



LABOTTEGA

MENU

menu

SCAN
online menu:



Salad of homemade roasted peppers, tomatoes,
marinated cow cheese and arugula

250 g / 15,90 lv

Allergens: milk

Salad with kale, baby spinach, valeriana, fresh buffalo cheese, cherry
tomatoes, Taggiasca olives and homemade crackers with seed mix

250 g / 17,50 lv

Allergens: milk, sesame, nuts, eggs

Fresh green salads with prosciutto, tomatoes, farm eggs from
„Sunny Farm“ and basil mayonnaise dressing

280 g / 17,90 lv

Allergens: milk, 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 / 18,90 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)

300 g / 19,90 lv

Allergens: milk, nuts

New!

Salad with roasted seasonal vegetables
(pepper, eggplant, zucchini) and smoked burrata

310 g / 21,90 lv

Allergens: milk



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)

Crostini with baked mozzarella and truffle paste
220 g / 14,90 lv
Allergens: gluten, milk

Pate misti - hummus pate with sundried tomatoes, cheese mousse with
herbs and Aurelio olive oil, olive pate, sundried tomatoes pate,
served with sourdough bread from "Komat"
250 g / 16,90 lv
Allergens: gluten, milk

Cicchetti (the famous Venetian tapas)
with slow-cooked salmon and cauliflower, leeks, served with virgin
bloody mary shots and sourdough bread
200 g / 18,90 lv
Allergens: gluten, fish

Tartine with artichoke pate with parmesan flakes, arugula and quail eggs
250 g / 19,50 lv
Allergens: gluten, milk, 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



ANTIPASTI

antipasti

Vegan creamy red lentil soup with fresh spinach
and sundried tomato pesto
300 ml / 9,50 lv

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



SOUPS

zuppe

New!

Handmade cocoa ravioli with beef ragout and vegetables,
pumpkin and parmesan, in wine sauce and parmesan flakes

270 g / 18,90 lv

Allergens: gluten, milk, celery

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

250 g / 18,90 lv

Allergens: gluten, milk

New!

Handmade fresh ravioli filled with
cauliflower, potatoes, leeks and mascarpone in salsa parmigiana
with fresh burrata and pink peppercorns, served with black garlic cloves

300 g / 19,50 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 / 13,90 lv

Allergens: gluten, milk

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

330 g / 18,90 lv

Allergens: gluten, milk

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

300 g / 18,90 lv

Allergens: gluten, dairy

Spaghetti nero di seppia (seppia ink) with baby squid,
shrimps, black mussels, garlic, parsley 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, handmade tagliatelle with spinach in the dough/

300 g / 28,90 lv

Allergens: gluten, milk, eggs



PRIMI

primi

Risotto with porcini mushrooms, leeks and parmesan

300 g / 18,90 lv

(can also be prepared with homemade horse sausage)

320 g / 24,90 lv

Allergens: milk

Risotto with smoked burrata cream, mascarpone and spinach,
with marinated argentinian shrimps

350 g / 21,50 lv

Allergens: milk, shellfish, molluscs



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 / 13,90 lv

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

Allergens: gluten, milk

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

400 g / 17,90 lv

Allergens: gluten, milk

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

400 g / 18,90 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 horse sausage, tomatoes, mozzarella,
porcini mushrooms and leeks

400 g / 21,90 lv

Allergens: gluten, milk



PIZZA

pizza

Burger Italiano

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

400 g / 26,90 lv

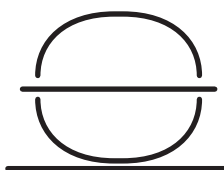
Allergens: gluten, milk, eggs, senape, nuts

Farm Black Angus burger

with smoked burrata, sweet onion, fresh tomato and mary rose sauce
in brioche, served with baked parmesan potato

400 g / 29,90 lv

Allergens: gluten, milk, eggs



BURGERS

burger

Messinian style sea bass fillet

(with tomato sauce, cherry tomatoes, Taggiasca olives and capers),

served with oven baked potatoes

300 g / 27,90 lv

Allergens: milk, fish

Salmon fillet with fresh spinach,
sundried tomatoes and rich parmesan sauce

300 g / 32,90 lv

Allergens: milk, fish

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

250 g / 36,90 lv

Allergens: gluten, shellfish

Farm eggs with slightly spicy tomato sauce, leeks and mozzarella

300 g / 16,90 lv

Allergens: milk, eggs

New!

