Nostra
Italian Cuisine & Pizza
— Organic —

The diversity of Italy's regions, respect for tradition, and the quality of ingredients are the foundation of our cuisine. Our menu combines classic recipes with a contemporary approach to flavor and presentation. Every dish is prepared to order, as we believe the finest meals create unforgettable moments shared around the table.
Benvenuti.

Discover the flavours of Nostra

Scan and discover our dishes

## ANTIPASTI

**Burrata** ..... 55 PLN
Delicate, creamy burrata, basil pesto, colorful cherry tomatoes, Jerusalem artichoke crisp

★ **Tartare di Tonno** ..... 59 PLN
Yellowfin tuna tartare, chili avocado, sesame seeds, stracciatella, micro amaranth, pistachio

**Patatine di polenta** ..... 39 PLN
Polenta fries with truffle aioli

**Tagliere di Salumi e Formaggi** ..... 79 PLN
Selection of Italian cured meats and cheeses for sharing. Prosciutto crudo, mortadella DOP, bresaola, coppa, pecorino romano, taleggio

## INSALATE

**Insalata Cesare** ..... 39 PLN
Classic Caesar salad with romaine lettuce, Caesar dressing, parmigiano, anchovies, and croutons

**Insalata Verde con Avocado** ..... 35 PLN
Mixed green leaves, avocado, cucumber, lemon vinaigrette

ADD - ONS:
Chicken ..... +16 PLN
Shrimp ..... +18 PLN
Burrata ..... +18 PLN

## PRIMI

**Crema di pomodoro** ..... 23 PLN
Aromatic cream of tomato soup with tomato pieces

★ **Gnocchi alla Nduja e Gorgonzola** ... 45 PLN
Delicate potato gnocchi, nduja, gorgonzola, creamy tomato sauce, fresh basil

★ **Gamberi al Burro e Vino Bianco** ... 69 PLN
Shrimp in a white wine butter sauce with chili, lemon, parsley, and homemade focaccia

**Tagliatelle al Tartufo** ..... 58 PLN
Fresh homemade tagliatelle, butter and cheese sauce, freshly shaved truffle, parmigiano

**Tagliatelle Frutti di Mare** ..... 79 PLN
Fresh homemade tagliatelle with seafood, shrimp, squid, vongole clams, white wine sauce and lemon - parsley pangrattato

**Risotto al Funghi Porcini** ..... 59 PLN
Creamy risotto, green herb emulsion, wild mushrooms, thyme, mustard greens

## SECONDI

**Focaccia Spianata Piccante con Gorgonzola** ..... 49 PLN
Freshly baked focaccia, Gorgonzola, salame spianata piccante, citrus chutney, rocket

**Panuozzo Cesare** ..... 49 PLN
Freshly baked pizza bread filled with herb-crusted chicken, romaine lettuce, Caesar dressing, and parmigiano

★ **Panuozzo con Polpo** ..... 69 PLN
Freshly baked pizza bread with octopus, crunchy vegetables, fresh herbs and a choice of lemon mayo or spicy nduja sauce

**Branzino** ..... 89 PLN
Seabass fillet with crispy skin, Hokkaido pumpkin purée, spinach and zucchini, lemon sauce

**Guance di Cinghiale** ..... 99 PLN
Slow-braised wild boar cheeks, creamy parmigiano polenta, Sicilian caponata

## CONTORNI

**Grissini** ..... 19 PLN
Freshly baked, crispy pizza dough sticks in four flavours: garlic, rosemary, chilli and classic

**Green salad** ..... 15 PLN
**House-baked bread** ..... 13 PLN
**Avocado** ..... 16 PLN
**Fresh truffle** ..... 24 PLN/1 G
**Parmigiano Reggiano** ..... 14 PLN

## DOLCI

★ **Tiramisu alla Casa** ..... 39 PLN
Traditional tiramisu prepared according to our house recipe

**Fondant al Cioccolato** ..... 39 PLN
Chocolate dessert with chocolate sauce, blackcurrant preserve and vanilla ice cream

★ Chef's Recommendations
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# FOCACCIA

**Focaccia Classica** ..... 21 PLN
Extra virgin olive oil, rosemary, sea salt

# PIZZA

Our pizzas are made with long-fermented dough
and carefully selected Italian ingredients

