

Antipasti

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Starters

Pane all 'aglio <i>garlic bread</i>	9,00
Crostini misti <i>crispy toasts: 2 with tomatoes and basil & 2 with homemade paté</i>	14,00
Bruschette con ricotta, pomodori secchi e funghi <i>bruschettas: 1 with ricotta cheese and sun-dried tomatoes & 1 with mushrooms and parsley</i>	16,00
Caprese <i>white mozzarella with fresh tomatoes</i>	22,00
Pere al gorgonzola <i>pear with gorgonzola, walnuts and honey & lemon sauce</i>	24,00
Carpaccio di manzo <i>beef fillet leaves with rocket salad & parmesan cheese</i>	26,00
Antipasto all'italiana <i>italian cold cuts, marinated aubergines & pepper, sun-dried tomatoes & olives</i>	28,00
Piatto di formaggi italiani <i>italian cheese platter (taleggio, pecorino, provolone, grana padano, gorgonzola)</i>	29,00

Salads

Insalata di caprino e arancia <i>salad with warm goat cheese, toasts & orange</i>	26,00
Insalata Paesana <i>salad with tuna, egg & olives</i>	25,00
Insalata di mare <i>seafood salad</i>	29,00
Insalata Cesare <i>salad with roasted chicken, bacon & croutons</i>	25,00

Menu

Primi Piatti
Primi Piatti

————— *First Meal* —————

————— *Soups* —————

<i>Minestrone</i>	<i>12,00</i>
<i>Italian style vegetable soup</i>	
<i>Crema di pomodoro</i>	<i>14,00</i>
<i>cream of tomato soup with garlic & whipped cream</i>	
<i>Crema di spinaci</i>	<i>14,00</i>
<i>cream of spinach soup with garlic & whipped cream</i>	
<i>Zuppa di pesce</i>	<i>18,00</i>
<i>delicious fish soup</i>	

Primi Piatti

Pasta

Pasta fresca fatta in casa
Fresh home-made pasta

Gnocchi alla Sorrentina <i>gnocchi with tomato sauce, white mozzarella & basil</i>	21,00
Risotto ai porcini <i>risotto with forest mushrooms (boletus)</i>	24,00
Risotto ai frutti di mare <i>seafood risotto</i>	26,00
Strigoli con ricotta e pesto <i>strigoli with ricotta cheese & pesto</i>	24,00
Ravioli di melanzane e pecorino <i>ravioli stuffed with aubergine served with delicate tomato sauce</i>	25,00
Papardelle ai funghi porcini, rosmarino e pomodori secchi <i>papardelle with boletus, rosemary & sun-dried tomatoes</i>	29,00
Tagliatelle con salmone e spinaci <i>tagliatelle with salmon, spinach, cherry tomatoes & cream</i>	27,00
Tagliolini neri con gamberetti in salsa ai gamberi di fiume <i>black tagliolini with shrimps in crayfish sauce</i>	29,00
Spaghetti all'amatriciana <i>spaghetti with tomatoes, bacon, garlic & chili peppers</i>	23,00
Lasagne al ragù <i>lasagne with meat</i>	25,00
Strigoli alla Toscana <i>strigoli with cream, veal & mushrooms</i>	29,00
Papardelle con anatra arrosto <i>papardelle with slices of roasted duck</i>	29,00

Menu

Secondi Piatti

Main Dishes

Meat dishes

Involtini di pollo con pomodori secchi e spinaci	39,00
<i>chicken roulades with spinach & sun-dried tomatoes in sherry sauce served with rice</i>	
Saltimbocca alla romana	52,00
<i>delicate veal steaks with parma ham and sage in wine sauce served with polenta & vegetables</i>	
Filetto di maiale in salsa di funghi porcini	46,00
<i>grilled pork tenderloins in mushroom sauce; served with potatoes & vegetables</i>	
Filetto di manzo	
<i>beef fillet served with potatoes & grilled vegetables:</i>	
<i>con burro alle erbe - with herb butter</i>	61,00
<i>alla salsa di pepe nero - in cognac - pepper sauce</i>	64,00
<i>alla salsa di gorgonzola - in gorgonzola sauce</i>	64,00
Gulasch di agnello	56,00
<i>lamb goulash served with gnocchi in parmesan-cream sauce</i>	
Costolette d'agnello	79,00
<i>grilled lamb chops in honey & coffee barbacue sauce served with polenta & forest mushrooms with curry</i>	

