



By the way is a place created with passion for spending time with friends and family.

Creating our menu, we draw inspiration from sunny Italia where dishes seduce with simplicity and unique flavors. In order to guarantee the highest quality of our meals, most of our products are imported from Italy.

We will be glad to meet you in By the way

Due to the fact that all dishes are prepared on a regular basis, the waiting time for ordered dishes is about 30 minutes ... At the same time we would like to inform you that with a large number of guests waiting time can be extended

„By the way“ restaurant would like to inform that allergenic or less allergenic products such as nuts, crustaceans, milk or gluten are used in meals production. To avoid allergic reaction please inform our staff!

We would like to inform that additional fee for the service in the amount of 10% of your total bill is added to the tables 9 or more people.

* waiting time 30 minutes or longer when we have many orders

STARTERS

Tuna loin tartare **39,-**

tuna, poached eggs, cucumber, avocado, lamb's lettuce, black sesame, red onion, dark bread

Antipasti **18,-**

A plate of original Italian specialties

Focaccia **14,-**

with rosemary and garlic or dried tomatoes

Smoked tartare **36,-**

Polish seasoned sirloin, egg yolk, onion, pickled cucumber, pickled chantarelles, pickled radish, mustard, spices and home made italian bread

Vannamei shrimps fried in butter **30,-**

shrimps, white wine, garlic, a bit of chilli and parsley - bread

Italian cold cuts and cheese with salsa sauces **39,-**

italian cold cuts and cheese, spicy salsa sauces to choose from pear / fig or red cherry mustard

SALAD

Bruschetta with tomatoes	16,-
bread, tomatoes, garlic, fresh basil, extra virgin olive oil	
Caprese con Burrata	28,-
Burrata a delicacy from the Apulia region	
Cezar with chicken	28,-
romaine lettuce with cocktail tomatoes, bacon, chicken, served with parmesan and a'la Caesar sauce	
Salad with Vannamei shrimps	36,-
romaine lettuce with cocktail tomatoes, Vannamei shrimps , red pepper, served with parmesan and a'la Caesar sauce	

SOUPS

Spicy fish soup with curry	18,-
taste of the sea - the dream...	
Minestrone	16,-
Seasonal vegetable soup	

HOT DRINKS

Warming tea with spices...	16,-
apples, cinnamon, star anise, honney	
Dilmah tea	7,-
black, earl grey, green	
La Via del Te - Italian tea	9,-
black, green, mint, fruits	
Mulled wine	18,-
perfect for autumn and winter evenings	
Espresso	7,-
Espresso doppio	9,-
Espresso macchiato	7,-
Black coffe	8,-
White coffe	9,-
Cafe latte	10,-
Cappuccino	10,-
Hot chocolate	14,-

SIDE ORDERS

Raspberry syrup	2,-
Honey	2,-

COLD DRINKS

Apple juice 0,2l	6,-
Orange juice 0,2l	6,-
Tomato juice 0,2l	6,-
Fresh squeezed juices 0,3l	12,-
Classic lemonade lemon juice, lime juice, fresh mint, Brown sugar	14,-
Crodino..... aperitif based on Italian Crodino with prosecco or in a non-alcoholic version with fresh orange juice	24,-/18,-

DRAFT AND BOTTLED BEER

Hoppy beer "Perła" 0,3l / 0,5l	8,- 10,-
Paulaner 0,5l	12,-
Perła export 0,5l	8,-
Heineken 0,33l	7,-
Lech free 0,33l	7,-
Żywiec 0,5l	8,-
Okocim 0,5l	8,-
Dark beer - Książęce Porter 0,5l	12,-

MAIN COURSES

Duck confit low-temperature duck legs, baked potatoes, cherry sauce with cardamom, spices	46,-
Rustic pork chop delicate pork chop, potatoes with garlic and rosemary, salad mix	34,-
The best polish beef loin steak Polish seasoned sirloin (200g), with additives	36,-/100g
Fresh baked trout fresh polish trout, steakhouse fries, grilled vegetables	36,-
Salmon - Jurassic Salmon We serve on truffle risotto	59,-

Jurassic Salmon

It is bred in crystal clear water.
Jurassic Salmon kennel is located in Janów in the voivodeship Pomeranian and run in geothermal water in a closed circuit.
This is the only breeding of this type in the world. Jurassic salmon have no contact with open waters. Water used in farming is obtained from the depths of the earth, therefore it is not contaminated with toxins or other substances harmful to health.
The production process is free of antibiotics. Fish are not threatened by parasites, so no carcinogenic chemicals are used to combat disease and parasites.



