

Trattoria Dal Toscano



MENU

History about Monnalisa

È di una bellezza sovrumana, delicata, fine, misteriosa. Il divino Leonardo dipinse questo ritratto tra il 1489 e il 1490. Mostra la diciassettenne Cecilia Gallerani, da due anni amante del trentottenne duca di Milano Ludovico Sforza.

The Mona Lisa represents our restaurant because in 1503 Leonardo da Vinci painted it in all its splendor in the Arezzo valley from which all our products and our Chianti wine come and after 500 years her face is the most famous in the world.

Mona Lisa symbolizuje naszą restaurację, ponieważ Leonardo da Vinci namalował ją w całej okazałości w 1503 roku w dolinie Arezzo, skąd pochodzą wszystkie nasze produkty i nasze wino Chianti. Po 500 latach jej oblicze jest najśłynniejsze na świecie.



History about Lady with an Ermine

The Lady with an Ermine is a portrait painting by the Italian Renaissance artist Leonardo da Vinci. Dated to c. 1489–1491, the work is painted in oils on a panel of walnut wood. Its subject is Cecilia Gallerani, a mistress of Ludovico Sforza ("Il Moro"), Duke of Milan; Leonardo was painter to the Sforza court in Milan at the time of its execution. It is the second of only four surviving portraits of women painted by Leonardo, the others being Ginevra de' Benci, La Belle Ferronnière and the Mona Lisa.

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APERITIVO:



Aperol Spritz
(180 ML) 13% Alcool
19 PLN



Martini Fiero
(180 ML) 13% Alcool
19 PLN



Mojito Toscano
(180 ML) 12% Alcool
19 PLN



Vino bianco Semidry DOCG (140 ML)
12 % Alcool
14 PLN



Vino Chianti DOCG
(140 ML) 13 % Alcool
14 PLN



Prosecco DOCG
(120 ML) 12 % Alcool
14 PLN

ANTIPASTO TOSCANO / STARTER

34PLN (Una persona)
60PLN (Due persone)



IT: ♡ Antipasto vegetariano: Bruschetta con pomodoro fresco e basilico. Olive nere, verdi e pomodori secchi Formaggio pecorino toscano fresco.

IT: Antipasto Toscano tradizionale: Bruschetta con pomodoro fresco e basilico. Crostino nero di fegatini di pollo. Prosciutto crudo Finocchiona. Olive nere, verdi e pomodori secchi Formaggio pecorino toscano fresco.

EN: ♡ Vegetarian appetizer: Bruschetta with fresh tomato and basil. Black olives, green olives and dried tomatoes. Fresh Tuscan pecorino cheese.

EN: Traditional Tuscan appetizer: Bruschetta with fresh tomato and basil. Black crostini with chicken livers. Finocchiona raw ham. Black olives, green olives and dried tomatoes Fresh Tuscan pecorino cheese.

PL: ♡ Przystawka wegetariańska: Bruschetta ze świeżym pomidorem i bazylią. Czarne i zielone oliwki i suszone pomidory. Świeży toskański ser pecorino.

PL: Tradycyjna toskańska przystawka: Bruschetta ze świeżym pomidorem i bazylią. Crostini z czarnej wątróbki drobiowej. Surowa szynka Finocchiona. Czarne i zielone oliwki i suszone pomidory Świeży toskański ser pecorino.

PINSA TOSCANA

29 PLN



IT: 4 ingredienti a scelta
EN: 4 ingredients to choose
PL: 4 składniki do wyboru

ZUPPE / SOUP / ZUPA (200 ML)

14 PLN



1. IT: Tortellini di carne o letterine in brodo casereccio di manzo e pollo
EN: Meat tortellini or letterine in homemade beef and chicken broth
PL: Tortellini mięsne lub litery w domowym bulionie wołowo-drobiowym



2. ♡ IT: Pappa al pomodoro, minestra di pane e pomodoro
EN: Pappa al pomodoro, bread and tomato soup
PL: Zupa pomidorowa, zupa chlebowo-pomidorowa