## CLASSICHE

**Margherita** ..... 36 PLN
San Marzano DOP tomatoes, fior di latte, basil

**Salame** ..... 45 PLN
San Marzano DOP tomatoes, fior di latte, salame Napoli DOP

**Diavola** ..... 45 PLN
San Marzano DOP tomatoes, spianata piccante, nduja, fior di latte

**Capricciosa** ..... 45 PLN
San Marzano DOP tomatoes, fior di latte, prosciutto cotto arrosto,
mushrooms, Taggiasca olives

**Quattro Formaggi** ..... 44 PLN
Fior di latte, gorgonzola dolce, taleggio, Parmigiano Reggiano, ricotta

## D'AUTORE

★ **Mortadella & Pistacchio** ..... 48 PLN
San Marzano DOP tomatoes, fior di latte, mortadella DOP, pistachio pesto, stracciatella, pistachios

★ **Carbonara** ..... 47 PLN
Bianco sauce, Pecorino Romano, fior di latte mozzarella, freshly ground black pepper, guanciale, egg yolk

**Nduja & Burrata** ..... 52 PLN
San Marzano DOP tomatoes, salame Napoli, nduja, burrata, basil pesto

## GOURMET

**Crudo** ..... 59 PLN
San Marzano DOP tomatoes, fior di latte, Prosciutto San Daniele, confit cherry tomatoes, rocket leaves, 24-month aged parmigiano, balsamico riserva

★ **Frutti di mare** ..... 69 PLN
San Marzano DOP tomatoes, fior di latte mozzarella, sautéed seafood,
fresh parsley, garlic, chilli

★ **Tartufata** ..... 59 PLN
Truffle cream, fior di latte, taleggio, mushrooms, rocket leaves,
freshly shaved truffle

## PIZZA EXTRAS

Cheese, Salame, Ham, Mushrooms ..... 6 PLN
Nduja, Parmesan ..... 7 PLN
Prosciutto crudo, Stracciatella di burrata ..... 9 PLN

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# APERITIVO

## SPRITZ

Piccolo/Grande

**Aperol Spritz** ..... 38/58 PLN
Bittersweet with notes of orange / Aperol, prosecco, soda

**Campari Spritz** ..... 36/56 PLN
Dry and slightly bitter / Campari, prosecco, soda

**Hugo Spritz** ..... 36/56 PLN
A refreshing cocktail with elderflower and mint / Elderflower liqueur, prosecco, mint

**Limoncello Spritz** ..... 34/54 PLN
A sunny Italian aperitivo / Limoncello, prosecco, soda

**Sarti Spritz** ..... 36/56 PLN
Fruity with a subtle tropical character / Sarti Rosa, prosecco, lime

## COCKTAIL D' AUTORE

Piccolo / Grande

**Sicilia** ..... 40/60 PLN
The citrus character of Sicily / Sarti, Malfy Arancia gin, grapefruit juice, sugar syrup, egg white, lemon

**Bologna** ..... 38/58 PLN
A herbal-citrus blend inspired by Bologna / Amaro Montenegro, Martini Bianco, whiskey, Triple Sec

**Amalfi** ..... 38/58 PLN
Mediterranean freshness from the Amalfi Coast / Limonce Aperitivo, Finlandia Vodka, basil, sugar syrup, lemon

**Abruzja** ..... 36/56 PLN
Herbal-citrus flavors inspired by Abruzzo / Cynar, tonic, lemon, mint

**Milano** ..... 38/58 PLN
Sparkling elegance straight from Milan / Italicus, grapes, sugar syrup, soda, lemon

## NEGRONI

Piccolo/Grande

**Negroni Classico** ..... 40/60 PLN
An Italian classic / Gin, Campari, Martini Rosso

**Negroni Sbagliato** ..... 38/58 PLN
A lighter, sparkling variation / Campari, Martini Rosso, prosecco

**White Negroni** ..... 40/60 PLN
Herbal and contemporary / Gin, Lillet blanc, Martini Bianco

**Coffee Negroni** ..... 40/60 PLN
Rich coffee-forward flavor / Coffee bitters Kahlua, gin, Martini Rosso

## CLASSICO

Piccolo/Grande

**Porn Star Martini** ..... 39/59 PLN
Tropical and velvety / Finlandia Vodka, Passoa, prosecco, passion fruit, vanilla

**Espresso Martini** ..... 36/56 PLN
Bold and invigorating / Finlandia Vodka, Kahlua, sugar syrup, espresso

**Margarita** ..... 37/57 PLN
A timeless dry classic / Tequila, Cointreau, lime

**Gin Tonic** ..... 36/56 PLN
Fresh and mineral / Gin, tonic

## CLASSICO SU RICHIESTA

Would you like a classic cocktail that is not listed on the menu?
Ask our team - we will be happy to prepare it for you.

