



MOZZARELLA FIOR DI LATTE, DI BUFALA, OR PERHAPS EXTRA BURRATA?

You can substitute the classic mozzarella for authentic di bufala or add extra burrata.

Mozzarella di bufala + 7 PLN
Burrata di bufala + 14 PLN

ANTIPASTI

FOCACCIA WITH ROSEMARY, SEA SALT AND GRANA PADANO

Add:

- a portion of large olives with pit 12
- house pesto 9
- sun-dried tomato paste 9
- parmesan-celery fonduta 9
- house chilli sauce 7

BRUSCHETTA NO. 1

Ricotta, semi-dried tomatoes, house pesto, pecorino romano, classic glaze

BRUSCHETTA NO. 2

Grilled mushrooms with garlic and thyme, provolone piccante, South Tyrolean speck

BURRATA

South Tyrolean speck, arugula, roasted tomatoes with garlic and thyme, olive oil, fig glaze, focaccia with sea salt and grana padano

BUFALA

Fresh mozzarella di bufala in Calabrian nduja tomato sauce, walnut, honey, thyme, house bread

SALADS

CHICKEN

Mixed greens with arugula, marinated chicken thigh meat, cherry tomatoes, red onion, taggiasche olives, grana padano flakes, toasted sunflower seeds, honey-mustard vinaigrette, house bread

GOAT CHEESE

Mixed greens with arugula, caramelized goat cheese roulade, cherry tomatoes, grapes, toasted walnuts, marinated carrot, fruit vinaigrette, house bread

GOURMET PIZZA

PIZZA OF THE MONTH

Ask your server what special we've prepared this month.

PIZZA NO. 1

San Marzano tomato sauce, South Tyrolean speck, roasted tomatoes with garlic and thyme, fresh mozzarella di bufala, arugula, fig balsamic glaze, provolone piccante

PIZZA NO. 2

Crème fraiche, mortadella Bologna IGP, sun-dried tomato paste, house pesto, pistachios, burrata

PIZZA NO. 3

Truffle paste, sopressa piccante, thyme, red onion, provolone piccante

PIZZA NO. 4

Goat cheese roulade, garlic, slow-roasted marinated parsley root, fig balsamic glaze

PIZZA NO. 5

Red onion chutney, taggiasche olives, roasted tomatoes with garlic and thyme, pink pepper, parmesan-celery fonduta

PIZZA NO. 6

Red onion chutney, homemade white sausage, house chilli sauce, ricotta salata

PIZZA NO. 7

San Marzano tomato sauce, nduja from Calabria, red onion, taggiasche olives, burrata, provolone piccante

PIZZA NO. 8

Prosciutto cotto, grilled mushrooms with garlic and thyme, taggiasche olives, sun-dried tomato paste

PIZZA NO. 9

Crème fraiche, salame napoli, leek, gorgonzola DOP, freshly ground black pepper

PIZZA NO. 10

Crème fraiche, nduja from Calabria, leek, ricotta, honey from Mr. Władysław at Pasieka spod Ślęży, thyme

PIZZA NO. 11

House pesto, semi-dried tomatoes, roasted tomatoes with garlic and thyme, cherry tomatoes, burrata, fresh basil, grana padano flakes

PIZZA NO. 12 — QUATTRO FORMAGGI

San Marzano tomato sauce, gorgonzola DOP, mozzarella fior di latte, pecorino romano, grana padano

?

55

62

54

48

48

54

62

54

52

54

62

52

CLASSIC PIZZA

PIZZA NO. 13 — MARGHERITA

San Marzano tomato sauce, mozzarella fior di latte, grana padano, basil

PIZZA NO. 14 — MARGHERITA DI BUFALA DOP

San Marzano tomato sauce, mozzarella di bufala, grana padano, basil

PIZZA NO. 15

San Marzano tomato sauce, prosciutto cotto / sopressa piccante / salame napoli (choose one cured meat)

PIZZA NO. 16

San Marzano tomato sauce, roasted tomatoes with garlic and thyme, ricotta, house pesto

PIZZA NO. 17

San Marzano tomato sauce, spinach, sun-dried tomato paste, garlic, pecorino romano

PIZZA NO. 18

San Marzano tomato sauce, smoked mozzarella di bufala, sopressa piccante, red onion

PIZZA NO. 19

San Marzano tomato sauce, prosciutto cotto, taggiasche olives, red onion, Sicilian oregano

PIZZA NO. 20

San Marzano tomato sauce, pear, goat cheese roulade, arugula, walnuts, balsamic glaze

PIZZA NO. 21 — MARINARA

Marinara (San Marzano tomato sauce, garlic, Sicilian oregano, no mozzarella)

