



Starters

- **Parmesan Breadsticks (4 pcs)**

Served with rosemary and olive oil
25 PLN

- **Burrata Fresca (220g)**

Burrata, heirloom tomatoes, herb-infused olive oil, bread
35 PLN

- **Bruschetta Pomodoro (2 x 21cm)**

Bread colored with wild rice, cherry tomatoes, chimichurri, basil, parmesan
33 PLN

- **King Prawns in Wine (170g)**

Wine, chili, garlic, butter
57 PLN

- **Caprese (240g)**

Cherry tomatoes, mozzarella, arugula, balsamic sauce
29 PLN

- **Beet Carpaccio (300g)**

Arugula, feta cheese, roasted beetroots, walnuts
29 PLN

- **Tomato Cream Soup (380g)**

Cream of roasted vegetables, burrata, basil pesto
27 PLN

- **Seafood Soup (380g)**

Prawns, mussels, cod, pollock
47 PLN

- **Italian Delicacies Platter (for two) (300g)**

Spianata piccante, salami Napoli, spicy salsiccia, prosciutto crudo, cherry tomatoes, Castelvetrano olives, provolone cheese, taleggio, parmesan, grapes, Italian bread
75 PLN

Salads

- **Insalata Mista (120g)**

Lettuce, cherry tomatoes, red onion, sunflower seeds
25 PLN

- **Greek Salad (350g)**

tomato, cucumber, bell pepper, red onion, olives, feta cheese
45 PLN

- **Roman Salad (280g)**

lettuce, Caesar dressing, parmesan, Parma ham chips, croutons
39 PLN

- **Halloumi Salad (240g)**

Lettuce , cherry tomatoes, honeydew or pear, grilled halloumi cheese, walnuts
45 PLN

- **Watermelon and Feta Salad (250g)**

Lettuce , feta cheese, cherry tomatoes, onion, watermelon, mint sauce
45 PLN

- **Octopus Salad (370g)**

Roasted potatoes, tomato, octopus, chimichurri sauce, pickled red onion
65 PLN

Pizza Menu

- **Marinara**

Tomato sauce, garlic, olive oil, oregano
25 PLN

- **Margherita**

Tomato sauce, fior di latte mozzarella, fresh basil
29 PLN

- **Margherita D.O.P**

San Marzano tomatoes, buffalo mozzarella (Italian buffalo milk cheese), fresh basil
41 PLN

- **Salami**

Tomato sauce, fior di latte mozzarella, salami Napoli
35 PLN

- **Bianca**

Bianca sauce (ricotta, cream, garlic, fresh thyme), fior di latte mozzarella, freshly ground pepper, parmesan
37 PLN

- **Prosciutto Cotto**

Tomato sauce, fior di latte mozzarella, prosciutto cotto (Italian slow-cooked ham), blanched mushrooms
40 PLN

- **Salsiccia**

Fior di latte mozzarella, spicy salsiccia, honey
43 PLN

- **Diavola**

Tomato sauce, fior di latte mozzarella, spianata piccante, jalapeño, red onion
45 PLN

• **Tonno e Cipolla**

Tomato sauce, fior di latte mozzarella, tuna, capers, red onion
47 PLN

• **Napoletana**

Tomato sauce, fior di latte mozzarella, anchovies, Kalamata olives, garlic, capers
49 PLN

• **Quattro Formaggi**

Tomato sauce, fior di latte mozzarella, gorgonzola, taleggio, parmesan
49 PLN

• **Vegetarian**

Tomato sauce, fior di latte mozzarella, mushrooms, artichokes, cherry tomatoes,
arugula, parmesan
49 PLN

• **Bianca e Funghi**

Bianca sauce, fior di latte mozzarella, nameko mushrooms, speck, chili threads,
provolone
53 PLN

• **Cheddar**

Fior di latte mozzarella, cheddar cheese, spicy saliccia, red onion, jalapeño salsa
45 PLN

Seasonal Pizzas

Available in May and June:

• **Wild Garlic Pesto Pizza**

Fior di latte mozzarella, guanciale (Italian pork cheek bacon), herb-roasted cherry
tomatoes, wild garlic pesto
51 PLN

• **Asparagus Pizza**

Asparagus sauce, fior di latte mozzarella, Parma ham, grilled zucchini and bell
pepper, asparagus
55 PLN

Available in July and August:

• **Chanterelle Pizza**

Bianca sauce, herb-blanching chanterelles, thyme, speck (Italian cured ham), fior di
latte mozzarella
55 PLN

• **Vetrano**

Cacio e pepe, Parma ham, pickled gochua peppers, Castelvetro olives, spinach
pesto
53 PLN

Available in September and October:

• **Quarantanna**

Alfredo sauce, garlic, porcini mushrooms, champignons, speck, fior di latte
mozzarella, herbs
51 PLN

- **Bresaola**

Green Genovese pesto, bianca sauce, fior di latte mozzarella, bresaola (air-dried beef), parmesan, freshly ground pepper
55 PLN

Our Specialties

- **Grilled Octopus (430g)**

Mashed potatoes, chimichurri sauce, red onion, tomato
109 PLN

- **Mussels Saganaki (600g)**

Tomato sauce, feta cheese, white onion, garlic, chili
65 PLN

- **Risotto (500g)**

Prawns, mussels, calamari, vongole, garlic, herb-roasted cherry tomatoes
65 PLN

- **Duck Breast (240g)**

Sous-vide duck breast, port wine-based sauce, forest fruits, young greens
63 PLN

Pastas

- **Aglìo Olio e Peperoncino (320g)**

Handmade pasta, speck (Italian smoked bacon)
35 PLN

- **Carbonara (370g)**

Guanciale, egg yolks, parmesan, freshly ground pepper
43 PLN

- **All'Amatriciana (Spicy) (420g)**

Mutti tomatoes, salami, guanciale, chili, garlic, red onion, pecorino (sheep cheese)
45 PLN

- **Pasta With Prawns (450g)**

Prawns, capers, sun-dried tomatoes, garlic, chili, wine
55 PLN

- **Sepia Frutti di Mare (450g)**

Prawns, mussels, roasted vegetable sauce
59 PLN

- **Tagliatelle with Porcini Mushrooms (450g)**

Porcini mushrooms, white onion, garlic, herbs
45 PLN

- **Spaghetti Bolognese (380g)**

Slow-cooked beef and pork ragù
43 PLN

- **Truffle Gnocchi (180g)**

Stuffed with goat cheese and truffles, parmesan, truffle oil
49 PLN

- **Beetroot Gnocchi (300g)**

Stuffed with mascarpone and walnuts, arugula, red pesto
47 PLN

- **Ravioloni with Duck (210g)**

Butter, fresh herbs, parmesan, pink peppercorn
51 PLN

- **Paccheri with Asparagus (Seasonal) (380g)**

Mascarpone, spinach, parmesan, speck, asparagus
55 PLN

For Kids

- **Bolognese Pasta (200g)**

25 PLN

- **Gnocchi with Nutella (140g)**

22 PLN

- **Spaghetti in Tomato Sauce (160g)**

22 PLN