



Italian Cuisine & Pizza

— Organic —

The diversity of Italy's regions, respect for tradition, and the quality of ingredients are the foundation of our cuisine.

Our menu combines classic recipes with a contemporary approach to flavor and presentation.

Every dish is prepared to order, as we believe the finest meals create unforgettable moments shared around the table.

Benvenuti.

ANTIPASTI

Burrata 55 PLN
Creamy burrata, nutty romesco sauce,
pistachio pesto, burnt leek powder.

★ **Tartare di Tonno** 59 PLN
Yellowfin tuna tartare, chili avocado, sesame seeds,
stracciatella, micro amaranth, pistachio.

Vitello Tonnato 49 PLN
Thinly sliced veal, classic tonnato sauce made with tuna and mayonnaise,
fried capers, watercress, confit tomato.

Patate dolci fritte 32 PLN
Sweet potato fries, tomato powder, freshly grated parmigiano.
Perfect with:

Truffle aioli + 9 PLN

Tagliere di Salumi e Formaggi 79 PLN
Selection of Italian cured meats and cheeses for sharing.
Prosciutto crudo, mortadella DOP, bresaola, coppa, pecorino romano, taleggio.

INSALATE

Insalata Cesare 39 PLN
Classic Caesar salad with romaine lettuce, Caesar dressing,
parmigiano, anchovies, and croutons.

Insalata Verde con Avocado 35 PLN
Mixed green leaves, avocado, cucumber, lemon vinaigrette.

ADD - ONS:

Chicken +14 PLN

Shrimp +18 PLN

Burrata +18 PLN

PRIMI

★ **Gnocchi alla Nduja e Gorgonzola** 45 PLN
Delicate potato gnocchi, nduja, gorgonzola,
creamy tomato sauce, fresh basil.

★ **Gamberi al Burro e Vino Bianco** 69 PLN
Shrimp in a white wine butter sauce with chili, lemon, parsley,
and homemade focaccia.

Tagliatelle al Tartufo 58 PLN
Fresh homemade tagliatelle, butter and cheese sauce,
freshly shaved truffle, parmigiano.

Tagliatelle Frutti di Mare 79 PLN
Fresh homemade tagliatelle with seafood, shrimp, squid, vongole clams,
white wine sauce and lemon - parsley pangrattato.

★ **Risotto al Tartufo** 62 PLN
Creamy risotto, herb emulsion, freshly shaved truffle,
crispy parmigiano.

SECONDI

Focaccia con Prosciutto e Brie 49 PLN
Freshly baked focaccia with brie, prosciutto crudo, buffalo mozzarella,
caramelized red onion and rocket.

Panuzzo Cesare 49 PLN
Freshly baked pizza bread filled with herb-crusted chicken,
romaine lettuce, Caesar dressing, and parmigiano.

★ **Panuzzo con Polpo** 69 PLN
Freshly baked pizza bread with octopus, crunchy vegetables, fresh herbs
and a choice of lemon mayo or spicy nduja sauce.

Branzino 89 PLN
Seabass fillet with crispy skin, Hokkaido pumpkin purée,
spinach and zucchini, lemon sauce.

Guance di Cinghiale 99 PLN
Slow-braised wild boar cheeks, creamy parmigiano polenta,
Sicilian caponata.

CONTORNI

Green salad 15 PLN

House-baked bread 13 PLN

Avocado 16 PLN

Fresh truffle 24 PLN / 1 G

Parmigiano Reggiano 14 PLN

DOLCI

★ **Tiramisu alla Casa** 39 PLN
Traditional tiramisu prepared according to our house recipe.

Sorbetto di Limone 32 PLN
Lemon sorbet served in a lemon shell with fresh basil and mint.
Recommended with a shot of Limoncello +21 PLN

★ Chef's Recommendations

A 10% service charge will be added to bills exceeding 100 PLN. Allergen information is available upon request from our staff.



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FOCACCIA

Focaccia Classica 21 PLN
Extra virgin olive oil, rosemary, sea salt.

PIZZA

Our pizzas are made with long-fermented dough
and carefully selected Italian ingredients.

