

LUNCH MENU

from Monday to Friday from 12.00 to 16.00 we have a good lunch offer
any classic pizza costs PLN 35, and a carafe of water for free :)

SOUP

 PELATI TOMATO & PEPPER CREAM (vege) 19
served with ricotta, grana padano and basil

SNACKS / STARTERS

FOCACCIA / FOCACCIA WITH CHEDDAR AND GARLIC 14 / 17
our variation of Italian focaccia served with homemade flavored oils

BOWL OF SICILIAN OLIVES 15
green, with pit 

CHEESE AND COLD CUTS BOARD 38/73
(for 1/2 people or 3/4 people)

mozzarella / ricotta / grana padano / gorgonzola piccante DOC / Napoli salami Ventricina Picante / Crudo ham / mortadella / served with arugula / cherry tomatoes / pear / and walnuts
served with homemade focaccia

ITALIAN CHEESE PLATE 52
(for 2/3 people)

burrata / ricotta / grana padano / gorgonzola / arugula / cherry tomatoes / walnuts / pear
served with homemade focaccia

ANTIPASTI 38

sun-dried tomatoes / artichokes / olives / capers / pear / served with arugula / walnuts and cherry tomatoes
served with homemade focaccia

BURRATA FROM THE PAN 36

with cherry tomatoes, garlic and fennel, served with focaccia with cheddar

BURRATA WITH CRUDO HAM 36

burrata, ham crudo, cherry tomatoes, rocket, olive oil, focaccia

SALADS

GREEN MINT SALAD 38

grilled zucchini, ricotta, salad mix, green dressing, fennel, green cucumber, almond flakes, red pepper, dill, mint
served with focaccia

PANZANELLA SALAD WITH BURRATA 46

a ball of fresh burrata, lettuces with cocktail tomatoes, seasonal: asparagus or peach, vinaigrette, focaccia croutons, red onion, capers, olives, basil

SALAD WITH PEAR, BEETROOT AND GORGONZOLA 44

pear, gorgonzola DOP, spinach, arugula, walnuts, cherry tomatoes, balsamico, vinaigrette, seasonal fruit
served with focaccia,

NICOISE SALAD WITH TUNA OR SARDINES 45

tuna or sardines, soft-boiled egg, baked potatoes, green beans, cherry tomatoes, caper apples, olives, basil, dill

GOAT CHEESE SALAD. 42

Goat cheese, lettuce, onion, olives, sunflower seeds, balsamic vinegar, fresh fig

→ Order a few pizzas and share!

MENU

CLASSIC PIZZA

we serve classic Italian pizza - delicate, crispy dough and slightly plump "bread" edges

 1. MARINARA (vege) 29

tomato sauce, marinated garlic, basil, olive oil, ground pepper, Sicilian oregano

 2. MARGHERITA (vege) 35

tomato sauce, mozzarella, basil, olive oil, ground pepper

3. ANCHOIS 41

tomato sauce, mozzarella, anchovies, capers, marinated garlic, basil, olives, ground pepper

 4. FUNGHI (vege) 38

tomato sauce, mozzarella, champignons, ground pepper

5. DIAVOLA 42

tomato sauce, mozzarella, ventricina piccante (spicy salami), ground pepper

6. NAPOLI 43

tomato sauce, mozzarella, salami napoli, olives, ground pepper

 7. QUATTRO FORMAGGI (vege) 45

tomato sauce, mozzarella, gorgonzola piccante DOP, grana padano DOP, pecorino romano DOP, ground pepper

8. FEC 42

tomato sauce, mozzarella, cotto ham, champignons, ground pepper

 9. VEGE (vege) 39

tomato sauce, mozzarella, zucchini, olives, basil, garlic, ground pepper

10. COTTO 39

tomato sauce, mozzarella, cotto ham, ground pepper

11. CAPRICCIOSA 45

tomato sauce, mozzarella, cotto ham, champignons, olives, artichokes, ground pepper

 12. PELATI (vege) 38

pelati tomatoes, mozzarella, olives, marinated garlic, basil, ground pepper

dommek nad fosan RECOMMENDED

13. AFFUMICATO 41

tomato sauce, mozzarella, speck, smoked plum, basil

14. SALSICCIA 42

tomato sauce, mozzarella, salsiccia, gorgonzola piccante DOP, red onion, ground pepper

 15. VERDE E BURRATA (vege) 52

tomato sauce, fresh burrata ball, onion, cherry tomatoes, basil, ground pepper

16. FIGARO 47

sos pomidorowy, mozzarella, chili, rukola, speck, świeże figi, balsamico

 17. RUCOLA E PERE (vege) 45

pear, honey, mozzarella, gorgonzola, arugula, walnuts, ground pepper

 18. TARTUFO BIANCO VEGE (vege) 46

white truffle sauce, mozzarella, zucchini, red onion, cheddar, ground pepper

dommek nad fosan

MENU

PIZZA SPECIALI

 19. MARINARA E BURRATA (vege) 41

tomato sauce, after baking: a ball of fresh burrata, basil, ground pepper

20. TONNO 43

tomato sauce, mozzarella, tuna, onion, capers, ground pepper

21. DOLCE E PICCANTE 46

tomato sauce, mozzarella, gorgonzola piccante DOP, ventricina piccante (spicy salami), honey, ground pepper