PIZZA NO. 22

House honey-mustard sauce, homemade white sausage, garlic, chilli, sun-dried tomato paste, red onion

DESSERTS

DESSERT OF THE DAY | AVAILABLE WITH COFFEE

House desserts | ask your server what we're serving today

CANNOLO SICILIANO | AVAILABLE WITH COFFEE

Crispy shell filled with sweet sheep's milk ricotta and pistachios

with black coffee or a small cappuccino

allergen list available from your server

COLD DRINKS

HOMEMADE LEMONADE	22
0.3 l orange lemon mint sugar syrup ice	
FRESHLY SQUEEZED ORANGE JUICE	22
0.3 l seasonally from Sicilian oranges	
NATURAL KOKO KOMBUCHA	13
0.33 l various flavours ask your server	
HOMEMADE KOMBUCHA BY KLARA	17
0.3 l made by us on site, ask about flavour and availability	
FRITZ-KOLA	16
0.33 l various flavours ask your server	
FRUIT JUICES FROM ŚLĘŻA ORCHARDS	12
0.33 l various flavours ask your server local product	
SPARKLING WATER STILL WATER	8/16
0.33 l or a jug — unlimited refills	

BEERS

SIGNATURE VA BENE BIRRA MANIA & STACJA NEAPOL	20
0.5 l SICILIAN PILS	
CRAFT FROM BIRRA MANIA BREWERY	20
0.5 l various types ask your server	
SOBÓTKA GÓRKA 12 BREWERY	18
0.33 l local product	
WIEŻYCA BREWERY	22
0.5 l amber dark non-alcoholic mango–passion fruit local product	
NON-ALCOHOLIC CRAFT BIRRA MANIA	20
0.5 l various types ask your server	
MIŁOSŁAW NON-ALCOHOLIC	18
0.5 l wheat IPA	

COFFEE

ESPRESSO/DOPPIO	10/14
AMERICANO	14
FLAT WHITE	16
CAPPUCCINO SMALL/LARGE	16/20
CAFFE LATTE	20
ROSE LATTE	24
0.3 l espresso milk Mount Caramel rose syrup whipped cream rose petals rose sugar	
LAVENDER LATTE	24
0.3 l espresso milk Mount Caramel lavender syrup whipped cream lavender petals lavender powder	
PUMPKIN SPICE LATTE	24
0.3 l espresso doppio milk Mount Caramel syrup whipped cream salted caramel cinnamon spiced biscuit	
OAT MILK (DRYK) OR LACTOSE-FREE MILK	PRICELESS

TEA

LOOSE LEAF TEA	18
0.4 l various flavours ask your server	
LINDEN HONEY FOR TEA	4
From Mr. Władysław at Pasieka Spod Ślęży local product	
ROSE OR RASPBERRY JUICE FOR TEA	4
From Mr. Marek at Malinowy Sad ask your server local product	

SEASONAL

WINTER INFUSIONS	25
0.33 l various flavours ask what's on today	
MULLED WINE	26
0.33 l house red wine orange juice honey cinnamon cloves orange	
HOT APEROL	32
0.33 l Aperol white wine orange juice orange rosemary	

SCAN THE QR CODE TO READ ABOUT OUR INGREDIENTS



HOUSE WINE

Pinot Grigio delle Venezie DOC white dry	22	59
Pale straw colour with delicate green highlights. Fresh, light and well-balanced. Aromas of fresh citrus, green apple and white fruit, with subtle floral notes and a touch of minerality.		
Cabernet Sauvignon Trevenezie IGT red dry	22	59
Intense ruby colour. Full-bodied and expressive, with delicate, balanced tannins and a long finish. Predominantly red-fruit aromas.		

BUBBLES

APEROL SPRITZ	32
0.24 l Prosecco Aperol orange sparkling water	
HUGO	32
0.24 l Prosecco elderflower syrup lime mint sparkling water	
VIRGIN MOJITO — 0%	26
0.3 l house mojito syrup lime mint cane sugar sparkling water	
VIRGIN HUGO — 0%	26
0.3 l elderflower syrup lime mint sparkling water	

PET MENU

A PORTION OF COOKED HAM FOR YOUR PET
Your pets can enjoy it worry-free — we've consulted our local veterinarian!



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VOUCHER REDEMPTION

If you wish to redeem a voucher, please inform the staff before requesting the bill. Staff cannot modify a fiscal receipt once issued, nor issue a new one.

INVOICING

If you wish to receive an invoice, please inform the staff before requesting the bill. Staff cannot modify a fiscal receipt once issued, nor issue a new one.