

RACCOMANDAZIONE DELLO CHEF

SALMONE E BARBABIETOLA | 53

MARINATED SALMON / HUMMUS /
PICKLED BEETS / CHIVE OIL /
ORANGE ZEST

FRITTO MISTO | 59

COD / SHRIMP / CALAMARI /
TEMPURA / LEMON / SRIRACHA MAYO

PACCHERI ALLA BOUILLABAISSE | 78

PACCHERI / STEWED SEA BREAM /
FISH BROTH SAUCE /
PARSLEY OIL / CHILI

FETTUCCINE PORCINI E TARTUFO | 76

FETTUCCINE / PORCINI BUTTER
SAUCE / SHALLOT / THYME /
TRUFFLE SHAVINGS

TAGLIATA DI MANZO | 89

GRILLED BEEF SLICES / ARUGULA /
PINE NUTS / PARMESAN /
OLIVE OIL / SEASONAL VEGETABLES

ORATA AL FORNO | 93

BAKED SEA BREAM /
WHITE VEGETABLE PURÉE /
JERUSALEM ARTICHOKE / BROCCOLI

CRÈME BRÛLÉE | 32

CREAMY VANILLA DESSERT
WITH BROWN SUGAR CRUST

ANTIPASTI

BRUSCHETTA | 32

HEIRLOOM TOMATOES / GARLIC /
BASIL / BURRATA / BASIL PESTO

TARTARE DI MANZO | 53

BEEF TENDERLOIN /
HOMEMADE PICKLES /
SWEET POTATO / LOVAGE MAYO

SALMONE E BARBABIETOLA | 53

MARINATED SALMON / HUMMUS /
PICKLED BEETS / CHIVE OIL /
ORANGE ZEST

FRITTO MISTO | 59

COD / SHRIMP / CALAMARI /
TEMPURA / LEMON /
SRIRACHA MAYO

BURRATA | 49

BURRATA / HEIRLOOM TOMATOES /
BASIL / BASIL PESTO / PINE NUTS

CALAMARI CROCCANTI | 53

CRISPY CALAMARI / PANKO CRUST /
LEMON-PARSLEY FOAM

GAMBERI PICCANTI | 54

FRIED SHRIMP (8 PCS) / CHORIZO /
GARLIC / WHITE WINE
BUTTER EMULSION / CHIVES

ZUPPE

CONSOMMÉ DI ANATRA | 38

DUCK BROTH WITH VEGETABLES /
PARMESAN / MEATBALLS /
PASTA / PARSLEY

ZUPPA DI PESCE | 49

TUSCAN FISH SOUP / SHRIMP /
MUSSELS / CALAMARI

INSALATE

CAESAR | 54

SOUS VIDE CORN-FED CHICKEN
BREAST / ROMAINE LETTUCE /
CAESAR DRESSING /
GRANA PADANO / RYE CRUMBLE

MELA E CAPRINO | 49

ROMAINE LETTUCE / RADISH /
GOAT CHEESE / APPLE /
PECAN NUTS / FRUIT VINAIGRETTE

GAMBERI E AVOCADO | 57

MIXED GREENS / SHRIMP /
AVOCADO / CHERRY TOMATOES /
MANGO-CHILI-LIME VINAIGRETTE

PASTE E RISOTTI

FUSILLONI ZUCCA E GAMBERI | 56

FUSILLONI / ROASTED PUMPKIN /
SHRIMP / PISTACHIOS

FETTUCCINE AL TARTUFO E FILETTO | 78

FETTUCCINE / TRUFFLE SAUCE
WITH PARMIGIANO /
BEEF TENDERLOIN /
PINE NUTS

PACCHERI ALLA BOUILLABAISSE | 78

PACCHERI / STEWED SEA BREAM /
FISH BROTH SAUCE / PARSLEY OIL /
CHILI

CARBONARA D.O.P. | 53

SPAGHETTI / EGG YOLKS / PECORINO /
GUANCIALE / BLACK PEPPER

CALAMARATA AL RAGÙ TOSCANO | 53

CALAMARATA / BEEF STEWED IN
RED WINE / VEGETABLES /
CONFIT GARLIC / SAN MARZANO
TOMATO SAUCE

SPAGHETTI NERO CON FRUTTI DI MARE | 69

BLACK SPAGHETTI / SHRIMP / MUSSELS /
CALAMARI / CHERRY TOMATOES /
WHITE WINE BUTTER SAUCE

SPAGHETTI AL PESTO DI BASILICO E BURRATA | 59

SPAGHETTI / BASIL PESTO /
PINE NUTS / PARMESAN / BURRATA

FETTUCCINE PORCINI E TARTUFO | 76

FETTUCCINE / PORCINI BUTTER SAUCE /
SHALLOT / THYME / TRUFFLE SHAVINGS

PACCHERI AL POMODORO E N'DUJA | 53

HEIRLOOM TOMATOES / N'DUJA /
STRACCIATELLA / BASIL OIL

RISOTTO AI GAMBERI E ZUCCHINE | 78

CREAMY BASIL PESTO RISOTTO /
SHRIMP / ZUCCHINI / LEMON ZEST

SECONDI

FILETTO DI MANZO | 123

AGED BEEF TENDERLOIN STEAK /
TRUFFLE SAUCE / FRIES /
BUTTERED SPINACH

TAGLIATA DI MANZO | 89

GRILLED BEEF SLICES / ARUGULA /
PINE NUTS / PARMESAN / OLIVE OIL /
SEASONAL VEGETABLES

ORATA AL FORNO | 93

BAKED SEA BREAM /
WHITE VEGETABLE PURÉE /
JERUSALEM ARTICHOKE / BROCCOLI

DOLCI

TIRAMISÙ | 26

CLASSIC ITALIAN TIRAMISÙ

CRÈME BRÛLÉE | 32

CREAMY VANILLA DESSERT
WITH BROWN SUGAR CRUST

PANNA COTTA | 26

CREAM / VANILLA /
RUM / RASPBERRY COULIS

TORTA ALLA RICOTTA | 35

RICOTTA CHEESECAKE WITH WHITE
CHOCOLATE AND PISTACHIOS,
BASED ON AN ORIGINAL RECIPE

PRICES ARE EXPRESSED IN PLN AND INCLUDE VAT.

FOR ORDERS FROM 4 PEOPLE, A SERVICE IS
ADDED IN THE AMMOUNT OF 10% OF THE ORDER
VALUE

TO GET INFORMATION ABOUT FPPD ALLERGENS
ASK THE WAITER