



STARTERS

Bruschetta „By the way“ 24,-
- seasonally variable composition

Focaccia 14,-
- with rosemary and garlic

Vannamei shrimps in a wine-butter sauce 38,-
- shrimps, white wine, garlic, a little chilli and parsley, bread

Green asparagus 24,-
- green asparagus, poached eggs, freshly ground pepper, Parmigiano Reggiano DOP 22 mesi, croutons

Antipasti - for two 69,-
- A board of Italian cheese, cold cuts and pickled vegetables

SOUPS

Spicy fish soup with curry 24,-
- taste of the sea...

Minestrone Verde 18,-
- Italian green vegetable soup

PASTA & OTHERS

Penne and spaghetti pastas are available in gluten - free version

Bucatini all'amatricana 29,-
- Italian pasta, Guanciale di suino, Pecorino romano DOP, tomatoes, tomato passata, extra virgin olive oil, white wine, chilli, spices

Orchiette con Burrata d'amore 32,-
- Italian pasta, Burrata d'amore cheese, tomato passata, Pecorino Romano DOP, celery, fresh basil, freshly ground pepper, shallots, and cherry tomatoes

Tagliatelle al ragù alla bolognese 32,-
- Italian pasta, smoked bacon, Parmigiano Reggiano DOP, extra virgin olive oil, butter, Italian Soffritto, minced pork and beef meat, tomato sauce, br

Spaghetti arrabbiata 29,-
- Chilli peppers, pelati salsati tomatoes, Parmigiano Reggiano DOP 22 mesi, grappa, lemon juice, lemon zest, anchovies, extra virgin olive oil, parsley, basil

Spaghetti Carbonara 29,-
- Italian pasta, Guanciale di suino, Pecorino romano DOP, egg, freshly ground pepper

Lasagna Bolognese 32,-
- Italian pasta, beef, pork, tomato passata, Soffritto, Parmigiano Reggiano DOP, tomato sauce, fresh basil, freshly ground pepper

Spaghetti aglio, olio e peperoncino 26,-
pasta, Parmigiano Reggiano DOP, parsley, garlic, Italian olive oil, chilli pepper

Risotto with green asparagus pesto 38,-
- Green asparagus, shallots, garlic, white wine, Parmigiano Reggiano DOP 22 mesi, spices

Shells with green pesto and chicken 34,-
- chicken, green basil pesto, white wine, pine nuts, Parmigiano Reggiano 22 mesi, shallots, garlic, spices



MAIN DISH

Pollo ubriaco 39,-
- Free-range chicken breast, young vegetables, brendy, white wine, broth, extra vergine olive oil, garlic, shallots, cherry tomatoes, fresh herbs

Ossobucco Milanese 49,-
- stewed veal shank, saffron risotto, garlic, white wine, fresh tomatoes, Soffritto (celery, carrot, onion), Parmigiano Reggiano DOP 22 mesi,

Tagliata 36,- / 100g
- Polish seasoned beef tenderloin, arugula, capers, Parmigiano Reggiano DOP 22 mesi, extra virgin olive oil, freshly ground pepper, croutons

Beef Stek 36,- / 100g
- Polish seasoned beef tenderloin, seasonal additions

PIZZA

Our pizzas are also available with vegan cheese

Season for asparagus 36,-
- white mascarpone sauce, green asparagus, pear, gorgonzola, mozzarella Julienne

Margherita 24,-
tomato sauce, mozzarella cheese

Margherita Con Mozzarella Di Bufala 36,-
tomato sauce, Bufala mozzarella - made from buffalo milk in the region of Campania (Aversa town), fresh basil, cherry tomatoes

Capricciosa 28,-
tomato sauce, mozzarella cheese, prosciutto ham, mushrooms

Verdure 28,-
tomato sauce, mozzarella cheese, yellow pepper, eggplant, parmesan cheese, fresh basil

Quattro formaggi 36,-
tomato sauce, mozzarella cheese, goat cheese, gorgonzola cheese, camembert cheese

Piccante 36,-
tomato sauce, mozzarella cheese, nduja - spicy Italian cold cuts, Italian sausage, jalapeno, pepper, black olives

Carnavale 28,-
tomato sauce, mozzarella cheese, Italian salami, red pepper, onion

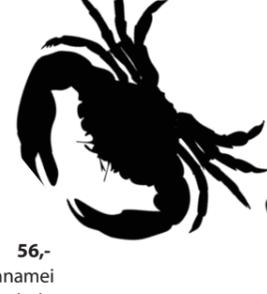
Prosciutto crudo 36,-
tomato sauce, mozzarella cheese, Parmigiano Reggiano DOP, prosciutto crudo, rucola

DESSERTS

Italian ice cream with cotton candy 24,-
- Italian natural ice cream without preservatives - made to order for us, cotton candy prepared at our restaurant

Tiramisu 16,-
- a classic among Italian desserts

Affogato 16,-
- italian natural ice cream, espresso doppio



FRESH SEAFOOD AND FISH !!