Borlotti beans with porcini mushrooms, celery and rosemary

280 g / 18,90 lv

Allergens: celery

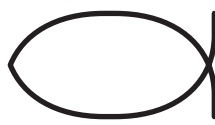
Vegan meal of califlower and oyster mushrooms,
served with chickpea hummus with sundried tomatoes

300 g / 19,90 lv

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

380 g / 21,90 lv

Allergens: milk



SEA FOOD AND VEGETARIAN MAIN COURSES

piatti principali vegetariani e di mare

New!

Panko breaded chicken parmigiano,
warm tomato concase, parmesan
350 g / 19,90 lv

Allergens: gluten, eggs, milk

New!

Pork steak with cassoulet of borlotti beans,
porcini mushrooms and celery
350 g / 21,90 lv

Allergens: celery

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 / 25,90 lv

Allergens: milk

Slowly cooked Duroc pork ribs with spicy barbecue sauce
and mashed potato with pesto and balsamic glazed carrots
350 g / 26,90 lv

Allergens: senape, milk, celery

New!

Slow cooked beef cheeks in red wine and spices, with cauliflower,
garlic and smoked red pepper and small sicilian onions - cipolini
380 g / 32,90 lv

Allergens: milk, celery

Veal bonne fillet with porcini mushrooms sauce,
served with potatoe puree with red pepper and steamed brussels sprouts
300 g / 49,90 lv

Allergens: milk



MAIN COURSES

piatti principali

Italian gelato - artisan production with farm milk

100 g / 6,50 lv

Allergens: milk, nuts, peanuts, soy

Pumpkin ginger cheesecake

1 pc. / 9,90 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

Gluten free cake Delizia - honey swamps with hazelnut cream and
mascarpone, marzipan and chocolate ganache

1 pc. / 9,90 lv

Allergens: eggs, nuts, milk

Amareni cake - honey swamps, chocolate ganache,
marinated cherries and homemade milk cream

1 pc. / 9,90 lv

Allergens: dairy, gluten, nuts, eggs

Tiramisù

150 g / 10,90 lv

Allergens: milk, gluten, eggs

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

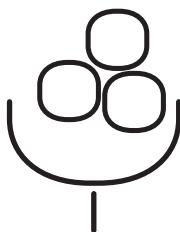
90 g / 9,90 lv

Allergens: milk, eggs, nuts

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

160 g / 10,90 lv

Allergens: milk, nuts



DESSERTS

dolci

Homemade lemonade	250 ml / 5,00 lv
Homemade elderflower juice	250 ml / 4,50 lv
Farm cold pressed, 100% natural organic apple juice „Ot Dolapa“	250 ml / 5,00 lv
Carbonated soft drinks	250 ml / 4,00 lv
Natural juice	250 ml / 4,50 lv
Freshly squeezed juice	250 ml / 5,90 lv
Italian mineral water Di Lurisia	500 ml / 6,99 lv
Italian mineral water Di Lurisia	750 ml / 8,99 lv
Italian sparkling water Di Lurisia	500 ml / 6,99 lv
Italian sparkling water Di Lurisia	750 ml / 8,99 lv
Italian mineral water Di Lurisia - Alpine spring at altitude of 1460 m	
Mineral water Rilana	500 ml / 2,50 lv
Mineral water Rilana	1 l / 4,00 lv



NON-ALCOHOLIC DRINKS

bevande non alcoliche

Carlsberg (draft)	330 ml / 4,90 lv
Carlsberg (draft)	500 ml / 6,50 lv
Carlsberg	330 ml / 4,90 lv
Carlsberg (non alcoholic beer)	330 ml / 4,90 lv
Erdinger Weiss	500 ml / 8,40 lv
Kronenbourg 1664	330 ml / 6,00 lv



