



**LABOTTEGA**

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MENU

menu

SCAN  
online menu:



Salad of roasted peppers, marinated cow white cheese and arugula  
250 g / 14,90 lv

Allergens: milk

Salad with kale, baby spinach, valeriana, fresh buffalo cheese, cherry  
tomatoes, Taggiasca olives and homemade crackers with seed mix  
250 g / 16,90 lv

Allergens: milk, sesame, nuts, eggs

Fresh green salads with prosciutto crudo, tomatoes,  
eggs and basil mayonnaise dressing  
280 g / 16,90 lv

Allergens: eggs

Caprese Salad – tomatoes, fresh mozzarella, basil,  
extra virgin olive oil, basil homemade pesto  
(Could be also with buffalo mozzarella, burrata, truffle burrata  
or smoked burrata. Please, refer to your waiter)

280 g / 17,90 lv

Allergens: milk, nuts

Roasted beetroot salad with burrata, pumpkin seeds and parsley pesto  
(The salad could be also prepared with truffle burrata and smoked burrata.

Please ask your waiter)

300 g / 17,90 lv

Allergens: milk, nuts

Green salad with tuna, arugula, tomatoes,  
capers, parmesan, with balsamic reduction dressing  
300 g / 18,90 lv

Allergens: milk, fish



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SALADS

insalate

Choose from our selection of  
premium Italian cheeses Casearia Carpenedo and  
premium Italian sausages Chiapella

(please ask your waiter)



Choose from our selection of italian antipasti -  
artichoke, olives, sundried tomatoes, small red peppers,  
stuffed with soft cheese etc.

(please ask your waiter)

Pate misti - hummus pate with sundried tomatoes, cheese mousse with  
herbs and Aurelio olive oil, olive pate, artichoke pate,  
served with sourdough bread from "Komat"

250 g / 16,90 lv

Allergens: gluten, milk

Tartine with artichoke pate with flakes of  
parmesan, arugula and quail eggs

250 g / 19,50 lv

Allergens: gluten, milk, eggs

Seasonal cicchetti of sourdough bread, marinated tuna,  
red onion, capers and egg emulsion, served with sambuca-orange shots

280 g / 19,90 lv

Allergens: gluten, milk, fish, eggs

Crispy calamari with remoulade sauce and green salad

250 g / 24,50 lv

Allergens: gluten, milk, molluscs, eggs

Beef fillet tartare with farm egg

(mustard, pickles, red onion, capers)

200 g / 28,90 lv

Allergens: eggs, senape, gluten



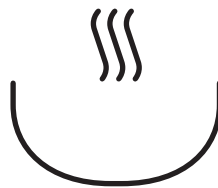
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ANTIPASTI

antipasti

Vegan creamy red lentil soup with fresh spinach  
and sundried tomato pesto  
300 ml / 8,90 lv

Pumpkin creamy soup with smoked burrata  
and roasted pumpkin seeds  
300 ml / 9,90 lv  
Allergens: milk, nuts



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SOUPS

zuppe

Fresh handmade ravioli pepperonati, stuffed with fresh mozzarella and truffle, with cream of roasted pepper and Taggiasca olives

250 g / 18,90 lv

Allergens: gluten, milk

Handmade fresh ravioli, stuffed with cauliflower, potatoes, leeks and mascarpone in parmigiana salsa and fresh burrata with pink peppercorns

250 g / 18,90 lv

Allergens: gluten, milk, eggs

Dry pasta "la Campofilone" is considered to be the best by many of the Italian chefs. "La Campofilone" use only the finest non GMO durum wheat, that is exclusively cultivated in Marche Region and it is characterized by a high protein standard. The pasta is made with eggs from free-range hens that are fed exclusively with non-GMO cereals, and they have a genuine scent and an authentic sunny color.

