

JAK W DYM MENU ENG

APPETIZERS

CRUDO CON STRACCIATELLA (?g) – 45 PLN

Recommended wine: Chardonnay Grillo BIO

Stracciatella cheese, prosciutto crudo (Parma ham), cherry tomatoes, chimichurri sauce, freshly ground black pepper, house-baked breadstick.

ITALIAN DELICACY BOARD (300g) – 79 PLN

Recommended wine: Puiatti Sauvignon Blanc

A selection of premium Italian cheeses and cured meats, seasonal fruit, olives, onion chutney, served with Italian Grissini breadsticks.

PARMESAN BREADSTICKS (4 pcs) – 31 PLN

Recommended wine: Prosecco

House-baked breadsticks made from a traditional recipe with Parmigiano cheese, served with extra virgin olive oil and freshly ground black pepper.

KING PRAWNS IN WHITE WINE (170g) – 53 PLN

Recommended wine: Puiatti Sauvignon Blanc

9 king prawns, white wine, butter, garlic, chili, parsley, served with a house-baked breadstick.

SARDINES IN GALICIAN SAUCE (150g) – 37 PLN

Recommended wine: Prosecco Rosé

Sardines served in a roasted vegetable sauce with garlic, tomato, chili, onion, capers, parsley, and a house-baked breadstick.

CARPACCIO DI BRESAOLA (190g) – 49 PLN

Recommended wine: Primitivo Zin

Thinly sliced bresaola (air-dried beef), arugula, Parmesan cheese, balsamic dressing, walnuts, capers, served with a house-baked breadstick.

SOUPS

CREAM OF TOMATO SOUP (380g) – 31 PLN

San Marzano tomatoes, Genovese pesto, stracciatella cheese, basil, freshly ground black pepper.

SOUP OF THE DAY – 20 PLN

Please ask our staff about today's soup.

SALADS

INSALATA MISTA (120g) – 25 PLN

Recommended wine: Solaris

Mixed salad leaves, arugula, red onion, cherry tomatoes, vinaigrette dressing, toasted sunflower seeds, served with a house-baked breadstick.

HALLOUMI SALAD (440g) – 49 PLN

Recommended wine: Chardonnay Grillo

Mixed salad leaves, arugula, prosciutto crudo (Parma ham), cherry tomatoes, seasonal fruit, grilled Halloumi cheese, walnuts, balsamic glaze, French mustard dressing, served with a house-baked breadstick.

PERA E MIELE (430g) – 53 PLN

Recommended wine: Secco Bertani

Mixed salad leaves, arugula, Gorgonzola cheese, fresh pear, pomegranate, honey, raspberry dressing, walnuts, served with a house-baked breadstick.

CAPRESE SALAD (300g) – 45 PLN

Recommended wine: Sauvignon Blanc

Cherry tomatoes, Fior di Latte mozzarella, avocado, balsamic dressing, Genovese pesto, basil, sweet pickled peppers, served with a house-baked breadstick.

MAIN COURSES

TOMATO RISOTTO (500g) – 53 PLN

Recommended wine: House White Wine

Spicy salsiccia sausage, guanciale, roasted vegetable sauce, cherry tomatoes, parsley, Parmesan, feta cheese, white onion, garlic, basil.

SEAFOOD RISOTTO (500g) – 65 PLN

Recommended wine: Puiatti Sauvignon Blanc

King prawns, mussels, clams, squid, garlic, chili, vegetable stock, roasted cherry tomatoes, butter, white wine, parsley.

GRILLED OCTOPUS ON SWEET POTATO PURÉE (400g) – 109 PLN

Recommended wine: Chardonnay Grillo BIO

Grilled octopus tentacle, sweet potato purée, cherry tomato and Kalamata olive salad, capers, chimichurri sauce, salsa di fuoco (Mediterranean spicy pepper paste), parsley.