BEER

birra

Grappa from Veneto Marcati	50 ml / 5,00 lv
Grappa Riserva Marcati (aged 18 months in baric)	50 ml / 6,50 lv
Williams with real pear in the bottle	50 ml / 6,90 lv
Vodka Absolut	50 ml / 5,50 lv
Vodka Ostoya	50 ml / 6,90 lv
Vodka Finlandia	50 ml / 5,50 lv
Vodka Absolut Elyx	50 ml / 16,80 lv
Whiskey Paddy	50 ml / 5,00 lv
Whiskey Four Roses	50 ml / 5,50 lv
Whiskey Jameson	50 ml / 6,50 lv
Whiskey Jameson Black Barrel	50 ml / 7,50 lv
Whiskey Ballantine's finest	50 ml / 6,00 lv
Whiskey Jack Daniels	50 ml / 8,00 lv
Whiskey Jack Daniels Old Number 7	50 ml / 9,90 lv
Whiskey Johnnie Walker Black label	50 ml / 9,90 lv
Whiskey Chivas Regal 12 yo	50 ml / 11,50 lv
Whiskey Chivas Regal 15 yo	50 ml / 14,00 lv
Whiskey The Glenlivet Founder's reserve	50 ml / 8,50 lv
Whiskey The Glenlivet 12 yo	50 ml / 13,00 lv
Whiskey Aberlour 12 yo	50 ml / 15,00 lv
Whiskey Singleton 12 yo	50 ml / 9,90 lv
Whiskey Oban 14 yo	50 ml / 19,90 lv
Whiskey Bushmills 14 yo single malt	50 ml / 14,90 lv
Cognac Martell VS	50 ml / 17,50 lv
Straldjanska Muscat Matured Rakia (Limited Edition)	50 ml / 6,50 lv
Straldjanska Muscat Rakia	50 ml / 5,00 lv
Pernod	50 ml / 5,50 lv
Ricard	50 ml / 5,50 lv
Ouzo Plomari	50 ml / 5,50 lv
Ouzo Mini	50 ml / 5,50 lv
Gin Malfy	50 ml / 7,50 lv
Gin Malfy Pink Grapefruit	50 ml / 7,50 lv
Gin Bickens	50 ml / 5,90 lv
Gin Bickens Premium Pink Grapefruit	50 ml / 6,90 lv
Sambuca	50 ml / 4,50 lv

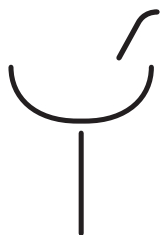


ALCOHOLIC DRINKS

alcolico

Aperol	50 ml / 4,50 lv
Campari	50 ml / 5,50 lv
Rum Havana Club Especial	50 ml / 4,90 lv
Rum Havana Club 3 Años	50 ml / 5,50 lv
Tequilla Olmeca	50 ml / 5,90 lv
Amaretto	50 ml / 3,90 lv
Wild strawberry italian liqueur	50 ml / 5,50 lv
Frangelico Liqueur	50 ml / 6,50 lv
Liqueur Ramazzotti Amaro	50 ml / 6,40 lv
Liqueur Ramazzotti Rosato	50 ml / 6,40 lv
Liqueur Italicus Rosolio di Bergamotto	50 ml / 11,90 lv
Limoncello	50 ml / 4,90 lv
Amaro Averna	50 ml / 4,90 lv
Sider Somersby	330 ml / 4,50 lv
Jagermeister	50 ml / 5,50 lv
Baileys	50 ml / 5,50 lv

Hugo (prosecco DOC, elderberry juice, mint)	200 ml / 11,50 lv
Tonic with Malfy (gin Malfy, tonic)	200 ml / 11,50 lv
Aperol Spritz (aperol, prosecco DOC, orange)	200 ml / 11,50 lv
Finlandia Botanical Cucumber & Minth (vodka, tonic)	200 ml / 11,50 lv
Italicus Spritz (Italicus, prosecco, olives)	200 ml / 11,50 lv



COCKTAILS AND LIQUORS

cocktail e liquori

Coffee espresso Columbus Specialty Coffee	35 ml / 3,90 lv
Coffee espresso Columbus Specialty Coffee with milk	60 ml / 4,00 lv
Lattè macchiato	250 ml / 5,00 lv
Cappuccino	250 ml / 5,00 lv
Milk with cacao	200 ml / 4,00 lv
Tea	300 ml / 4,90 lv
Hot milk with melted chocolate	120 ml / 4,50 lv



HOT DRINKS

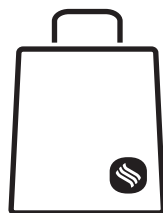
bevande calde

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

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

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

La Bottega al Viale
Sofia, 90 Ralevitsa Str.
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