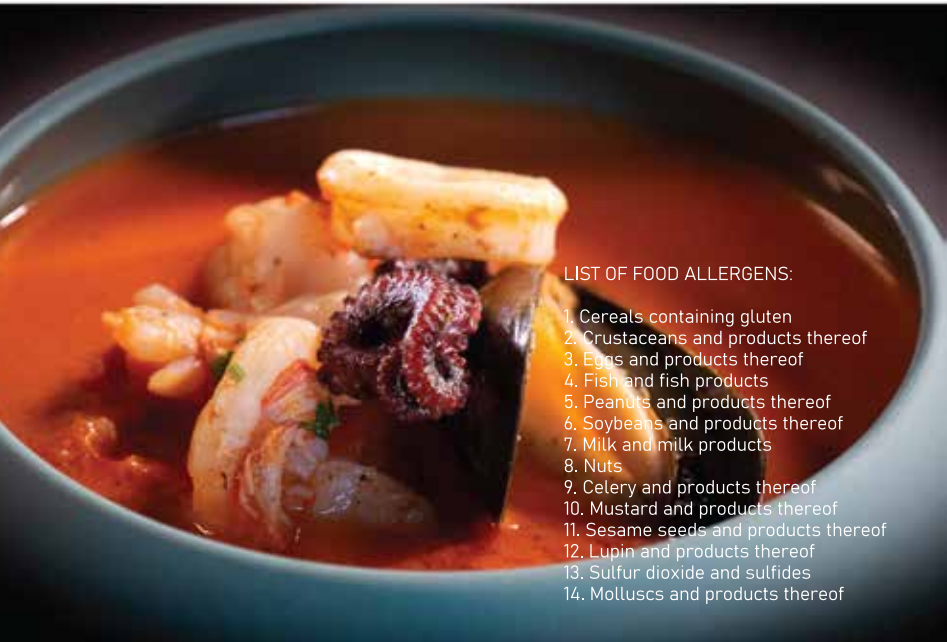


SEA FOOD AND VEGETARIAN MAIN COURSES.

<b>SEA BASS FILLET,</b> served with gnocchi with broccoli and slightly spicy salmoriglio sauce <sup>1,4</sup>	<b>290 g / 16,80 € / 32,86 lv</b>
<b>SALMON FILLET WITH FRESH SPINACH,</b> sundried tomatoes and rich parmesan sauce <sup>4,7</sup>	<b>300 g / 18,90 € / 36,97 lv</b>
<b>SHRIMPS, SLOWLY COOKED IN OLIVE OIL,</b> garlic and hot peppers, smoked red pepper and served with yeast bread <sup>1,2</sup>	<b>250 g / 19,90 € / 38,92 lv</b>
<b>FARM EGGS</b> with slightly spicy tomato sauce, leeks and mozzarella <sup>3,7</sup>	<b>300 g / 10,20 € / 19,95 lv</b>
<b>VEGAN MEAL</b> of califlower and oyster mushrooms, served with chickpea hummus with sundried tomatoes	<b>300 g / 10,20 € / 19,95 lv</b>
<b>CREMA DI POLENTA AL TARTUFO,</b> served with porcini mushrooms and egg <sup>3,7</sup>	<b>300 g / 9,80 € / 19,17 lv</b>
<b>PARMIGIANA</b> classical Italian meal with aubergine, mozzarella, tomatoes and parmesan <sup>7</sup>	<b>380 g / 11,70 € / 22,88 lv</b>

MAIN COURSES.

<b>PANKO BREADED CHICKEN PARMIGIANO,</b> warm tomato concasse, parmesan <sup>1,3,7</sup>	<b>350 g / 12,30 € / 24,06 lv</b>
<b>DUROC PORK STEAK,</b> served with a red cabbage steak, baked with wholegrain mustard <sup>10</sup>	<b>300 g / 12,80 € / 25,03 lv</b>
<b>SICILIAN RECIPE MEATBALLS</b> of selected veal from “Omayá” farm with parmesan, leek and fresh tomatoes, served with chopped tomatoes, mixed with hot peppers and roasted potatoes <sup>1,7</sup>	<b>380 g / 14,30 € / 27,97 lv</b>
<b>SLOWLY COOKED DUROC PORK RIBS</b> with spicy barbecue sauce and mashed potato with pesto and balsamic glazed carrots <sup>8,9,10</sup>	<b>350 g / 14,80 € / 28,95 lv</b>
<b>SLOW COOKED BEEF CHEEKS</b> in red wine and spices, served with sweet potato and rosted pepper flan and gravy sauce <sup>7,9</sup>	<b>380 g / 19,90 € / 38,92 lv</b>
<b>VEAL BONNE FILLET</b> with porcini mushrooms sauce, served with roasted potatoes <sup>7</sup>	<b>300 g / 25,50 € / 49,87 lv</b>



LIST OF FOOD ALLERGENS:

- 1. Cereals containing gluten
- 2. Crustaceans and products thereof
- 3. Eggs and products thereof
- 4. Fish and fish products
- 5. Peanuts and products thereof
- 6. Soybeans and products thereof
- 7. Milk and milk products
- 8. Nuts
- 9. Celery and products thereof
- 10. Mustard and products thereof
- 11. Sesame seeds and products thereof
- 12. Lupin and products thereof
- 13. Sulfur dioxide and sulfides
- 14. Molluscs and products thereof



DESSERTS.

