



LABOTTEGA

MENU

menu

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. Refer to your waiter, please)
280 g / 10,90 lv
Allergens: milk, nuts

Salad of homemade roasted
peppers, marinated cow cheese and arugula,
served by the chef's concept
250 g / 10,90 lv
Allergens: milk

Fresh green salads with prosciutto, tomatoes, farm eggs from „Sunny
Farm“ and basil mayonnaise dressing
280 g / 12,90 lv
Allergens: milk, eggs

Salad with warm baby squid, mix of fresh vegetables,
orange fillets and cherry tomatoes
250 g / 11,90 lv
Allergens: molluscs

Mixed green salads, micro pea sprouts, green apple, cashew cheese with
black garlic, dried red blueberries, roasted hazelnut and
citrus-honey dressing
170 g / 12,90 lv
Allergens: nuts



SALADS

insalate

Bruschetta with tomatoes, Taggiasca olives, garlic and basil

200 g / 7,80 lv

Allergens: gluten

Frogs legs „Each frog to know its bog“

350 g / 18,50 lv

Allergens: milk

Chef's wash-line - seabass carpaccio with three tartines: artichoke-
mustard; with pepper tartar; with black garlic cream

350 g / 17,90 lv

Allergens: gluten, fish, milk, sinap, soy

Crispy calamari with garlic remoulade and green salad

250 g / 19,00 lv

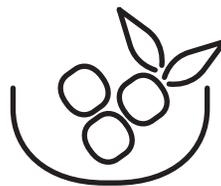
Allergens: gluten, milk, molluscs, eggs

Picnic for two - artichoke-mustard paste, paste of sundried tomatoes,
paste of Taggiasca olives, seabass tartar with apple and cedar nuts,
red small peppers, stuffed with soft cheese, yeast bread

and seeds crackers

700 g / 29,90 lv

Allergens: milk, gluten, nuts, fish



ANTIPASTI

antipasti

Italian tomato soup with sea bass and shrimps

300 ml / 7,90 lv

Allergens: fish, shellfish



SOUPS

zuppe

Fresh handmade pasta mezzaluna, stuffed with octopus,
aged vegan cheese and hazelnuts
250 g / 15,90 lv

Allergens: molluscs, milk, gluten, nuts, eggs

Fresh ravioli pepperonati, stuffed with fresh mozzarella and truffle, with
cream of roasted pepper and Taggiasca olives
250 g / 14,90 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 oglio with olive oil,
garlic, parsley, peperoncino and parmesan
350 g / 9,80 lv

Allergens: gluten, milk

Spaghetti with beef meatballs from Charolais from "Omay Ranch"
with tomato sauce and parmigiano
330 g / 14,50 lv

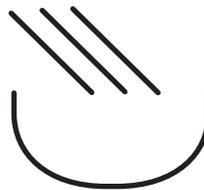
Allergens: gluten, dairy

Pappardelle La Campofilone with burrata,
sweet fresh pea and cherry tomatoes
280 g / 13,90 lv

Allergens: gluten, milk, eggs

Risotto / Linguini nero di sepia with mussels, calamari and shrimps
350 g / 17,90 lv

Allergens: gluten, shellfish, molluscs, milk, eggs



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 / 8,50 lv

(Pizza Margherita with buffalo mozzarella - 15,90 lv)

Allergens: gluten, milk

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

400 g / 13,90 lv

Allergens: gluten, milk

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

400 g / 14,90 lv

Allergens: gluten, milk

Pizza quattro formaggi – tomatoes, mozzarella, taleggio,
gorgonzola and parmigiana

/can be prepared without tomatoes/

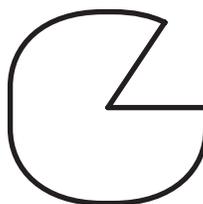
400 g / 15,50 lv

Allergens: gluten, milk

Pizza with prosciutto crudo, arugula and cherry tomatoes

400 g / 16,90 lv

Allergens: gluten, milk



PIZZA

pizza

Burger with crispy shrimps, black garlic and bufalo mozzarella,
Datterini tomatoes, iceberg in a yeast bun with activated carbon
of „Baker Brothers“

280 g / 16,90 lv

Allergens: gluten, shellfish, milk, eggs

“As above so below” – Sea bass with crispy skin,
garlic, walnuts, spinach and cream