CLASSICHE

Margherita 36 PLN
San Marzano DOP tomatoes, fior di latte, basil.

Salame 45 PLN
San Marzano DOP tomatoes, fior di latte, salame Napoli DOP.

Diavola 45 PLN
San Marzano DOP tomatoes, spianata piccante, nduja, fior di latte.

Capricciosa 45 PLN
San Marzano DOP tomatoes, fior di latte, prosciutto cotto arrosto,
mushrooms, Taggiasca olives.

Quattro Formaggi 44 PLN
Fior di latte, gorgonzola dolce, taleggio, Parmigiano Reggiano, ricotta.

D'AUTORE

★ **Mortadella & Pistacchio** 48 PLN
San Marzano DOP tomatoes, fior di latte, mortadella DOP,
pistachio pesto, stracciatella, pistachios.

★ **Cacio e Pepe Bianca** 44 PLN
Pecorino Romano, fior di latte, freshly cracked black pepper, parmigiano.

★ **Nduja & Burrata** 52 PLN
San Marzano DOP tomatoes, salame Napoli, nduja, anchovies,
burrata, basil pesto.

GOURMET

★ **Crudo** 59 PLN
San Marzano DOP tomatoes, fior di latte, Prosciutto San Daniele, confit cherry
tomatoes, rocket leaves, 24-month aged parmigiano, balsamico riserva.

★ **Vitello** 59 PLN
San Marzano DOP tomatoes, fior di latte, thinly sliced veal,
lamb's lettuce, confit red onion, lemon zest.

★ **Tartufata** 59 PLN
Truffle cream, fior di latte, taleggio, mushrooms, rocket leaves, freshly shaved truffle.

PIZZA EXTRAS

Cheese, Salame, Ham, Mushrooms 6 PLN
Nduja, Parmesan 7 PLN
Prosciutto crudo, Stracciatella di burrata 9 PLN



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APERITIVO

SPRITZ

Piccolo / Grande

Aperol Spritz 38 / 58 PLN

Bittersweet with notes of orange.
Aperol, prosecco, soda.

Campari Spritz 36 / 56 PLN

Dry and slightly bitter.
Campari, prosecco, soda.

Hugo Spritz 36 / 56 PLN

A refreshing cocktail with elderflower and mint.
Elderflower liqueur, prosecco, mint.

Limoncello Spritz 34 / 54 PLN

A sunny Italian aperitivo.
Limoncello, prosecco, soda.

Sarti Spritz 36 / 56 PLN

Fruity with a subtle tropical character.
Sarti Rosa, prosecco, lime.

COCKTAIL D' AUTORE

Piccolo / Grande

Sicilia 40 / 60 PLN

The citrus character of Sicily.
Sarti, Malt Arancia gin, grapefruit juice, sugar syrup, egg white, lemon.

Toscana 38 / 58 PLN

A citrus-anise journey through Tuscany.
Galliano, Finlandia Vodka, orange juice, sugar syrup, lemon.

Amalfi 38 / 58 PLN

Mediterranean freshness from the Amalfi Coast.
Limoncello, Finlandia Vodka, basil, sugar syrup, lemon.

ABRUZZA 36 / 56 PLN

Herbal-citrus flavors inspired by Abruzzo.
Cynar, tonic, lemon, mint.

Milano 38 / 58 PLN

Sparkling elegance straight from Milan.
Italicus, grapes, sugar syrup, soda, lemon.

NEGRONI

Piccolo / Grande

Negroni Classico 40 / 60 PLN

An Italian classic.
Gin, Campari, Martini Rosso.

Negroni Sbagliato 38 / 58 PLN

A lighter, sparkling variation.
Campari, Martini Rosso, prosecco.

White Negroni 40 / 60 PLN

Herbal and contemporary.
Gin, Lillet Blanc, Martini Bianco.

Coffee Negroni 40 / 60 PLN

Rich coffee-forward flavor.
Coffee bitters, Kahlua, gin, Martini Rosso.

