



**LABOTTEGA**

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MENU

menu

SCAN  
online menu:



Salad of roasted peppers, marinated white cow 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, nuts

Baby calamari salad with fresh vegetables,  
orange fillets and cherry tomatoes  
275 g / 16,90 lv  
Allergens: molluscs

Caprese Salad – tomatoes, fresh mozzarella,  
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

Salad with burrata, strawberries, arugula and fresh mint  
280 g / 22,90 lv  
Allergens: milk



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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, pate of sundried tomatoes,  
served with sourdough bread from "Komat"

250 g / 16,90 lv

Allergens: gluten, milk

Cicchetti with cheese mousse, mascarpone, black garlic and wild garlic  
with pink tomato carpaccio, served with virgin Bloody Mary shots

250 g / 14,90 lv

Allergens: gluten, milk

Bruschetti with green pepper, ricotta and quail eggs

250 g / 17,90 lv

Allergens: gluten, milk, eggs

Tartine with poached salmon fillet, crème fraîche with fennel  
and lime, strawberries with black pepper and balsamico

250 g / 21,90 lv

Allergens: gluten, milk, fish

Crispy calamari with remoulade sauce and green salad

250 g / 24,50 lv

Allergens: gluten, milk, molluscs, eggs

Tartar of shrimps, avocado and celery,  
served with cucumber-yoghurt cream

160 g / 19,50 lv

Allergens: milk, celery, gluten, shellfish

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

Creamy soup of fresh peas with mint and quail eggs

300 ml / 8,90 lv

Allergens: milk, eggs

Italian creamy tomato soup with sea fruits

300 ml / 14,90 lv

Allergens: molluscs, shellfish



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SOUPS

zuppe

Fresh handmade by us girasoli,  
stuffed with poached salmon, fennel, creamy cheese and black garlic,  
in a sauce of roasted cherry tomatoes, garlic and anchovy

280 g / 17,90 lv

Allergens: gluten, milk, fish

Fresh handmade by us ravioli with ricotta and pistacchio,  
served with butter sauce with tomato concasse

250 g / 17,90 lv

Allergens: gluten, milk, nuts

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

250 g / 18,90 lv

Allergens: gluten, milk

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 Charolais beef meatballs  
from Omaya Ranch, tomato sauce and parmesan

330 g / 17,90 lv

Allergens: gluten, milk

Papardelle La Campofilone with burrata,  
sweet fresh pees and cherry tomatoes

280 g / 18,90 lv

Allergens: gluten, milk, eggs

Spaghetti alla pescatore with shrimps, calamari and mussels with  
concasse of fresh tomatoes, parsley and garlic

300 g / 19,80 lv

Allergens: gluten, shellfish, molluscs

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

300 g / 27,90 lv

Allergens: gluten, milk, eggs



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PRIMI

primi

Risotto verde with zucchini, spinach, sweet peas and fresh onion

300 g / 16,90 lv

Allergens: milk

Risotto alla Marinara with mussels, squid and shrimps

350 g / 19,90 lv

Allergens: milk, shellfish, molluscs



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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 / 13,90 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 asparagus, quail eggs and fresh onion

400 g / 23,90 lv

Allergens: gluten, milk, eggs



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PIZZA

pizza



### Burger Italiano

farm beef from „Omayá“ ranch with mozzarella, grilled tomato, sweet onion, pesto Genovese, parmigiano mayonnaise in a focaccia bread, served with roasted parmesan potatoes

400 g / 26,90 lv

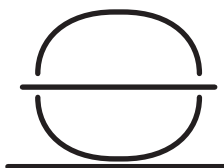
Allergens: gluten, milk, eggs, senape, nuts

### Farm Black Angus burger

with smoked burrata, fresh tomato and Marie Rose sauce in a handmade brioche, served with roasted parmesan potatoes

400 g / 29,90 lv

Allergens: gluten, milk, eggs



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BURGERS

burger

Seabass fillet Acqua Pazza style,  
served with hummus and roasted fennel

300 g / 27,90 lv

Allergens: 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

Salmon with honey, pistacchio,  
lime peels, dill, served with black rice with asparagus

300 g / 33,90 lv

Allergens: nuts, fish

Farm eggs, baked with mozzarella, fresh onion,  
peas and zucchini, with truffle paste

300 g / 18,90 lv

Allergens: eggs, milk

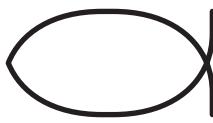
Green Pepperonata - a selection of steamed peppers, with wild  
mushrooms, black garlic, spring onions and cherry tomatoes,  
served over chickpea hummus

320 g / 19,80 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

Slowly cooked Duroc pork ribs with spicy barbecue sauce, Padron peppers and balsamic glazed carrots