250 g / 22,00 lv

Allergens: nuts, fish, milk

Shrimp and zucchini meatballs, served with grilled
vegetables and artichoke

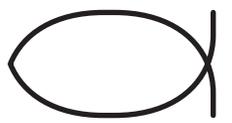
280 g / 23,50 lv

Allergens: eggs, shellfish

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

250 g / 26,50 lv

Allergens: gluten, shellfish



SEA FOOD MAIN COURSES

piatti principali di mare

Burger Italiano – beef from “Omayá” ranch, mozzarella, grilled tomato, sweet onion, pesto Genovese, parmigiano mayonnaise in a focaccia bread, served with potatoes with parmigiano

400 g / 15,90 lv

Allergens: gluten, milk, eggs

Rabbit with wild mushrooms in the forest - rabbit roll with wild mushrooms, spinach and prosciutto, served with carrots in

hazelnut paste

400 g / 19,90 lv

Allergens: milk, nuts

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

300 g / 24,90 lv

Allergens: milk

The perpetual question - the chicken or the egg?

320 g / 19,50 lv

Allergens: milk, gluten, eggs

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 / 15,90 lv

Allergens: milk, celery



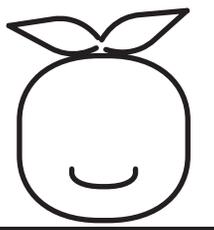
MAIN COURSES

piatti principali

Our farm LEGO box - especially for children - with crispy fillets from
pasture fed bio chicken, vegetable mayo with no eggs and with
homemade sweet potato chips

230 g / 13,90 lv

Allergens: soy, eggs



MAIN COURSES FOR KIDS

piatti principali per bambini

Italian gelato

1 ball – 1,80 lv

Allergens: milk, nuts, peanuts, soy

Italian gelato

Pistacchio, Sorbe Mango

1 ball – 2,80 lv

Allergens: milk, nuts, peanuts, soy

Ice cream, tempered and served by the use of dry ice

180 g / 8,50 lv

Allergens: milk

Applauses for the rose

180 g / 11,90 lv

Allergens: milk

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

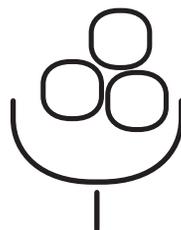
90 g / 6,90 lv

Allergens: milk, eggs, nuts

Tiramisù

150 g / 7,90 lv

Allergens: milk, gluten, eggs



DESSERTS

dolci

Sundried tomatoes

100 g / 4,20 lv

Grilled zucchini in homemade marinade

100 g / 3,00 lv

Fresh grilled mushrooms in homemade marinade

100 g / 2,80 lv

Giant cappers with their stem in apple vinegar

100 g / 3,90 lv

Italian olives

100 g / 4,90 lv

Matured white cheese in extra vergin olive oil with herbs;

100 g / 3,80 lv

Allergens: milk

Italian olives "Taggiasca"

100 g / 3,90 lv

Roman-style artichokes

100 g / 5,70 lv

Small red peppers, stuffed with soft cheese

100 g / 5,80 lv

Allergens: milk



ANTIPASTI BAR

antipasti bar

GORGONZOLA DOLCE D.O.P

50 g / 3,95 lv

Blue cheese GORGONZOLA, characterized by a soft and creamy texture. It is produced from selected milk and belongs to the DOP brand products ("Denominazione di Origine Protetta" - Name of protected origin).

CUOR DI NOCE

50 g / 5,45 lv

Very special cheese, matured for 6 months in walnut leaves. With full and aromatic taste, with a lasting nutty aftertaste. It is ideal in combination with mustard or acacia honey. It goes well with light white wine or dry red wine.

CACIOBARRICATO

50 g / 5,45 lv

Caciobarricato cheese is a treasure trove of tastes and emotions, cheese aged in barrels with red wine and marc. A real experience with „drunk cheese“, enhanced by the color of the wine in the rind, which has some remnants of marc. The core is light yellow in color with rare and precious infiltrates of must. The fresh and fruity wine notes are in perfect balance with the notes of raw milk, rich in aromas of herbs, vanilla and spices, all in balance with excellent taste.

LUNA DI MIELE

50 g / 6,45 lv

Luna di Miele is a sweet synthesis between goat's milk and honey. The bark is covered with a layer of natural beeswax, a perfect frame of this romantic and original creation, a pleasant velvety texture and a sweet and characteristic aroma of honey. With age, this cheese acquires very pleasant aromatic tones.

VENTO D'ESTATE®

50 g / 6,45 lv

Hard cheese, one of the most famous and sought-after Italian cheeses on the market, aged in barrels with hand-cut alpine hay – a hay that has more than 200 flowers, aromatic and medicinal herbs (chamomile, linden honey, dried yellow flowers, maluna, mint and acacia honey.) Unique and pleasantly aromatic taste with an aftertaste of hay and flowers. Combines with acacia honey or citrus jams or white fruit jams, fresh salads and fresh vegetables.

