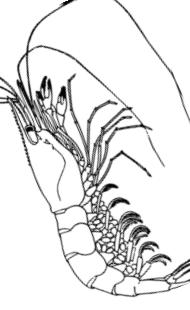
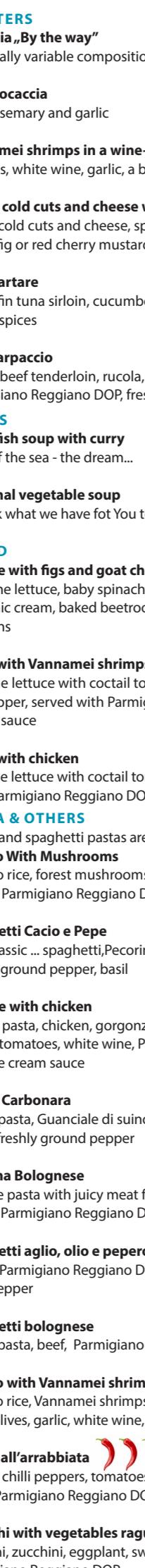
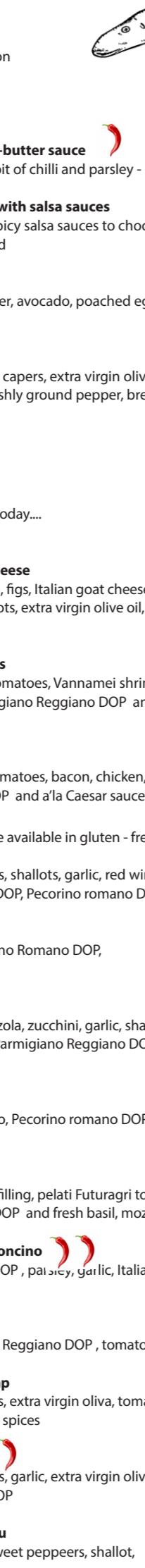
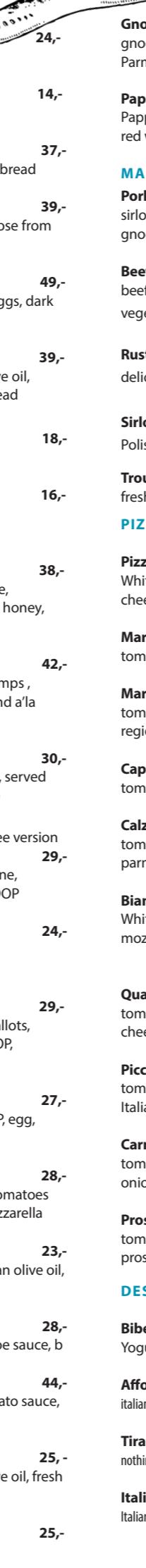
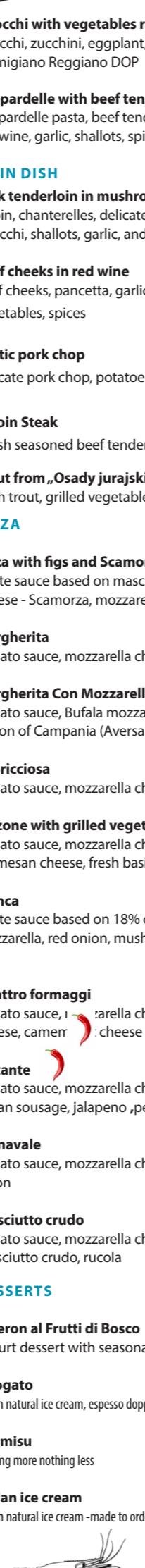
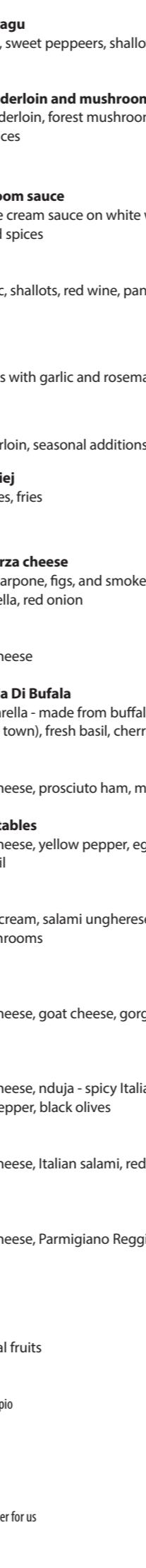
	<b>STARTERS</b>		
	<b>Focaccia „By the way”</b> seasonally variable composition	24,-	25,-
	<b>Pizza focaccia</b> with rosemary and garlic	14,-	39,-
	<b>Vannamei shrimps in a wine-butter sauce</b> shrimps, white wine, garlic, a bit of chilli and parsley - bread	37,-	
	<b>Italian cold cuts and cheese with salsa sauces</b> italian cold cuts and cheese, spicy salsa sauces to choose from pear / fig or red cherry mustard	39,-	42,-
	<b>Tuna tartare</b> Yellowfin tuna sirloin, cucumber, avocado, poached eggs, dark bread, spices	49,-	
	<b>Beef carpaccio</b> Polish beef tenderloin, rucola, capers, extra virgin olive oil, Parmigiano Reggiano DOP, freshly ground pepper, bread	39,-	42,-
	<b>SOUPS</b>		
	<b>Spicy fish soup with curry</b> taste of the sea - the dream...	18,-	34,-
	<b>Seasonal vegetable soup</b> just ask what we have fot You today....	16,-	
	<b>SALAD</b>		
	<b>Lettuce with figs and goat cheese</b> Romaine lettuce, baby spinach, figs, Italian goat cheese, balsamic cream, baked beetrots, extra virgin olive oil, honey, croutons	38,-	36,- / 100g
	<b>Salad with Vannamei shrimps</b> romaine lettuce with coctail tomatoes, Vannamei shrimps, red pepper, served with Parmigiano Reggiano DOP and a'la Caesar sauce	42,-	36,-
	<b>Cezar with chicken</b> romaine lettuce with coctail tomatoes, bacon, chicken, served with Parmigiano Reggiano DOP and a'la Caesar sauce	30,-	34,-
	<b>PASTA &amp; OTHERS</b>		
	<b>Penne and spaghetti pastas are available in gluten - free version</b>		
