

| <i>starters and salads?</i> | | <i>czk</i> |
|---|-------------|------------|
| Carpaccio | | 188 |
| Roasted calamari with garlic | | 198 |
| Prawns in a hot pan | | 205 |
| Beef tartar, garlic croutons | | 188 |
| San Daniele ham | | 198 |
| Bruschetta with tomatoes | | 148 |
| Mozzarella of buffalo with tomatoes | | 198 |
| Mushrooms stuffed with spinach, Italian bacon and egg yolk | | 168 |
| Salad with roasted chicken | large/small | 188/155 |
| Salad with goat cheese and dried tomatoes | large/small | 178/145 |
| Salad with avocado and gorgonzola | large/small | 195/158 |

| <i>soups?</i> | | <i>czk</i> |
|---|--|------------|
| Minestrone alla milanese | | 95 |
| Soup with tomatoes, peppers and cheese ravioli | | 98 |
| Daily soup | | 95 |

| <i>stuffed pasta and gnocchi?</i> | | <i>czk</i> |
|---|--|------------|
| Tortelloni on butter with fresh sage | | 188 |
| Ravioli al' pomodoro e basilico | | 188 |
| Lasagne with Neapolitan ragout | | 188 |
| Cannelloni with beef ragout and truffles | | 238 |
| Gnocchi with dried meat and cream | | 195 |
| Gnocchi with truffles and truffle butter | | 235 |

ravioli?

the basic type of filled pasta. The filling might differ according to Italian regions – fish-based, cheese-based or meat-based!

cannelloni?

meat or vegetable filling is wrapped into thin pasta dough. The best cannelloni are "al forno", baked with cream and cheese!

tortelloni?

unlike small tortellini that are generally filled with meat, tortelloni are stuffed with cheese or seasonal vegetables!

rigatoni?

short thick tubes, ridged for better absorption of the sauce!

tagliatelle?

the most simple and best kind of pasta. In various regions of Italy you find tagliatelle of different width!

farfalle?

are type of pasta comonly known as "bow-tie pasta". The name is derived from the Italian word farfalla (butterfly)!

rice?

Vialone – rice with round grains contains high amounts of starch, able to absorb large quantities of liquid without losing its structure. Ideal for preparing risotto!

| <i>pasta and risotto?</i> | | <i>czk</i> |
|--|--|------------|
| Spaghetti carbonara | | 185 |
| Spaghetti with basil pesto | | 198 |
| Spaghetti with salmon | | 185 |
| Spaghetti aglio olio e pancetta | | 175 |
| Spaghetti with prawns and tomatoes | | 245 |
| Tagliatelle Ambiente with chicken | | 188 |
| Tagliatelle with Neapolitan ragout | | 175 |
| Tagliatelle with lobster and tomatoes | | 235 |
| Tagliatelle with Prague ham and asparagus | | 195 |
| Tagliatelle with spinach, mushrooms and cream | | 178 |
| Rigatoni with beef slices and rosemary | | 198 |
| Rigatoni all' arrabbiata | | 165 |
| Farfalle with tuna roe and broccoli | | 198 |
| Farfalle with porcini and cream | | 198 |
| Risotto with asparagus and white wine | | 205 |
| Risotto with sponge mushrooms | | 245 |

main courses? ^{200 g}*czk*

| | |
|--|-----|
| Tagliata with beef slices, rosemary and green pepper | 298 |
| Ossobucco with saffrony risotto | 375 |
| Grilled salmon wrapped in Italian bacon with baked tomatoes and fresh spinach | 325 |
| Veal saltimbocca with dried ham and sage | 345 |
| Chicken steak with tomato sauce | 255 |
| Grilled lamb chops with rosemary | 375 |
| Beef fillet steak with green pepper sauce | 425 |
| Top tenderloin with chilli sauce | 395 |
| Filet mignons with mushroom sauce | 425 |
| Entrecôte with Tuscan olive oil and rosemary | 388 |
| Veal entrecôte in Marsala wine | 395 |

*side dishes?**czk*

| | |
|---|----|
| Housemade French fries in peanut oil | 58 |
| Gratinated potatoes with Grana Padano cheese and cream | 58 |
| Gratinated potatoes with tomatoes | 65 |
| Potatoes with butter | 58 |
| Truffle polenta | 75 |
| Garlic baguette / Spinach baguette | 58 |

*vegetables?**czk*

| | |
|-------------------------------|----|
| Mixed vegetable salad | 78 |
| Seasonal vegetables | 85 |
| Grilled vegetables | 85 |
| Steamed spinach leaves | 78 |
| Green beans with bacon | 88 |
| Broccoli with butter | 75 |

raw?

Steak with quickly baked crust, raw inside. A delicacy for gourmets!

rare?

Steak is quickly baked, pink inside, but even bloody in the middle. Very juicy meat. We recommend!

medium?

Steak is grilled in such a way to be pink inside but not raw. The meat is juicy and very fine!

well done?

Meat is thoroughly baked inside and almost dry!

*menu?***Pasta Fresca!**