

PICCOLI PIATTINI

italian plates

BURRATA AL PESTO 🌿

mozzarella burrata / basil pesto / cherry tomatoes

GAMBERI CON ANANAS

4 pieces of shrimp / baked pineapple / chilli

PEPERONI PADRON 🌿

padrons / garlic / salt with activated charcoal / olive oil

CAROTA AL FORNO 🌿

baked carrot fries / rosemary / fresh cow cheese

PEPERONI RAMIRO 🌿

stuffed ramiro pepper / mozzarella / philadelphia / thyme / garlic

GNOCCHI E NDUJA

gnocchi / spicy italian nduja sausage / cherry tomatoes

ARANCINI

CLASSICO: spicy italian nduja sausage / sauce

VEGE: sage / pumpkin / walnut / goat cheese / sauce 🌿

LASTRICO FRITTE 🌿

fries / vegan truffle mayonnaise / black salt

PIZZA PANE ANTIPASTI 🌿

pizza dough bread / garlic oil

TAPENADA: black olives / anchovies / garlic / olive oil / balsamico

QUATRO MIX: pearl onion / piri piri peppers / olive mix / spices

POMODORO: sliced tomatoes / olive oil / basil / spices

COST OF ONE PLATE 19

COST OF ONE SET 3 plates* + sauce to choose 49

EXTRA SAUCE 3

classic tomato / vegan lemon aioli / tomato aioli / goat cheese

*there must be 3 different plates in one set

10% service charge if you are group of 5 people or more.

NEAPOLITAN PIZZA

Ø 32 CM

With plump, aromatic and crispy crust, thin and moist in the middle. Neapolitan pizza isn't cut into slices, it's best to eat it with knife and fork from the middle to the edges or cut it into pieces yourself, fold it like a sandwich and eat with your hands.

MARGHERITA 🍃	29
pelati tomato sauce / mozzarella fior di latte / fresh basil	
CARMELITA 🍃	31
pelati tomato sauce / mozzarella fior di latte / caramelized onion / olives / a pinch of chilli	
CAPRICIOSA	33
pelati tomato sauce / mozzarella fior di latte / prosciutto cotto / mushrooms / olives	
SICILIANA chef specialite	33
pelati tomato sauce / mozzarella fior di latte / crispy pancetta / raisins	
APOLLO 🍃	37
pelati tomato sauce / burrata / arugula / lemon oil / cherry tomatoes	
LUNA 🍃	36
cinque formaggi: mozzarella fior di latte / provolone / gorgonzola / pecorino / grana padano	
ORO	41
mozzarella fior di latte / prawns in honey / mint / garlic / onion / butter	
SPILINGA	37
pelati tomato sauce / mozzarella fior di latte / spicy nduja sausage / caramelized onion	
PARMA	39
pelati tomato sauce / mozzarella fior di latte / parma ham / artichokes / grana padano	
TARTUFO 🍃	34
pelati tomato sauce / mozzarella fior di latte / gorgonzola / truffle cream / aubergine	
MARINARA 🍃	33
CLASSICO	
pelati tomato sauce / anchovies / capers / black olives / garlic / basil	
VEGAN	
pelati tomato sauce / artichokes / capers / black olives / garlic / basil	

SCROCCHIARELLA PIZZA

SLICE 12 WHOLE 85

Pronounced: scroquia-rella It's a kind of Roman pizza, gently plump and crunchy. The pastry preparation process is unlike the Neapolitan pizza - the pastry rises for longer and it's prepared earlier.

PROSCIUTTO

pelati tomato sauce / mozzarella fior di latte / prosciutto cotto / ricotta

PEPERONI

pelati tomato sauce / mozzarella fior di latte / spianata calabrese / salamino piccante

QUATTRO FORMAGGI

 🍃

pelati tomato sauce / mozzarella fior di latte / gorgonzola / grana padano / goat cheese

10% service charge if you are group of 5 people or more.

FOCACCIA

SLICE 10 WHOLE 65

In Italy, it's different in every region. W Orbicie Słońca, taste its plump and soft variant with various ingredients. Perfect to take the edge off your appetite. Best with oil.

CON OLIVES 🌿

olives / red onion / thyme / oregano / salt / oil

CON POMODORI SECCHI 🌿

dried tomatoes / fresh basil / sea salt / oil

SALADS

INSALATA DI ARANCIA

18

arugula / lamb's lettuce / orange / crudo ham / pumpkin seeds / walnuts / balsamic sauce

DESSERTS

CANNOLO SICILIANO

15

crispy tube / orange cream / ricotta

TORTA DI LAVIA

18

chocolate fondant / raspberries

TIRAMISU BOMBARDINO

19

mascarpone / sponge cake / bombardino / lemon

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