



LABOTTEGA

MENU

menu

SCAN
online menu:



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

250 g / 17,90 lv

Allergens: milk

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

250 g / 18,90 lv

Allergens: milk, sesame, nuts, eggs

Fresh green salads with prosciutto crudo, tomatoes,
eggs and basil mayonnaise dressing

280 g / 18,90 lv

Allergens: nuts, eggs

Caprese Salad – tomatoes, fresh mozzarella, basil,
extra virgin olive oil, homemade Basil pesto

(Could be also with buffalo mozzarella, burrata, truffle burrata
or smoked burrata. Please, refer to your waiter)

280 g / 19,90 lv

Allergens: milk, nuts

New!

Sautéed zucchini with pine nuts, basil and mint,
artisanal burrata and roasted peppers

290 g / 21,90 lv

Allergens: milk, nuts

New!

Salad with marinated avocado, cucumbers
and Argentine shrimps with lime, coriander, extra virgin olive oil

250 g / 21,90 lv

Allergens: milk, nuts, shellfish



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)

Bruschetta with sweet green pepper, ricotta, chives and quail eggs
250 g / 18,90 lv

Allergens: gluten, milk, eggs

Pate misti - fava bean pate, cheese mousse with herbs and Aurelio
olive oil, olive pate, sundried tomatoes pate,
served with sourdough bread from "Komat"
250 g / 18,50 lv

Allergens: gluten, milk

Cicchetti (the famous Venetian tapas) with cheese mousse,
mascarpone, black garlic and pink tomato carpaccio,
served with virgin Bloody Mary shots, toasted sourdough bread
250 g / 18,50 lv

Allergens: gluten, milk

Shrimps, avocado and celery tartare,
served with cucumber-yogurt cream
160 g / 20,90 lv

Allergens: shellfish, milk, celery, gluten

New! Fresh sea bass tartare with cucumber, coriander, lime and extra virgin
Apulian olive oil, toasted sourdough bread
200 g / 21,90 lv

Allergens: gluten, fish

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

Cold pea creamy soup with Mint and quail eggs

300 ml / 9,90 lv

Allergens: milk, eggs

Italian creamy tomato soup with sea fruits

300 ml / 14,90 lv

Allergens: molluscs, shellfish



SOUPS

zuppe

New!

Fresh handmade by us girasole with nero di sepia,
stuffed with cod fish patty, in shrimp bisque,
zucchini croutons and marigold stamens
270 g / 21,90 lv

Allergens: gluten, milk, fish, shellfish

Fresh handmade by us ravioli peperonati (with red pepper in the dough),
stuffed with fresh mozzarella fior di latte and truffle with a cream of
roasted pepper, tomatoes and Taggiasca olives
250 g / 18,90 lv

Allergens: gluten, milk

Fresh handmade ravioli with ricotta, chives and pistachios in butter
sauce with fresh chopped tomato salsa
250 g / 18,90 lv

Allergens: gluten, milk, nuts

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 / 14,90 lv

Allergens: gluten, milk

Spaghetti La Campofilone with beef meatballs from Charolais
from Omay Ranch, homemade sauce and parmesan
330 g / 19,90 lv

Allergens: gluten, milk

New!

Lemon linguine alla pescatore with shrimps,
squid and mussels with fresh tomato concasse, parsley, garlic
300 g / 23,90 lv

Allergens: gluten, shellfish, molluscs

La Campofilone tagliatelle with porcini mushroom sauce, beef
tenderloin, spinach, sundried tomato pesto and parmesan
300 g / 28,90 lv

Allergens: gluten, eggs, milk



PRIMI

primi

Risotto alla marinara with mussels, squid and shrimps

350 g / 21,90 lv

Allergens: milk, shellfish, molluscs

New!

Risotto with spinach cream, ricotta and red pepper

350 g / 18,90 lv

Allergens: milk



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 fior di latte.

Pizza Margherita - tomatoes, mozzarella fior di latte and fresh basil

400 g / 15,90 lv

Allergens: gluten, milk

Pizza Bufalina - tomato sauce, artisan buffalo mozzarella from Campania DOP, fresh basil

400 g / 19,90 lv

Allergens: gluten, milk

Pizza Salami – spicy salami Ventricina from Trentino, tomatoes, mozzarella fior di latte and oregano

400 g / 19,90 lv

Allergens: gluten, milk

Pizza Capricciosa - ham, mushrooms, tomatoes, mozzarella fior di latte, artichoke and oregano

400 g / 19,90 lv

Allergens: gluten, milk

Pizza Quattro formaggi – tomatoes, mozzarella fior di latte, taleggio, gorgonzola and parmigiana /can be prepared without tomatoes/

400 g / 21,90 lv

Allergens: gluten, milk

Pizza with prosciutto crudo, mozzarella fior di latte, arugula and cherry tomatoes

400 g / 23,90 lv

Allergens: gluten, milk

New!

