

MENU DZIECIĘCE | KIDS MENU

1	Naleśniki Pancakes	18 ⁰⁰	—
2	Gnocchi w sosie pomidorowym Gnocchi served with tomato sauce	20 ⁰⁰	—

KAWY I HERBATY | COFFEE & TEA

1	Espresso	14 ⁰⁰	—
2	Americano	14 ⁰⁰	—
3	Espresso Macchiato	16 ⁰⁰	—
4	Cappuccino	16 ⁰⁰	—
5	Flat White	18 ⁰⁰	—
6	Espresso Doppio	20 ⁰⁰	—
7	Caffe Latte	20 ⁰⁰	—
8	Herbata Tea	15 ⁰⁰	—
9	Herbata sezonowa Seasonal tea	25 ⁰⁰	—

ŚWIEŻE WYCISKANE SOKI
FRESH JUICES

1	Pomarańczowy/Grejpfrutowy/Mix Orange/Grapefruit/Mix 300 ml	25 ⁰⁰	—
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NAPOJE ZIMNE | SOFT DRINKS

1	Pepsi / Pepsi Max	14 ⁰⁰	—
2	Napoje Fonte Margherita Aranciata/Limonata/Mandarino Fonte Margherita drinks 270 ml	15 ⁰⁰	—
3	Woda Fonte Margherita Fonte Margherita water 440 / 800 ml	15 ⁰⁰ / 24 ⁰⁰	—
4	Bezalkoholowy Aperol Spritz/Gin&Tonic 270 ml	19 ⁰⁰	—

DESERY | DESSERTS

1	Tiramisu	28 ⁰⁰	—
2	Babà' al rum con crema pasticcera	28 ⁰⁰	—
3	Semifreddo al Pistacchio o Nocciola	32 ⁰⁰	—



TYLKO POLSKA WOŁOWINA
ONLY POLISH BEEF

Wybierz poziom wysmażenia:



rare



medium
rare



medium



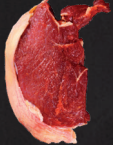
medium
well



well
done

STEKI WOŁOWE | BEEF STEAKS

Steki podawane od 200 g | Steaks served from 200 g

1	Rib-Eye			54 ⁰⁰ za 100 g	—
2	New York			54 ⁰⁰ za 100 g	—
3	Rump Steak			54 ⁰⁰ za 100 g	—
4	Picagna			54 ⁰⁰ za 100 g	—
5	Tagliata Steak			54 ⁰⁰ za 100 g	—

Steki podawane od 600 g | Steaks served from 600 g

6	T-Bone			39 ⁰⁰ za 100 g	—
7	Fiorentina			45 ⁰⁰ za 100 g	—



PRZYSTAWKI | STARTERS

1	Policzki wołowe Beef cheeks	58 ⁰⁰	—
2	Burrata Pugliese al Pesto di Pistacchio Apulian Burrata with pistachio pesto	70 ⁰⁰	—
3	Bruschetta con Bresaola Bruschetta with bresaola beef	74 ⁰⁰	—
4	Tatar wołowy Beef tartare	74 ⁰⁰	—
5	Carpaccio wołowe Beef Carpaccio	74 ⁰⁰	—
6	Tagliere Italiano Selection of Italian cheeses and sliced meats	74 ⁰⁰	—

SAŁATY | SALADS

1	Warzywa grillowane z Pecorino Grilled vegetables with Pecorino	50 ⁰⁰	—
2	Sałata Cezar Caesar salad with chicken	60 ⁰⁰	—
3	Caprese di Bufala Bufala cheese with tomatoes	60 ⁰⁰	—
4	Sałata z rostbefem Roast beef salad	64 ⁰⁰	—

ZUPY | SOUPS

1	Zupa Dnia Soup of the day	20 ⁰⁰	—
2	Flaki wołowe po włosku Beef tripe's soup with ginger	39 ⁰⁰	—

OWOCE MORZA | SEA FOOD

1	Mule a'la Marinara Mule a'la Marinara	63 ⁰⁰	—
2	Surf and Turf Beef and sea food combination	75 ⁰⁰	—

BURGERY | BURGERS

1	Burger Classic Classic beef Burger	56 ⁰⁰	—
2	Burger Jalapeno Beef Burger served with Jalapeno	56 ⁰⁰	—
3	Burger Italiano Burger Italiano	60 ⁰⁰	—

PASTA & RISOTTO

1	Tagliolini z sosem pomidorowo-bazyliowym Fresh homemade Tagliolini with tomato sauce and basil	40 ⁰⁰	—
2	Spaghetti Aglio Olio Peperoncino Spaghetti Aglio Olio Peperoncino	40 ⁰⁰	—
3	Pappardelle Gorgonzola e Spinaci Pappardelle Gorgonzola e Spinaci	43 ⁰⁰	—
4	Spaghetti a'la Carbonara Spaghetti a'la Carbonara	48 ⁰⁰	—
5	Risotto z prawdziwkami Risotto with mushrooms	55 ⁰⁰	—
6	Paccheri Cacio Pepe e Manzo Neapolitan Pasta with Pecorino pepper and beef	56 ⁰⁰	—
7	Penne con Ricotta, Pomodori Secchi e Pinoli Penne with Ricotta, dried tomatoes and pine nuts	56 ⁰⁰	—
8	Domowe Tagliatelle a'la Bolognese Homemade Tagliatelle a'la Bolognese	60 ⁰⁰	—
9	Domowe Ravioli Homemade Ravioli	62 ⁰⁰	—
10	Czarne Linguine z mulami i krewetkami Black Linguine with mussels and prawns	70 ⁰⁰	—
11	Pappardelle z salsiccią wołową i truflą Pappardelle with beef salsiccia and truffle	74 ⁰⁰	—
12	Torcetti grzybowo-truflowe Torcetti with mushrooms and truffles	74 ⁰⁰	—

DODATKI | EXTRAS

1	Ziemniaki Puree Potatoes Puree	15 ⁰⁰	—
2	Frytki French fries	15 ⁰⁰	—
3	Gnocchi Gnocchi	15 ⁰⁰	—
4	Polenta Polenta	15 ⁰⁰	—
5	Mix sałat Mixed greens	20 ⁰⁰	—
6	Sałatka z pomidorków cherry Salad served with cherry tomatoes	20 ⁰⁰	—
7	Warzywa sezonowe Seasonal vegetables	22 ⁰⁰	—
8	Szpinak blanszowany na maśle Blanched spinach in butter	22 ⁰⁰	—
9	Warzywa grillowane Grilled vegetables	22 ⁰⁰	—

SPECJAŁY | SPECIALTIES

1	Grillowane kiełbaski z serem Provolone i grillowanymi warzywami Grilled beef sausage with Provolone cheese and grilled vegetables	64 ⁰⁰	—
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