



STARTERS

- 1. OLIVE E POMODORI** 26
Olives / sun-dried tomatoes/ semi-dried tomatoes / cherry tomatoes
- 2. ANTIPASTI FOR 2** 47
Grana padano / pecorino romano / gorgonzola / provola affumicata / prosciutto crudo / pistachio mortadella / finocchiona salami
- 3. FOCACCIA** 19
Homemade focaccia with rosemary and sea salt
- 4. CLASSIC BRUSCHETTA** 26
Crispy pizza dough, served with juicy tomatoes, fresh basil, garlic and olive oil
- 5. BURRATA WITH ROASTED TOMATOES** 40
Creamy burrata served with roasted, lightly caramelized tomatoes and handmade basil pesto. Served with warm, crunchy pizza dough bread

SALADS

With every salad, we include a unique bun made from pizza dough.

- 1. ROMANA PICCANTE** 39
Pancetta / semi-dried tomatoes / cheddar / mixed greens / olive oil / lemon / sriracha mayo / roasted sunflower seeds
- 2. RUCOLA PERA** 38
Pear / stracciatella / arugula / pickled shallots / olive oil / lemon / raspberry balsamic / roasted pistachios
- 3. CON CRUDO** 48
Prosciutto crudo / mozzarella / mixed greens / pistachio pesto / olive oil / lemon / roasted pistachios
- 4. ARANCIA E PANCETTA** 36
Pancetta / semi-dried tomatoes / orange / lemon ricotta / spinach / mixed greens / olive oil / lemon / balsamic / roasted pistachios
- 5. MISTICANZA ALLA NDUJA** 51
Burrata / nduja / black olives / cherry tomatoes / arugula / lamb's lettuce / basil pesto / olive oil / lemon

A service charge of 10% is added to the bill for groups of 4 or more.
Dishes may contain allergens. Detailed information about allergens is available from staff.



PANUOZZO

- 1. BOLOGNA** 45
Pistachio pesto / lamb's lettuce / pistachio mortadella / stracciatella / pistachios / cherry tomatoes / Grana Padano cream
- 2. ROMA**  35
Basil pesto / stracciatella / baby spinach / sun-dried tomatoes / sunflower seeds / pecorino Romano
- 3. PARMA** 39
Basil pesto / arugula / stracciatella / prosciutto crudo / cherry tomatoes / orange / grana padano cream / balsamic glaze
- 4. TORINO** 38
Cherry tomatoes / zucchini / garlic / sun-dried tomatoes / prosciutto cotto / stracciatella / lamb's lettuce / grana padano cream
- 5. PADOVA**  36
Sun-dried tomato pesto / cherry tomatoes / sun-dried tomatoes / semi-dried tomatoes / lamb's lettuce / pecorino romano / stracciatella
- 6. FELICITA** 44
Lemon ricotta / cherry tomatoes / sun-dried tomatoes / semi-dried tomatoes / stracciatella / lamb's lettuce / prosciutto crudo / grana padano chips









PASTA

- 1. CARBONARA** 54
Classic carbonara on chitarra pasta – with pecorino, crispy pancetta and freshly ground pepper.
- 2. PAPPARDELLE AL PESTO GENOVESE** 49
Pappardelle in aromatic, handmade basil pesto with walnuts, sun-dried tomatoes, and juicy chicken breast.
- 3. SCIALATIELLI AL PESTO ROSSO**  44
Scialatielli pasta in intense pesto rosso, served with creamy stracciatella, which gently melts on the warm dish.
- 4. GNOCCHI ALLA SORRENTINA**  36
Delicate gnocchi baked in tomato sauce with melted mozzarella and a hint of fresh basil
- 5. GNOCCHI AL NDUJA**  59
Gnocchi in a bold tomato sauce with spicy nduja, served with creamy burrata and fresh basil

Want to try something different? We will serve your pasta in a bowl made of our dough for 5 zł