CLASSICO

Piccolo / Grande

Porn Star Martini 39 / 59 PLN

Tropical and velvety.
Finlandia Vodka, Passoa, prosecco, passion fruit, vanilla.

Espresso Martini 36 / 56 PLN

Bold and invigorating.
Finlandia Vodka, Kahlua, sugar syrup, espresso.

Margarita 37 / 57 PLN

A timeless dry classic.
Tequila, Cointreau, lime.

Gin Tonic 36 / 56 PLN

Fresh and mineral.
Gin, tonic.

CLASSICS ON REQUEST

Would you like a classic cocktail that is not listed on the menu?
Ask our team - we will be happy to prepare it for you.

SENZA ALCOL

Aperol Spritz 0% 27 PLN

Bittersweet with notes of orange.
Alcohol-free prosecco, Aperol syrup, soda.

Hugo 0% 27 PLN

A refreshing cocktail with elderflower and mint.
Alcohol-free prosecco, elderflower syrup, mint, soda, lime.

Crodino Spritz 30 PLN

Refreshing bitter with orange aromas.
Crodino bitter, alcohol-free prosecco, orange, soda.

White Blossom 30 PLN

A refreshing combination of elderflower and juicy pear.
Gin 0%, prosecco 0%, elderflower syrup, pear purée, lemon, egg white.

Basil Smash 30 PLN

Mediterranean freshness of basil and lemon.
Gin 0%, basil syrup, fresh basil, lemon, egg white.

DEGESTIVI

Amaro Montengro 21 PLN

Herbal digestif with a dry character.

Grappa 21 PLN

Traditional Italian grape distillate.

BIRRA

330 / 500 ml

Birra Moretti Lager 20 / 22 PLN

Birra Moretti 0.0% 20 PLN

Wheat Beer 22 PLN

Dark Beer 20 PLN

Desperados Flavored Beer 22 PLN

Desperados 0.0% 22 PLN



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CAFFÈ

CAFFÈ NERI

Espresso	13 PLN
Espresso Doppio	18 PLN
Espresso Ristretto	13 PLN
Short extraction espresso.	
Espresso Lungo	13 PLN
Long extraction espresso.	
Espresso Romano	14 PLN
With lemon juice.	

CAFFÈ LATTE

Piccolo / Grande

Tiramisu Affogato	28 PLN
Espresso, vanilla ice cream, savoiardi biscuits and mascarpone cream.	
Espresso Macchiato	15 PLN
With milk foam.	
Espresso Affogato	19 PLN
Served with vanilla ice cream.	
Cappuccino	19 / 22 PLN
With steamed milk.	
Cappuccino Con Panna	20 PLN
With whipped cream.	
Caffè Latte	21 / 24 PLN
With a generous amount of steamed milk.	

CAFFÈ FREDDI

Freddo Espresso	15 PLN
Espresso served over ice.	
Freddo Cappuccino	24 PLN
Served over ice with milk foam and cream.	
Espresso con tonica	20 PLN
Espresso and tonic served over ice.	
Latte Frappe	23 PLN
Served over ice with creamy milk foam.	

CAFFÈ CORRETTI

Caffè Corretto all Amaretto	28 PLN
With Amaretto liqueur and whipped cream.	
Caffè Corretto alla Sambuca	28 PLN
With Sambuca and a delicate hint of anise.	
Caffè Corretto ai Baileys	28 PLN
With Baileys liqueur, milk, and whipped cream.	

CAFFÈ EXTRAS

Extra Espresso Shot	6 PLN
Plant-Based Milk	3 PLN
Flavored Syrup	4 PLN
Scoop of Ice Cream	7 PLN
Honey	5 PLN
Portion of Whipped Cream	7 PLN

TÈ & INFUSI

Tè nero	18 PLN
Classic black tea.	
Tè verde	18 PLN
Delicate green tea.	
Infuso alla frutta	18 PLN
Seasonal fruit infusion.	
Tè freddo	28 PLN
Ced fruit tea.	