## SENZA ALCOOL

**Aperol Spritz 0%** ..... 27 PLN
Bittersweet with notes of orange / Alcohol-free prosecco, Aperol syrup, soda

**Hugo 0%** ..... 27 PLN
A refreshing cocktail with elderflower and mint / Alcohol-free prosecco, elderflower syrup, mint, soda, lime

**Crodino Spritz** ..... 30 PLN
Refreshing bitter with orange aromas / Crodino bitter, alcohol-free prosecco, orange, soda

**White Blossom** ..... 30 PLN
A refreshing combination of elderflower and juicy pear / Gin 0%, prosecco 0%, elderflower syrup, pear purée, lemon, egg white

**Basil Smash** ..... 30 PLN
Mediterranean freshness of basil and lemon / Gin 0%, basil syrup, fresh basil, lemon, egg white.

## DEGESTIVI

**Amaro Montengro** ..... 21 PLN
Herbal digestif with a dry character

**Grappa** ..... 21 PLN
Traditional Italian grape distillate

## BIRRA

330/500 ml

**Birra Moretti Lager** ..... 20/22 PLN
**Birra Moretti 0.0%** ..... 20 PLN
**Wheat Beer** ..... 22 PLN
**Dark Beer** ..... 20 PLN
**Desperados Flavored Beer** ..... 22 PLN
**Desperados 0.0%** ..... 22 PLN

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# VINI

## VINI SPUMANTI — 125/500/750 ml

### VENETO

**Prosecco DOC Treviso** ..... 27/105/149 PLN
La Farra Extra Dry, DOC Treviso, Italy / Light dry. Aroma: fresh pineapple, lime, green apple (Glera)

**Prosecco DOCG Vadobiadenne** ..... 169 PLN
La Farra Brut, DOC Treviso, Italy / Light dry. Aroma: fresh pineapple, lime, green apple (Glera)

### PIEDMONT

**Alta Langa** ..... 249 PLN
Scrimaglio, Italy. Brut / Aromas: fruity with a hint of freshly baked bread (Pinot Noir, Chardonnay)

## VINI BIANCHI — 125/500/750 ml

### VENETO

**Pinot Grigio** ..... 25/95/139 PLN
Cantine Volpi, I.G.T. Veneto, Italy / Light dry. Aroma: green apple, gooseberry, yellow plum (Piot Grigio)

**Bianco di Custoza** ..... 27/105/149 PLN
San Rustico, I.G.T. Veneto, Italy / Light dry. Aroma: citrus, gooseberry, yellow plum (Trebbiano/Garganega/Tocai/Riesling)

### TOSKANIA

**Albore Vermentino** ..... 169 PLN
Terre del Bruno, DOCG, Italy / Full dry. Aroma: peach, orange, dried apricots, almonds (Vermentino / Trebbiano)

**Donnaluce** ..... 269 PLN
Poggio Le Volpi, IGP Lazio, Italy / Light semi-dry. Aroma: rose blossom, lime, blackcurrant, acacia honey (Malvasia / Greco / Chardonnay)

### PUGLIA

**Fiano** ..... 169 PLN
Masca del Tacco, Puglia, Italy / Light dry. Aroma: apricot, orange, yellow plum, rose blossom (Apulia)

## VINO DOLCE — 125/500/750 ml

**Moscato D'Asti o** ..... 27/105/149 PLN
Papagallo, DOCG, Italy / Light sweet. Aroma: linden honey, rose blossom, candied fruit, acacia, lychee (Muscat Blanc à Petits Grains)

## VINO ROSATO — 125/500/750 ml

**Susumaniello Rosato** ..... 29/109/169 PLN
Masca del Tacco, DOP Puglia, Italy / Light sweet. Aroma: strawberry, wild strawberry, rose blossom (Susumaniello)

## VINI ROSSI — 125/500/750 ml

### VENETO

**Pinot Nero** ..... 25/95/139 PLN
Beato Bartolomeo, Breganze, Italy / Light dry. Aroma: cherry, sweet cherry, blackberry (Pinot Noir)