THE FRESH SEAFOOD MENU IS AVAILABLE ALL WEEK OR WHILE STOCKS LAST

Oysters Fin De Claire 16,- / szt
Nothing more to add ... the taste of the sea in the purest form...

Chioggia on a plate 89,-
- Fritto misto, mussels, Vannamei prawns, Argentinian prawns, Carabineros shrimps, vongole, baby octopus, squid / cuttlefish, small sea fish, cuttlefish rings, squid tentacles, grilled lemon, ... served in our original sauce based on seafood stock and bread
... the composition may vary depending on „what the fisherman will have in the net“

Bruschetta con le cozze 28,-
Mussels, cherry tomatoes, fresh parsley and oregano, ground cloves, garlic, extra virgin olive oil, fresh bread

Spaghetti cozze e pomodoro 49,-
- mussels, garlic, extra vergine olive oil, parsley, white wine, spices, anchovies, basil, pickled tomatoes, grilled lemon

Octopus linguine 56,-
baby octopus, mussels, white wine, anchovies, capers, black olives, cherry tomatoes, chilli pepper, garlic, extra virgin olive oil, parsley, grilled lemon, and spices

Black tagliatelle with Vannamei prawns and asparagus 56,-
- Vannamei prawns, green asparagus, caramelized strawberries, white wine, garlic, butter, shallots, extra virgin olive oil, parsley, spices, grilled lemon

HOT DRINKS

Dilmah tea 7,-
black, earl grey, green
La Via del Te - Italian tea 9,-
(black, green, mint, fruits)
Espresso 7,-
Espresso doppio 9,-
Espresso macchiato 7,-
Black coffe 8,-
White coffe 9,-
Cafe latte 10,-
Cappuccino 10,-

COLD DRINKS

Pepsi 0,2l 7,-
Pepsi Max 0,2l 7,-
Pepsi 0,5l 9,-
Tonic 0,2l 7,-
7 up 0,2l 7,-
Mirinda 0,2l 7,-
Spring water - Żywiec zdroj 0,3 l 7,-
San Pellegrino - sparkling water 0,75l 16,-
Water with mint and lemon carafe 1 liter 12,-
Italian orangeade 0,33l 12,-

Spaghetti allo Scoglio 56,-
mussels, cuttlefish rings / squid, mini octopus, Vannamei shrimps, white wine, cherry tomatoes, garlic, extra virgin olive oil, grilled lemon, spices
... the composition may vary depending on „what the fisherman will have in the net“

Spaghetti Sottomarina 56,-
mussels, cuttlefish / calamari rings, anchovies, mini octopus, Vannamei prawns, white wine, green peas, bread crumbs with herbs, shallots, garlic, extra virgin olive oil, grilled lemon, spices
... the composition may vary depending on „what the fisherman will have in the net“

Cozze al vino bianco 42,-
- mussels, white wine, garlic, butter, shallots, parsley, spices, fennel, bread, grilled lemon

Cozza alla Marinara 42,-
- mussels, white wine, garlic, butter, shallots, parsley, spices, anchovies, fennel, pickled tomatoes, fresh basil, bread, grilled lemon

Pierogi z owocami morza 56,-
- dumplings stuffed with shrimps and white meat of sea fish,(Perch, Dzika Dorada) mussels, wine-butter sauce from Vannamei shrimp shells, fresh marjoram, grilled lemon, spices and fresh herbs

Fresh fish and seafood

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.

..... Ask what we have for you today :)

JUICES AND LEMONADES

Apple 0,2l 6,-
Orange 0,2l 6,-
Grapefruit nectar 0,2l 6,-
Tomato with celery 0,2l 7,-
Fresh fruit juices 0,3l 14,-
Lemonade 14,-
lemon juice, sugar syrup, fresh mint

BEER

Pearl Chmielowa from the barrel 0,3l / 0,5 l 8,- / 10,-
Paulaner 0,5l 12,-
Perla 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,-

APERITIFF

Crodino 25,-
aperitif based on Italian Crodino with prosecco or in a non-alcoholic version
Aperol Spritz 25,-
aperol, frizante, sparkling water, orange, ice
Negroni Sbagliato 25,-
martini rosso, campari, frizante, orange, ice

Our dishes may contain allergens (e.g. pine nuts, seafood) - let us know about your allergies.





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 85,-
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.

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.

Damp 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 appellations 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 Toifl 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.

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

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.

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.

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

RED 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.

Merlot Casa Lunardi 60,-
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. 95,-
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

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.

Barolo Bricco Rocca
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 velvety with a spicy finish.

Brunello di Montalcino 385,-
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.

ALKOHOLE MOCNE

Johnnie Walker Black Label 20,- / 40ml
Chivas Regal 12 years 20,- / 40ml
Glenfiddich - Single mat 15 years 40,- / 40ml
Grappa 14,- / 40ml
Limoncello 12,- / 40ml
Amaretto 12,- / 40ml