Secondi Piatti

— Fish & sea food dishes —

<i>Sogliola con spinaci in salsa ai gamberi di fiume</i>	42,00
<i>fillet of sole with spinach served with gnocchi in crayfish creamy sauce</i>	
<i>Merluzzo con salsa alla senape</i>	44,00
<i>cod with mustard sauce served with barley groats & savoy cabbage</i>	
<i>Salmone in burro all'astice</i>	49,00
<i>salmon in lobster butter served with rice & fennel salad</i>	
<i>Orata al forno alle erbe</i>	54,00
<i>baked seabream in herbs</i>	
<i>Gamberi dello chef</i>	58,00
<i>Sautéed 6 black tiger prawns alla chef</i>	
<i>Cozze - fresh mussels (thursday - sunday)</i>	
<i>aglio olio – in olive, wine & garlic sauce</i>	39,00
<i>alla siciliana – in tomatoes with garlic & peperoncini</i>	39,00

Menu

Pizza

Pizza

*all pizzas are made of italian flour
with tomato sauce, mozzarella cheese & oregano*

Margherita	16,00
Parma – ham	19,00
Regina – grilled mushrooms, onion, parsley	21,00
Hawaii - ham, banana, pineapple, apple, peach	21,00
Verdura - marinated pepper, aubergine, courgette, onions & sun-dried tomatoes	21,00
Napoletana - anchovies, olives	23,00
Rolle di pizza - pizza rolls stuffed with fried mushrooms, ham & cheese	23,00
Al Diavolo - a devilish pizza with chili peppers, tabasco, salami & fresh garlic	23,00
Del Padrone - chicken breast, sweet corn, red pepper	23,00
Siciliana - ham, tuna, onion, olives	23,00
Capricciosa - ham, mushrooms, olives	23,00
Quattro Stagioni - artichokes, ham, mushrooms, olives	26,00
Calzone Ripieno - paste - bag filled with tomato, ham, mushrooms and parmesan	26,00
Da Pietro - combination of salami, ham, champignons and tuna	26,00
Boscaiola - speck, salami, mushrooms, onion, garlic	27,00
Spinaci alla Contadina - spinach, bacon, salami, egg	26,00
Frutti di Mare - seafood marinated in rosemary olive oil	26,00
Quattro Formaggi - mozzarella, gorgonzola, taleggio, grana padano	27,00
Spinaci e formaggio - spinach, garlic, four italian cheeses, walnuts	28,00
Quattro Salumi - four italian cold cuts: speck, mortadella, prosciutto crudo, salume	29,00
Fresca - fresh tomatoes, white mozzarella & rocket salad	25,00
Prosciutto crudo – fresh parma ham, white mozzarella, and rocket salad	29,00

Focacce

*white pizzas with olive oil & parmesan
instead of tomato sauce available at your request*

Dolce & Gelati

Dolce & Gelati

Desserts

Crema Bruciata <i>creme brulee</i>	14,00
Panna Cotta ai lamponi <i>vanilla pudding served on fresh raspberries sauce</i>	15,00
Mela con salsa al caramello <i>apple marinated in white wine with caramel sauce & Italian meringue</i>	16,00
Tiramisú	16,00
Profiteroles al cioccolato <i>profiteroles filled with vanilla cream in chocolate sauce</i>	17,00
Sorbetto al limone <i>lemon sorbet</i>	9,00
Tutti Frutti <i>mixed ice-cream with fresh fruits, strawberry sauce & whipped cream</i>	15,00
Coppa „Da Pietro” <i>mixed ice-cream with sweetmeats, coffee liqueur, chocolate sauce & whipped cream</i>	16,00

