

ANTIPASTI / STARTERS

- 1. Bruschetta (400 g) — 32 zł**
Toasted bread with tomatoes, garlic, olive oil, basil
- 2. Crostini Toscani (350 g) — 38 zł**
Truffle paste with sun-dried tomatoes, sun-dried tomatoes paste with green olives, served on toasted bread
- 3. Caprese (350 g) — 40 zł**
Mozzarella fior di latte, tomatoes, basil, olive oil, balsamic cream, served with toasted bread
- 4. Prosciutto e melone (350 g) — 55 zł**
Italian reitnato melon, prosciutto crudo di parma ham, grapes, served with toasted bread
- 5. Tartare di manzo (150 g) — 60 zł**
Beef tenderloin tartare served with cucumber, onion, quail egg yolk, marinated porcini mushrooms, bread
- 6. Burrata e crudo (400 g) — 68 zł**
Burrata, prosciutto crudo di Parma ham, arugula, parmesan cheese, cherry tomatoes, served with toasted bread
- 7. Tagliere Dolce Vita dla 2 osób — 65 zł / dla 4 osób — 120 zł**
Selection of Italian cold cuts and cheeses, bread

ZUPPE / SOUPS

- 8. Crema al pomodoro (300 ml) — 32 zł**
Creamy tomato soup, parmesan cheese
- 9. Crema di funghi porcini (300 ml) — 45 zł**
Creamy porcini mushroom soup, garlic croutons, parsley, parmesan cheese
- 10. Zuppa di pesce (300 ml) — 55 zł**
Fish and seafood soup, served with garlic butter toasts

INSTALATE / SALADS

- 11. Insalata di Pollo (300 g) — 45 zł**
Salad mix, grilled chicken fillet, corn, cherry tomatoes, red onion, sun-dried tomatoes, toasted bread, mustard-honey dressing
- 12. Insalata di Tonno (350 g) — 48 zł**
Salad mix, tuna, red onion, cherry tomatoes, lime vinaigrette dressing, toasted bread
- 13. Insalata di Parma (350 g) — 55 zł**
Salad mix, Parma ham, mozzarella fior di latte, red onion, sun-dried tomatoes, parmesan cheese, balsamic cream, toasted bread
- 14. Formagella di Capra (300 g) — 65 zł**
Baked goat cheese served with pear, grapes, iceberg lettuce, cherry tomatoes, walnuts, honey, served with toasted bread
- 15. Carpaccio di avocado (350 g) — 49 zł**
Avocado, cherry tomatoes, red onion, arugula, pistachios, parmesan cheese, honey-pistachios dressing

LE NOSTRE PASTE / OUR PASTA

- 16. Spaghetti al pomodoro (300 g) — 35 zł**
Tomato sauce, garlic, onion, parmesan cheese
- 17. Spaghetti Aglio Olio Peperoncino (300 g) — 36 zł**
Italian olive oil, garlic, chili pepper, parsley
- 18. Rigatoni all' arrabiata (300 g) — 42 zł**
Tomato sauce, chili pepper, garlic, parsley, parmesan cheese
- 19. Tagliatelle alla bolognese (400 g) — 45 zł**
Traditional Bolognese sauce, parmesan cheese
- 20. Rigatoni alla Carbonara (300 g) — 48 zł**
Guanciale, egg yolk, pecorino cheese
- 21. Rigatoni alla Amatriciana (350 g) — 65 zł**
Tomato sauce, guanciale, onion, garlic, pecorino cheese
- 22. Pappardelle alla Calabrese (300 g) — 45 zł**
Tomato pesto, spicy Calabrian sausage N'DUJA, parmesan cheese
- 23. Lasagne alla Bolognese (450 g) — 52 zł**
Lasagna, traditional Bolognese sauce, béchamel sauce
- 24. Tagliatelle pollo e funghi (350 g) — 48 zł**
Creamy parmesan sauce, chicken, champignon mushrooms, parmesan cheese
- 25. Spaghetti alle vongole e pomodorini (350 g) — 55 zł**
White wine sauce, clams, cherry tomatoes, garlic, parsley
- 26. Spaghetti gamberi zucchine (350 g) — 62 zł**
White wine sauce, shrimps, zucchini, garlic, cherry tomatoes, chili pepper, parsley
- 27. Tagliatelle con straccetti di manzo e funghi porcini (350 g) — 75 zł**
White wine sauce, beef tenderloin, porcini mushrooms, onion, garlic, parsley, parmesan cheese
- 28. Tagliatelle al Tartufo e crema di parmigiano (350 g) — 78 zł**
Creamy parmesan sauce, truffle paste, fresh truffle
- 29. Spaghetti frutti di mare dello Chef (400 g) — 78 zł**
White wine sauce, shrimp, clams, moules, calamari, garlic, cherry tomatoes, chili pepper, parsley
- 30. Rigatoni al Salmone mascarpone zafferano e pistacchi (350 g) — 68 zł**
Salmon, mascarpone cheese, saffron, crushed pistachios

