



### 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
- Bruschetta With Tomatoes** 24,-  
- bread, tomatoes, fresh basil, extra virgin olive oil, spices
- Antipasti - for two** 69,-  
- A board of Italian cheese, cold cuts and pickled vegetables

### SOUPS

- Spicy fish soup with curry** 24,-
- Cream of tomatoes and peppers** 16,-

### PASTA & OTHERS

Penne and spaghetti pastas are available in gluten - free version

- Tagliatelle with mushrooms and beef tenderloin** 44,-  
- Forest mushrooms, Polish seasoned beef tenderloin, red wine, Parmigiano Reggiano 22 mesi, red wine, parsley, chilli, spices
- Orecchiette 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, broth, spices
- Spaghetti arrabbiata** 29,-  
- Chilli peppers, pelati saiatu 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 chanterelles** 42,-  
- peas, shallots, garlic, white wine, Parmigiano Reggiano DOP 22 mesi, butter, spices
- Shells with green pesto and chicken** 34,-  
- chicken, green basil pesto, white wine, pine nuts, Parmigiano Reggiano 22 mesi, shallots, garlic, spices

Gnocchetti sardi

### MAIN DISH

- Pollo ubriaco** 39,-  
- Free-range chicken breast, young vegetables, brendy, white wine, broth, extra vergine olive oil, garlic, shallots, cherry tomatoes, green pea puree, 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
- Bianca** 36,-  
- white sauce based on sour cream 18%, mozzarella julienne, gorgonzola, pear
- 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

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



## 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...
- Carpaccio Di Tonno** 49,-  
- fresh tuna loin, colored pepper, grilled lemon, capers, colorful peppers, oregano, anchovies, fennel seeds, garlic, extra virgin olive oil, arugula, spices ...
- Chioggia on a plate** 89,-  
- Fritto misto, mussels, Vannamei prawns, Argentinian prawns, Carabinieri 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“ ....
- Capesante - St. Jacob Mussels on spaghetti (3 pcs)** 75,-  
- Capesante mussels, white wine, cherry tomatoes, nutmeg, white and black pepper, shallots, garlic, butter, lemon, white wine, spices, parsley
- Paccheri al ragù di cozze** 49,-  
- clam ragù (400g), garlic, pickled tomatoes, extra virgin olive oil, parsley, anchovies, spices, and grilled lemon
- Risotto del pescatore** 56,-  
mussels, cuttlefish rings / squid, mini octopus, Vannamei prawns, white wine, cherry tomatoes, garlic, extra virgin olive oil, grilled lemon, fish stock, spices .....composition varies ... depending on what the fisherman had in the net ...

### HOT DRINKS

- 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,-
- Cafe coretto 9,-

### COLD DRINKS

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

### 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 16,-
- Lemonade 14,-

- Spaghetti allo Scoglio** 56,-  
mussels, cuttlefish rings / squid, mini octopus, Vannamei prawns, white wine, cherry tomatoes, garlic, extra virgin olive oil, grilled lemon, butter wine sauce, spices ....  
..... composition varies ... depending on what the fisherman had in the net ...
- 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
- Cozze al vino bianco (550g)** 44,-  
- mussels, white wine, garlic, butter, shallots, parsley, spices, fennel, bread, grilled lemon
- Cozza Mare e Monti (500g)** 49,-  
- mussels, Pancetta arrotolata „Il Contadino“, portobello mushrooms, tomato cocktail, black olives, fennel, garlic, white wine, parsley, extra virgin olive oil, bread, spices, grilled lemon
- Cozze Di Signora Caterina (500g)** 49,-  
- mussels, white wine, garlic, butter, shallots, parsley, spices, fennel, fennel grains, leek, celery, light cream sauce with gorgonzola, spices, bread, grilled lemon

### 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 ...

### APERITIFF

- Crodino** 35,-  
aperitif based on Italian Crodino with prosecco or in a non-alcoholic version
- Aperol Spritz** 35,-  
aperol, frizante, sparkling water, orange, ice
- Negroni Sbagliato** 35,-  
martini rosso, campari, frizante, orange, ice
- Kraken Black Spiced Rum** 35,-  
Kraken rum, lime, pepsi, ice

### BEER

- Pearl Chmielowa from the barrel 0,3l / 0,5l 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,-

### STRONG ALCOHOLS

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

## WHITE WINE

**Sauvignon Blanc 2020** **80,-**  
**Weingut Rudi Ruttger / Palatynat, Germany / Sauvignon Blanc**  
 Fresh Sauvignon Blanc with noticeable in the mouth: gooseberries, tropical fruit, fresh grass.  
 An intense wine with good acidity and long finish.

