



vegetarian



gluten free

MENU



PIZZA

1. **Focaccia** 21 pln
rosemary / sea salt / extra virgin olive oil
2. **Margherita** 31 pln
tomato sauce / mozzarella fiordilatte / basil / extra virgin olive oil
3. **Prosciutto e funghi** 36 pln
tomato sauce / mozzarella fiordilatte / ham / mushrooms
4. **Napoletana** 34 pln
tomato sauce / mozzarella fiordilatte / capers / anchovies
5. **Capricciosa** 40 pln
tomato sauce / mozzarella fiordilatte / mushrooms / ham / grilled artichokes
6. **Tonno e cipolla** 40 pln
tomato sauce / mozzarella fiordilatte / tuna / onion / olives
7. **Diavola** 40 pln
tomato sauce / mozzarella fiordilatte / salami piccante / jalapeno
8. **Zola e pomodori** 40 pln
tomato sauce / mozzarella fiordilatte / gorgonzola / dried tomatoes / olives
9. **Verde** 40 pln
tomato sauce / mozzarella fiordilatte / gorgonzola / spinach / asparagus / cherry tomatoes
10. **Havaai** 40 pln
tomato sauce / mozzarella fiordilatte / pineapple / ham
11. **Quattro formaggi** 40 pln
tomato sauce / mozzarella fiordilatte / gorgonzola dolce / goat cheese / taleggio
12. **Prosciutto di Parma** 46 pln
tomato sauce / mozzarella fiordilatte / Parma ham / arugula / cherry tomatoes / extra virgin olive oil / grana padano
13. **Scampi** 46 pln
tomato sauce / mozzarella fiordilatte / king prawns / spinach / garlic / parsley
14. **Salami** 40 pln
tomato sauce / mozzarella fiordilatte / salami toscano / salami ventricina
15. **Calzone** 47 pln
tomato sauce / mozzarella fior di latte / mortadella z pistachios / pistachios / taleggio / truffle oil
16. **Pizza Bruschetta** 38 pln
tomato sauce / mozzarella fior di latte / arugula / grana padano / tomatoes / garlic / basil / extra virgin olive oil

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APPETIZERS

17. **Bruschetta with tomatoes** 26 pln
tomato / garlic / basil / olive oil
18. **Shrimps in butter** 46 pln
white wine / garlic / peperoncino / butter / croutons
19. **Vitello tonnato** 47 pln
veal loin / tuna sauce / capers / parsley
20. **Brioche with beef carpaccio** 51 pln
beef tenderloin / muslin brioche / chestnut-truffle honey
21. **Shrimps with avocado** 52 pln
kataifi pastry / pistachio / honey / chilli / red onion

ANTIPASTI

22. **Piatto di antipasti di terra** 90 pln
Marinated olives 15 pln
chilli / garlic / herbs / olive oil
Parmesan crackers with hummus 31 pln
paprika-sun dried / beetroot hummus / parsley hummus
Fougasse 24 pln
marinated olives / dried tomatoes / peperonata
Piatto di affettati 44 pln
parma ham / bresaola / salami / melon
23. **Piatto di frutti di mare** 110 pln
calamari / shrimps / baby calamari / mussels / vongole / pepper sauce / aioli sauce

SALADS

24. **Romaine salad with corn-fed chicken** 46 pln
mango / cherry tomatoes / nut dressing / crunchy nuts
25. **Salad with quinoa and shrimps** 48 pln
quinoa / chicory / cashew nuts / honey-mustard dressing

SOUPS

26. **Tomato cream** 24 pln
pelati San Marzano tomatoes / sour cream / basil pesto / Parmesan cheese
27. **Parmesan cream with cauliflower** 25 pln
cauliflower / parmesan / herbal croutons / thyme
28. **Tuscan soup** 42 pln
mussels / shrimps / vongole / fish / garlic / peperoncino / parsley / white wine / croutons

PASTA

29. **Spaghetti aglio olio e peperoncino** 32 pln
garlic / chilli / olive oil / parsley
30. **Spaghetti carbonara** 38 pln
guanciale / egg yolks / parmesan / pepper
31. **Tagliatelle al pistacchio** 43 pln
pistachio pesto / parmesan / straciatella cheese
32. **Saffron risotto with pumpkin** 42 pln
spicy saffron oil / pumpkin / cardamom / anise / peperoncino / pecorino romano
33. **Tagliatelle with prawns and 'nduja** 51 pln
tomato puree / 'nduja / garlic / chilli / parsley
34. **Pappardelle with Atlantic salmon** 46 pln
baked cherry tomatoes / garlic / chilli / extra virgin olive oil
35. **Risotto ai quattro formaggi** 46 pln
cauliflower / kataifi / parmesan cheese / gorgonzola / taleggio / pecorino romano
36. **Pappardelle with wild boar ragu** 49 pln
wild boar leg / root vegetables / pine nuts / pecorino romano

FISH AND SEA FOOD

37. **Atlantic halibut fillet** 88 pln
risotto / kale / zucchini / parsley / beurre blanc
38. **Atlantic salmon** 72 pln
borlotti bean / 'nduja / root vegetables / thyme / garlic / creme fraiche
39. **Risotto with shrimps and baby calamari** 58 pln
garlic / parsley / chilli / parmesan

MEAT

40. **Corn-fed chicken breast** 58 pln
potato puree / peanut butter / cauliflower / roasted amaranth / demi - glace sauce
41. **Beef tenderloin steak** 130 pln
fondant / roasted beetroot mousse / thyme / roasted garlic
42. **Bracirole e tartufo** 68 pln
beef roulades / pine nuts / Parma ham / mashed potatoes / truffle sauce

DESSERTS

43. **Bonnet piemontese** 21 pln
rum / cacao / almonds / almond sable
44. **Melopita cheesecake with honeycomb ice cream** 27 pln
ricotta / orange / honey / cinnamon / caramelized sunflower
45. **Tiramisu with cointreau liqueur** 26 pln
mascarpone / espresso / savoiardi biscuits / amaretto

We add 10% service cost for groups above 6 people

Allergens list available at the staff

RISTORANTE
LA CUCINA