RAVIOLI

- 31. Casoncelli Gourmet — 56 zł**
Dumplings stuffed with beef and lamb meat with amaretto cookies, clarified butter, guanciale, candied orange peel and pistachios
- 32. Quadrelli Dolce Vita — 62 zł**
Lamb and thyme stuffed ravioli with rosemary clarified butter and parmesan cheese
- 33. Ravioli di Ricotta in Salsa di Spinaci — 48 zł**
Ricotta stuffed ravioli, cream sauce with spinach, garlic and parmesan cheese

GNOCCHI

- 34. Gnocchi alla Bava (300 g) — 48 zł**
Creamy parmesan and gorgonzola sauce, parmesan cheese
- 35. Gnocchi alla bolognese (300 g) — 42 zł**
Traditional Bolognese sauce, parmesan cheese

RISOTTI

- 36. Risotto alla parmigiana (300 g) — 49 zł**
White wine, onion, parmesan cheese
- 37. Risotto ai funghi porcini (300 g) — 58 zł**
White wine, porcini mushrooms, onion, parmesan cheese
- 38. Risotto alla Milanese (300 g) — 58 zł**
White wine, fresh salsiccia sausage, saffron, onion, parmesan cheese
- 39. Risotto al Tartufo (300 g) — 68 zł**
White wine, truffle paste, onion, fresh truffle, parmesan cheese

CARNE / MEAT DISHES

- 40. Filetto di pollo alla diavola (400 g) — 52 zł**
Chicken fillet in a pepper and tomato sauce, chili pepper, served with baked potatoes
- 41. Scaloppina ai funghi (400 g) — 54 zł**
Pork escalope in a cheese and champignon mushrooms sauce served with baked potatoes and salad mix
- 42. Scaloppina al limone (400 g) — 58 zł**
Pork escalope in a lemon sauce served with baked potatoes and salad mix
- 43. Fegatini di pollo al Vino Porto (450 g) — 60 zł**
Chicken liver fried in Porto wine, served with baked potatoes and spinach
- 44. Cotoletta alla Milanese (500 g) — 60 zł**
Breaded pork chop served with fries and salad mix

PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

- 45. Merluzzo fritto (400 g) — 65 zł**
Fried cod served with fries
- 46. Luccioperca (400 g) — 65 zł**
Oven-baked pike-perch with Italian herbs served with baked potatoes
- 47. Salmone al forno (500 g) — 75 zł**
Oven-baked salmon with Italian herbs served with fries
- 48. Sauté di cozze al vino Bianco (500 g) — 75 zł**
Moules in white wine sauce, garlic, chilli pepper, parsley served with garlic butter croutons
- 49. Gamberi flambé (300 g) — 85 zł**
12 flambired in whiskey shrimps served with garlic butter croutons and sauce
- 50. Frittura mista (450 g) — 95 zł**
Crispy shrimps and calamari served with garlic and cocktail sauce
- 51. Spiedini di Gamberoni Argentini (400 g) — 110 zł**
6 grilled Argentine Tiger prawns, served with bread and salad mix

MENU BAMBINI / CHILDREN'S MENU

- 52. Rigatoni al pomodoro (180 g) — 25 zł**
Pasta with tomato sauce, parmesan cheese
 - 53. Gnocchi alla bolognese (200 g) — 26 zł**
Traditional Bolognese sauce, parmesan cheese
 - 54. Straccetti di pollo e patatine (300 g) — 28 zł**
Chicken strips with fries
- ## DESSERT / DESSERTS
- 55. Tiramisu (200 g) — 35 zł**
Mascarpone cream, savoiardi biscuits, coffee, cocoa
 - 56. Panna cotta (200 g) — 35 zł**
Cream and vanilla desert served with strawberry mousse
 - 57. Cannolo Siciliano (180 g) — 30 zł**
Italian pastry tubes filled with sweet ricotta and crushed pistachios
 - 58. Sufflé al cioccolato (100 g) — 35 zł**
Chocolate soufflé cake filled with chocolate cream, served warm with strawberry mousse
 - 59. Limone ripieno (100 g) — 35 zł**
Lemon filled with delicious Sicilian lemon sorbet
 - 60. Cocco ripieno (140 g) — 35 zł**
Coconut filled with delicious coconut ice cream
 - 61. Coppa gelato crema e pistacchio (100 g) — 38 zł**
Cream-pistachio ice cream with chocolate and crushed pistachios