GAMBERI CON PATATE (350g) – 65 PLN

Recommended wine: Solaris

Grilled king prawns with skin-on potatoes, avocado, garlic, onion, chili, white wine, butter, parsley, fresh raspberry tomato salad, Parmesan, chimichurri sauce.

PASTA

TAGLIATELLE RAGÙ (380g) – 49 PLN

Recommended wine: Shiraz Sidney Wilcox

Handmade tomato tagliatelle, slow-cooked beef ragù, San Marzano tomatoes, garlic, chili, parsley, Parmesan.

AGLIO OLIO CON SPECK (320g) – 39 PLN

Recommended wine: Primitivo Puglia

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

CARBONARA (370g) – 59 PLN

Recommended wine: Pinot Grigio

Handmade pasta, egg yolks, guanciale (Italian cured pork jowl), Pecorino cheese, garlic, freshly ground black pepper.

CARBONARA CON 'NDUJA (380g) – 49 PLN

Recommended wine: Prosecco Bellussi Rosé

Rigatoni pasta, egg yolks, Parmesan, Calabrian 'nduja, garlic, guanciale, freshly ground black pepper.

CALAMARATA (300g) – 53 PLN

Recommended wine: House White Wine

Handmade pasta, baby squid, clams, butter-lemon sauce, cream, Parmesan, parsley, chili.

BEETROOT GNOCCHI (300g) – 49 PLN

Recommended wine: Shiraz Sidney Wilcox

Beetroot gnocchi stuffed with mascarpone and walnuts, arugula, pesto rosso, Parmesan.

SPAGHETTI CON PISTACCHI (420g) – 53 PLN

Recommended wine: Solaris

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

GNOCCHI CON FUNGHI (350g) – 41 PLN

Recommended wine: Sauvignon Blanc

Potato gnocchi in a creamy Parmesan sauce with mushrooms, spinach, garlic, and onion.

KIDS' MENU

SPAGHETTI IN TOMATO SAUCE (160g) – 19 PLN

Handmade pasta, roasted vegetable tomato sauce, basil.

NUTELLA GNOCCHI (140g) – 25 PLN

Handmade gnocchi filled with chocolate-hazelnut cream, blueberries, mint.

PIZZA (32 cm)

MARINARA – 27 PLN

Tomato sauce, garlic, oregano, olive oil.

MARGHERITA – 31 PLN

Tomato sauce, Fior di Latte mozzarella, Pecorino, olive oil, basil.

SALAMI – 39 PLN

Tomato sauce, Fior di Latte mozzarella, Napoli salami.

PROSCIUTTO COTTO – 45 PLN

Tomato sauce, Fior di Latte mozzarella, prosciutto cotto (Italian cooked ham), blanched mushrooms.

BIANCA – 49 PLN

Bianca sauce (ricotta, cream, garlic, thyme), prosciutto crudo, Parmesan, zucchini, Fior di Latte mozzarella.

SALSICCIA – 51 PLN

Fior di Latte mozzarella, spicy Italian salsiccia, stracciatella, honey.

DIAVOLA – 51 PLN

Tomato sauce, Fior di Latte mozzarella, spicy spianata salami, jalapeños, red onion.

TONNO E CIPOLLA – 53 PLN

Tomato sauce, Fior di Latte mozzarella, tuna, Calabrian 'nduja, red onion, capers.

NAPOLETANA – 57 PLN

Tomato sauce, Fior di Latte mozzarella, anchovies, ricotta, capers, olives.

QUATTRO FORMAGGI – 55 PLN

Tomato sauce, Fior di Latte mozzarella, Gorgonzola, Taleggio, Parmesan.

VEGETARIAN – 51 PLN

Tomato sauce, Fior di Latte mozzarella, cherry tomatoes, artichokes, zucchini, arugula, Parmesan.

PERA – 55 PLN

Roasted pear, Fior di Latte mozzarella, Gorgonzola, pecans, balsamic glaze, arugula.