	<b>Risotto With Mushrooms</b> Arborio rice, forest mushrooms, shallots, garlic, red wine, honey, Parmigiano Reggiano DOP, Pecorino romano DOP	29,-	28,-
	<b>Spaghetti Cacio e Pepe</b> pure classic ... spaghetti, Pecorino Romano DOP, freshly ground pepper, basil	24,-	28,-
	<b>Farfalle with chicken</b> farfalle pasta, chicken, gorgonzola, zucchini, garlic, shallots, cherry tomatoes, white wine, Parmigiano Reggiano DOP, delicate cream sauce	29,-	29,-
	<b>Italian Carbonara</b> Italian pasta, Guanciale di suino, Pecorino romano DOP, egg, garlic, freshly ground pepper	27,-	28,-
	<b>Lasagna Bolognese</b> lasagne pasta with juicy meat filling, pelati Futuragi tomatoes sauce, Parmigiano Reggiano DOP and fresh basil, mozzarella	28,-	35,-
	<b>Spaghetti aglio, olio e peperoncino</b> pasta, Parmigiano Reggiano DOP, pa...c...y, garlic, Italian olive oil, chilli pepper	23,-	
	<b>Spaghetti bolognese</b> italian pasta, beef, Parmigiano Reggiano DOP, tomatoe sauce, b	28,-	
	<b>Risotto with Vannamei shrimp</b> Arborio rice, Vannamei shrimps, extra virgin oliva, tomato sauce, black olives, garlic, white wine, spices	44,-	14,-
	<b>Penne all'arrabbiata</b> penne, chilli peppers, tomatoes, garlic, extra virgin olive oil, fresh basil, Parmigiano Reggiano DOP	25,-	16,-
	<b>Gnocchi with vegetables ragu</b> gnocchi, zucchini, eggplant, sweet peppeers, shallot, Parmigiano Reggiano DOP	25,-	16,-
	<b>DESSERTS</b>		
	<b>Biberon al Frutti di Bosco</b> Yogurt dessert with seasonal fruits	25,-	
	<b>Affogato</b> italian natural ice cream, espresso doppio	14,-	
	<b>Tiramisu</b> nothing more nothing less	16,-	
	<b>Italian ice cream</b> Italian natural ice cream -made to order for us	16,-	

