

PASTA fresca RISTORANTE

STARTERS

Beef tartare – 45 zł

Tomato salsa, stracciatella, olive tapenade, Parmesan DOP, truffle mayonaise, bread

Olives – 28 zł

Olives with gorgonzola, pickled olives, olive tapenade, olive oil, balsamico, bread

Charcuterie selection – 39 zł/2 pers. | 69 zł/4 pers.

Lardo, mortadela, salami milano, spianata, grissini

Cheese selection – 47 zł/2 pers. | 82 zł/4 pers.

Taleggio, pecorino bianco, provolone dolce, Gorgonzola DOP, honey with nuts, cherry jam, grissini

PASTA FRESCA 29 zł

Pappardelle alla Carbonara

Pecorino Romano DOP, egg, Guanciale DOP, ground pepper

Pappardelle Frutti di Mare

Shrimps, mussels, squid

Gnocchetti verdi

Herb pesto, stracciatella

Garganelli alla salvia

Sage, vermont, Guanciale DOP, Parmesan DOP

Tagliatelle al gorgonzola

Gorgonzola DOP, spinach, cognac

Tagliatelle ai gamberi

Tomatoes, shrimps, ouzo, Parmesan DOP

Tagliatelle alla Marinara

San Marzano tomatoes, garlic, shallot, oregano, extra virgin olive oil, Parmesan DOP

MAIN COURSE

Gnocchi al salmone – 36 zł

Salmon, green pepper, butter emulsion

Ravioli con Bryndza– 42 zł

Bryndza, cranberry, Guanciale DOP

Lasagne – 45 zł

Beef ragout, chicory, honey dressing, hazelnut

Risotto ai porcini – 47 zł

Boletus, Parmesan DOP, truffle oil

DESSERTS

Pistachio tiramisu – 25 zł

Espresso, amaretto, cocoa, roasted pistachio

Chef's tiramisu – 25 zł

Ask the staff about the available flavors

IL GELATO

Ice cream – 10 zł / for portion

Ask the staff about the available flavors of ice cream by ANABILIS

SOUPS

Tomato cream – 21 zł

Toast with talleggio, basil

Stracciatella – 21 zł

Chicken-beef bouillon, egg, Parmesan DOP



Spaghetti alla Bolognese

Beef ragu, Parmesan DOP

Spaghetti Cacio e Pepe

Pecorino Romano DOP, ground pepper

Spaghetti Aglio e Olio

Garlic, chilli, parsley, extra virgin oil

Tagliolini al ragu

Duck ragu, pickled red cabbage, Parmesan DOP

Fregola – 52 zł

Octopus, squid, shrimp, Parmesan DOP, chilli

Cod tenderloin – 68 zł

Cauliflower purée, potato fondant, mushroom sauce, salsa verde

Beef tenderloin – 89 zł

Potato fondant, pepper sauce, salad

Insalata di pollo alla griglia – 39 zł

Arugula, endive, grilled chicken, Sicilian orange dressing, Parmesan DOP

LE BEVANDE

Aperol Brule – 16 zł special offer!

Mulled white wine, Aperol, orange

Vin Brule – 26 zł

Mulled red wine, Martini Rosso, honey, orange, cloves

Winter tea – 19 zł

Earl grey with orange, honey and raspberry juice /
Green tea with pear, honey and cinnamon

Latte alla cannella – 19 zł

Caffé latte, cinnamon, whipped cream

BREAD COMES FROM THE OTWARTA BAKERY

A service charge of 10% of the total bill applies to the groups of 8 or more

BEVANDE

RINFRESCO

Cisowianka 300 ml / 700 ml - 10 zł / 14 zł

Perlage / still

Sok Cappy 250 ml - 12 zł

orange / apple

Coca - Cola / Coca - Cola Zero / Sprite / Kinley Tonic - 10 zł

Lemonade with lemon - 19 zł

Cherry lemonade - 19 zł

Hot sicilian orange lemonade - 19 zł

honey, orange, cinnamon

CAFFÉ I TÉ

Espresso - 9 zł

Doppio - 12 zł

Americano - 15 zł

Flat white - 16 zł

Cappuccino - 14 zł

Latte - 17 zł

Caffe Freddo - 15 zł

Cold coffee

Espresso Tonic - 17 zł

Affogato - 18 zł

Cream ice cream, doppio

Harney & Sons tea- 17 zł

black / Earl Gray / jasmine / green / raspberry

The best loose tea varieties contained in silk sachets

Extra shot espresso - 3 zł

Lactose-free milk - 0 zł

Plant-based milk - 3 zł



● Available in a non-alcoholic version.

ITALIAN CLASSICS

Italian cocktails are a combination of excellent Italian alcoholic beverages, fresh ingredients and the culinary traditions of this country

Aperol Spritz – 34 zł / 28 zł ●
aperol, prosecco, sparkling water

Hugo Spritz – 34 zł / 28 zł ●
elderberry liqueur, prosecco, lime, mint

Limoncello Spritz – 32 zł / 28 zł ●
homemade limoncello, prosecco, lemon, mint

Amaretto sour – 34 zł
Amaretto, Maker's Mark, lemon, egg white

Negroni – 37 zł
Gin Malfy, Campari, Carpano Rosso

Americano – 30 zł
Campari, Carpano, sparkling water

COCKTAILS

Eden Spritz – 34 zł
Spritto eden, prosecco, sparkling water

Cherry Sapore – 38 zł
Malfy Italian Gin, Maraschino liqueur, cherry mousse

Pistacchio – 38 zł
pistachio liqueur, Republic white rum, pistachio

Vento di Sambuco – 38 zł
Green tea-infused gin, elderflower liqueur

Aperitivo Royale – 42 zł
Malfy Italian Gin, Martini Rosso, Aperol

BIRRA

Birra BALADIN 330 ml - 20 zł
Beer straight from northern Italy - various flavor options
Isaac / Nora / Super Bitter

Nałęczowskie Ciemne 500 ml - 20 zł

Nałęczowskie Jasne 500 ml - 20 zł

Miłostaw IPA 500 ml - 18 zł