 22. TARTUFO (vege) 46

black truffle cream, mozzarella, cheddar, basil, ground pepper

23. NDUJA 45

tomato sauce, mozzarella, nduja, mascarpone, onion, ground pepper

24. PISTACCHIO 49

tomato sauce, mortadella, mozzarella, pistachio pesto, ground pepper

 25. MELANZANE (vege) 45

tomato sauce, mozzarella, grilled eggplant, marinated garlic, ricotta, grana padano, ground pepper

26. TARTUFO BIANCO 46

white truffle cream, mozzarella, salsiccia, dried tomatoes, pepper

 27. DI CAPRA (vege) 44

tomato sauce, mozzarella, spinach with pesto, red onion, goat cheese, balsamico, ground pepper

28. CRUDO 47

tomato sauce, mozzarella, arugula, crudo ham, grana padano DOP, cherry tomatoes, ground pepper

 29. SPINACI (vege) 44

tomato sauce, mozzarella, spinach baby with pesto, sun-dried tomatoes, pecorino romano DOP, sunflower seeds, ground pepper

 30. LIMONE (vege) 45

tomato sauce, mozzarella, goat cheese, crushed pistachios, lemon zest

DESSERTS

Cheesecake 23 Tiramisu 24

Italian ice cream 17 with fruit mousse 20

affogato (ice cream with espresso) 21

COCKTAILS

TROPICAL 280ml 35
passoa, almond syrup, passion fruit puree, frizzante, crushed ice



LIMONCELLO SPRITZ 350ml 36
limoncello, bergamot syrup, frizzante, sparkling water, lemon



APEROL SPRITZ 350ml 36
aperol, frizzante, sparkling water, orange



STRAWBERRY BELLINI 150ml 19
strawberry puree, frizzante



MARTINI BIANCO TONIK 350ml 38
martini bianco, fever tree tonic, lime



MARTINI ROSATO TONIK 350ml 38
martini rosato, fever tree tonic, orange



HUGO 350ml 33
natural elderflower syrup, frizzante, sparkling water, lime juice, mint



COCO-BERRY 350ml 35
Malibu, coconut puree, pineapple juice, Chambord blackberry liqueur, vanilla syrup, crushed ice



MARTINI MOJITO 400ml 32
extra dry martini, mint, lime juice, sugar syrup, sparkling water, crushed ice



MARTINI PINEAPPLE MOJITO 400ml 35
Extra Dry Martini, mint, lime syrup, pineapple puree, sugar syrup, sparkling water, crushed ice



MARTINI STRAWBERRY MOJITO 400ml 35
Extra dry martini, mint, lime syrup, strawberry puree, sugar syrup, sparkling water, crushed ice



NEGRONI SPAGLIATO 32
martini extra dry, martini rubino, frizzante



MOCKTAILS

ROSE DREAM 0% 350ml 32
0% floral distillate, jasmine infusion, natural elderflower syrup, hibiscus infusion, sour, rose water, crushed ice



APEROL SPRITZ 0% 350ml 32
bitter orange syrup, sparkling wine 0%, soda water, orange



LIMONCELLO SPRITZ 0% 350ml 36
limoncello 0%, bergamot mousse, sparkling wine 0%, soda water, lemon



STRAWBERRY BELLINI 0% 170ml 19
strawberry puree, sparkling wine 0%



MARTINI FLOREALE TONIK 0% 350ml 33
martini floreale, fever tree tonic, lime



JUGS %



APEROL SPRITZ JUG 1000ml 82
aperol, frizzante, sparkling water, orange

CIDER JUG 1000ml 57
cider, frizzante, bergamot mousse, yuzu syrup, lime

MARTINI FIERO STRAWBERRY JUG 1000ml 66
martini fiero, strawberry puree, tonic, orange

HUGO SPRITZ JUG 1000ml 73
natural elderflower syrup, frizzante, sparkling water, lime juice, mint

MARTINI FLOREALE TONIK JUG 0% 1000ml 62
martini floreale, tonic, lime

HOMEMADE LEMONADES JUICES



STRAWBERRY YUZU LEMONADE 400ml / 1000ml 23/42
strawberry puree, lemon juice, natural yuzu syrup

PINEAPPLE LAVENDER LEMONADE 400ml / 1000ml 23/42
pineapple puree, lemon juice, natural lavender syrup