PASTA & OTHERS



Penne and spaghetti pastas are available in gluten - free version

Gnocchi with capers and salmon gnocchi dumplings with salmon in a wine-cream sauce	27,-
Canelloni Canneloni pasta, spinach, ricotta, garlic, mozzarella, tomato sauce	26,-
Gnocchi con pomodoro Gnocchi, Pelati Futuragri tomatoes, red wine, Parmesan cheese, salt, pepper	24,-
Farfalle with chicken and tomatoes farfalle pasta, chicken, dried tomatoes, garlic, shallot, white wine, delicate cream sauce	27,-
Italian Carbonara Italian pasta, Guanciaie di suino, Pecorino Romano, egg, garlic, freshly ground pepper	27,-
Lasagna Bolognese lasagne pasta with juicy meat filling, pelati Futuragri tomatoes sauce parmesan cheese and fresh basil, mozzarella	27,-
Spaghetti aglio, olio e peperoncino  pasta (100g), parmesan cheese, parsley, garlic, Italian olive oil, chilli pepper	22,-
Spaghetti bolognese italian pasta (100g), beef(100g), parmesan cheese, tomatoe sauce, bazil	27,-
Saffron risotto with salsicia fresca Carnaroli rice, fresca salsiccia, shallots, Parmesan cheese, white wine, spices	38,-

COLD DRINKS

Pepsi 0,2l	6,-
Pepsi Max 0,2l	6,-
Pepsi 0,5l	9,-
Tonic 0,2l	6,-
7 up 0,2l	6,-
Mirinda 0,2l	6,-
Cisowianka Perlage / Classique 0,25 l	7,-
San Pellegrino - sparkling water 0,75l	16,-
Water with mint and lemon carafe 1 liter	12,-
Italian orangeade 0,33l	12,-

DESSERTS

Biberon al Frutti di Bosco

Yoghurt dessert with cream ice cream and seasonal fruits

25,-

Affogato

italian natural ice cream, espresso doppio

14,-

Tiramisu

nothing more nothing less

16,-

Italian ice cream with fruits

Italian natural ice cream -made to order for us, fruits

16,-

PIZZA



For making our pizza we use only original and certified italian products -
DOP - Denominazione di Origine Protetta, PGI - Protected Geographical Indication.

Our pizzas may also be served with vegan cheese and sauces.



Margherita Con Mozzarella Di Bufala

tomato sauce, Bufala mozzarella - made from buffalo milk in the region of Campania (Aversa town), fresh basil, cherry tomatoes

34,-

Bianca

white sauce based on mascarpone and cream, gorgonzola, mozzarella spinach, red onion

29,-

Calzone with grilled vegetables

tomato sauce, mozzarella cheese, yellow pepper, eggplant, parmesan cheese, fresh basil

28,-

Margherita

tomato sauce, mozzarella cheese

20,-

Capricciosa

tomato sauce, mozzarella cheese, prosciutto ham, mushrooms

28,-

Quattro formaggi

tomato sauce, mozzarella cheese, goat cheese, gorgonzola cheese, camembert cheese

29,-

Piccante



tomato sauce, mozzarella cheese, nduja - spicy Italian cold cuts, Italian sausage, jalapeno pepper, black olives

34,-

Carnavale

tomato sauce, mozzarella cheese, Italian salami, red pepper, onion

28,-

Prosciutto crudo

tomato sauce, mozzarella cheese, prosciutto crudo, rucola

34,-

extra addition of vegetable 4,- extra addition of meat 7,-

