

APPETIZERS

Beef Tartare

Classic at its best, served with traditional sides: crispy onion, pickles, aromatic capers, and marinated mushrooms.

————— 48zł —————

Prawns in Wine and Garlic Olive Oil

Succulent prawns sautéed in an aromatic emulsion based on dry white wine, with plenty of garlic and fresh herbs.

————— 54zł —————

Breaded Burrata

A unique version of creamy burrata cheese in a crispy golden breading, served on green pesto with shavings of aged Grana Padano.

————— 38zł —————

Bruschetta

Crispy toasts rubbed with garlic, topped with Parma ham, roasted cherry tomatoes, fresh arugula, and parmesan shavings.

————— 33zł —————

SOUPS

Minestrone with Guanciale

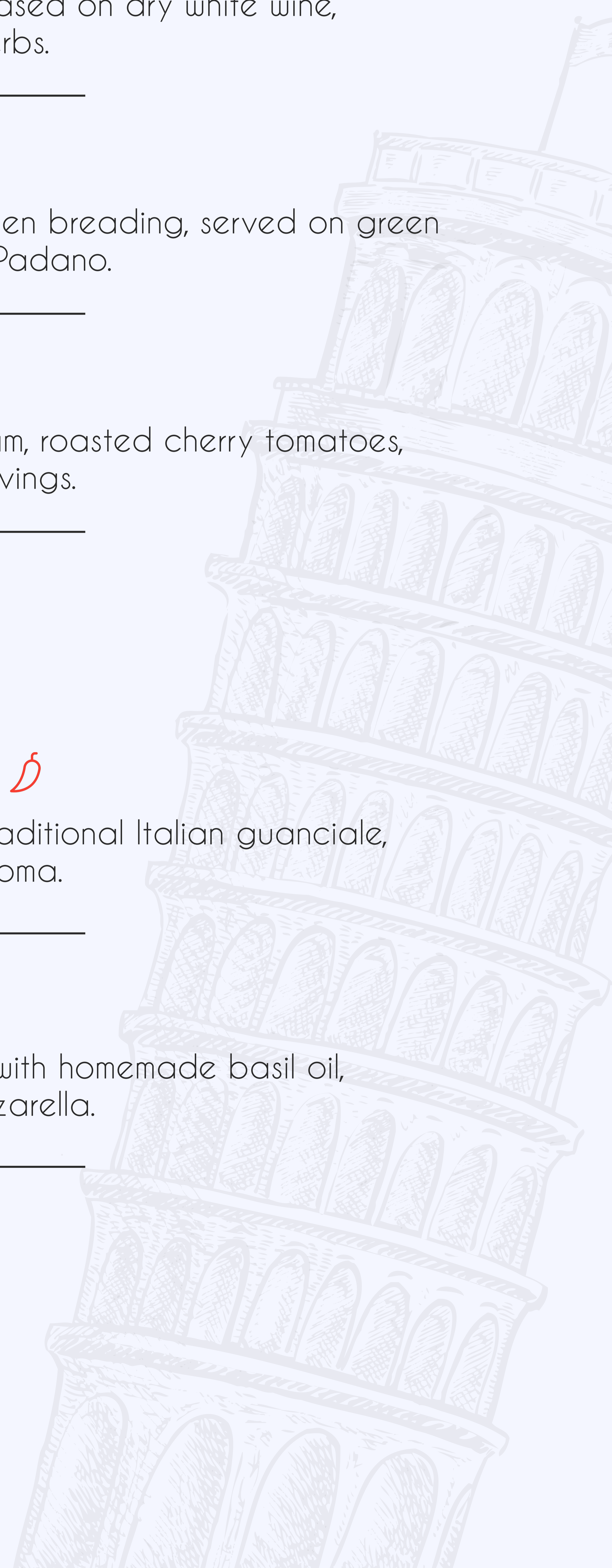
A thick soup prepared with seasonal vegetables and traditional Italian guanciale, which provides a deep, smoky aroma.

————— 29zł —————

Tomato Cream with Basil Oil

Velvety cream made from sweet tomatoes drizzled with homemade basil oil, served with pieces of creamy mozzarella.

————— 28zł —————





SALADS

Salad with Grilled Duck and Marinated Pear

A classic composition of Romaine lettuce with slices of succulent duck, sweet and savory marinated pear, and the chef's signature dressing.

————— 54zł —————

Caesar Salad with Crispy Chicken

A mix of fresh lettuces with crispy chicken, grilled bacon, and parmesan, combined with the iconic anchovy-based dressing.

