



Menu

STARTERS

ITALIAN SPECIALITIES - 47 zł

/Italian cheeses/cold cuts/pickles/grilled vegetables/

TAPENADE - 10 zł

/olive paste/garlic/anchovies/capers/ciabatta/

PLATE OF ITALIAN CHEESES - 47 zł

PRAWNS IN KATAIFI PASTRY - 28 zł

/tiger prawns without head and tail – 2 pieces/kataifi pastry/

/broccoli/celery/cocktail tomatoes/cucumber/

ROASTED SQUID WITH OYSTER MUSHROOMS - 28 zł

/squid/oyster mushrooms/rocket/grana padano/

/balsamic vinegar/olive oil/

BEEF CARPACCIO - 29 zł

/beef loin/rocket/grana padano/capers/

/olive oil/balsamic vinegar/

5 TYPES OF MINI BRUSCHETTA - 19 zł

/spicy salami/gorgonzola/walnuts/parma ham/truffle paste/tomato/

3 PCS OF BRUSCHETTA - 12 zł

/tomato/garlic/basil/

GAMBERETTI CON AGLIO - 29 zł

/prawns 5 pcs./white wine/garlic/parsley/cherry tomatoes/



SOUP

TOMATO CREAM SOUP WITH ROASTED BELL PEPPER - 12 zł

/tomato/bell pepper/ricotta/noodles/

DUCK SOUP - 12 zł

/homemade meat tortellini/





SALADS

SALAD WITH PRAWNS AND SQUID - 35 zł

/mixed salad/cucumber/cocktail tomatoes/prawns/squid/

SALAD WITH GRILLED CHICKEN LEG - 27 zł

*/mixed salad/onion/potatoes/black and green olives/
/chicken leg grilled with rosemary/honey-mustard sauce/*

SALAD 4 CHEESE - 26 zł

*/mixed salad/green olives/walnuts/4 types of cheese
(grana padano, pecorino, gorgonzola,
caciocavallo)/raspberry sauce/olive oil/balsamic vinegar/*



MAIN DISHES

GRILLED CHICKEN BREAST WITH VEGETABLES AND GNOCCHI - 34 zł

/seasonal vegetables/sage/butter/

PRAWNS IN KATAIFI PASTRY - 38 zł

*/(additional prawn – 9 zł)/tiger prawns without head and tail – 3pieces/
/kataifi pastry/broccoli/celery/cocktail tomatoes/cucumber/*

GRILLED BEEF LOIN STEAK WITH BOLETUS SAUCE - 62 zł

/beef loin steak/boletus sauce/potatoes/rocket/

ROASTED SQUID - 39 zł

/squid/mashed potatoes/bell pepper/ricotta/rocket/olive oil with cinnamon/

PORK LOIN WITH SPECK - 39 zł

/pork loin/speck (smoked prosciutto)/black rice with vegetables/celery puree/

STUFFED CHICKEN LEG IN WINE MARSALA SAUCE - 34 zł

/filleted chicken leg/mozzarella/sun dried tomatoes/spinach/shallots/roasted potatoes/

DUCK LEG IN CHERRY AND SPICY SAUCE WITH GNOCCHI - 42 zł

/duck leg/cherries/spices/

MUSSELS IN LEEK SAUCE CREAM (500G) 30 zł

MUSSELS IN WHITE WINE SAUCE (500G) 30 zł

PRAWNS WITH CUCUMBER AND PEPPER CREAM - 32 zł

/3 prawns/fennel/venere rice/

FISH OF THE DAY

/Ask what we have prepared for you today/





PASTA AND GNOCCHI

PAPPARDELLE ALL'UOVO CON FUNGHI PORCINI - 28 zł

/pappardelle/boletus sauce/truffle paste/

TAGLIATELLE ALLO SCOGLIO - 28 zł

/tomato sauce/octopus/squid/prawns/mussels/

SPAGHETTI AGLIO, OLIO E PEPERONCINO - 20 zł

TAGLIATELLE AL NERO DI SEPPIA CON FRUTTI DI MARE - 35 zł

/Tagliatelle al nero di seppia/squid/shrimp/mussels/olive oil/garlic/

PAPPARDELLE CON POLLO - 25 zł

/chicken breast/dried tomato/spinach sauce/garlic/

SPAGHETTI AL GAMBERO - 26 zł

/spaghetti aglio olio/lime/lemon/orange/shrimps/parsley/

PENNE INTEGRALI AI FORMAGGIE E NOCI - 28 zł

/cheese sauce with grana padano, gorgonzola, pecorino, mascarpone with roasted walnuts/

SPAGHETTI ALLA CRUDAIOLA - 26 zł

/tomato sauce/cocktail tomato/rocket/grana padano/prosciutto crudo/

GNOCCHI WITH PORCINI SAUCE - 22 zł

/mushroom sauce/truffle cream/

GNOCCHI WITH CHEESE SAUCE - 24 zł

/cheese sauce/broccoli/roasted Italian walnuts/



CIABATTY

BACON & BRIE - 15 zł

/red onion/tomato/aioli sauce/lettuce/

GRILLED VEGETABLES - 15 zł

/aubergine/courgette/bell pepper/rocket/cocktail tomatoes/

PRAWNS OR CHICKEN - 18 zł

/lettuce/tomato/grilled courgette/sun dried tomatoes/sauce(yoghurt, garlic, lemon, parsley)/

SALAME PICCANTE - 15 zł

/spicy salami/grilled aubergine/lettuce/tomato/onion/capers/



DESSERTS

TIRAMISU - 13 zł

FONDANT AL CIOCCOLATTO - 15 zł

MASCARPONE CHEESECAKE - 12 zł

ICE CREAM - 7 zł

DESSERT OF THE DAY