Spaghetti La Campofilone aglio olio with olive oil, garlic, parsley, peperoncino and parmesan

300 g / 12,90 lv

Allergens: gluten, milk

Spaghetti La Campofilone with beef meatballs from Charolais from Omay Ranch Farm, homemade sauce and parmesan

330 g / 17,90 lv

Allergens: gluten, milk

Orzo with poached salmon, leeks and Salsa Toscana

320 g / 17,90 lv

Allergens: gluten, milk, fish

Pappardelle La Campofilone with oyster mushroom, porcini mushroom, truffle pate and parmesan

300 g / 18,90 lv

Allergens: gluten, milk

Spaghetti nero di seppia (seppia ink) with baby squid, shrimp and cherry tomatoes

280 g / 22,90 lv

Allergens: gluten, milk, molluscs, shellfish

Tagliatelle La Campofilone with porcini mushrooms, veal bonne fillet, spinach, sundried tomatoes pesto and parmesan

/can be also prepared with fresh, hand-made tagliatelle with spinach in the dough/

300 g / 26,90 lv

Allergens: gluten, milk, eggs



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PRIMI

primi

Risotto with cream of pumpkin, mushrooms, leeks  
and truffle crumbs with activated charcoal

300 g / 18,90 lv

Allergens: milk, gluten

Risotto with horse and pork sausage,  
oyster mushroom, leeks and parmesan

300 g / 21,90 lv

Allergens: milk



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PRIMI

primi

Our pizzas are prepared with yeast or as it's called in Italy: Lievito Madre (mother dough). The pizzas are made of Italian flour: type 00 and semolina, a sauce of Italian tomatoes and original Italian Mozzarella for pizza.

Pizza Margherita - tomatoes, mozzarella and fresh basil

400 g / 13,50 lv

(Pizza Margherita with buffalo mozzarella - 18,90 lv)

Allergens: gluten, milk

Pizza Capricciosa - ham, mushrooms,  
tomatoes, mozzarella, artichoke and oregano

400 g / 18,90 lv

Allergens: gluten, milk

Pizza Salami – spicy salami Ventricina, tomatoes, mozzarella and oregano

400 g / 17,90 lv

Allergens: gluten, milk

Pizza quattro formaggi – tomatoes, mozzarella, taleggio,  
gorgonzola and parmigiana /can be prepared without tomatoes/

400 g / 19,90 lv

Allergens: gluten, milk

Pizza with prosciutto crudo, mozzarella, arugula and cherry tomatoes

400 g / 21,90 lv

Allergens: gluten, milk

Pizza with tuna, red onion, taggiasca olives,  
tomato sauce and mozzarella

400 g / 17,20 lv

Allergens: gluten, milk, fish

Pizza with horse and pork sausage, mushrooms and leeks

400 g / 21,90 lv

Allergens: gluten, milk



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PIZZA

pizza



### Burger Italiano

farm beef with mozzarella, grilled tomato, sweet onion, pesto Genovese,  
parmigiano mayonnaise in a focaccia bread, served with roasted  
parmesan potato

400 g / 26,90 lv

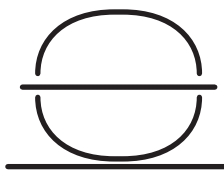
Allergens: gluten, milk, eggs, senape, nuts

### Farm Black Angus burger

with truffle caciotta, sweet onion and pesto, salad with herbal dressing  
in a handmade brioche, served with roasted parmesan potato

400 g / 29,90 lv

Allergens: gluten, milk, eggs



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BURGERS

burger

Seabass fillet in Messinian style  
(with tomato sauce, Taggiasca olives and capers)

300 g / 27,90 lv

Allergens: milk, fish

Shrimps, slowly cooked in olive oil, garlic and hot peppers,  
sprinkled with smoked red pepper and served with yeast bread

250 g / 32,90 lv

Allergens: gluten, shellfish

Creamy salmon in a Tuscany way  
with fresh spinach, sundried tomatoes and rich parmesan sauce

300 g / 32,90 lv

Allergens: milk, fish

Farm eggs with slightly spicy tomato sauce, leeks and mozzarella

300 g / 16,90 lv

Allergens: eggs, milk

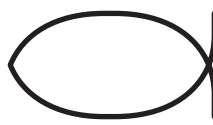
A vegan dish with grilled cauliflower and oyster mushrooms,  
served on chickpea hummus with sundried tomatoes

300 g / 19,90 lv

Parmigiana - classical Italian meal with aubergine,  
mozzarella, tomatoes and parmigiana