**Custoza DOC 2019** **100,-**  
**Tamburino Sardo - Veneto, Italy / Trebbiano, Garganega, Tocai, Cortese, Riesling**  
 Custoza is an extremely crisp and delicate drink with noticeable flavors of fresh apples, ripe peaches and sage. It is slightly salty and juicy. Perfect as an aperitif during hot afternoons and summer evenings.

**Chardonnay** **145,-**  
**Italy/Collio DOC/Isidoro Polencic/Chardonnay 100%**  
 Aromas of ripe apples, peaches and fresh bread, full in the mouth, with a fruity aftertaste and crisp acidity.

**Chardonnay Casa Lunardi** **70,-**  
**Italy/ Delle Venezie IGT/Cantine Riondo/ Chardonnay 100 %**  
 Fruity and fresh style, apricot aroma with hints of exotic fruit, pleasantly rounded on the palate

## RED WINE

**St. Laurent 2017** **80,-**  
**Weingut Rudi Ruttger / Palatynat, Germany / St Laurent**  
 Full and aromatic red wine.  
 A great balance between tannin, alcohol and acidity and sugar. Noticeable ripe cherries, cherries and plums.

**Blaufränkisch Klassik Dac / Weingut Bauer Poltl Burgenland / Austria / Blaufränkisch** **100,-**  
 The basic version of Blaufränkisch from this manufacturer is an elegant wine with delicate fruity aromas. Smooth and lively in the mouth with a long tip and fine integrated tannins

**Chianti** **90,-**  
**Italy / Chianti DOCG/ Fattoria dell'Agresto/ Sangiovese 80 %, Colorino 10 %, Canaiolo 10 %**  
 The smell of forest fruit and ripe cherries, with hints of smoked plum and tobacco, well-structured, elegant, juicy in the mouth, with hints of ripe fruit, typical Sangiovese tartness and delicate 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 cherries, red fruit and spices. The wine is soft, velvety and the tannins go perfectly with pasta, grilled red meat and mature cheeses.

**Amarone della Valpolicella Classico Trionfo** **480,-**  
**Italy /Amarone della Valpolicella DOCG/Cantine Riondo/ Corvina 75%, Rondinella 20%,Molinara 5%**  
 Top-quality full wine with a rich structure. Complex aromas of cherries, plum jam, licorice, cinnamon, vanilla. A wine with silky tannins and a pleasant, long finish.

## PROSECCO / FRIZZANTE / SPARKLING WINES

**Prosecco Extra Dry** **80,-**  
**Italy /Prosecco DOC/Collis Riondo/Glera 100%**  
 Refreshing, slightly dry Prosecco, Sweet, juicy apple, pear, acacia flower and notes of citrus. The crisp acidity is perfect balanced with fruity sweetness.

**Colibri Chardonnay Vino Frizzante** **90,-**  
**Italy/Emilia-Romagna/Chardonnay 100%**  
 White, fruity, slightly sparkling wine. Full of life like a hummingbird and at the same time as gentle as its flutter wings. Very fun and easy to drink. He is perfect accompaniment for a meeting with friends.

## WHITE WINE

**Grauburgunder 2019** **80,-**  
**Weingut Rudi Ruttger / Palatynat, Germany / Pinot Gris**  
 Pinot Gris is full of floral, pear and honey aromas. It is characterized by a rich taste and a higher residual sugar content but at the same time balanced acidity. This combination creates an extremely elegant wine.

**Olaszrizling 2019** **140,-**  
**Somloi Vandor / Somlo, Hungary / Olaszrizling**  
 90% of the wine is aged in steel and 10% in barrels. It is a pale green wine with distinct aromas herbal, silicon and fruit (yellow apples, peaches). Full in the mouth, slightly creamy with a distinct salty minerality, with notes of almonds, peaches and ripe apples and mirabelles. It is characterized by great acidity.

**Pinot Grigio Casa Lunardi** **70,-**  
**Italy / Delle Venezie IGT/ Cantine Riondo / Pinot Grigio 100 %**  
 A wine with a fruity character, aromas of sweet apple, pear, peach, with an almond accent, lips with a citrus, delicate and crisp acidity.

## RED WINE

**Refosco P.R. Trevenezie I.G.T / Borgo Veritas i Friuli, Italy / Refosco** **100,-**  
 Light - Ruby Refosco with notes of forest green, cherry, blueberry, currant and rose. In the mouth, an intensely fresh, fruity wine with a slightly pronounced tannin

**Poggio Badiola 1500 ml** **360,-**  
**Italy/Toscana IGT/Mazzei/Sangiovese 70%, Merlot 30%**  
 A velvety, dense, elegant wine with an aftertaste of ripe plums and berries, with tannins blended into the structure of the wine, the nose with the aroma of ripe, juicy red fruit.