..... **PIZZE CLASSICO**



1.	MARGHERITA 	29
	Tomato sauce / mozzarella fior di latte / Grana Padano / basil / extra virgin olive oil	
2.	MARINARA 	26
	Tomato sauce / garlic / black olives / Sicilian oregano / extra virgin olive oil	
3.	COTTO	38
	Tomato sauce / mozzarella fior di latte / prosciutto cotto / Grana Padano / basil	
4.	FUNGHI E COTTO	45
	Tomato sauce / mozzarella fior di latte / prosciutto cotto / mushrooms / Grana Padano / basil	
5.	DOLCE E PICCANTE 	39
	Tomato sauce / mozzarella fior di latte / spicy bastone salami / honey / basil	
6.	VEGETARIANA 	48
	Sun-dried tomato pesto / mozzarella fior di latte / gorgonzola / black olives / cherry tomatoes / basil	
7.	VEGANA 	37
	Tomato sauce / zucchini / black olives / potatoes / garlic / Sicilian oregano	
8.	VERONA	54
	Roasted red pepper cream / mozzarella fior di latte / zucchini / pancetta / garlic / Pecorino Romano / basil	
9.	CAPRICCIOSA	49
	Tomato sauce / mozzarella fior di latte / prosciutto cotto / black olives / artichokes / mushrooms / basil	
10.	ZUCCHINI	49
	Tomato sauce / mozzarella fior di latte / zucchini / mascarpone / pancetta / cheddar / basil	
11.	QUATTRO FORMAGGI 	48
	Tomato sauce / smoked provola / gorgonzola / Grana Padano / stracciatella / Sicilian oregano	
12.	MEDITERRANEA	55
	Tomato sauce / mozzarella fior di latte / arugula / prosciutto crudo / cherry tomatoes / Grana Padano / extra virgin olive oil	
13.	BBQ PICCANTE 	47
	BBQ sauce / mozzarella fior di latte / spicy bastone salami / mushrooms / cheddar / sriracha mayo / Sicilian oregano	
14.	PERA 	43
	Crème fraîche / mozzarella fior di latte / pear / walnuts / gorgonzola / honey / balsamic glaze	
15.	PATATE	47
	Crème fraîche / smoked provola / potatoes / pancetta / Grana Padano cream / rosemary	



PIZZE PREMIUM



16.	MORTAZZA Pistachio pesto / mozzarella fior di latte / pistachio mortadella / stracciatella / pistachios / semi-dried tomatoes / basil	59
17.	PORRO Tomato sauce / pancetta / stracciatella / semi-dried tomatoes / mozzarella fior di latte / crispy leek / basil	56
18.	FELICITA Cherry tomatoes / semi-dried tomatoes / sun-dried tomatoes / stracciatella / prosciutto crudo / pesto	59
19.	NDUJA  Tomato sauce / mozzarella fior di latte / 'nduja / black olives / mascarpone / cheddar / basil	54
20.	SPINACI  Tomato sauce / mozzarella fior di latte / baby spinach / basil pesto / sun-dried tomatoes / Pecorino Romano / sunflower seeds / extra virgin olive oil	53
21.	NEW YORK  Tomato sauce / mozzarella fior di latte / spicy bastone salami / cheddar / cheese powder / sriracha mayo / Sicilian oregano	53
22.	TOSCANA Tomato sauce / smoked provola / mozzarella fior di latte / finocchiona salami / roasted leek / red pepper cream / basil	52

EXTRA TOPPINGS

potatoes / honey / pear / garlic / balsamic glaze / zucchini / black olives / sun-dried tomatoes / Grana Padano	5
chicken / cheddar / gorgonzola / walnuts / cherry tomatoes / mascarpone / BBQ sauce / sriracha mayo / artichokes / semi-dried red tomatoes / cheese powder / Pecorino Romano / sautéed mushrooms / arugula / crushed pistachios / basil pesto / baby spinach / Grana Padano cream	9
Finocchiona salami / prosciutto cotto / spicy bastone salami / red pepper cream / pancetta / pistachio mortadella / mozzarella fior di latte / sun-dried tomato pesto / stracciatella / smoked provola / nduja / prosciutto crudo	12
Stracciatella / Burrata	19



DESERTS

Each of our desserts is handmade on the spot. ♥

CANNOLI	22
Crispy cannoli filled with ricotta cream, lemon and vanilla. Light and refreshing with a pronounced citrus zest note.	
PANNA COTTA	28
Silky panna cotta with juicy orange flavour, balanced with a subtle hint of chili. Sweet, creamy, with a gentle warming finish.	
BASQUE PISTACHIO CHEESECAKE	38
Creamy Basque-style cheesecake made with 100% pistachio paste, caramelised "burnt" crust and a soft, melting centre.	
TIRAMISU	36
Classic Italian layered dessert with savoiardi soaked in strong coffee, light mascarpone cream and cocoa.	