# FRESH SEAFOOD AND FISH !!!

*\* FROM THURSDAY TO SUNDAY OR WHILE STOCKS LAST*

**Fin De Claire Oysters in Three Ways ..... a glass of Prosecco...  
You don't need anything else !!!**

**110,-**

<b>Oysters Fin De Claire</b>	<b>16,- / szt</b>	
Nothing more to add ... the taste of the sea in the purest form...		
<b>Chioggia on a plate</b>	<b>89,-</b>	
Fritto misto, mussels, Vannamei shrimp, Argentine shrimp, Carabinieros shrimp, vongole, baby octopus, calamari / cuttlefish, sea fish, white wine, parsley, red onion, nutmeg, white pepper, bread, grilled lemon, bread, anchovies, fish stock and seafood ..... composition may vary in dependence.. ...."What the fisherman caught this week" ....		
<b>Seafood Dumplings</b>	<b>56,-</b>	
Dumplings stuffed with shrimps and white meat of sea fish, mussels, butter wine sauce made from Vannamei shrimp shells, marjoram, grilled lemons, spices		
<b>Gnocchi with Cuttlefish &amp; Potato stew</b>	<b>56,-</b>	
Dish made with fresh cuttlefish and vegetables with an aromatic sauce based on Primitivo red wine, baked potatoes' Nduja, red onion, date tomatoes, fennel, shallots, parsley, white pepper, spices, bread, grilled lemon		
<b>Black tagliatelle with seafood</b>	<b>56,-</b>	
black tagliatelle, mussels, vongole / lupino noodles, cuttlefish / squid rings, baby cuttlefish, baby octopus, Vannamei prawns, extra virgin olive oil, date tomatoes, spices, grilled lemon ... ingredients may vary seasonally		
<b>Octopus Carpaccio</b>		<b>56,-</b>
The secret of preparing the perfect octopus carpaccio is the preparation process .. you cannot skip any stage .. light freezing and „beating” .. Our dish is served with extra virgin olive oil, a hint of chilli, ruckola, and bread		
<b>Fritto misto</b>		<b>56,-</b>
Cuttlefish / squid rings, mini squid, and Vannamei prawns Argentine prawns, small sea fish (sardines, anchovies, red mullet, red chanterelle, sharp's mullet) mini octopus, baby cuttlefish, mussels .... ingredients may vary seasonally		
<b>Cozze al vino bianco</b>		<b>38,-</b>
Fresh mussels, sea asparagus (seasonal), Italian white wine, Italian tomatoes, shallot, garlic, nutmeg, parsley, white pepper, bread, grilled lemon		
<b>Cozze with gorgonzola</b>		<b>38,-</b>
fresh mussels, white wine, sauce cream, gorgonzola, fresh tarragon, parsley, leek, shallots, garlic, white pepper, sea asparagus (in season), bread, grilled lemon		
<b>Fresh fish and seafood</b>		
Every week we have for you three or four species of fresh sea fish that come to us straight from the small fishing town of Chioggia in Italy		