BLU '61®

50 g / 8,45 lv

- Winner of the ALMA CASEUS 2012 competition in the Blue Cheese category
- Diploma from Slow Food and Onaf at the Infiniti Blu 2013 competition.

„This soft, blue cow's milk is from La Casearia Carpenedo, based near Treviso in Italy. The cheese was a revelation to me when I first tried it. It has matured for 60 days in red wine and is full of rich flavors and character.“ Scott Winston - Harrods, London

Soft blue cheese aged in Ragoso Passito IGT wine and cranberries. Intense and unique aroma, balanced by the sweet notes of wine. With a soft and creamy core and a thin red rind covered with fruit on top, BLU '61® has a striking, distinctive appearance.

BLUGINS

50 g / 9,95 lv

Innovative blue cheese made from cow's milk ripened in Robbie Martons Gin. The cheese has sweetness, freshness and creaminess and is created for those who do not like banality and are ready to immerse themselves in a real experience.



PREMIUM ITALIAN CHEESES CASEARIA CARPENEDO

premium formaggi italiani Casearia Carpenedo

SALAMI WITH TRUFFLE

50 g / 6,95 lv

Black truffle shavings are mixed evenly with selected meats and stuffed into casings, according to a traditional recipe of Salumificio Chiapella. This is the truffle sausage. Royal meat, fragrant and authentic, carefully dried in two slow stages, in which excess moisture is first removed before being allowed to rest at a constant temperature. It must be said that this is the most luxurious of all Salumificio Chiapella products.

SALAMI WITH WINE BAROLO

50 g / 5,45 lv

With a strong but delicate taste, the Barolo wine salami from Salumificio Chiapella combines two Langhe specialties: salami and wine. And not just any wine, but this sour nectar called Barolo, which matures for at least three years.

SALAMI STROLGHINO

50 g / 6,45 lv

Enjoy this fresh, small diameter sausage, but with amazing taste. Really tasty meat, the best of all pork. Very lean and delicate, it will delight with sweetness the palate of the lucky ones who can taste it. The specific origin of the meat makes Strolghino an absolutely exceptional salami.

BAROLO WINE FILLET

50 g / 6,95 lv

This is a traditional dried product made from pork fillet. Barolo wine fillet is accredited with PAT (Traditional agri-food product) from the Piedmont region and is produced only in this area. After careful selection, the fat is removed from the pork fillet and it is trimmed carefully and delicately. Then it is salted with sea salt several times a day for several days and massaged by hand. The fillet is then immersed in Barolo DOCG wine, alternating between rest and massage until the wine is completely absorbed.

WILD BOAR SALAMI

50 g / 7,45 lv

Wild boar salami is an established product in the tradition of the Lange region, due to the presence of this animal in its hills. In this sausage, Chiapella technologists mix the most tender wild boar meat, to which they add pork in a minimal percentage. Once minced, the meat is ready to be seasoned and then stuffed into a natural casing. Maturation occurs after about 30 days. When cut, the slice of the forged product is dark red in color and is characterized by a delicate and delicious game aroma.

BEEF SALAMI

50 g / 5,95 lv

This is a completely new specialty, certainly the flagship of Salumificio Chiapella. Carrù's ox meat is special in its first quality and because, once skimmed, it provides incomparable organoleptic characteristics. The end result is a unique and unmistakable product, a synthesis of the culture and nature of the region. Thanks to the perfect integration of the ingredients, ground and mixed, the beef salami is so fragrant and spicy on the palate, fragrant and with an intense red color.

SALAMI WITH PEPERONCINO

50 g / 4,85 lv

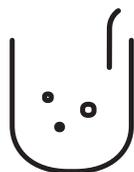
This is the combination of two traditional specialties: salami, the most typical product of the Lange region, which farmers still produce using authentic traditional methods; and spicy hot red pepper originating in southern Italy. This combination creates a salami with hot red pepper. It is produced with medium minced pork, selected only from the finest cuts. With absolutely no milk flour, it is filled in natural casings and tied in different sizes. Ideal for those who like more spicy flavors.