————— 49zł —————

PASTA

Spaghetti Bolognese

A traditional Italian classic with a slow-cooked meat sauce based on Pelati tomatoes, fresh herbs, and red wine.

————— 43zł —————

Tagliatelle with Prawns

Wide pasta ribbons bathed in an aromatic tomato sauce with prawns.

————— 49zł —————

Penne in Cheese Sauce with Chicken

Penne pasta in a velvety, rich sauce made from several types of cheese with pieces of grilled chicken.

————— 46zł —————

Lasagne bolognese


Multi-layered lasagne with a rich meat filling in tomato sauce, layered with pasta sheets and creamy béchamel.


————— 47zł —————

Farfalle with Salmon and Sundried Tomatoes

Delicate pasta with pieces of roasted salmon and intensely flavored sundried tomatoes in a light sauce.

————— 49zł —————





MAIN COURSES

Ossobuco

Slow-braised, extremely tender beef shank served with fluffy potatoes and a bouquet of steamed vegetables.

————— 72zł —————

Potato Pancakes with Italian Pork Goulash

Three crispy potato pancakes with a thick pork goulash seasoned in Italian style, sprinkled with aged parmesan.

————— 56zł —————

Pork Loin à la Milanese

Pork loin in golden breading, served alongside a creamy potato salad and fresh Romaine lettuce.

————— 48zł —————

Chicken Caprese

Chicken fillet baked with fior di latte cheese and roasted tomatoes, served on fresh arugula with fries.

————— 48zł —————

Roasted Duck with Sea Buckthorn

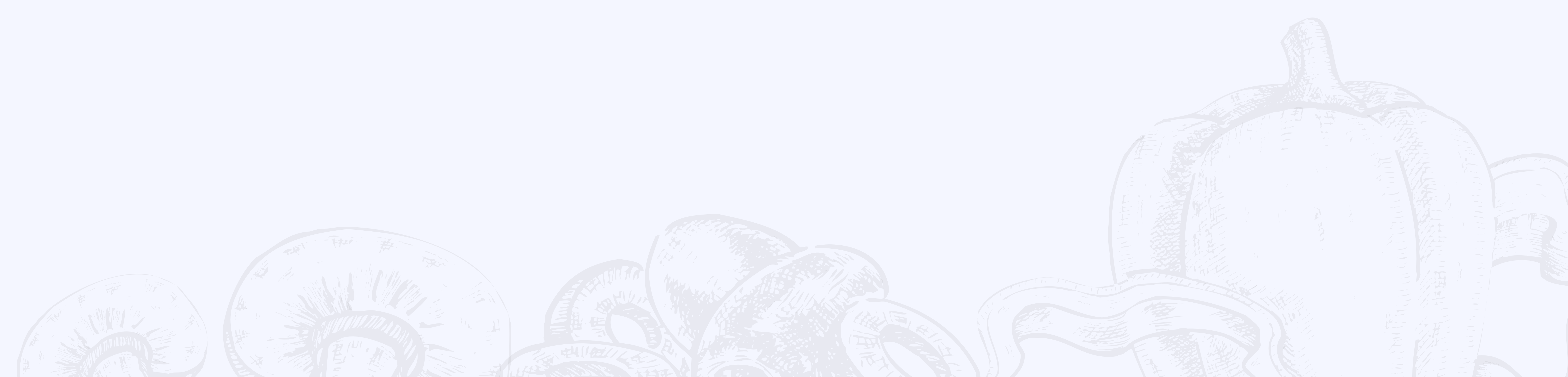
Succulent duck in a unique presentation, served with caramelized sea buckthorn, giving the dish a citrusy-sweet character.

————— 62zł —————

Fried Trout

Fresh trout fried to a golden color, served with crispy sweet potato fries and a roasted tomato

————— 56zł —————



BURGERS

Burger classic

The essence of flavor in a classic form: 100% succulent beef, fresh vegetables, crispy lettuce, and BBQ and garlic sauces, all enclosed in a fluffy brioche bun.

————— 42zł —————

Burger Vulcano

Succulent beef, crispy bacon, cheddar, and nachos accompanied by fresh vegetables. Finished with signature Vašene sauce in a fluffy brioche bun.

————— 49zł —————

Burger Milano

Crispy chicken accompanied by butter lettuce, fresh vegetables, and expressive chimichurri, topped with cheese sauce in a brioche bun.