<b>ITALIAN GELATO</b> artisan production with farm milk <sup>5,6,7,8</sup> <b>100 g / 3,30 € / 6,45 lv</b>
<b>PUMPKIN CHEESE CAKE WITH A TOUCH OF GINGER<sup>1,7</sup></b> <b>1 pc. / 6,10 € / 11,93 lv</b>
<b>HOMEMADE CAKE OF OATMEAL,</b> brown sugar, dried fruits, wholemeal flour and walnuts, served with vanilla-mascarpone cream <sup>1,3,7,8</sup> <b>150 g / 5,10 € / 9,97 lv</b>
<b>GLUTEN FREE CAKE DELIZIA</b> Honey swamps with hazelnut cream and mascarpone, marzipan and chocolate ganache <sup>3,7,8</sup> <b>1 pc. / 6,10 € / 11,93 lv</b>
<b>AMARENI CAKE</b> Honey swamps, chocolate ganache, marinated cherries and homemade milk cream <sup>1,3,7,8</sup> <b>1 pc. / 6,10 € / 11,93 lv</b>

<b>TIRAMISÙ<sup>1,3,7</sup></b> <b>150 g / 6,10 € / 11,93 lv</b>
<b>CHESTNUT MOUSSE</b> with Belgian chocolate (80% cocoa), topped with mascarpone-orange cream <sup>3,7,8</sup> <b>90 g / 6,10 € / 11,93 lv</b>

<b>YOGHURT CREAM</b> with sour cherries with black pepper, almond marzipan and milk chocolate with amaretto liqueur <sup>7,8</sup> <b>160 g / 6,10 € / 11,93 lv</b>
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MENU

AUTUMN - WINTER 2025 / 2026

LABOTTEGA







SALADS.

**SALAD OF HOMEMADE ROASTED PEPPERS,** 250 g / 9,20 € / 17,99 lv  
tomatoes, marinated cow cheese and arugula<sup>7</sup>

**SALAD WITH KALE, BABY SPINACH,** 250 g / 9,70 € / 18,97 lv  
valeriana, fresh buffalo cheese, cherry tomatoes,  
Taggiasca olives and homemade crackers with seed mix <sup>3, 7, 8, 11</sup>

**FRESH GREEN SALADS WITH PROSCIUTTO** 280 g / 10,20 € / 19,95 lv  
crudo, tomatoes, eggs, and basil mayonnaise dressing<sup>3, 8</sup>

**SALAD WITH ROASTED BEETROOT** 300 g / 10,20 € / 19,95 lv  
with burrata, pumpkin seeds, and parsley pesto  
(the salad can also be prepared with truffle burrata or smoked burrata)<sup>7, 8</sup>

**SALAD WITH ROASTED VEGETABLES** 310 g / 11,20 € / 21,90 lv  
(peppers, eggplant, zucchini) and smoked burrata<sup>7</sup>

ANTIPASTI.

**BAKED CROSTINI WITH MOZZARELLA**  
and truffle sauce<sup>1, 7</sup>  
220 g / 7,70 € / 15,06 lv

**PATE MISTI**  
chickpeas hummus with sundried tomatoes,  
cheese mousse with herbs and Aurelio olive oil, olive pâté, sundried  
tomatoes pâté, served with sourdough bread from "Komat"<sup>1, 7</sup>  
250 g / 10,20 € / 19,95 lv

**TARTINE WITH RICOTTA CREAM,**  
leek, roasted peppers, and Taggiasca olives<sup>1, 7</sup>  
250 g / 7,70 € / 15,06 lv

**CICCHETTI (THE FAMOUS VENETIAN TAPAS)**  
with slow-cooked salmon and cauliflower, leeks,  
served with virgin bloody mary shots and sourdough bread<sup>1, 4</sup>  
200 g / 9,70 € / 18,97 lv

**CRISPY CALAMARI**  
with remoulade sauce and green salad<sup>1, 3, 7, 14</sup>  
250 g / 12,50 € / 24,45 lv

**BEEF FILLET TARTARE**  
with farm egg (mustard, pickles, red onion, capers)<sup>1, 3, 10</sup>  
200 g / 14,80 € / 28,95 lv

SOUPS.