GAMBERI – 57 PLN

Bianca spinach sauce, Fior di Latte mozzarella, king prawns, Calabrian 'nduja, Parmesan, cherry tomatoes, basil.

PARMA – 55 PLN

Tomato sauce, Fior di Latte mozzarella, arugula, prosciutto crudo, cherry tomatoes, Parmesan.

BURRATA – 53 PLN

Tomato sauce, spicy spianata, cherry tomatoes, arugula, burrata, olive oil, freshly ground black pepper.

SALSA E CIPOLLA – 53 PLN

Fior di Latte mozzarella, pancetta (Italian cured pork belly), Provolone Piccante, red onion chutney, tomato purée, arugula.

DESSERTS**CAFÉ AFFOGATO – 22 PLN**

Artisanal ice cream with a molten chocolate center, topped with freshly brewed espresso.

TARTUFO AL LIMONCELLO – 27 PLN

Artisanal ice cream with a lemon mousse center, served with 27% Limoncello liqueur.

ASK OUR STAFF ABOUT TODAY'S DESSERT!

COLD DRINKS

Still / Sparkling Water (0.33L) – 9 PLN

Coca-Cola / Coca-Cola Zero (0.25L) – 10 PLN

Fanta (0.25L) – 10 PLN

Sprite (0.25L) – 10 PLN

Kinley Tonic / Kinley Pink Aromatic Berries (0.25L) – 10 PLN

Cappy Juice (0.25L) – 10 PLN

Orange / Apple / Multivitamin

Fuze Tea (0.25L) – 12 PLN

Lemon / Peach

Red Bull (0.25L) – 14 PLN

Homemade Iced Tea (0.5L) – 20 PLN

Freshly prepared in-house.

Freshly Squeezed Juice – 22 PLN

Perlage Water (0.7L) – 17 PLN

HOT DRINKS

Ginger Infusion (300ml) – 22 PLN

Fresh ginger, orange, lemon, lime, grapefruit, mint, rosemary, honey.

Winter Tea (Seasonal) (300ml) – 22 PLN

Ginger, orange, lemon, cloves, cinnamon, honey.

Organic Tea (300ml) – 13 PLN

Black, green, or fruit tea.

Matcha Latte (250ml) – 22 PLN

Espresso (30ml) – 11 PLN

Double Espresso (50–60ml) – 15 PLN

Cappuccino (200ml) – 12 PLN

Americano (150ml) – 11 PLN

Flat White (200ml) – 15 PLN

Latte Macchiato (400ml) – 15 PLN

Chai Latte (400ml) – 22 PLN

Latte macchiato with aromatic chai spices.

BEER

Bottled Beer

Leffe (0.33L) – 14 PLN

Blonde / Brune

Estrella Galicia (0.33L) – 13 PLN

Estrella Galicia 0.0% (0.33L) – 11 PLN

Corona (0.33L) – 13 PLN

Staropramen Pilsner (0.5L) – 16 PLN

Franziskaner Wheat Beer (0.5L) – 17 PLN

Craft Beer

Bolesławiec Craft Beer (0.5L) – 19 PLN

Stu Mostów Brewery Pale Ale (0.5L) – 18 PLN

Stu Mostów Brewery American IPA (0.5L) – 18 PLN

Kraft Daily Dark Spiced Lager (0.5L) – 18 PLN

Craft Alcohol-Free Beer (0.5L) – 18 PLN

Please ask our staff about the available flavors.