380 g / 21,00 lv

Allergens: milk



## SEA FOOD AND VEGETARIAN MAIN COURSES

piatti principali vegetariani e di mare

Duroc pork steak, served with fresh cabbage steak,  
roasted with retro mustard

300 g / 19,90 lv

Allergens: senape

Slowly cooked Duroc pork ribs  
with spicy barbecue sauce and wedges potatoes

350 g / 25,90 lv

Farm chicken fillet, marinated in amaretto,  
served with rich pumpkin-mascarpone sauce

300 g / 21,90 lv

Allergens: milk

Sicilian recipe meatballs of selected veal from "Omayá" farm with  
parmesan, leek and fresh tomatoes, served with chopped tomatoes,  
mixed with hot peppers and roasted potatoes

380 g / 24,90 lv

Allergens: milk

Veal sausages with rich oyster mushroom creamy sauce and leeks,  
with a garnish of grilled potatoes with parmesan

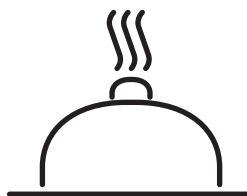
300 g / 24,90 lv

Allergens: milk

Veal bonne fillet with porcini mushrooms sauce,  
served with roasted potatoes and cherry tomatoes confit

300 g / 47,90 lv

Allergens: milk



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## MAIN COURSES

piatti principali

Italian gelato

100 g / 3,50 lv

Allergens: milk, nuts, peanuts, soy

Italian gelato - Pistacchio, Sorbe Mango

100 g / 5,20 lv

Allergens: milk, nuts, peanuts, soy

Pumpkin cheesecake with ginger

1 pc. / 8,90 lv

Allergens: gluten, milk

Homemade cake of oatmeal, brown sugar, dried fruits, wholemeal flour  
and walnuts, served with vanilla-mascarpone cream

150 g / 8,90 lv

Allergens: dairy, gluten, eggs, nuts

Tiramisù

150 g / 9,50 lv

Allergens: milk, gluten, eggs

Chestnut mousse with Belgian chocolate (80% cocoa),  
topped with mascarpone-orange cream

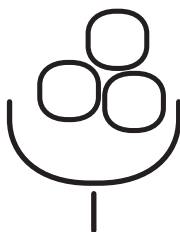
90 g / 9,90 lv

Allergens: milk, eggs, nuts

Yoghurt cream with dry sour cherry, almond marzipan  
and milk chocolate

160 g / 10,90 lv

Allergens: milk, nuts



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DESSERTS

dolci

Homemade lemonade	250 ml / 4,50 lv
Homemade elderberry juice	250 ml / 3,00 lv
Farm cold pressed, 100% natural organic apple juice „Ot Dolapa“	250 ml / 4,00 lv
Carbonated soft drinks	250 ml / 3,50 lv
Natural juice	250 ml / 3,80 lv
Freshly squeezed juice	250 ml / 5,50 lv
Cold tea	250 ml / 3,80 lv
Italian mineral water Di Lurisia	500 ml / 6,99 lv
Italian mineral water Di Lurisia	750 ml / 7,99 lv
Italian sparkling water Di Lurisia	500 ml / 6,99 lv
Italian sparkling water Di Lurisia	750 ml / 7,99 lv
Mineral water Rilana	500 ml / 2,50 lv
Mineral water Rilana	1 l / 4,00 lv




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## NON-ALCOHOLIC DRINKS

bevande non alcoliche

Carslberg (draft)	330 ml / 4,00 lv
Carslberg (draft)	500 ml / 5,20 lv

Carslberg	330 ml / 4,30 lv
Carslberg (non alcoholic beer)	330 ml / 4,30 lv
Erdinger Weiss	500 ml / 7,40 lv
Cronenburg 1664	330 ml / 6,00 lv