————— 48zł —————

Burger Toscana

Golden breaded cheese accompanied by fresh tomato, cucumber, crispy onion, and butter lettuce in a brioche bun.

————— 42zł —————

SIDES

Steakhouse Fries

Crispy steak-cut fries.

Sweet Potato Fries

Crispy sweet potato fries.

Thin Fries

Crispy fries in a classic version.

Price in a set with a burger

————— 10zł —————

Price outside of a set

————— 15zł —————



PIZZA

Margherita

An Italian icon: velvety sweet tomato sauce and creamy fior di latte mozzarella. A tribute to simplicity and high-quality ingredients.

35zł

Salame

For lovers of bold flavors: intense tomato sauce and fior di latte mozzarella serve as a backdrop for spicy, thin slices of Napoli salami.

39zł

Bianca Cotto

A delicate cream base with Grana Padano and Prosciutto Cotto, completed with roasted tomatoes, red onion, and fresh arugula with a hint of balsamico.

45zł

Pollo Zucchini

Succulent grilled chicken accompanied by crispy zucchini chips, with salty capers and Grana Padano flakes for added character.

47zł

Va Bene Stella

Our pride and signature composition: spicy Spianata sausage, smoked Provola cheese, arugula, tomatoes, and a creamy burrata heart.

56zł

Diavola

The fiery temperament of Italy: spicy spianata salami, hot jalapeño peppers, and mushrooms on tomato sauce and mozzarella

48zł

Capricciosa

The queen of Italian flavors: tomato sauce and fior di latte mozzarella, richly topped with high-quality prosciutto cotto and juicy mushrooms.

39zł

Napoli Dolce Piccante

Salami and crispy guanciale on fior di latte mozzarella. The spicy character of peperoncino and chilli is balanced by creamy, delicate stracciatella.

46zł

Funghi Di Parma

A classic combination of mushrooms and white onion with noble Prosciutto Crudo, topped with Grana Padano and aromatic basil oil.

48zł



KIDS MENU

Tomato soup with pasta

A classic tomato soup, just like grandma's, with small pasta. Velvety, sweet, and always eaten to the last spoonful.

————— 18zł —————

Chicken nuggets with fries and carrot salad

Golden and crispy on the outside, succulent chicken pieces inside. Served with a pile of favorite fries and healthy carrots.

————— 36zł —————

Pancakes with Nutella and fruit

Thin, fluffy pancakes filled to the brim with beloved Nutella, served with a colorful portion of fresh seasonal fruit.

————— 28zł —————

DESSERTS

Chocolate Fondant

Chocolate lava enclosed in a delicate cake. The liquid center pairs perfectly with cool vanilla ice cream and aromatic cherry sauce.

————— 29zł —————

Tiramisu

The iconic Italian dessert based on ladyfingers soaked in strong espresso and amaretto, with creamy mascarpone and a hint of cocoa.

————— 30zł —————

Sole di Banane

An ice cream composition served with caramelized banana, crunchy nuts, and a hint of lime.

————— 30zł —————

Pineapple Paradiso

A delicate ice cream dessert with an intense pineapple flavor, served in its shell with whipped cream and mango sauce.

————— 32zł —————



COLD DRINKS

Sparkling Water 0,3l / 0,75l

Still Water 0,3l / 0,75l

12 / 18zł

Pepsi, Mirinda, 7Up 0,5l

18zł

Pitcher of Juice 0,35l / 1l

Apple, Orange

14 / 26zł

Lemoniady 0,4l / 0,7

Lemon-Elderflower, Mango-Passionfruit
Strawberry-Hibiscus, Watermelon-Melon.

17 / 28zł

Iced Coffee

18zł

HOT DRINKS

Leaf Tea

(various flavors)

