

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

CHEESE AND COLD CUTS BOARD 75
(for 2/3 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 57
(for 2/3 people)

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

ANTIPASTI 43

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

BOWL OF SICILIAN OLIVES 15
green, with pit

BURRATA FROM THE PAN 35

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

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

SALADS

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 45
tuna, soft-boiled egg, baked potatoes, green beans,
cherry tomatoes, caper apples, olives, basil, dill

GREEN MINT SALAD 43
grilled zucchini, ricotta, salad mix, green dressing, fennel,
green cucumber, almond flakes, red pepper, dill, mint
served with focaccia

domek nad fosą

MENU

CLASSIC PIZZA

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

1. MARGHERITA ^(vege) 35
tomato sauce, mozzarella, basil, olive oil, ground pepper

2. MARINARA ^(vege) 29
tomato sauce, marinated garlic, basil, olive oil, ground pepper

3. FUNGHI ^(vege) 38
tomato sauce, mozzarella, champignons, ground pepper

4. VEGE ^(vege) 39
tomato sauce, mozzarella, zucchini, olives, basil, garlic, ground pepper

5. PELATI ^(vege) 39
pelati tomatoes, mozzarella, olives, marinated garlic, basil, ground pepper

6. ANCHOIS 41
tomato sauce, mozzarella, anchovies, capers, marinated garlic, basil, olives,
ground pepper

7. QUATTRO FORMAGGI ^(vege) 45
tomato sauce, mozzarella, gorgonzola piccante DOP, grana padano DOP,
pecorino romano DOP, ground pepper

8. COTTO 39
tomato sauce, mozzarella, cotto ham, ground pepper

9. FEC 42
tomato sauce, mozzarella, cotto ham, champignons, ground pepper

10. DIAVOLA 42
tomato sauce, mozzarella, ventricina piccante (spicy salami), ground pepper

11. NAPOLI 43
tomato sauce, mozzarella, salami napoli, olives, ground pepper

12. CAPRICCIOSSA 45
tomato sauce, mozzarella, cotto ham, champignons, olives, artichokes,
ground pepper

for groups of more than 6 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.

MENU

PIZZA SPECIALI

13. TONNO 45
tomato sauce, mozzarella, tuna, onion, capers, ground pepper

14. NDUJA 45
tomato sauce, mozzarella, nduja, mascarpone, onion, ground pepper

15. SALSICCIA 45
tomato sauce, mozzarella, salsiccia, gorgonzola piccante DOP, red onion,
ground pepper

16. CRUDO 45
tomato sauce, mozzarella, arugula, crudo ham, grana padano DOP,
cherry tomatoes, ground pepper

17. TARTUFO ^(vege) 46
black truffle cream, mozzarella, cheddar, basil, ground pepper

18. DOLCE E PICCANTE 46
tomato sauce, mozzarella, gorgonzola piccante DOP,
ventricina piccante (spicy salami), honey, ground pepper

19. DI CAPRA ^(vege) 45
tomato sauce, mozzarella, spinach with pesto, red onion,
goat cheese, balsamico, ground pepper

20. MELANZANE ^(vege) 45
tomato sauce, mozzarella, grilled eggplant, marinated garlic, ricotta,
grana padano, ground pepper

21. TARTUFO BIANCO VEGE ^(vege) 46
white truffle sauce, mozzarella, zucchini, red onion, cheddar, ground pepper

22. TARTUFO BIANCO 47
white truffle sauce, mozzarella, salsiccia, sun-dried tomatoes, ground pepper

23. SPINACI ^(vege) 45
tomato sauce, mozzarella, spinach baby with pesto, sun-dried tomatoes,
pecorino romano DOP, sunflower seeds, ground pepper

24. MARINARA E BURRATA ^(vege) 45
tomato sauce, after baking: a ball of fresh burrata, basil, ground pepper

25. VERDE E BURRATA ^(vege) 49
tomato sauce, fresh burrata ball, onion,
cherry tomatoes, basil, ground pepper

26. RUCOLA E PERE ^(vege) 45
pear, honey, mozzarella, gorgonzola, arugula, walnuts, ground pepper

27. PISTACCHIO 49
tomato sauce, mortadella, mozzarella, pistachio pesto, ground pepper

DESSERTS

Cheesecake 19 Tiramisu 24

Italian ice cream 17 with fruit mousse 20

affogato (ice cream with espresso) 21

COCKTAILS

TROPICAL	280ml	35	choya yuzu liqueur, pineapple puree, yuzu syrup, lemon juice, cider
RUBINO	280ml	35	
lambrusco, martini rubino, strawberry puree			
LIMONCELLO SPRITZ	350ml	36	limoncello, choya yuzu liqueur, frizzante, sparkling water, lemon
APEROL SPRITZ	350ml	36	aperol, frizzante, sparkling water, orange
STRAWBERRY BELLINI	150ml	19	strawberry puree, frizzante
MARTINI BIANCO TONIK	350ml	33	martini bianco, fever tree tonic, lime
MARTINI ROSATO TONIK	350ml	33	martini rosato, fever tree tonic, orange