Pizza Carbonara - mozzarella fior di latte, pecorino, pancetta and cream of egg yolks and black pepper

400 g / 23,90 lv

Allergens: gluten, milk, egg



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 / 28,50 lv

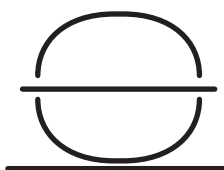
Allergens: gluten, milk, eggs, senape, nuts

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

New! Sea bass fillet, with a crispy crust of ricotta and herb breadcrumbs,
served with roasted fennel
260 g / 28,90 lv
Allergens: gluten, milk, fish

New! Salmon with honey, pistacchio, lime zest,
served with Moroccan couscous with zucchini
300 g / 36,90 lv
Allergens: fish, nuts, gluten

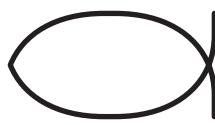
Shrimps, slowly cooked in olive oil, garlic and hot peppers,
sprinkled with smoked red pepper and served with sourdough bread
250 g / 38,90 lv
Allergens: gluten, shellfish

New! Grilled octopus served over fava bean cream
270 g / 48,90 lv
Allergens: molluscs

Farm's eggs, baked with mozzarella, spring onions,
peas and zucchini, with truffle paste
300 g / 19,90 lv
Allergens: milk, eggs

New! *VEGAN* Spinach with mushrooms, hazelnuts and spicy vegan cheese
280 g / 22,90 lv
Allergens: nuts

Parmigiana - classic Italian dish with eggplant,
mozzarella fior di latte, tomatoes and parmesan
380 g / 22,90 lv
Allergens: milk



SEA FOOD AND VEGETARIAN MAIN COURSES

piatti principali vegetariani e di mare

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

350 g / 22,90 lv

Allergens: milk, nuts

New!

„Black Angel“ breed pork tenderloin in wine sauce,
served with fava bean cream and grilled sweet green peppers

400 g / 24,90 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 / 27,90 lv

Allergens: milk

Slow-cooked pork ribs with spicy barbecue sauce, served with pesto
mashed potatoes and balsamic-glazed carrots

350 g / 26,90 lv

Allergens: mustard, nuts, celery

Veal tenderloin with porcini sauce, served with baked potatoes

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

Cherry cheesecake with basil

1 pc. / 11,90 lv

Allergens: gluten, milk

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

150 g / 9,90 lv

Allergens: dairy, gluten, eggs, nuts

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

1 pc. / 11,90 lv

Allergens: eggs, nuts, milk

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

1 pc. / 11,90 lv

Allergens: dairy, gluten, nuts, eggs

Tiramisù

150 g / 11,90 lv

Allergens: milk, gluten, eggs

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

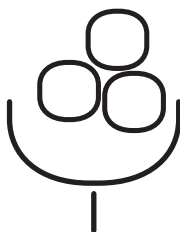
90 g / 11,90 lv

Allergens: milk, eggs, nuts

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

160 g / 11,90 lv

Allergens: milk, nuts



DESSERTS

dolci

Homemade lemonade	400 ml / 6,50 lv
Homemade elderflower juice	400 ml / 6,50 lv
Farm cold pressed, 100% natural organic apple juice „Ot Dolapa“	300 ml / 6,40 lv
Carbonated soft drinks	330 ml / 5,00 lv
Freshly squeezed juice	300 ml / 6,90 lv
Italian mineral water Di Lurisia	500 ml / 7,90 lv
Italian mineral water Di Lurisia	750 ml / 9,90 lv
Italian sparkling water Di Lurisia	500 ml / 7,90 lv
Italian sparkling water Di Lurisia	750 ml / 9,90 lv
Italian mineral water Di Lurisia - Alpine spring at altitude of 1460 m	
Mineral water Rilana	500 ml / 3,00 lv
Mineral water Rilana	1 l / 4,50 lv



NON-ALCOHOLIC DRINKS

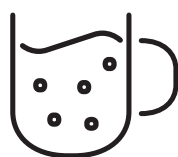
bevande non alcoliche

Carlsberg (draft)
Carlsberg (draft)