3. ♡ IT: Ribollita, minestra di pane e verdure
EN: Ribollita, bread and vegetable soup
PL: Ribollita, zupa chlebowo-warzywna

PRIMI PIATTI/FIRST COURSES/PIERWSE DANIA (160g)

29 PLN



1. IT: Lasagna con sugo toscano
EN: Lasagna with Tuscan sauce
PL: Lasagne z sosem toskańskim



2. ♡ IT: Polenta al sugo di salsiccia Toscana o con funghi freschi
EN: Polenta with Tuscan sausage sauce or with porcini mushrooms
PL: Polenta z toskańskim sosem kiełbasianym lub borowikami



3. ♡ IT: Gnocchi al Pesto di basilico e pinoli
EN: Gnocchi with Basil Pesto and Pine Nuts
PL: Gnocchi z pesto bazyliowym i orzeszkami pinowymi



4. IT: Tagliatelle al ragù di carne toscano casereccio
EN: Tagliatelle with homemade Tuscan meat ragù
PL: Tagliatelle z domowym toskańskim sosem mięsnym



5. ♡ IT: Tagliolini al pomodoro fresco e basilico
EN: Tagliolini with fresh tomato and basil
PL: Tagliolini ze świeżym pomidorem i bazylią



6. IT: Pici alla carbonara
EN: Pici Carbonara (eggs, ham and pepper)
PL: Pici carbonara

SECONDI PIATTI CON CONTORNO (180g) / MAIN COURSES WITH SIDE DISHES / DRUGIE DANIA Z DODATKIEM

34 PLN

IT: con 3 contorni compresi nel prezzo
EN: with 3 side dishes included in the price
PL: z 3 dodatkami w cenie



1. IT: Filetto di pollo con salsa ai funghi
EN: Chicken fillet with mushroom sauce
PL: Filet z kurczaka z sosem grzybowym



2. IT: Spezzatino di vitello con patate
EN: Veal stew with potatoes
PL: Gulasz cielęcy z ziemniakami



2. IT: Braciola di maiale alla contadina con pomodoro fresco Capperi e olive
EN: Grilled pork fillet with fresh tomato, capers and olives
PL: Kotlety schabowe po chłopsku ze świeżymi pomidorami, kaparami i oliwkami



2. IT: Pollo alla cacciatora con pomodoro fresco e olive nere
EN: Hunter's Chicken with Tomatoes and Black Olives
PL: Kurczak myśliwski ze świeżymi pomidorami i czarnymi oliwkami



4. IT: Salsiccia e fagioli con pomodoro fresco
EN: Sausage and beans with fresh tomatoes
PL: Kiełbasa i fasola ze świeżymi pomidorami



1. IT: Trippa alla Fiorentina
EN: Florentine tripe
PL: Flaczki florenckie

**CONTORNI COMPRESI NEL PIATTO
 DODATKOWE DANIA WCHODZĄCE W SKŁAD TALERZA
 SIDE DISHES INCLUDED IN THE PLATE**



1. IT: Spinaci rifatte in padella
EN: Spinach cooked in a pan
PL: Smażony szpinak



2. IT: Insalata di pomodori
EN: Tomato salad
PL: Sałatka pomidorowa



3. IT: Fagioli bianchi
EN: White beans
PL: Biała fasola

**CONTORNI NON COMPRESI NEL PIATTO / SIDE DISHES NOT
 INCLUDED IN THE DISH / DODATKOWE
 DANIA NIE WCHODZĄCE W SKŁAD TALERZA**



1. IT: Insalata verde mista con rucola
EN: Mixed green salad with rucola
PL: Mieszana zielona sałata z rukolą

14 PLN



2. IT: Patate arrosto
EN: Roasted potatoes
PL: Pieczone ziemniaki

12 PLN

**SECONDI FUORI MENU / SPECIAL SECOND COURSES OFF
 THE MENU/ SPECJALNE DANIA POZA MENU**



1. IT: Tagliata di vitella al pepe verde con patate al forno
EN: Veal tagliata with green pepper and baked potatoes
PL: Plasterki cielęciny z pieprzem zielonym z pieczonymi ziemniakami