**PUMPKIN CREAMY SOUP**  
with smoked burrata  
and roasted pumpkin seeds<sup>7, 8</sup>  
300 ml / 5,10 € / 9,97 lv

**BORLOTTI BEANS CREAMY SOUP**  
with sautéed porcini mushrooms<sup>9</sup>  
300 ml / 5,10 € / 9,97 lv

FRESH PASTA.

Handmade in La Bottega  
**COCOA RAVIOLI**  
with beef ragù and vegetables, pumpkin and parmesan,  
in wine sauce and parmesan flakes<sup>1, 7, 9</sup>  
270 g / 10,30 € / 20,15 lv

Handmade in La Bottega  
**RAVIOLI PEPPERONATI**  
stuffed with fresh mozzarella and truffle,  
with cream of roasted pepper, tomatoes and Taggiasca olives<sup>1, 7</sup>  
250 g / 10,30 € / 20,15 lv



DRY PASTA.

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<sup>1, 7</sup>  
300 g / 7,70 € / 15,06 lv

**SPAGHETTI LA CAMPOFILONE WITH VEAL MEATBALLS**  
from Charolais beef from "Omaya Ranch", homemade sauce  
and parmesan<sup>1, 7</sup>  
330 g / 10,20 € / 19,95 lv

**PAPPARDELLE LA CAMPOFILONE WITH OYSTER MUSHROOMS,**  
porcini mushrooms, truffle pâté, garlic and parmesan<sup>1, 7</sup>  
300 g / 10,30 € / 20,15 lv

**SPAGHETTI NERO DI SEPPIA**  
(seppia ink) with baby squid, shrimps, vongole mussels, garlic, parsley  
and cherry tomatoes<sup>1, 2, 7, 14</sup>  
280 g / 13,70 € / 26,79 lv

**GNOCCHI WITH GORGONZOLA CREAM,**  
radicchio, fresh spinach and parmesan<sup>7, 9</sup>  
330 g / 10,20 € / 19,95 lv

**TAGLIATELLE LA CAMPOFILONE WITH AROMATIC PORCINI SAUCE,**  
veal bonne fillet, spinach, sundried tomato pesto and parmesan<sup>1, 3, 7</sup>  
300 g / 14,80 € / 28,95 lv

RISOTTO.

**RISOTTO WITH PORCINI**  
mushrooms, leeks and parmesan<sup>7</sup>  
300 g / 11,20 € / 21,90 lv

**RISOTTO WITH BEETROOT,**  
gorgonzola and walnuts<sup>7, 8</sup>  
300 g / 11,20 € / 21,90 lv



PIZZA.

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 fior di latte.

**PIZZA MARGHERITA**  
Tomatoes, mozzarella fior di latte and fresh basil<sup>1, 7</sup>  
400 g / 8,20 € / 16,04 lv

**PIZZA BUFALINA**  
Tomato sauce, artisan buffalo mozzarella from Campania DOP,  
fresh basil<sup>1, 7</sup>  
400 g / 10,20 € / 19,95 lv

**PIZZA SALAMI**  
Spicy salami Ventricina from Trentino, tomatoes,  
mozzarella fior di latte and oregano<sup>1, 7</sup>  
400 g / 10,20 € / 19,95 lv

**PIZZA CAPRICCIOSA**  
Ham, mushrooms, tomatoes, mozzarella fior di latte,  
artichoke and oregano<sup>1, 7</sup>  
400 g / 10,30 € / 20,15 lv

**PIZZA QUATTRO FORMAGGI**  
Tomatoes, mozzarella fior di latte, taleggio, gorgonzola and parmigiana  
/can be prepared without tomatoes/<sup>1, 7</sup>  
400 g / 11,50 € / 22,49 lv

**PIZZA WITH PROSCIUTTO CRUDO,**  
Mozzarella fior di latte, arugula and cherry tomatoes<sup>1, 7</sup>  
400 g / 12,20 € / 23,86 lv

**PIZZA CARBONARA**  
Mozzarella fior di latte, pecorino,  
pancetta and cream of egg yolks and black pepper<sup>1, 3, 7</sup>  
400 g / 12,20 € / 23,86 lv

BURGERS.

**BURGER ITALIANO**  
beef from "Omaya" ranch, mozzarella, grilled tomato, sweet onion,  
pesto Genovese, parmigiano mayonnaise in a focaccia bread,  
served with roasted parmesan potato<sup>1, 3, 7, 8, 10</sup>  
400 g / 14,60 € / 28,55 lv

**FARM BLACK ANGUS BURGER**  
with smoked burrata, sweet onion, fresh tomato and mary rose sauce  
in brioche, served with baked parmesan potato<sup>1, 3, 7</sup>  
400 g / 15,30 € / 29,92 lv