**Fresh fish and seafood**

FOR COLD DAYS

FOR COLD DAYS	
<b>A warming tea for two</b>	28,-
Black tea, juice of half an orange, lemon juice, orange ginger, honey, raspberry jam, cloves	
<b>Tea with sea buckthorn berries</b>	14,-
black tea, sea buckthorn berries, fresh mint leaves, honey	
<b>Green tea with dried apples</b>	14,-
dried apple, rosemary, raspberries, lemon, cinnamon honey, cinnamon sticks	
<b>Mulled wine</b>	18,-
warm red wine with spices	
<b>COLD DRINKS</b>	
Apple juice 0,2l	6,-
Orange juice 0,2l	6,-
Tomato juice 0,2l	6,-
Fresh squeezed juices 0,3l	12,-
<b>Classic lemonade</b>	14,-
lemon juice, lime juice, fresh mint, Brown sugar	
<b>Crodino.....</b>	24,- / 18,-
aperitif based on Italian Crodino with prosecco	
or in a non-alcoholic version with fresh orange juice	
<b>DRAFT AND BOTTLED BEER</b>	
Perła Chmielowa 0,3l / 0,5l	8,- / 10,-
Paulaner 0,5l	12,-
Perła export 0,5l	10,-
Heineken 0,33l	8,-
Lech free 0,33l	8,-
Żywiec 0,5l	10,-
Okocim 0,5l	10,-
Corona 0,33l	12,

## WHITE WINE

**Chardonnay Casa Lunardi** 60,-  
Italy/ Delle Venezie IGT/ Cantine Riondo/ Chardonnay 100 %

Fresh and fruity style, apricot aroma with hints of exotic fruits, nicely rounded on the palate.

**Pinot Grigio Casa Lunardi** 60,-  
Italy/ Delle Venezie IGT/ Cantine Riondo/  
Pinot Grigio 100 %

Wine with a fruity character, aromas of sweet apple, pear, peach with almond accent, citrus flavor, delicate and crisp acidity.

**Sauvignon Blanc "Tahuna"** 110,-  
New Zealand/ Marlborough/ Sileni Estates/ Sauvignon Blanc  
100 %

Aromas of tropical fruits (mango, passion fruit, peach), gooseberries and freshly cut grass, in the mouth appear accents of citrus, refreshing typical strain acidity.

**Suavis**  
Italy/ Piemont/ Azienda Agricola Mustela/  
Moscato 100 %

Aromas of ripe white fruits with notes of acacia honey and lime, balanced sweetness with a delicate touch of acidity and pleasant light mousse.

**BIANCO 12 E MEZZO (BIO)** 90,-  
Italy/ Puglia IGP/ Varvaglione V&V/ Malvasia 100 %

Aromatic, elegant bouquet, consisting of floral notes mingled with the scent of ripe exotic fruit and citrus, well-structured in the mouth, harmonious and sustainable and a very pleasant taste, dry and delicate at the same time.

**House wine** 150ml 14,- 500ml 42,-  
Sauvignon – Bianco Superiore Veneto, Winnice La Rinascita

Dry and universal at the same time, the Italian "house" wine.

**Cabernet Sauvignon Casa Lunardi** 60,-  
Italy/ Delle Venezie IGT/ Cantine Riondo/ Cabernet Sauvignon 100 %

The aroma of small red fruits (ripe cherries typical for blackcurrant strain) with a balsamic hint, in the mouth fresh, round, with soft tannins.

**Chianti** 90,-  
Italy/ Chianti DOCG/ Fattoria dell'Agresto/ Sangiovese 80 %,  
Colorino 10 %, Canaiolo 10 %

The smell of forest fruits and ripe cherries, with touches of smoked plum and tobacco, mouth well-structured, elegant, juicy, ripe fruit accents, typical of Sangiovese, with delicate tannins and astringency.

**House wine** 150ml 14,- 500ml 42,-  
Refosco, Veneto, Winnice La Rinascita

Dry and universal at the same time, the Italian "house" wine.