69 PLN



2. IT: Panino con svizzerina e patate arrosto (Hamburger)
EN: Sandwich with Swiss cheese and roast potatoes (Hamburger)
PL: Szwajcarska kanapka i pieczone ziemniaki (hamburger)

49 PLN



3. IT: Bistecca alla Fiorentina
EN: Florentine steak
PL: Stek florencki

39 PLN (100g)



4. IT: Anatra intera al forno con patate arrosto
EN: Whole baked duck with roast potatoes
PL: Cała pieczona kaczka z pieczonymi ziemniakami

79 PLN

DOLCI/DESSERTS/DESERY/



1. IT: Sorbetto al limone con limoncello
EN: Lemon sorbet with limoncello
PL: Sorbet cytrynowy z limoncello

19 PLN



2. IT: Tiramisu' affogato al caffè
EN: Tiramisu drowned in coffee
PL: Tiramisu zatopione w kawie

19 PLN



3. IT: Profiterols al pistacchio
EN: Pistachio Profiteroles
PL: Profiterole pistacjowe

19 PLN

**BEVANDE ALCOLICHE / ALCOHOLIC BEVERAGES
 NAPOJE ALKOHOLOWE**

**Vino della casa Toscana IGP / Tuscan IGP house wine
 / Wino domowe z Toskanii IGP**

1. Caraffa da 1 litro/1 litre carafe/Karafka 1L 39 PLN
2. Bicchiere (140 ML)/Kieliszek (140ML) Glass (140 ML) 14 PLN

Vino CHIANTI in bottiglia / CHIANTI wine in bottle 59PLN

Vino CHIANTI in bottiglia RISERVA 79PLN

Vino CHIANTI in bottiglia SPECIAL
Vino CHIANTI in bottiglia WYJĄTKOWE

**Birra alla spina bionda o scura / Blonde or dark draft beer
 Piwo jasne lub ciemne z beczki**

1. Bicchiere da 500 ML / Glass 500 ML / Kufel 500 ML 14 PLN
2. Bicchiere da 300 ML / Glass 300 ML / Kufel 300ML 12 PLN



1. IT: Bicchierino di liquore di pistacchio 15% (40 ML)
EN: Bicchierino di liquore di pistacchio 15% (40 ML)
PL: Kieliszek likieru pistacjowego 15% (40 ML)

12 PLN



2. IT: Bicchierino di liquore al tiramisù 15% (40 ML)
EN: Tiramisu liqueur glass 15% (40 ML)
PL: Kieliszek likieru tiramisù 15% (40 ML)

12 PLN



2. IT: Bicchierino di Limoncello IGP 18% (40 ML)
EN: Glass of Limoncello IGP 18% (40 ML)
PL: Kieliszek Limoncello PGI 18% (40 ML)

12 PLN

**BEVANDE ANALCOLICHE/ NON-ALCOHOLIC DRINKS
 / NAPOJE BEZALKOHOLOWE**

1. Acqua minerale gassata o naturale 6 PLN
Woda gazowana lub niegazowana/Sparkling mineral water or natural 7 PLN
2. Coca Cola e bibite analcoliche 7 PLN
Coca Cola i napoje bezalkoholowe/ Coca Cola and soft drinks 9 PLN
3. Caffè espresso / Kawa espresso / Espresso coffee 6 PLN
4. Cappuccino 12 PLN
5. The' caldo / Gorąca herbata / Hot tea
6. VINO ROSSO O BIANCO IGP analcolico (150ML)

vegetariano / vegetarian / wege



Why are we in Krakow? Since the Middle Ages, the spirit of Florence has danced through this city's cobblestone streets, weaving a timeless bond between Italy and Poland. In the 15th century, the brilliance of Florentine artists and architects graced Kraków with their genius. Picture Bartolomeo Berrecci, a maestro from Florence, crafting the breathtaking Sigismund Chapel in Wawel Cathedral—a jewel of the Italian Renaissance nestled in Polish soil.