14zł

Latte

15zł

Black Coffee

12zł

Coffee with Milk

15zł

Cappuccino

15zł

Double Espresso

16zł

Espresso

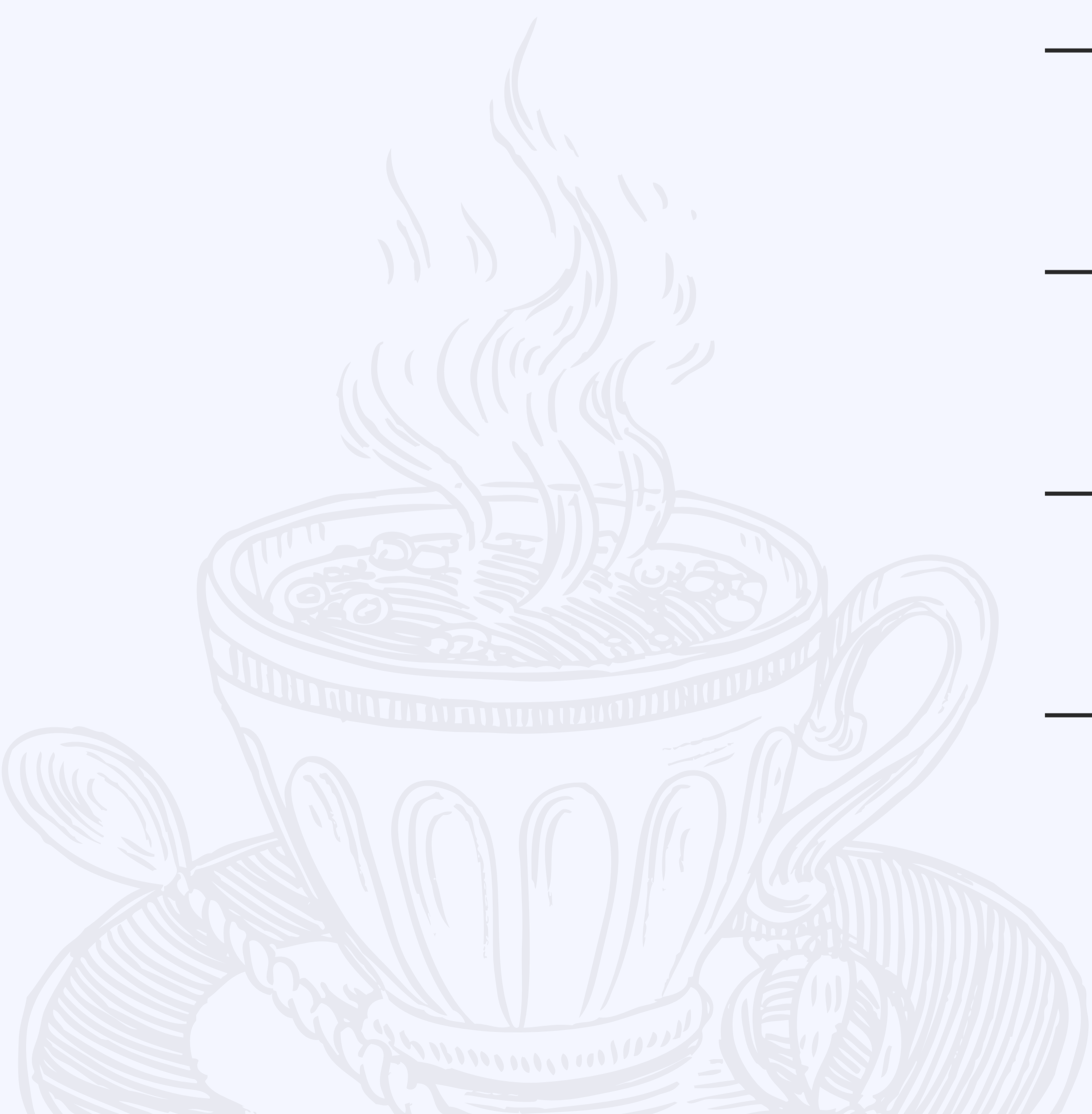
12zł

Rose Latte

18zł

Hot Chocolate

15zł



WHITE WINE

Pol Bianco Simphonia 0,75l

Aromas of citrus, peach, and flowers. Light and pleasant with a delicate sweetness.

————— 52zł —————

Malvasia Bianco Onde 0,75l

Aromatic with notes of exotic fruits (pineapple, mango) and a floral finish.

————— kieliszek 16zł / butelka 70zł —————

Soley Winnica Zagrabie 0,75l

Light and smooth with citrus aromas and a dominant pineapple note.

————— kieliszek 20zł / butelka 90zł —————

Jonter Winnica Zagrabie 0,75l

Dry Johanniter with clear minerality. Bouquet of citrus and gooseberry.

————— kieliszek 26zł / butelka 120zł —————

RED WINE

Negroamaro Onde 125ml / 0,75l

Rich and intense with notes of dark fruits (plum, blueberry) and spice.

————— kieliszek 16zł / butelka 70zł —————

Caro Winnica Zagrabie 0,75l

Combination of blackberries and smoked plum.

————— kieliszek 20zł / butelka 90zł —————

SPARKLING WINE

Prosecco Extra Dry 0,75l

Fruit notes of peach, apple, and citrus.