Menu

Caffeteria

Caffeteria

Espresso	8,00
Ristretto - more condensed version of an espresso	8,00
Espresso macchiato - espresso with a drop of milk	9,00
Espresso con panna - espresso with whipped cream	9,00
Espresso doppio - double espresso	14,00
Corretto - espresso with Italian brandy or grappa	11,00
Caffé affogato – espresso with with a scoop of vanilla/chocolate ice - cream	11,00
Caffé lungo - large „stretched” espresso	9,00
Cappuccino	11,00
Cappuccino con panna – cappuccino with whipped cream	12,00
Latte macchiato - large, light, milk coffee	12,00
Latte con panna - large, milk coffee with whipped cream	13,00
Caffé Mocha – caffè lungo with milk & chocolate	12,00
Caffé con liquore large espresso with milk + Amaretto or Bailey's or Advocat liqueur	15,00
Irish coffee Jameson	18,00
Caffé Frappe - Italian style ice coffee with a scoop of vanilla/chocolate ice - cream	12,00
Caffé „Da Pietro” - ice coffee with a scoop of vanilla/chocolate ice - cream & cocoa liqueur	16,00
Ciocolata calda - hot chocolate	11,00
<i>con liquore di miele</i> - with „Krupnik” – polish honey liqueur	15,00
<i>con Sambuca</i> - with Sambuca liqueur	17,00
Ciocolata fredda - ice chocolate	11,00

Caffeteria

Tea

We recommend high quality RICHMONT tea served in pot

Ceylon Fop

black Ceylon, Kanda region

10,50

English Breakfast

black Ceylon & Indonesia

10,50

Earl Grey

black, flavoured bergamot with cornflower

10,50

Black Chili Chocolate

black Ceylon & Chinese with coconut, chocolate & chili

10,50

Gunpowder green

Chinese green

10,50

Green Mint

green with mint leaves

10,50

Mexican Dream

hibiscus, apple, rose, cinnamon, orange, ginger, cardamom, clove, white pepper

10,50

Forest Fruits

blueberry, pineapple, raspberry, hibiscus, raisins

10,50

Peach Lemon Star

peach, hibiscus, apple, lemon

10,50

Strawberry Popcorn

strawberry, popcorn

10,50

Yerba Mate lemon

yerba mate with lemon

10,50

Rooibos sunrise






rooibos with pineapple

10,50

Menu

Bevande & Birra

Drinks

Surgiva	250 ml	9,00
<i>Italian natural mineral water</i>	750 ml	18,00
Sanpellegrino		
<i>Italian sparkling mineral water</i>	250 ml	10,00
Perrier		
<i>French sparkling mineral water</i>	330 ml	10,00
Kropla Beskidu[®] – Polish mineral water		
<i>sparkling / still</i>	250 ml	6,00
<i>jug</i>	1000 ml	12,00
	200 ml	6,00
	200 ml	6,00
Succo di frutta		
<i>juices</i>	200 ml	6,00
		
 NESTLE – lemon / peach	200 ml	6,00
 burn – energy drink	250 ml	11,00
Spremuta di arancia / di pompelmo		
<i>fresh orange or grapefruit juice</i>	200 ml	14,00

Beer

alla spina / on draught



0,33 l	9,00
0,5 l	11,00

in bottiglia / bottled

Heineken	330 ml	10,00
Guinness	330 ml	16,00
Desperados	400 ml	13,00
Paulaner - Hefe-Weißbier - wheat beer	500 ml	16,00
Żywiec	330 ml	10,00
Żywiec Porter	330 ml	11,00
Żywiec – low-alkoholed beer	330 ml	9,00

Distillati, liquori e digestivi Italiani

Italian Spirits

Campari	40 ml	8,00
Martini dry / bianco / rosso / rose	100 ml	11,00
Fernet-Branca, Branca Menta	20 ml	8,00
Amaro Ramazzotti	20 ml	6,00
Strega	20 ml	6,00
Galliano	20 ml	6,00
Sambuca, Sambuca Caffè	20 ml	6,00
Amaretto	20 ml	6,00
Limoncello	20 ml	6,00
Marzadro – liqueurs based on grappa: <i>mirtillo</i> – blueberries	20 ml	6,00
Marzadro - Crema di panna alla nocciola <i>cream & hazelnuts liqueur</i>	20 ml	7,00
Acquavite di pere Williams RONER – Williams pear brandy	20 ml	10,00
Barolo Chinato – Barolo wine aromatized by quinine & herbals	50 ml	12,00