Draft Beer

Stella Artois (0.3L) – 14 PLN

Stella Artois (0.5L) – 18 PLN

Hoegaarden Wheat Beer (0.3L) – 14 PLN

Hoegaarden Wheat Beer (0.5L) – 18 PLN

WINE

House Wine

	125ml	1L	1.5L
White	17 PLN	75 PLN	100 PLN
Red	17 PLN	75 PLN	—
Prosecco	19 PLN	—	—

White Wines

Wine	Glass (125ml)	Bottle (0.75L)
Pinot Grigio	19 PLN	79 PLN
Puiatti Sauvignon Blanc	23 PLN	99 PLN
Chardonnay Grillo BIO	—	75 PLN

Solaris (*local wine from the Bolesławiec region*) —

109 PLN

Red Wines

Wine	Glass (125ml)	Bottle (0.75L)
Cruz Alta Malbec	21 PLN	99 PLN
Fragolino (<i>Sweet Sparkling</i>)	—	65 PLN
Primitivo Puglia	—	59 PLN
Shiraz Sydney Wilcox	—	119 PLN
Secco Bertani	—	149 PLN
Primitivo Zin	—	95 PLN

Prosecco

Prosecco	Bottle
Bellussi	89 PLN
Bellussi Rosé	99 PLN
Bellussi Belcanto DOCG	239 PLN

SPRITZES & COCKTAILS

Limoncello Spritz (500ml) – 33 PLN

Prosecco, 27% Limoncello, sparkling water, lemon syrup, lemon juice, lemon, rosemary.

Blueberry Limoncello Spritz (500ml) – 33 PLN

Prosecco, 27% Limoncello, sparkling water, blueberry purée, lemon juice, blueberries, rosemary.

Strawberry Limoncello Spritz (500ml) – 33 PLN

Prosecco, 27% Limoncello, sparkling water, strawberry purée, lemon juice, strawberries, rosemary.

Hugo Spritz (500ml) – 29 PLN

Prosecco, elderflower liqueur, sparkling water, lime juice.

Sprisetto (500ml) – 31 PLN

Prosecco, Eden Sprisetto, lime juice, sparkling water, grapefruit.

Aperol Spritz (500ml) – 29 PLN

Prosecco, Aperol, sparkling water, orange.

Passion Fruit Aperol Spritz (500ml) – 33 PLN

Prosecco, Aperol, passion fruit purée, sparkling water, passion fruit.

Cherry Aperol Spritz (500ml) – 31 PLN

Prosecco, Aperol, cherry syrup, sparkling water, cherries.

Cuba Libre (350ml) – 27 PLN

Bacardi rum, Coca-Cola, lime.

Jäger Bomb (250ml) – 25 PLN

Jägermeister, Red Bull.

Basil Gin & Tonic (250ml) – 27 PLN

Bombay Sapphire Gin, basil, lemon, Kinley Pink Aromatic Berries.

Bumbucolada (250ml) – 33 PLN

Bumbu Original Rum, pineapple juice, coconut syrup, lemon juice.

Red Orange (250ml) – 25 PLN

Jägermeister, Aperol, orange juice, lemon juice, chili threads.

SPIRITS

Spirit	40ml	Bottle (0.7L)
Jack Daniel's Tennessee Sour Mash Whiskey	15 PLN	230 PLN
Glenmorangie Highland Single Malt Scotch Whisky	25 PLN	385 PLN
Hennessy VS Cognac	23 PLN	330 PLN
Patrón Silver Tequila	25 PLN	360 PLN
Bacardi Carta Blanca	12 PLN	120 PLN
Bumbu Original Barbados Rum	22 PLN	310 PLN
Bombay Sapphire London Dry Gin	17 PLN	230 PLN
Jägermeister	12 PLN	210 PLN
Cîroc Vodka	19 PLN	250 PLN
Grappa Diciotto Lune	25 PLN	370 PLN

Grappa Diciotto Lune

Produced by distilling five Trentino grape varieties and aged for 18 months. It offers a smooth texture with an intense yet pleasantly sweet aroma.

Premium Spirits	40ml	Bottle
Tequila Clase Azul Reposado	110 PLN	—
Hennessy XO	115 PLN	—
Liquid Pistachio Liqueur (18%)	17 PLN	—