

MENU

Dear Guests,

we are very pleased that you have chosen our restaurant to spend your time. Please forgive our small size — some say size does not matter. We make every effort to prepare our dishes using the best ingredients available.

Our pizza has been made according to the same recipe since the very beginning of our activity. Products are delivered from Italy, and their quality is guaranteed by the oldest company importing Italian specialties to Poland.

To ensure the full culinary experience, next to menu items you will find wines recommended to pair with each dish.

STARTERS

Parmesan Breadsticks (4 pcs) – 25 PLN

Baked in-house from traditional dough, with Parmigiano cheese, rosemary, olive oil, freshly ground pepper.

Recommended wine: Prosecco

Burrata con Crudo (230 g) – 45 PLN

Burrata cheese, prosciutto crudo (Parma ham), Kalamata olives, baby spinach, chimichurri sauce, house-baked breadstick.

Recommended wine: Chardonnay Grillo BIO

King Prawns in Wine (170 g) – 57 PLN

King prawns, white wine, butter, garlic, chili, parsley, house-baked breadstick.

Recommended wine: Puiatti Sauvignon Blanc

APPETIZERS

Italian Specialties Board (300 g) – 75 PLN

Selection of Italian cheeses and cured meats, olives, fig jam, served with Italian grissini breadsticks.

Recommended wine: Puiatti Sauvignon Blanc

Sardines in Galician Sauce (150 g) – 35 PLN

Sardines, garlic, tomato, pepper, onion, capers, parsley, house-baked breadstick.

Recommended wine: Prosecco Rosé

Carpaccio di Bresaola (190 g) – 47 PLN

Thin slices of air-dried beef bresaola, arugula, parmesan, balsamic dressing, pecan nuts, capers, house-baked breadstick.

Recommended wine: Primitivo Zin

SOUPS

Bouillabaisse (380 g) – 57 PLN

Mediterranean fish soup based on shellfish stock, trout, mussels, prawns, cod, saffron.

Tomato Cream Soup (380 g) – 27 PLN

San Marzano tomatoes, Genovese pesto, burrata, freshly ground pepper.

Soup of the Day – 20 PLN

Ask the staff for today's selection.

Pizza is served out of order with other dishes.

MAIN COURSES

Pera e Miele (430 g) – 45 PLN

Mixed lettuce, arugula, gorgonzola, cherry tomatoes, fresh pear, honey, pecan nuts, house-baked breadstick.

Recommended wine: Secco Bertani

Insalata di Bresaola (280 g) – 49 PLN

Romaine lettuce, arugula, roasted cherry tomatoes, cucumber, herb croutons, parmesan, bresaola.

Recommended wine: Primitivo Zin

Insalata Mista (120 g) – 25 PLN

Mixed lettuce, arugula, red onion, cherry tomatoes, roasted sunflower seeds, house-baked breadstick.

Recommended wine: Solaris

Mushroom Risotto (400 g) – 59 PLN

Wild mushrooms, vegetable-mushroom broth, guanciale, garlic, parsley, butter, saffron, thyme, burrata cream.

Recommended wine: Primitivo Puglia

Halloumi (440 g) – 49 PLN

Mixed lettuce, arugula, prosciutto crudo, cherry tomatoes, fresh fig, halloumi cheese, pecans, balsamic sauce, house-baked breadstick.

Recommended wine: Chardonnay Grillo

SALADS

(served with homemade bread)

Seafood Risotto (500 g) – 65 PLN

Prawns, mussels, vongole, calamari, garlic, chili, vegetable broth, butter, white wine, parsley.

Recommended wine: Puiatti Sauvignon Blanc

Octopus on Mash (430 g) – 109 PLN

Grilled octopus tentacle, mashed potatoes, grilled vegetables, capers, cucumber, olives, chimichurri sauce.

Recommended wine: Chardonnay Grillo BIO

Gamberi con Patate (350 g) – 59 PLN

Grilled king prawns and baby potatoes, avocado, garlic, chili, parsley, fresh tomato salad, parmesan, chimichurri sauce.