Grappa

white

Grappa Primavera PIAVE - Piemont	40 ml	11,00
Grappa di Moscato SENSEA - Veneto	40 ml	14,00
Grappa di Merlot POLI – Veneto	40 ml	14,00
Grappa di Pinot Nero POLI – Veneto	40 ml	14,00
Grappa di Gewürztraminer RONER - Alto Adige	40 ml	16,00
Grappa di Cabernet BEPI TOSOLINI - Friuli	40 ml	18,00
Grappa di Müller Thurgau FELDMARSCHALL <i>TIEFENBRUNNER</i> - Alto Adige	40 ml	18,00
Grappa di Amarone Serègo Alighieri MASI - Veneto	40 ml	21,00

aged in barrique

Grappa La Morbida - Ambra RONER - Górna Adyga	40 ml	18,00
Grappa di Sassicaia T. SAN GUIDO/ POLI - Toscana	40 ml	32,00

Menu

Bar

Bar

<i>Sherry fino</i>	50 ml	8,00
<i>Marsala Superiore -oro</i>	50 ml	6,00
<i>Porto ruby</i>	50 ml	10,00
<i>Pernod, Ricard</i>	20 ml	9,00
<i>Jägermeister</i>	20 ml	6,00
<i>Underberg</i>	20 ml	14,00
<i>Cointreau</i>	20 ml	7,00
<i>Kahlua</i>	20 ml	6,00
<i>Advocat</i>	20 ml	5,00
<i>Baileys</i>	20 ml	6,00
<i>Malibu</i>	20 ml	5,00
<i>Krupnik</i> – Polish honey liqueur	20 ml	4,00
MARIE BRIZARD liqueurs:	20 ml	6,00
<i>Apricot Brandy, Blue Curaçao, Cherry Brandy, Creme de Banana, Cremede Cacao, Creme de Cassis, Melon, Peachtree, Peppermint, Strawberry</i>		
<i>Wyborowa</i>	40 ml	7,00
<i>Sobieski</i>	40 ml	7,00
<i>Absolut Blue / Citron / Kurant</i>	40 ml	9,00
<i>Finlandia</i>	40 ml	9,00
<i>Smirnoff Black</i>	40 ml	11,00
<i>Chopin</i> – Polish potatoes luxury vodka	40 ml	16,00
<i>Grey Goose</i>	40 ml	19,00
<i>Żubrówka</i> - Polish bison vodka	40 ml	7,00
<i>Wiśniówka</i> – Polish cherry vodka	40 ml	7,00
<i>Sobieski Cranberry</i>	40 ml	7,00
<i>Żołądkowa gorzka</i> – Polish traditional sweet-bitter vodka	40 ml	7,00
<i>Soplica Staropolska</i> - Polish luxury sweet-bitter vodka	40 ml	12,00
<i>Krzeska</i> – Polish luxury herbal vodka	40 ml	19,00

Cachaça	40 ml	10,00
Rum BACARDI – carta blanca / black / razz	40 ml	13,00
Rum BACARDI 8 Años	40 ml	18,00
Rum DICTADOR 12 y.o. - Colombia	40 ml	20,00
Tequila OLMECA - silver / gold	40 ml	15,00
Gin BOMBAL SAPHIRE	40 ml	14,00
Calvados V.S.O.P. CHÂTEAU DU BREUIL	40 ml	20,00
J. Walker Red	40 ml	14,00
Ballantine's	40 ml	14,00
Grant's	40 ml	14,00
J. Walker Black	40 ml	19,00
Chivas	40 ml	19,00
Dewar's 12 y.o.	40 ml	19,00
J. Walker Gold	40 ml	35,00
J. Walker Blue	40 ml	99,00
Glenfiddich 12 y.o.- single malt whisky	40 ml	22,00
J. Walker Green - blended malt whisky	40 ml	22,00
Jameson Irish Whiskey	40 ml	16,00
Jim Beam Bourbon	40 ml	16,00
Jack Daniel's Tennessee Whiskey	40 ml	17,00
Stock '84 - Italian brandy	40 ml	11,00
Metaxa ***** - Greek brandy	40 ml	19,00
Baron de Sigognac - armagnac V.S.	40 ml	19,00
Martel - cognac V.S.	40 ml	20,00
Hennessy - cognac V.S.O.P.	40 ml	24,00
Remy Martin - cognac X.O.	40 ml	69,00