## RED WINE

**Merlot Casa Lunardi**  
Italy/ Delle Venezie IGT/ Cantine Riondo/ Merlot 100 %

Intense aroma of ripe cherries and berries, with a hint of violet, juicy in the mouth, full, with rounded tannins.

**Castelforte Valpolicella Ripasso D.O.C.**  
Italy/ Veneto / Corvina, Molinara, Rondinella

Aged in oak barrels, dry and full on the palate, with complex aromas of cherry, red fruit and spices. The wine is soft, velvety and the tannins go perfectly with pasta, grilled red meat and ripe cheese.

## PREMIUM SELECTION

**Chardonnay** 145,-  
Italy/Collio DOC/Isidoro Polencic/Chardonnay 100%

Aromas of ripe apples, peaches and fresh bread, mouth full, fruity flavor and brisk acidity.

**Riesling Reserve** 145,-  
Austria/Kremstal DAC/Weingut Thiery Weber/Riesling 100%

In the nose aromas of ripe apricots and apples, mouth mango and citrus freshness, elegant acidity, well-balanced with fruit sweetness.

**Dampt Freres Chablis Vieilles Vignes** 195,-  
Grand Vin de Chablis, France

Elegant, classic Chardonnay from Burgundy. Wine with a crystalline light yellow color with greenish reflections. The complex aroma brings to mind the notes of lemon, acacia, almond cream. With aerating wine, the aromas develop and bring the flavours of passion fruit, pineapple and rose.

**Gilles Chollet – Pouilly Fume** 195,-  
Appellation Pouilly Fume Controlee, France, Sauvignon Blanc

Sauvignon from the Loire Valley region comes from one of the most prestigious appeals of Pouilly Fume. The delicate straw color, rich aroma emphasizes the nobility of this wine. You can smell the notes of citrus, boxwood, rose, hazelnut or quince. Excellent wine as an aperitif, great with shellfish and cheese.

**Meyer- Fonne Gewurztraminer** 245,-  
Alsace Grand Cru, France,

Old vines of limestone terroir created an elegant wine with notes of spices and citrus peel. The finish is dense, distinguished and balanced by mild acidity.

**Il Cardinale Primitivo di Manduria D.O.P.** 145,-  
Italy / Puglia / Primitivo di Manduria

Wine with a complex aroma of dried fruits, jam and licorice, soft and velvety in the mouth. Very versatile in combination with dishes.

**Primitivo Di Manduria „CosimoVarvaglione”** 190,-  
Italy / Primitivo di Manduria DOP / Varvaglione V&V/  
Primitivo 100 %

The aroma of blackberry and cherry jam, palpable with hints of spice, chocolate and coffee, concentrated fruit in the mouth with long velvety aftertaste on the palate.

**Josef Fischer Riesling Smaragd** 195,-  
Wachau Austria

The wine is made from (GRAPES COLLECTED FROM) 30-year-old shrubs on the Kirnberg plot.. Smaragd is an absolute top wine, the pride of the Wachau region. 13.5vol of alcohol makes the wine very complex and rich. Ripe stone fruit aromas can be found here.

**Artur Toifi Gruner Veltliner Lindobel** 195,-  
Kremstal DAC Reserva, Austria

The wine is made in the well-known Kremstal DAC region, where some of the best white wines of the Old Continent are made. About 30-year-old Gruner Veltliner vines, from which this wine is made, are rooted in a loess soil typical of the region, several meters thick.

**Weissburgunder Pratum** 285,-  
Italy/Alto Adige DOC/Castel Sallegg/Pinot Bianco 100%

A light lemon colored wine with green reflections. Elegant nose with aromas of ripe peaches, tropical fruit and vanilla. In the mouth, a perfect balance between fruit juiciness, and acidity and mineral notes.

**Poggio Badiola 1500 ml** 360,-  
Italy/Toscana IGT/Mazzei/Sangiovese 70%, Merlot 30%

Velvety, thick elegant wine, with a hint of ripe plums and berries, the tannins harmoniously placed in the structure of the wine, aroma of ripe, juicy red fruit.