350 g / 26,90 lv

Allergens: senape

Farm chicken fillet, marinated in limoncello and pesto Genovese, served with carrot-orange cream

350 g / 22,90 lv

Allergens: milk, nuts

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

380 g / 24,90 lv

Allergens: milk

Veal sausages Black Angus with wild mushrooms sauce, served with smashed potato with pesto and a skewer of roasted cherry tomatoes

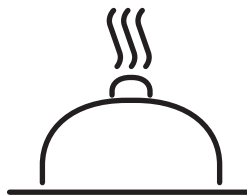
300 g / 31,90 lv

Allergens: milk, nuts, celery

Veal bonne fillet with porcini mushrooms sauce, served with gratin dauphinois and roasted cherry tomatoes

300 g / 47,90 lv

Allergens: milk



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## MAIN COURSES

piatti principali

Gelato - artisan production with farm milk

100 g / 6,50 lv

Allergens: milk, nuts, peanuts, soy

Cheesecake with fresh basil and cherries

1 pc. / 8,90 lv

Allergens: gluten, milk

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

150 g / 8,90 lv

Allergens: dairy, gluten, eggs, nuts

Tiramisù

150 g / 9,90 lv

Allergens: milk, gluten, eggs

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

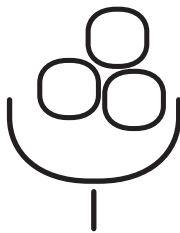
90 g / 9,90 lv

Allergens: milk, eggs, nuts

Yoghurt cream with sour cherries with black pepper,  
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 elderflower juice	250 ml / 3,80 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 / 5,90 lv
Iced tea	250 ml / 3,80 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
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 / 4,90 lv
Carslberg (draft)	500 ml / 6,50 lv

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

#### CRAFT BEER

Grimbergen Pale Ale	330 ml / 6,50 lv
Grimbergen Double Amber	330 ml / 6,50 lv



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BEER

birra

Grappa from Veneto Marcati	50 ml / 4,50 lv
Grappa Riserva Marcati (aged 18 months in baric)	50 ml / 5,90 lv
Williams with real pear in the bottle	50 ml / 6,50 lv
Vodka Absolut	50 ml / 4,90 lv
Vodka Ostoya	50 ml / 5,90 lv
Vodka Finlandia	50 ml / 4,90 lv
Vodka Absolut Elyx	50 ml / 16,80 lv
Whiskey Paddy	50 ml / 4,50 lv
Whiskey Four Roses	50 ml / 4,90 lv
Whiskey Jameson	50 ml / 5,90 lv
Whiskey Jameson Black Barrel	50 ml / 6,90 lv
Whiskey Ballantine's finest	50 ml / 5,50 lv
Whiskey Jack Daniels	50 ml / 6,90 lv
Whiskey Jack Daniels Old Number 7	50 ml / 9,50 lv
Whiskey Johnnie Walker Black label	50 ml / 9,50 lv
Whiskey Chivas Regal 12 yo	50 ml / 10,50 lv
Whiskey Chivas Regal 15 yo	50 ml / 13,00 lv
Whiskey The Glenlivet Founder's reserve	50 ml / 7,50 lv
Whiskey The Glenlivet 12 yo	50 ml / 12,00 lv
Whiskey Aberlour 12 yo	50 ml / 15,00 lv
Cognac Martell VS	50 ml / 17,50 lv
Straldjanska Muscat Matured Rakia (Limited Edition)	50 ml / 5,50 lv
Straldjanska Muscat Rakia	50 ml / 4,50 lv
Pernod	50 ml / 4,90 lv
Ricard	50 ml / 4,90 lv
Ouzo Plomari	50 ml / 4,90 lv
Ouzo Mini	50 ml / 4,90 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



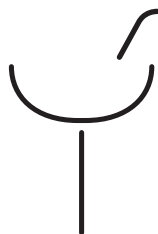

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ALCOHOLIC DRINKS

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

Hugo (prosecco DOC, elderberry juice, mint)	200 ml / 10,50 lv
Tonic with Malfy (gin Malfy, tonic)	200 ml / 10,50 lv
Aperol Spritz (aperol, prosecco DOC, orange)	200 ml / 10,50 lv
Finlandia Botanical Cucumber & Mint (vodka, tonic)	200 ml / 10,50 lv
Italicus Spritz (Italicus, prosecco, olives)	200 ml / 10,50 lv
Prosecco Millesimato Tozo DOC	125 ml / 7,90 lv




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## 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 / 4,50 lv
Cappuccino	250 ml / 4,50 lv
Milk with cacao	200 ml / 3,50 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

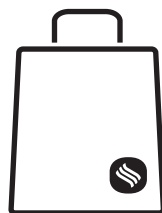
La Bottega Prima  
Sofia, 6 Milin kamak Str.  
0885 780 222

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.  
088 93 444 93

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)