Menu

Lista dei Cocktail

Cocktail List

Short Drinks

<i>Kir Royal</i> <i>/ crème de cassis, prosecco /</i>	<i>115 ml</i>	<i>15,00</i>
<i>White Russian</i> <i>/ vodka, kahlua, cream /</i>	<i>90 ml</i>	<i>16,00</i>
<i>Polish Martini</i> <i>/ wyborowa vodka, żubrówka (bison vodka), krupnik (honey liqueur), apple juice /</i>	<i>90 ml</i>	<i>14,00</i>
<i>Negroni</i> <i>/ gin, campari, martini rosso /</i>	<i>75 ml</i>	<i>17,00</i>
<i>Manhattan</i> <i>/ bourbon, martini rosso, angostura/</i>	<i>60 ml</i>	<i>19,00</i>
<i>Daiquiri</i> <i>/ white rum, lemon juice, sugar sirup /</i>	<i>100 ml</i>	<i>16,00</i>
<i>Daiquiri Banana</i> <i>/ white rum, creme de banana, lemon juice, banana /</i>	<i>100 ml</i>	<i>20,00</i>
<i>Caipirinha</i> <i>/ cachaca, lime, cane sugar /</i>	<i>50 ml</i>	<i>16,00</i>
<i>Orgazm</i> <i>/ amaretto, kahlua, bailey's, cream /</i>	<i>80 ml</i>	<i>17,00</i>
<i>Cosmopolitan</i> <i>/ finlandia redberry, cointreau, cranberry & lime juice /</i>	<i>115 ml</i>	<i>18,00</i>
<i>Margarita</i> <i>/ tequila, cointreau, lemon juice /</i>	<i>75 ml</i>	<i>20,00</i>

Lista dej Coctail

Long Drinks

Bloody Mary <i>/ vodka, tomatoes & lemon juice, tabasco, worcestershire sauce, horseradish /</i>	250 ml	15,00
Jack <i>/ vodka, campari, grenadine, orange juice /</i>	180 ml	17,00
Sex on the beach <i>/ findlandia redberry, malibu, peach liqueur, orange juice /</i>	220 ml	21,00
Tropical Paradise <i>/ vodka, melon liqueur, creme de banana, malibu, pineapple juice /</i>	220 ml	21,00
Long Island Iced Tea <i>/ vodka, gin, white rum, cointreau, lemon juice, cola /</i>	170 ml	25,00
Singapur Sling <i>/ gin, cherry brandy, cointreau, jägermeister, pineapple & lime juice, grenadine, angostura /</i>	205 ml	21,00
Cuba Libre <i>/ white rum, lime juice, cola /</i>	170 ml	18,00
Pina Colada <i>/ white rum, malibu, pineapple juice, cream /</i>	160 ml	18,00
Mojito <i>/ white rum, lime juice, sugar sirup, mint leaves, sprite /</i>	200 ml	21,00
Lux Mojito <i>/ 8 y.o. bacardi rum , lime juice, sugar sirup, mint leaves, sprite /</i>	200 ml	25,00
Raspberry Mojito <i>/ raspberry's bacardi rum, lime juice, sugar sirup, mint leaves, sprite /</i>	200 ml	21,00
Mai Thai <i>/ white & black rum, apricot brandy, orange & pineapple juice, grenadine /</i>	185 ml	23,00
Tequila Sunrise <i>/ tequila, fresh orange juice, grenadine /</i>	250 ml	22,00
Jambalaya <i>/ tequila, peach liqueur, orange juice, grenadine/</i>	240 ml	20,00

Menu

Lista dei Cocktail

Shots

Galliano Hot Shot <i>/ galliano, espresso, whipped cream /</i>	50 ml	12,00
Bombardino <i>/ bombardino-rum, whipped cream /</i>	50 ml	12,00
Calimero <i>/ bombardino, espresso, whipped cream /</i>	50 ml	12,00
Flatliner <i>/ tequila, sambuca, tabasco sauce, peperoncino/</i>	60 ml	15,00
B 52 <i>/ kahlua, bailey's, cointreau /</i>	60 ml	15,00

Soft Drinks

Cherry Blossom <i>/ grapefruit, apple, blackcurrant & lemon juice, cherry sirup /</i>	190 ml	9,00
Olimpia Sprint <i>/ pineapple, apple & orange juice, grenadine/</i>	210 ml	10,00
Mississippi Ade <i>/orange & blackcurrant juice, sprite/</i>	250 ml	10,00
Virgin Mojito <i>/ lime juice, sugar sirup, mint leaves, mineral water/</i>	200 ml	10,00