**Merlot Casa Lunardi** **70,-**  
**Italy / Delle Venezie IGT/ Cantine Riondo/ Merlot 100 %**  
 Intense aroma of ripe cherries and forest fruits, with a slight hint of violet, juicy, full-bodied in the mouth, with rounded tannins.

**Primitivo Di Manduria „CosimoVarvaglione”** **190,-**  
**Italy / Primitivo di Manduria DOP / Varvaglione V&V/ Primitivo 100 %**  
 Aroma of blackberry and cherry jam, with noticeable notes of spices, chocolate and coffee, concentrated fruit in the mouth, with a long, velvety aftertaste on the palate.

**Barolo Bricco Rocca** **365,-**  
**Italy/Chianti Classico DOCG/Tenuta di Lilliano/Sangiovese 90%, Colorino 5%, Merlot 5%**  
 Deep navy blue - red color with orange reflections, aromas of ripe cherry and rose with a spicy nuance, full, strong in the mouth, with clearly marked tannins, and at the same time subtle, with a long, violet ending.

## PROSECCO / FRIZZANTE / SPARKLING WINES

**Champagne R.Dumont&Fils Brut Tradition** **149,- / 250,-**  
**375ml / 750ml Francja, białe wytrawne**  
 Jasnożółta barwa z różowymi refleksami. Okrągłe i owocowe, wyczuwalne aromaty brzoskwiń i cytrusów. Podniebienie typowe dla Pinot Noir przechodzące delikatnie w nuty lukrecji.

**Frizzante Boron Glera** **150 ml 14,- 500ml 42,-**  
**Eugenian Venice, Annone Veneto**  
 Brilliant-yellow with the scent of fruit-pears and apples, soft, dry and lively-sour taste. Best to drink „fresh”, in the first or at the latest in the second year after the grape harvest.

**Prosecco Le Campagnole Millesimato Extra Dry** **80,-**  
**Borgo Veritas / Veneto, Italy Prosecco (Glera)**  
 Prosecco with fruity and floral notes, light, fruity and refreshing in the mouth.

## WHITE WINE

**Sauvignon Blanc "Tahuna"** **110,-**  
**New Zealand/ Marlborough/ Sileni Estates/ Sauvignon Blanc 100 %**  
 Aromas of tropical fruit (mango, passion fruit, peach), gooseberry and freshly cut grass, with hints of citrus in the mouth, refreshing acidity typical of the strain

**Suavis** **85,-**  
**Italy / Piemont/ Azienda Agricola Mustela/ Moscato 100 %**  
 Aromas of ripe white fruit with notes of acacia honey and limes, balanced sweet taste with a slight hint of acidity

and a pleasant, light mousse.

**BIANCO 12 E MEZZO (BIO)** **90,-**  
**Italy / Puglia IGP/ Varvaglione V&V/ Malvasia 100 %**  
 Aromatic, elegant bouquet, consisting of floral notes mixed with the scent of ripe exotic fruit and citrus, well-structured, harmonious and durable in the mouth, extremely pleasant to the taste, dry and delicate at the same time.

**Meyer- Fonne Gewurztraminer / Alsace Grand Cru, France,** **245,-**  
 Old limestone terroir vines have created an elegant wine with notes of spices and citrus peel. The finish is dense, refined and balanced by a slight acidity.

**Riesling Reserve** **145,-**  
**Austria/Kremstal DAC/Weingut Thiery Weber/Riesling 100%**  
 Aromas of ripe apricots and apples in the nose, mangoes in the mouth and citrus freshness, riesling, elegant acidity perfectly balanced with fruity sweetness.

## RED WINE

**Cabernet Sauvignon Casa Lunardi** **70,-**  
**Italy / Delle Venezie IGT/ Cantine Riondo/ Cabernet Sauvignon 100 %**  
 Aromat małych, czerwonych owoców (dojrzałe wiśnie, typowa dla szczepu czarna porzeczka) z lekką nutą balsamiczną, w ustach świeże, okrągłe z delikatnymi taninami.

**Chianti Classico 1500 ml** **360,-**  
**Italy / Toskania/Chianti Classico DOCG**  
 Ruby dress, aromas of ripe forest fruits and cherries and plums with a vanilla nuance, juicy, full-bodied in the mouth, with vigorous tannins, a fruity finish and the refreshing tartness typical of Chianti.