COCKTAILS 0%			
ALMOND 0%	250ml	30	limoncello 0%, almond syrup, lemon juice, sparkling wine 0%
FLORAL 0%	280ml	30	floral distillate 0%, bergamot mousse, yuzu syrup, martini floreale
LIMONCELLO SPRITZ 0%	350ml	36	limoncello 0%, bergamot mousse, sparkling wine 0%, soda water, lemon
APEROL SPRITZ 0%	350ml	32	bitter orange syrup, sparkling wine 0%, soda water, orange
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	800ml	85	aperol, frizzante, sparkling water, orange
CIDER JUG	800ml	75	cider, frizzante, bergamot mousse, yuzu syrup, lime
MARTINI FIERO STRAWBERRY JUG	800ml	70	martini fiero, strawberry puree, tonic, orange

FILTERED WATER			
FREE			

TAP BEER			
300ml / 500ml			
NEPO LAGER PL		16/18	
CRAFT NEPO* PL		20/22	
IPA APA SOUR PSZENICA			
CIDER PL 1		6/18	
BOTTLE / CAN			
500ml			
CRAFT NEPO* PL		23	
IPA / APA / SOUR / WHEAT			
LITOVEL CZ		18	
LITOVEL DARK CZ		18	

<0,5%			
500ml			
CRAFT NEPO FREE* PL	22	IPA SOUR	
HOLBA FREE CZ	18		

HOMEMADE LEMONADES JUICES			
PINEAPPLE LAVENDER LEMONADE	500ml	27	pineapple puree, lemon juice, natural lavender syrup
PEAR ELDERFLOWER LEMONADE	500ml	27	pear puree, lemon juice, natural elderflower syrup
COCO MATCHA.	400ml	28	japanese green tea with coconut water
CLASSIC LEMONADE	500ml	24	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	250ml	13	classic / zero
STAROPOLANKA SPARKLING	300ml	9	
SAN PELLEGRINO SPARKLING	750ml	22	

WINES			
glass 125ml /bottle 750ml			
WHITE WINES			
RIESLING Silesian Vineyard PL	27/150	dry, grape variety: weisser riesling	
SOLARIS Dom Charbielin Vineyard PL	24/135	semi-dry, grape variety: solaris	
GEWÜRZ Saint Vincent Vineyard PL	24/135	semi-dry, grape variety: gewurztraminer	
PRIMADONNA Varvaglione Vineyard IT	22/125	dry, grape variety: chardonnay	

RED WINES			
CASPAGNOLO CHIANTI Vineyard: Villa Poggio Salvi IT	20/110	dry, grape: sangiovese, merlot	
SASSIROSSI PRIMITIVO Vineyard: Feudi Salentini IT	22/125	dry, grape: primitivo	

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	
KOMBUCHA MEDUZYNĄ	27	sparkling, fermented organic tea	

ICED TEA			
JASMINE ICED TEA	250 ml	23	jasmine green tea, elderflower syrup, lime juice
HIBISCUS ICED TEA	250 ml	23	fruit cold brew, strawberry mousse, sugar syrup
ORANGE MATCHA	250 ml	26	freshly squeezed orange juice, Japanese matcha green tea
CLOUD MATCHA LATTE			
/ STRAWBERRY CLOUD MATCHA LATTE	300 ml.	23 / 26	japanese green tea on ice cubes with a thick layer of milk foam, with milk* / with strawberry mousse
COCO MATCHA	400 ml	28	japanese green tea with coconut water

ICED COFFEE			
250ml			
TONIC ESPRESSO	21	tonic, espresso doppio	
ORANGE FRESHPRESSO	21	freshly squeezed orange juice, espresso doppio	
ICED COFFEE WITH ICE CREAM	23	shaked espresso on ice with a fluffy layer of coffee foam on ice cubes, with creamy ice cream	
AFFOGATO	21	ice cream with espresso	
CAFFE FREDDO ESPRESSO	16	Shaked espresso over ice with a fluffy layer of coffee foam, with a teaspoon of sugar*, served on ice cubes	

CAPPUCCINO FREDDO	18	Shaked cold espresso with a thick layer of milk foam, with a teaspoon of sugar*, with milk*, served on ice cubes	
FRAPPE	17	shaked espresso with a teaspoon of sugar and water, served over ice cubes	
FRAPPE LATTE	18	shaken espresso with a teaspoon of sugar*, with milk*, served on ice cubes	
STRAWBERRY SHAKE	16	frothed milk with cream ice cream, with strawberry mousse, on ice cubes * upon request, we will prepare a sugar-free version and replace the milk with plant-based milk	

COFFEE TEA INFUSION			
ESPRESSO / ESPRESSO DOPPIO	35ml/75ml	12/14	
AMERICANO	180ml	14	
CAPPUCCINO	180ml	16	milk plant drink
LATTE MACCHIATO	300ml	17	milk plant drink
TEA IN A TEA POT	450ml	16	black green jasmine fruit
GINGER INFUSION	450ml	23	freshly squeezed lemon juice, natural ginger syrup