Centuries ago, trade routes hummed with life between our two worlds. Florentine merchants arrived with treasures—silken fabrics, glittering jewelry, and works of art—offering them to Poland's nobility. In return, Kraków shared its bounty: golden amber, salt from the fabled Wieliczka mines, and hearty grains. It was a marriage of cultures, rich and enduring.

Now, after 500 years, we bring Tuscany's soul back to Kraków. Step into our restaurant, where the ancient traditions of Italy are reborn through the artistry of our master chef, Maico Guazzini. Here, every dish whispers of Florence's rolling hills, every bite a celebration of history and flavor. Join us—taste the past, savor the present, and let Tuscany embrace you in the heart of Poland.



Maico Guazzini - zwycięzca wielu kultowych konkursów kulinarnych w Polsce oraz niemieckiego konkursu Next Chef w Berlinie. Obecnie sam zasiada jako juror w wielu prestiżowych konkursach. Swoje doświadczenie zdobywał we włoskich restauracjach wyróżnionych dwoma i trzema gwiazdkami Michelin. Miał okazję przygotowywać dania dla takich osobistości jak prezydent Barack Obama, Lenny Kravitz, Sting, Elton John i wielu innych. W 2020 roku z restauracją Vistamare w Rosignano Solvay trafił do przewodnika Michelin 2020.

Maico Guazzini - Vincitore di molti premi iconici per concorsi culinari in Polonia e in Germania per il concorso Next Chef a Berlino. Attualmente è membro di giuria in numerosi concorsi prestigiosi. Ha maturato la sua esperienza nei ristoranti italiani contraddistinti da due e tre stelle Michelin. Ha avuto la possibilità di preparare piatti per celebrità come il presidente Barack Obama, Lenny Kravitz, Sting, Elton John e molti altri. Nel 2020 il ristorante Vistamare a Rosignano Solvay è stato incluso nella Guida Michelin 2020.

Maico Guazzini - Winner of many iconic awards for culinary competitions in Poland and Germany for the Next Chef competition in Berlin. He is currently a jury member in many prestigious competitions. He gained his experience in Italian restaurants with two and three Michelin stars. He had the opportunity to prepare dishes for celebrities such as President Barack Obama, Lenny Kravitz, Sting, Elton John and many others. In 2020, the Vistamare restaurant in Rosignano Solvay was included in the Michelin Guide 2020.

History about our building

Tucked away in the courtyard of the historic Pod Lwem ("Under the Lion") building at Grodzka 32, our trattoria brings the warmth and comfort of Tuscany to the heart of Krakow. Italian influences have long been part of this city's history and we are honoured to carry on this cultural exchange. The golden-maned lion above the entrance—Krakow's oldest preserved house sign—has stood watch since the 14th century, a symbol of strength and renewal. Let the simple pleasures of Tuscan home cooking restore you, whether you're stopping in for a quick bite or gathering with family and friends for a meal to savor. Buon appetito!



Tuskan Food is the brand that celebrates the authentic Tuscan food and wine tradition, bringing to the table excellent products that contain the genuine flavors of this land rich in history. We carefully select each ingredient, respecting the ancient recipes and enhancing local raw materials, to offer products that embody the passion and craftsmanship of Tuscany. From cured meats to cheeses, from wines to typical products, Tuskan Food is synonymous with quality and authenticity, a true journey into the most authentic and prized flavors of this extraordinary region.



Pozzo Della Chiana



Firenze



Pisa



Pienza



Grosseto



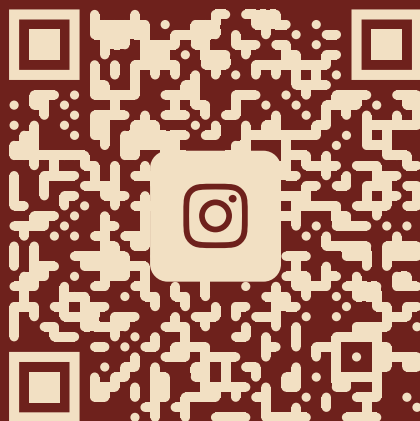
Saturnia



Siena



Monteriggioni Life Style in Valdichiana



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