PEAR ELDERFLOWER LEMONADE 00ml / 1000ml 23/42
pear puree, lemon juice, natural elderflower syrup


CLASSIC LEMONADE 00ml / 1000ml 20/38
lemon juice, sugar syrup

APPLE JUICE 300ml 13
local, NFC

SQUEEZED ORANGE JUICE 300ml 20

DRINKS BOTTLE

 FEVER TREE TONIK 200ml 15
classic / zero

 COCA COLA ZERO 330ml 13

COCA COLA 330ml 13

STAROPOLANKA SPARKLING 300ml 9

SAN PELLEGRINO SPARKLING 750ml 22

FILTERED WATER

FREE

TAP BEER

300ml / 500ml

NEPO LAGER | PL 16/18

CIDER | PL 1 17/20

BOTTLE / CAN
500ml

CRAFT NEPO* | PL 23
IPA / APA / SOUR / WHEAT

LITOVEL DARK LEMON | CZ 19

LITOVEL WHEAT 18

LITOVEL | CZ 18

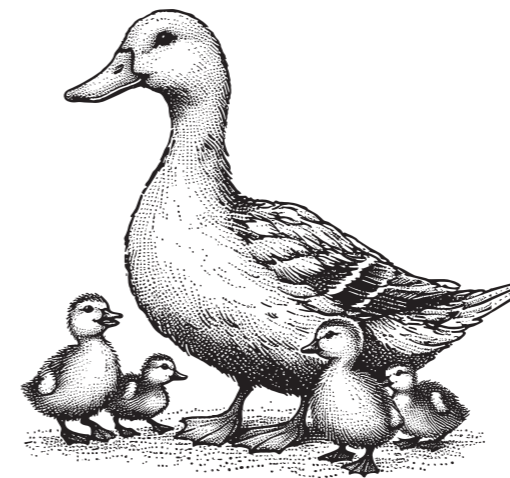
LITOVEL DARK | CZ 18

<0,5%

500ml

CRAFT NEPO FREE* | PL 22
IPA | SOUR

HOLBA FREE | CZ 18



WINES

glass 125ml / bottle 750ml

WHITE WINES

RIESLING | Silesian Vineyard | PL 27/150
dry, grape variety: weisser riesling

Fresh, juicy, and distinctly fruity, with notes of citrus, apple, and a slight minerality on the finish. It has a pleasant acidity that's pleasantly refreshing and encourages another sip.

SOLARIS | Dom Charbielin Vineyard | PL 24/135
semi-dry, grape variety: solaris

Aromatic and slightly semi-dry, with a noticeable sweetness of ripe tropical fruit and pear. Very pleasant, soft, and easy to digest.

DOROBIANCO GARDA | Avanzi Vineyard | IT 24/135
dry, riesling grape, pinot blanc

A fresh and elegant white wine with notes of flowers, citrus, and exotic fruit. Light, yet with a distinct structure and a pleasant, mineral finish.

PRIMADONNA | Varvaglione Vineyard | IT 22/125
dry, grape variety: chardonnay

Fuller and creamier, with notes of tropical fruit and delicate vanilla from the barrel. Smooth, harmonious and very comfortable to drink.

RED WINES

CASPAGNOLO CHIANTI | Vineyard: Villa Poggio Salvi | IT 20/110
dry, grape: sangiovese, merlot

Classic, dry, and fruity – with distinct notes of cherry and forest fruit. Light for a red, but with character and a pleasant freshness.

SASSIROSSI PRIMITIVO | Vineyard: Feudi Salentini | IT 22/125
dry, grape: primitivo

Full-bodied, intense, and very fruity, with notes of cherries, blackberries, and light vanilla. Enveloping, deep, and very satisfying.

SPARKLING WINES

glass 125 ml / bottle 750 ml

FRIZZANTE | IT 18/59

white, dry, glass 125 ml / carafe 500 ml

LAMBRUSCO DOC | Vineyard: Cantina di carpi e sorbara | IT 19/100
red, semi-dry, grape: lambrusco salamino

MARTINI PROSECCO | IT 110
white, dry

MARTINI ASTI | IT 110
white, sweet

HOUSE WINES

glass 125ml / carafe 500ml

PAROLVINI BIANCO | IT 18/59
white, dry, blend

PAROLVINI ROSSO | IT 18/59
red, dry, blend

WINES 0%

DEALCOHOLIZED WINES | ALTERNATIVES 0%
glass 125ml / bottle 750ml

SPARKLING | Vineyard Varvaglione | IT 20/110
white, semi-dry, grape variety: chardonnay and other local grape varieties

for groups of more than 5 people we add 10% service fee if you would like an invoice please let us know before closing your bill tip is not included, it's possible to tip when paying with creditcard

we accept reservations from monday to thursday all day long and on fridays until 5 p.m. take-away box 2 pln The approximate waiting time for food is about 30 minutes and may be longer if the restaurant is busy.