3, 4, 7, 9, 12	425
Cavatelli cacio e pepe with calamari <i>Cavatelli cacio e pepe, calamari</i> 1, 4, 7, 14	395
Tortelloni with ricotta, spinach, béchamel and ricotta salata <i>Tortelloni ricotta, spinaci, besciamella e ricotta salata</i> 1, 3, 7	395

MAIN COURSES

Secondi

Beef cheeks braised in red wine with spinach and potato purée <i>Guance di manzo al vino rosso con spinaci e purè di patate</i> 1, 7, 9, 12	495
Iberico pork chop with bone, all'ucelletto beans, gremolata and jus <i>Costoletta di maiale iberico con osso, fagioli all'ucelletto, gremolata e jus</i> 7, 9, 12	695

MENU

MAIN COURSES

Secondi

Grilled corn-fed baby chicken and jus <i>Pollo di mais alla griglia con jus</i> 7, 9, 10, 12	425
Grilled octopus with aioli sauce and lemon <i>Polpo alla griglia con salsa aioli e limone</i> 3, 4, 14	625

MEAT AND FISH

Please ask your waiter for more information

MEAT

Carne 100 g

Beef fillet (min. 200 g) / <i>Filetto di manzo</i>	100 g / 345
Beef Entrecote (min. 300 g) / <i>Entrecote di manzo</i>	100 g / 315
Aged beef I-bone (min. 800 g) / <i>I-bone di manzo</i>	100 g / 275
Aged beef T-bone (min. 800 g) / <i>T-bone di manzo</i>	100 g / 285
Texas beef I-bone steak (min. 800 g) / <i>Texas I-bone di manzo</i>	100 g / 325
Lamb chop (min. 300 g) / <i>Costoletta di agnello</i>	100 g / 295

SAUCES

Salse per la carne 50 ml

Truffle / <i>Tartufo</i> 7, 9	125
Pepper / <i>Pepe</i> 7, 9, 12	125
Demi glace / <i>Demi glace</i> 7, 9, 12	125

FISH FOR 2 PERSON

Pesce per 2 persone

All fish and seafood according to the current daily offer.
Tutto pesce e frutti di mare in base all'attuale offerta giornaliera.

Sea bass / <i>Branzino</i> 4	1 950
Sea bream / <i>Orata</i> 4	1 950
Turbot / <i>Rombo</i> 4	1 950
Monkfish / <i>Coda di rospo</i> 4	1 950
Stone fish / <i>Scorfano</i> 4	2 650
John Dory / <i>San Pietro</i> 4	2 750

We prepare fresh fish grilled or baked in salt crust with two side dishes.
Furthermore, fish is prepared in meunière or guazzetto sauce.
We will recommend the preparation of the fish based on its type.

SIDE DISHES

Contorni

Homemade bread / <i>Il pane fatto in casa</i> 1	35
Potato purée / <i>Purè di patate</i> 7	95
Roasted potatoes with rosemary / <i>Patate arrosto al rosmarino</i> 7	95
Grilled vegetables / <i>Verdure alla griglia</i> 7	145
Spinach sauté / <i>Spinaci saltati</i> 7	145

BEVERAGES

APERITIVES

Crodino (<i>non alcoholic</i>) 12	0,1l	95
Aperol Spritz 12	0,2l	205
Cynar Spritz 12	0,2l	205
Hugo Spritz 12	0,2l	165
Campari 12	0,1l	95
Campari soda 12	0,2l	155
Campari orange 12	0,2l	165
Cinzano Bianco	0,1l	105
Cinzano Rosso	0,1l	105
Cinzano Extra Dry	0,1l	105
Mimosa	0,12l	195

BEER

Pilsner Urquell 1	0,33l	95
Stella Artois (<i>non-alcoholic</i>) 1	0,33l	75

WATER

Filtered water still / sparkling	0,5l	60
Filtered water still / sparkling	1l	100
Mattoni sparkling / gently sparkling	0,33l	65
Mattoni sparkling	0,75l	105
Aquila still	0,33l	65
Aquila still	0,75l	105
Acqua Panna	0,75l	115
San Pellegrino	0,75l	115
Lemon	0,02l	20

NON-ALCOHOLIC BEVERAGES

Fresh vegetable or fruit juice (<i>orange, grapefruit, carrot, apple</i>)	0,25l	155
Coca-Cola, Coca-Cola Zero	0,2l	75
Thomas Henry Tonic, Thomas Henry Ginger Ale	0,2l	75
Thomas Henry Ginger Beer	0,2l	75
Juice Granini (<i>strawberry, apple</i>)	0,2l	75
Homemade lemonade (<i>lemon, ginger, raspberry, orange, grapefruit</i>)	0,5l	95-135
Amity Matcha (<i>grapefruit, lime, pineapple</i>)	0,33l	95
Amity Cola (<i>caffeine free</i>)	0,33l	95

BEVERAGES

COFFEE

Espresso Giovanni Erbisti (<i>slightly salty, rich, full taste, sweet finish</i>)	85
Espresso Giamaica (<i>decaffeinated</i>)	85
Espresso macchiato 7	95
Doppio espresso	115
Cappuccino 7	95
Flat white 7	115
Caffè Americano	95
Corretto Molinari	145
Caffè Latté 7	105

We are proud to serve you coffee from Gianni Frasi's
Laboratorio di Torrefazione Giamaica Café.

SELECTION OF INFUSION TEA (0,4 l)

Fresh mint tea	95
Fresh mint tea with ginger	105
Fresh ginger tea	95

BIO & ORGANIC TEA BY WHITE PEONY (0,4 l)

Classic English tea	115
Earl Grey (<i>Black tea with bergamot</i>)	115
Organic Sencha (<i>Japanese green tea</i>)	115
Jasmine Dragon pearls (<i>Green tea with jasmine pearls</i>)	145
Organic Rooibos (<i>South African herbal wonder</i>)	115
Organic Camomile (<i>Pure handpicked blossom</i>)	115
Waves of Harmony (<i>Herbal tea with lemon zest, ginger & fruit</i>)	115
Sweet Passion (<i>Hibiscus & berry juicy blend</i>)	115
Sakura Dream (<i>Sencha with Japanese cherry blossom Sakura</i>)	145
White Peony (<i>handpicked blossom of White Peony</i>)	145

ALLERGENS / ALLERGENI

1. Cereals containing gluten / Cereali contenenti glutine
2. Crustaceans / Crostacei
3. Eggs / Uova
4. Fish / Pesce
5. Peanuts / Arachidi
6. Soy / Soia
7. Milk / Latte
8. Nuts / Noci
9. Celery / Sedano
10. Mustard / Senape
11. Sesame seeds / Semi di sesamo
12. Sulfur dioxide and sulphites / Anidride solforosa e solfiti
13. Lupines / Lupini
14. Mollusks / Molluschi

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

Bistroteka

MENU



BY
LA COLLEZIONE