**Domaine Audiffred Vosne – Romanee 2015** **440,-**  
**Appellation Vosne-Romanee Controlee, Francja**  
 The Bugrunz vineyard covers an area of 5 ha, from Gevrey-Chambertin to Pommard. This is a wonderful rich wine and a complex aroma and taste, it is created on a prestigious plot Les Chalandins Perceptible aromas of red fruit, in the mouth we can find cherries, black currants and blueberries. Full and velvety with a spicy finish.

## PROSECCO / FRIZZANTE / SPARKLING WINES

**Prosecco DOC Rose Brut / Borgo Veritas - Veneto, Italy** **110,-**  
**Prosecco, (Glera), Pinot Noir**  
 Pale pink prosecco with aromas of wild berries, cherries with slightly floral notes. Fresh and fruity in the mouth.

**Cava Rose Brut Casa Ravella - Penedes /Spain/ Xarello,** **140,-**  
**Garnacha Tinta**  
 Pale pink Cava, fresh with noticeable flowers, fruit and a lot of acidity. It matures 24 months.

**Cava Brut Nature Casa Ravella / Penedes/ Spain** **120,-**  
**Szczep: Xarello / Parellada / Chardonnay**  
 Sparkling wine produced by a traditional method, maturing for 15 months. Fully dry, with balanced acidity. Crystalline and very much elegant bubbles and an aromatic, complex structure.

## WHITE WINE

**Gilles Chollet – Pouilly Fume** **195,-**  
**Appellation Pouilly Fume Controlee, France, Sauvignon Blanc**  
 The delicate straw color and a wide range of aromas emphasize the nobility of this wine. You can feel the notes of citrus, boxwood, rose, hazelnut and quince. An excellent wine as an aperitif, it goes well with shellfish and cheeses.

**Damp Freres Chablis Vieilles Vignes** **195,-**  
**Grand Vin de Chablis, France**  
 The complex aroma is reminiscent of notes of lemon, acacia and almond cream. With aeration, the aromas unfold and evoke the scent of passion fruit, pineapple or rose. In the mouth it is slender, crisp, fruity, but also mineral with clearly accentuated acidity.

**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, the perfect balance between fruit juiciness, and acidity and mineral notes.

**Artur Toifl Gruner Veltliner Lindobel** **195,-**  
**Kremstal DAC Reserva, Austria**  
 The wine is made in the famous Kremstal DAC region, where some of the best white wines of the Old Continent are produced. The approximately 30-year-old Gruner Veltliner vines from which this wine is produced are rooted in the loess soil typical of this region, a few

**Josef Fischer Riesling Smaragd** **195,-**  
**Wachau Austria**  
 The wine is made from 30-year-old bushes on the Kirnberg plot. Smaragd is an absolute top wine, the pride of the Wachau region. 13.5vol of alcohol gives a very complex and rich wine. Here you can find ripe aromas of stone fruit. Full and balanced in the mouth.

## RED WINE

**Il Cardinale Primitivo di Manduria D.O.P.** **145,-**  
**Italy / Puglia / Primitivo di Manduria**  
 A wine with a complex aroma of dried fruit, jam and licorice, soft and velvety in the mouth. Very universal in connection with dishes.

**Mazzei Castello di Fonterutoli Siepi 2005** **735 ,-**  
**IGT Toscana, Italy /50% Merlot/50%Sangiovese**  
 Mazzei is a family that boasts an unparalleled heritage steeped in the Tuscan wine tradition. The village of Fonterutoli, overlooking Vel d'Elsa, has been owned by the Mazzei family since 1435. The property covers 650 hectares, only 117 hectares of which are vineyards. Mazzei Castello di Fonterutoli Siepi Toscana IGT is an iconic wine from a single plot of just 6 hectares.

**Brunello di Montalcino** **385,-**  
**Italy/Brunello di Montalcino DOCG/Lazzeretti/ Sangiovese Grosso 100%**  
 Ruby-brick red color, rich bouquet full of fresh fruit and earthy, licorice and leather aromas. Remarkable smoothness, balanced with balanced tannins. Long, elegant finish.

## HOUSE WINE

**House wine** **150ml 14,- 500ml 42,-**  
**Refosco, Veneto, Winnice La Rinascita**  
 Dry and at the same time delicate Italian „home” wine

**House wine** **150ml 14,- 500ml 42,-**  
**Sauvignon – Bianco Superiore Veneto, Winnice La Rinascita**  
 Dry and at the same time delicate Italian „home” wine