PREMIUM ITALIAN SAUSAGES CHIAPELLA

premium salumi italiani Chiapella

Homemade seasonal juice	250 ml / 3,50 lv
Homemade elder juice with ginger	250 ml / 2,00 lv
Homemade strawberry lemonade (could be also with sparkling water)	250 ml / 2,50 - 3,00 lv
Lime and ginger lemonade	250 ml / 2,00 lv
Cetrionada	250 ml / 4,00 lv
homemade cucumber juice with lemon and mint	
Italian sparkling water San Pellegrino	250 ml / 3,90 lv
Italian sparkling water San Pellegrino	750 ml / 5,90 lv
Italian mineral water Di Lurisia	500 ml / 4,90 lv
Italian mineral water Di Lurisia	750 ml / 6,90 lv
Italian sparkling water Di Lurisia	330 ml / 4,90 lv
Italian sparkling water Di Lurisia	500 ml / 5,90 lv
Italian sparkling water Di Lurisia	750 ml / 6,90 lv
Mineral water Rilana	500 ml / 1,50 lv
Mineral water Rilana	1 l / 2,20 lv
Freshly squeezed juice	200 ml / 3,90 lv
Ayran of milk from "Yarlovo" farm	250 ml / 2,00 lv



NON-ALCOHOLIC DRINKS

bevande non alcoliche

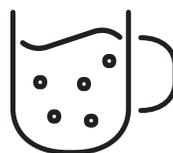
Tuborg	330 ml / 3,00 lv
Shumensko special / draft	330 ml / 2,40 lv
Shumensko special / draft	500 ml / 3,00 lv
Budweiser	330 ml / 3,90 lv
Erdinger	500 ml / 6,50 lv
Erdinger Dunkel (dark)	330 ml / 4,70 lv
Carlsberg	330 ml / 3,60 lv
Clausthaler (non alcoholic beer)	330 ml / 3,60 lv

ITALIAN BEER

Peroni	330 ml / 4,50 lv
Moretti	330 ml / 4,90 lv
Nastro Azzuro	330 ml / 5,50 lv
Beer Angelo Poretti N4	330 ml / 5,90 lv

CRAFT BEER

Beer DOGMA Albino White	330 ml / 8,00 lv
Beer DOGMA Albino Hoptopod	330 ml / 8,00 lv
Beer DOGMA Svetionik Pale Ale	330 ml / 7,00 lv



BEER

birna

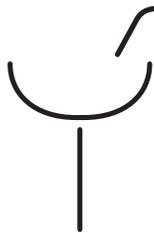
Grappa from Veneto Marcati	50 ml / 3,50 lv
Grappa Riserva Marcati (aged 18 months in baric)	50 ml / 4,90 lv
Grappa Eligo Dell'Ornellaia	50 ml / 18,80 lv
Grappa Amarone Barrique, Marcati	50 ml / 10,80 lv
Williams with real pear	50 ml / 4,90 lv
Vodka Finlandia	50 ml / 3,50 lv
Whiskey J&B	50 ml / 4,00 lv
Whiskey Jameson	50 ml / 4,50 lv
Straldjanska Muscat Matured Rakia (Limited Edition)	50 ml / 4,90 lv
Straldjanska Muscat Rakia	50 ml / 3,50 lv
Pernod	50 ml / 4,50 lv
Ouzo Plomari	50 ml / 3,50 lv
Gin Beefeater	50 ml / 3,50 lv
Sambuca	50 ml / 3,50 lv



ALCOHOLIC DRINKS

alcolico

Aperol	50 ml / 3,50 lv
Campari	50 ml / 4,90 lv
Rum Bacardi	50 ml / 3,50 lv
Amaretto	50 ml / 3,00 lv
Wild strawberry italian liqueur	50 ml / 4,50 lv
Frangelico Liqueur	50 ml / 5,90 lv
Limoncello	50 ml / 3,50 lv
Amaro Averna	50 ml / 4,00 lv
Sider Somersby	330 ml / 3,30 lv
Hugo (prosecco DOC, elderberry juice, mint)	200 ml / 6,50 lv
Campari Tonic (campari, tonic)	200 ml / 6,90 lv
Aperol Spritz (aperol, prosecco DOC, orange)	200 ml / 6,90 lv
Prosecco Millesimato Tozo DOC	125 ml / 4,90 lv



COCKTAILS AND LIQUORS

cocktail e liquori

Coffee espresso Columbus Specialty Coffee	35 ml / 2,80 lv
Coffee espresso Columbus Specialty Coffee with milk	60 ml / 3,30 lv
Lattè macchiato	250 ml / 4,00 lv
Cappuccino	250 ml / 4,00 lv
Milk with cacao	200 ml / 2,50 lv
Tea	250 ml / 3,90 lv
Hot milk with melted chocolate	120 ml / 2,70 lv



HOT DRINKS

bevande calde