————— kieliszek 18zł / butelka 90zł —————

Frizzante Bezalkoholowe 0,75l

Fresh and fruity, made from high-quality white grape juice.

————— kieliszek 16zł / butelka 80zł —————



BEER

DRAFT

Peroni Iane 0,4

Autentyczne, importowane włoskie piwo najwyższej jakości

15zł

BOTTLE

Peroni Azurro 0.33 l

16zł

Książęce Honey Lager

15zł

Książęce Golden Wheat

15zł

NON-ALCOHOLIC

Peroni Azurro 0%

16zł

Książęce Złote Pszeniczne 0%

15zł

Lech Free Lager

14zł

Lech free owocowe 0,5 l

15zł

SPIRITS

Finlandia Vodka 40ml / 0,5 l

14zł / 120zł

Chłopska Craft Vodka 40ml / 0,5 l

Szarlotka, wiśnia, czysta

12zł / 100zł

Grappa Giare Amarone 20ml

18zł

Limoncello / Limoncello 0% 40ml

15zł

Amaro Lucano 40ml

Włoski likier zielony

15zł

Jack Daniels 40ml

18zł

Ballantines 40ml

14zł

COCKTAILS

Aperol Spritz

Prosecco, Aperol, Sparkling Water, Orange.

28zł

Limoncello Spritz

Prosecco, Limoncello, Sparkling Water, Lemon.

28zł

Hugo Spritz

Prosecco, Elderflower syrup, Sparkling Water, Fresh mint.

28zł

Rose Lemonade Spritz

Prosecco, Limoncello, Rose syrup, Sparkling Water

28 zł

Cuba libre

Rum, Cola, Lime.

30 zł

Mojito

Rum, Mint, Lime juice, Sugar, Sparkling Water.

29 zł

P★rnstar

Vanilla vodka, Passion fruit puree ,Simple syrup, Lime juice.

36 zł

NON-ALCOHOLIC COCKTAILS

Aperol Spritz 0%

Non-alcoholic prosecco, Aperol, Sparkling Water, Orange.

30zł

Limoncello Spritz 0%

Non-alcoholic prosecco, Limoncello, Sparkling Water, Lemon.

32zł

Hugo Spritz 0%

Non-alcoholic prosecco, Elderflower syrup, Sparkling Water, fresh mint.

32zł

Mojito 0%

Mint, Lime juice, Sugar, Sparkling Water.

26zł

ALLERGEN TABLE

Dish Name

Allergens

Przystawki

Beef Tartare
Prawns in wine and garlic oil
Breaded Burrata
Bruschetta

Mustard, Eggs
Crustaceans, Sulphites (wine)
Gluten, Dairy, Nuts (pesto)
Gluten, Dairy

Zupy

Minestrone with Guanciale
Tomato Cream

Celery, Dairy
Dairy

Salatki

Salad with Grilled Duck
Caesar Salad

Mustard (dressing)
Gluten, Dairy, Eggs, Fish (anchovies)

Makarony

Spaghetti Bolognese
Tagliatelle with Prawns
Penne in Cheese Sauce
Lasagne Bolognese
Farfalle with Salmon

Gluten, Celery, Sulphites (wine)
Gluten, Crustaceans
Gluten, Dairy
Gluten, Dairy, Celery
Gluten, Fish, Dairy

Dania Głównie

Ossobuco
Potato Pancakes with Goulash
Pork Loin à la Milanese
Chicken Caprese
Roasted Duck
Fried Trout

Celery, Dairy (purée)
Gluten, Eggs, Dairy
Gluten, Eggs, Dairy
Dairy
None
Fish, Starch (fries)

Burgery

Burger classic
Burger Vulcano
Burger Milano
Burger Toscana
Fries (all types)

Gluten, Eggs (sauce)
Gluten, Dairy, Eggs (sauce)
Gluten, Eggs, Dairy (sauce)
Gluten, Dairy
Starch

Pizza

Pizza (Margherita, Salame, etc.)

Gluten, Dairy

Desery

Chocolate Fondant
Tiramisu
Sole di Banane
Pineapple Paradiso

Dairy, Eggs, Gluten
Dairy, Eggs, Gluten
Dairy, Nuts
Dairy

Menu dla Dzieci

Kids Tomato Soup
Chicken Nuggets
Nutella Pancakes

Gluten, Dairy
Gluten, Eggs
Gluten, Eggs, Dairy, Nuts, Soy