**Chianti Classico 1500 ml** 360,-  
Italy/Toskania/Chianti Classico DOCG

Ruby dress, aromas of ripe fruits of the forest, cherries and plums with vanilla nuance, juicy in the mouth, full-bodied, with resilient tannins and fruity finish.

**Italy/Chianti Classico DOCG/Tenuta di Lilliano/Sangiovese 90%,  
Colorino 5%, Merlot 5%**

Deep navy blue - red color with orange reflections, ripe cherry and rose flavors, mouth full, strong, with marked tannins, subtle, with long, violet finish.

**Domaine Audiffred Vosne – Romanee 2015** 440,-  
Appellation Vosne-Romanee Controlee, France

The Bugrun vineyard stretches over an area of 5ha, from Gevrey-Chambertin to Pommard. This is a wonderful wine with a rich and complex aroma and taste, it is made on the prestigious Les Chalandins plot. You can feel the aromas of red fruit, in the mouth you will find cherry, black currant and black berry. Full and Ovelvety with a spicy finish.

## PREMIUM SELECTION

**Brunello di Montalcino**  
Italy/Brunello di Montalcino DOCG/Lazzeretti/  
Sangiovese Grosso 100%

Brick red ruby color, rich bouquet full of citrus and earthy aromas, licorice flower and leather. Smooth with balanced tannins. Long, elegant finish.

**Amarone della Valpolicella Classico Trionfo** 480,-  
Italy/Amarone della Valpolicella DOCG/Cantine Riondo/  
Corvina 75%, Rondinella 20%,Molinara 5%

Up there and competing but lacks a little oompf. Complex aromas of cherries, jam, licorice, cinnamon and vanilla with velvety tannins and a pleasant, long finish. A nice and generous wine.

**Mazzei Castello di Fonterutoli Siepi 2005** 735,-  
IGT Toscana, Italy/50% Merlot/50%Sangiovese

Mazzei is a family that boasts an unparalleled heritage immersed in the Tuscan wine tradition. Its history begins several hundred years ago in a small medieval village of Castello di Fonterutoli and has been uninterrupted for 24 generations. The village of Fonterutoli, overlooking Vel d'Elsa, has belonged to the Mazzei family since 1435. Remarkably, it has kept its original appearance: several houses, the church of San Miniato and a villa built at the end of 1500. The estate covers 650 hectares, of which only 117 hectares are occupied by vineyards. Mazzei Castello di Fonterutoli Siepi Toscana IGT is a cult wine from a single plot of land covering only 6 hectares. Gambero Rosso considered them „one of the 50 wines that changed Italian wine style”. In the mouth full, filling, rich, with predominance of dark fruit, dark chocolate, jam and licorice. Long, warming up finish with rounded shape tannins and a subtle touch of acidity. Year 2005 - considered outstanding.

## SPARKLING WINES

**Prosecco Extra Dry** 80,-  
Italy/Prosecco DOC/Collis Riondo/Glera 100%

Refreshing, delicately dry Prosecco , juicy apple, acacia flower, pear and citrus notes. Crisp acidity perfectly balanced with fruit sweetness

**Colibri Chardonnay Vino Frizzante** 90,-  
Włochy/Emilia-Romagna/Chardonnay 100%

White, fruity, slightly sparkling wine. Full of life as a hummingbird and as delicate as the flutter of its wings. Very pleasant and easy to drink. It is a great accompaniment for meeting friends.

**Frizzante Boron Glera** 150 ml 14,- 500ml 42,-  
Venice, Annone Veneto

Brilliant yellow, apples and pears, soft, dry and lively sour taste, best to drink "fresh"- in the first or second year of the latest vintage.

**Champagne R.Dumont&Fils Brut Tradition 375ml / 750ml**  
France, biale wytrawne 149,- / 250,-

Light yellow color with pink reflections. Round and fruity, aromas of peaches and citrus. A palate is typical for Pinot Noir passing gently into liquorice notes