Recommended wine: Solaris

PASTA

Tagliatelle Ragù (380 g) – 49 PLN

Handmade tomato pasta, slow-cooked beef ragù, San Marzano tomatoes, garlic, chili, parsley, parmesan.

Recommended wine: Shiraz Sydney Wilcox

Aglione Facile (290 g) – 31 PLN

Handmade pasta, garlic, chili, parsley, parmesan.

Recommended wine: Pinot Grigio

Aglione e Gamberi (450 g) – 55 PLN

Handmade pasta, king prawns, capers, sun-dried tomatoes, chili, white wine, garlic, parsley.

Recommended wine: Chardonnay Grillo BIO

Aglione con Speck (320 g) – 35 PLN

Handmade pasta, speck (smoked Italian pork), garlic, chili, parsley, parmesan.

Recommended wine: Primitivo Puglia

Beetroot Gnocchi (300 g) – 43 PLN

Beet-colored gnocchi stuffed with mascarpone and walnuts, arugula, pesto rosso, parmesan.

Recommended wine: Shiraz Sydney Wilcox

Truffle Gnocchi (180 g) – 47 PLN

Potato gnocchi stuffed with truffle and goat cheese, sun-dried tomatoes, truffle oil, parmesan butter, sage.

Recommended wine: Chardonnay Grillo BIO

Spinach Gnocchi (375 g) – 49 PLN

Handmade spinach gnocchi stuffed with duck, creamy gorgonzola and spinach sauce, garlic, parmesan, basil.

Recommended wine: Prosecco

Tagliatelle Nero with Seafood (450 g) – 63 PLN

Handmade squid-ink pasta, roasted vegetable sauce, prawns, mussels, zucchini, cherry tomatoes, garlic, chili, parsley.

Recommended wine: Prosecco Rosé

Ravioloni with Duck (210 g) – 47 PLN

Handmade ravioloni stuffed with duck, roasted pepper relish, basil, parmesan flakes.

Recommended wine: Primitivo Zin

Carbonara (370 g) – 43 PLN

Handmade pasta, egg yolks, guanciale, parmesan, garlic, freshly ground pepper.

Recommended wine: Pinot Grigio

Spaghetti con Pistacchi (420 g) – 49 PLN

Handmade pasta, Genovese pesto, roasted cherry tomatoes, burrata, pistachios, basil.

PIZZA (32 cm)

Napoletana – 49 PLN

Tomato sauce, mozzarella fior di latte, anchovies, capers, olives.

Margherita D.O.P – 41 PLN

San Marzano tomato sauce, buffalo mozzarella, pecorino, olive oil, basil.

Diavola – 45 PLN

Tomato sauce, mozzarella fior di latte, spicy spianata, jalapeño, red onion.

Tonno e Cipolla – 47 PLN

Tomato sauce, mozzarella fior di latte, tuna, red onion, capers.

Salsiccia – 43 PLN

Mozzarella fior di latte, spicy Italian sausage, honey.

Margherita – 29 PLN

Tomato sauce, mozzarella fior di latte, pecorino, olive oil, basil.

Bianca – 37 PLN

Ricotta and cream sauce, garlic, thyme, mozzarella fior di latte.

Marinara – 25 PLN

Tomato sauce, garlic, olive oil, oregano.

Salami – 35 PLN

Tomato sauce, mozzarella fior di latte, Napoli salami.

Prosciutto Cotto – 40 PLN

Tomato sauce, mozzarella fior di latte, cooked Italian ham, blanched mushrooms.

FOR CHILDREN

Spaghetti Bolognese (200 g) – 29 PLN

Handmade pasta, Bolognese sauce, parmesan.

Spaghetti with Tomato Sauce (200 g) – 19 PLN

Handmade pasta, tomato sauce, basil.

Gnocchi with Nutella (140 g) – 25 PLN

Handmade gnocchi stuffed with hazelnut-chocolate cream, mint.