330 ml / 5,40 lv
500 ml / 6,90 lv

Carlsberg
Carlsberg (non alcoholic beer)
Erdinger Weiss
Kronenbourg 1664

330 ml / 5,40 lv
330 ml / 5,40 lv
500 ml / 8,90 lv
330 ml / 6,60 lv



BEER

birra

Grappa from Veneto Marcati	50 ml / 5,50 lv
Grappa Riserva Marcati (aged 18 months in baric)	50 ml / 7,00 lv
Williams with real pear in the bottle	50 ml / 7,90 lv
Vodka Absolut	50 ml / 6,00 lv
Vodka Ostoya	50 ml / 7,40 lv
Vodka Finlandia	50 ml / 6,00 lv
Vodka Absolut Elyx	50 ml / 17,80 lv
Whiskey Paddy	50 ml / 6,00 lv
Whiskey Four Roses	50 ml / 6,00 lv
Whiskey Jameson	50 ml / 7,00 lv
Whiskey Jameson Black Barrel	50 ml / 8,50 lv
Whiskey Ballantine's finest	50 ml / 6,50 lv
Whiskey Jack Daniels	50 ml / 9,00 lv
Whiskey Jack Daniels Old Number 7	50 ml / 10,90 lv
Whiskey Johnnie Walker Black label	50 ml / 10,90 lv
Whiskey Chivas Regal 12 yo	50 ml / 12,50 lv
Whiskey Chivas Regal 15 yo	50 ml / 15,00 lv
Whiskey The Glenlivet Founder's reserve	50 ml / 9,50 lv
Whiskey The Glenlivet 12 yo	50 ml / 14,00 lv
Whiskey Aberlour 12 yo	50 ml / 16,00 lv
Whiskey Singleton 12 yo	50 ml / 10,90 lv
Whiskey Oban 14 yo	50 ml / 21,00 lv
Whiskey Bushmills 14 yo single malt	50 ml / 16,00 lv
Cognac Martell VS	50 ml / 18,50 lv
Straldjanska Muscat Matured Rakia (Limited Edition)	50 ml / 7,00 lv
Straldjanska Muscat Rakia	50 ml / 5,50 lv
Pernod	50 ml / 6,00 lv
Ricard	50 ml / 6,00 lv
Ouzo Plomari	50 ml / 6,00 lv
Ouzo Mini	50 ml / 6,50 lv
Gin Malfy	50 ml / 8,50 lv
Gin Malfy Pink Grapefruit	50 ml / 8,50 lv
Gin Bickens	50 ml / 6,90 lv
Gin Bickens Premium Pink Grapefruit	50 ml / 7,90 lv
Sambuca	50 ml / 5,50 lv

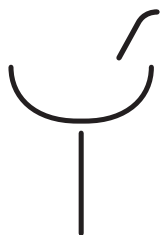


ALCOHOLIC DRINKS

alcolico

Aperol	50 ml / 5,50 lv
Campari	50 ml / 6,50 lv
Rum Havana Club Especial	50 ml / 5,90 lv
Rum Havana Club 3 Años	50 ml / 6,50 lv
Tequilla Olmeca	50 ml / 6,90 lv
Amaretto	50 ml / 4,50 lv
Wild strawberry italian liqueur	50 ml / 6,50 lv
Frangelico Liqueur	50 ml / 7,50 lv
Liqueur Ramazzotti Amaro	50 ml / 7,40 lv
Liqueur Ramazzotti Rosato	50 ml / 7,40 lv
Liqueur Italicus Rosolio di Bergamotto	50 ml / 12,50 lv
Limoncello	50 ml / 5,90 lv
Amaro Averna	50 ml / 5,90 lv
Sider Somersby	330 ml / 5,50 lv
Jagermeister	50 ml / 6,50 lv
Baileys	50 ml / 6,50 lv

Hugo (prosecco DOC, elderberry juice, mint)	200 ml / 13,50 lv
Tonic with Malfy (gin Malfy, tonic)	200 ml / 13,50 lv
Aperol Spritz (aperol, prosecco DOC, orange)	200 ml / 13,50 lv
Finlandia Botanical Cucumber & Minth (vodka, tonic)	200 ml / 13,50 lv
Italicus Spritz (Italicus, prosecco, olives)	200 ml / 13,50 lv



COCKTAILS AND LIQUORS

cocktail e liquori

Coffee espresso Columbus Specialty Coffee	35 ml / 4,50 lv
Coffee espresso Columbus Specialty Coffee with milk	60 ml / 5,00 lv
Lattè macchiato	250 ml / 6,00 lv
Cappuccino	250 ml / 6,00 lv
Milk with cacao	200 ml / 5,00 lv
Tea	300 ml / 4,90 lv
Hot milk with melted chocolate	120 ml / 5,90 lv



HOT DRINKS

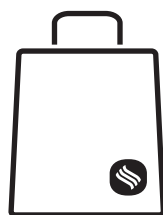
bevande calde

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.
08888 5 2233



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