#### CRAFT BEER

Grimbergen Pale Ale	330 ml / 6,00 lv
Grimbergen Double Amber	330 ml / 6,00 lv



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BEER

birra

Grappa from Veneto Marcati	50 ml / 4,00 lv
Grappa Riserva Marcati (aged 18 months in baric)	50 ml / 5,50 lv
Williams with real pear	50 ml / 6,00 lv
Vodka Absolut	50 ml / 4,50 lv
Vodka Ostoya	50 ml / 5,50 lv
Vodka Finlandia	50 ml / 4,50 lv
Whiskey Paddy	50 ml / 4,00 lv
Whiskey Four Roses	50 ml / 4,50 lv
Whiskey Jameson	50 ml / 5,50 lv
Whiskey Jameson Black Barrel	50 ml / 6,00 lv
Whiskey Ballantine's finest	50 ml / 5,00 lv
Whiskey Jack Daniels	50 ml / 6,50 lv
Whiskey Jack Daniels Old Number 7	50 ml / 8,50 lv
Whiskey Johnnie Walker Red label	50 ml / 4,50 lv
Whiskey Johnnie Walker Black label	50 ml / 8,50 lv
Whiskey Chivas Regal 12 yo	50 ml / 7,50 lv
Whiskey Chivas Regal 15 yo	50 ml / 11,00 lv
Whiskey The Glenlivet Founder's reserve	50 ml / 6,50 lv
Whiskey The Glenlivet 12 yo	50 ml / 10,00 lv
Cognac Martell VS	50 ml / 14,50 lv
Straldjanska Muscat Matured Rakia (Limited Edition)	50 ml / 5,00 lv
Straldjanska Muscat Rakia	50 ml / 4,00 lv
Pernod	50 ml / 4,50 lv
Ricard	50 ml / 4,50 lv
Ouzo Plomari	50 ml / 4,50 lv
Ouzo Mini	50 ml / 4,50 lv
Gin Malfy	50 ml / 5,50 lv
Gin Malfy Pink Grapefruit	50 ml / 6,50 lv
Gin Bickens	50 ml / 5,50 lv
Gin Bickens Premium Pink Grapefruit	50 ml / 6,50 lv
Sambuca	50 ml / 4,00 lv



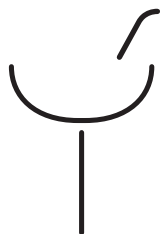

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ALCOHOLIC DRINKS

alcolico

Aperol	50 ml / 4,00 lv
Campari	50 ml / 5,00 lv
Rum Havana Club Especial	50 ml / 4,50 lv
Rum Havana Club 3 Años	50 ml / 5,00 lv
Tequilla Olmeca	50 ml / 5,50 lv
Amaretto	50 ml / 3,50 lv
Wild strawberry italian liqueur	50 ml / 5,00 lv
Frangelico Liqueur	50 ml / 6,00 lv
Liqueur Ramazzotti Amaro	50 ml / 5,90 lv
Liqueur Ramazzotti Rosato	50 ml / 5,90 lv
Limoncello	50 ml / 4,50 lv
Amaro Averna	50 ml / 4,50 lv
Sider Somersby	330 ml / 4,00 lv
Jagermeister	50 ml / 4,90 lv

Hugo (prosecco DOC, elderberry juice, mint)	200 ml / 9,90 lv
Campari Tonic (campari, tonic)	200 ml / 9,90 lv
Aperol Spritz (aperol, prosecco DOC, orange)	200 ml / 9,90 lv
Finlandia Botanical Cucumber & Minth (vodka, tonic)	200 ml / 9,90 lv
Prosecco Millesimato Tozo DOC	125 ml / 6,90 lv




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## COCKTAILS AND LIQUORS

cocktail e liquori



Coffee espresso Columbus Specialty Coffee	35 ml / 3,50 lv
Coffee espresso Columbus Specialty Coffee with milk	60 ml / 4,00 lv
Lattè macchiato	250 ml / 4,50 lv
Cappuccino	250 ml / 4,50 lv
Milk with cacao	200 ml / 3,20 lv
Tea	300 ml / 3,90 lv
Hot milk with melted chocolate	120 ml / 3,90 lv



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## HOT DRINKS

bevande calde

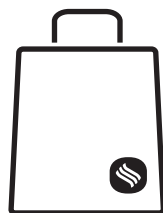
La Bottega Prima  
Sofia, 6 Milin kamak Str.  
0885 780 222

La Bottega all' Angolo  
Sofia, 58 Gladston Str.  
088 996 2266

Due Storie by La Bottega  
Sofia, 24 Tsar Ivan Shishman Str.  
088 995 2266

La Bottega Monte  
Sofia, 191 Cherni vrah Blvd.  
0889 344 493

La Bottega al Viale  
Sofia, 90 Ralevitsa Str.  
08888 5 2233



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Bring home the taste of La Bottega,  
visit our online store:

[www.labottega.bg](http://www.labottega.bg)