SUCCHI FRESCHI

Piccolo / Grande

Succo d'Arancia	22 / 33 PLN
Freshly squeezed orange juice.	
Succo di Mele	22 / 33 PLN
Freshly squeezed apple juice.	
Succo di Pompelmo	22 / 33 PLN
Freshly squeezed grapefruit juice.	

LIMONATE ITALIANE

Piccolo / Grande

Limonata Sanpellegrino	20 / 30 PLN
Lemon.	
Limonata al Pompelmo	20 / 30 PLN
Grapefruit, rosemary.	
Limonata al Basilico	20 / 30 PLN
Lemon, fresh basil.	

ACQUA & SOFT DRINKS

✿ ACQUA PANNA 250 ml - 13 PLN / 750 ml - 20 PLN

★ S.PELLEGRINO 250 ml - 13 PLN / 750 ml - 20 PLN

  250 ml - 13 PLN

  KINLEY 250 ml - 13 PLN

fuzetea Cappy 250 ml - 13 PLN

Italian Cola 19 PLN



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VINI

VINI SPUMANTI

125 / 500 / 750 ml

VENETO

Prosecco DOC Treviso 27 / 105 / 149 PLN

La Farra Extra Dry, DOC Treviso, Italy.

Light dry. Aroma: fresh pineapple, lime, green apple.

Prosecco DOCG Vadobadienne 169 PLN

La Farra Brut, DOC Treviso, Italy.

Light dry. Aroma: fresh pineapple, lime, green apple.

PIEDMONT

Alta Langa 249 PLN

Scrimaglio, Italy. Brut.

Aromas: fruity with a hint of freshly baked bread.

VINI BIANCHI

125 / 500 / 750 ml

VENETO

Pinot Grigio 25 / 95 / 139 PLN

Cantine Volpi, I.G.T. Veneto, Italy.

Light dry. Aroma: green apple, gooseberry, yellow plum.

Bianco di Custoza 27 / 105 / 149 PLN

San Rustico, I.G.T. Veneto, Italy.

Light dry. Aroma: citrus, gooseberry, yellow plum.

TOSKANIA

Albore Vermentino 169 PLN

Terre del Bruno, DOCG, Italy.

Full dry. Aroma: peach, orange, dried apricots, almonds.

Donnaluce 269 PLN

Poggio Le Volpi, IGP Lazio, Italy.

Light semi-dry. Aroma: rose blossom, lime, blackcurrant, acacia honey.

PUGLIA

Fiano 169 PLN

Masca del Tacco, Puglia, Italy.

Light dry. Aroma: apricot, orange, yellow plum, rose blossom.

PIEDMONT

Gavi di Gavi 189 PLN

Scrimaglio, DOCG Gavi di Gavi, Italy.

Full dry. Aroma: peach, orange, dried apricots, almonds.

VINO DOLCE

125 / 500 / 750 ml

Moscato D'Asti o 27 / 105 / 149 PLN

Pappagallo, DOCG, Italy.

Light sweet. Aroma: linden honey, rose blossom, candied fruit, acacia, lychee.

VINO ROSATO

125 / 500 / 750 ml

Susumaniello Rosato 29 / 109 / 169 PLN

Masca del Tacco, DOP Puglia, Italy.

Light sweet. Aroma: strawberry, wild strawberry, rose blossom.

VINI ROSSI

125 / 500 / 750 ml

VENETO

Pinot Nero 25 / 95 / 139 PLN

Beato Bartolomeo, Breganze, Italy.

Light dry. Aroma: cherry, sweet cherry, blackberry.

PUGLIA

Primitivo 25 / 95 / 139 PLN

Masseria Vignate, Puglia, Italy.

Light dry. Aroma: blackcurrant, plum jam.

Primitivo di Manduria 179 PLN

Masca del Tacco, Puglia, Italy.

Light dry. Aroma: blackberry, plum jam, berries.

TOSKANIA

Chianti Riserva 199 PLN

Terre del Bruno, DOCG, Italy.

Light dry. Aroma: blackcurrant, blackberry, berries.

PIEDMONT

Barolo 349 PLN

Scrimaglio, DOCG, Italy.

Light dry. Aroma: blackcurrant, blackberry, berries.