COFFEE

ESPRESSO	9
ESPRESSO MACCHIATO	11
DOPPIO	11
AMERICANO	12
CAPPUCCINO	14
FLAT WHITE	16
LATTE MACCHIATO	18
CAFFÈ FREDDO	18
CAFFÈ FELICITA - PISTACHIO COFFEE WITH OAT MILK, VANILLA WHIPPED CREAM	24

Extras: Oat Drink / Almond Drink / Whipped Cream - 3 zł



DRINKS

LIMONATA 400 ML / 1 L	18 / 39
lemon / mandarin / lime-sage / mango / rhubarb	
SOK WYCISKANY 300 ML	22
orange / grapefruit / mix	
GALVANINA 330 ML	22
mandarin and prickly pear / aranciata / ginger / chinotto	
COCA-COLA / COLA ZERO 250 ML	13
ACQUA PANNA WATER 250 ML / 700 M	12 / 19
SAN PELLEGRINO WATER 250 ML / 700 ML	12 / 19
NATURALE / FRIZZANTE FILTERED WATER 250 ML / 500 ML	6 / 9
TÈ FREDDO PEACH - LEMON 400 ML / 1L	18 / 39
TEA IN A TEAPOT 400 ML	16
black / earl grey / green / red fruits	

BEER

MORETTI LAGER 330 ML	20
MENABREA - PSZENICZNE 330 ML	24
IPA SICILIANA 330 ML	28
PERONI - LAGER 330 ML	19
PERONI LAGER 0% 330 ML	19
PERONI FROM BARREL 400 ML	22



COCKTAILS



AFFU FRAGOLA	37
red vermouth / cynar / balsamic cream / strawberry and smoked tea syrup	
OH MAMMA	46
pistachio liqueur infused with roasted coffee / nocciola / ristretto / almond foam	
APEROL FUSIONE	38
Aperol infused with vanilla / lemon juice / peach syrup / bitter lemon / orange foam	
AMARO SOUR	37
cynar / bergamot cordial / lemon juice / grapefruit bitter / protein	
MOJITO MIGLIORE	38
limoncello / sage / kumquat / frizzante	

SPRITZERS



APEROL SPRITZ	36
aperol / prosecco / orange	
ESPLO SPRITZ	36
arancia amara infused with hibiscus / pomegranate reduction / prosecco	
AGRUMI SPRITZ	36
homemade maraschino liqueur / tangerine cordial / bitter orange liqueur / prosecco	
DOLCE FRIZZ	36
Benini Rosso / Cherry and rose syrup / prosecco	

COCKTAILS 0%



A'ZERO'L SPRITZ	28
aperitif 0% / prosecco 0% / orange	
BELLINI CASTO	29
apricot jam / kumquat / 0% prosecco	
HUGO VERGINE	33
elderberry syrup / mint / lime / 0% prosecco	
POMPELMO SOUR	29
martini vibrante / grapefruit / orgeat / sour / egg white	



WHITE WINE



PINOT GRIGIO GLASS / BOTTLE	24 / 125
GRILLO GLASS / BOTTLE	28 / 139
PECORINO GLASS / BOTTLE	30 / 149
CADETTO BIANCO GLASS / BOTTLE	22 / 115
SAUVIGNON BLANC GLASS / BOTTLE	33 / 159
SAUVIGNON BLANC 0% GLASS / BOTTLE	20 / 99

RED WINE



PRIMITIVO GLASS / BOTTLE	25 / 129
NERO D'AVOLA GLASS / BOTTLE	27 / 135
CADETTO ROSSO GLASS / BOTTLE	22 / 115
SANGIOVESE POMETO GLASS / BOTTLE	28 / 139
CABERNET SAUVIGNON 0% GLASS / BOTTLE	20 / 99

SPARKLING WINE



FRIZZANTE GLASS 125 ML / CARAFE 1L	17 / 95
PROSECCO GLASS / BOTTLE	22 / 112
SPUMANTE 0% GLASS / BOTTLE	20 / 99