**Amarone della Valpolicella - Gaso** .... 490 PLN
San Rustico, Veneto, Italy / Full-bodied, dry. Aroma: wild berries, sweet cherries and plum preserves (Corvina, Rondinella, Molinara)

### PUGLIA

**Primitivo** ..... 25/95/139 PLN
Masseria Vignate, Puglia, Italy / Light dry. Aroma: blackcurrant, plum jam (Primitivo)

**Lu Rappaio** ..... 179 PLN
Masca del Tacco, Puglia, Italy / Light dry. Aroma: blackberry, plum jam, berries (Primitivo di Manduria)

### TOSKANIA

**Chianti Riserva** ..... 199 PLN
Terre del Bruno, DOCG, Italy / Light dry. Aroma: blackcurrant, blackberry, berries (Sangiovese)

### PIEDMONT

**Barolo** ..... 349 PLN
Scrimaglio, DOCG, Italy / Light dry. Aroma: blackcurrant, blackberry, berries (Nebbiolo)

**Barbaresco** ..... 549 PLN
Albino Rocca, DOCG, Italy / Full-bodied, dry. Aroma: Cherries, plums with hints of smoke and spices (Nebbiolo)

Do rachunków powyżej 100 zł doliczamy opłatę serwisową w wysokości 10%. Informacje o alergenach dostępne u obsługi.

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## CAFFÈ

### CAFFÈ NERI

**Esresso** ..... 13 PLN

**Espresso Doppio** ..... 18 PLN

**Espresso Ristretto** ..... 13 PLN
Short extraction espresso

**Espresso Lungo** ..... 13 PLN
Long extraction espresso

**Espresso Romano** ..... 14 PLN
With lemon juice

### CAFFÈ LATTE

Piccolo/Grande

**Tiramisu Affogato** ..... 28 PLN
Espresso, vanilla ice cream, savoiardi biscuits and mascarpone cream

**Espresso Macchiato** ..... 15 PLN
With milk foam

**Espresso Affogato** ..... 19 PLN
Served with vanilla ice cream

**Cappuccino** ..... 19/22 PLN
With steamed milk

**Cappuccino Con Panna** ..... 20 PLN
With whipped cream

**Caffè Latte** ..... 21/24 PLN
With a generous amount of steamed milk

### CAFFÈ FREDDI

**Freddo Espresso** ..... 15 PLN
Espresso served over ice

**Freddo Cappuccino** ..... 24 PLN
Served over ice with milk foam and cream

**Espresso con tonica** ..... 20 PLN
Espresso and tonic served over ice

**Latte Frappe** ..... 23 PLN
Served over ice with creamy milk foam

### CAFFÈ CORRETTI

**Caffè Corretto all Amaretto** ..... 28 PLN
With Amaretto liqueur and whipped cream

**Caffè Corretto alla Sambuca** ..... 28 PLN
With Sambuca and a delicate hint of anise

**Caffè Corretto al Baileys** ..... 28 PLN
With Baileys liqueur, milk, and whipped cream

### CAFFÈ EXTRAS

Extra Espresso Shot ..... 6 PLN
Plant-Based Milk ..... 3 PLN
Flavored Syrup ..... 4 PLN
Scoop of Ice Cream ..... 7 PLN
Honey ..... 5 PLN
Portion of Whipped Cream ..... 7 PLN

## TÈ & INFUSI

**Tè nero** ..... 18 PLN
Classic black tea

**Tè verde** ..... 18 PLN
Delicate green tea

**Infuso alla frutta** ..... 18 PLN
Seasonal fruit infusion

**Tè Invernale** ..... 25 PLN
Winter tea with orange, lemon, raspberries, ginger, cinnamon, cloves and honey

**Tè freddo** ..... 28 PLN
ced fruit tea

## SUCCHI FRESCHI

Piccolo/Grande

**Succo d'Arancia** ..... 22/33 PLN
Freshly squeezed orange juice

**Succo di Mele** ..... 22/33 PLN
Freshly squeezed apple juice

**Succo di Pompelmo** ..... 22/33 PLN
Freshly squeezed grapefruit juice

## LIMONATE ITALIANE

Piccolo/Grande

**Limonata Sanpellegrino** ..... 20/30 PLN
Lemon

**Limonata al Basilico** ..... 20/30 PLN
Lemon, fresh basil

## ACQUA & SOFT DRINKS

ACQUA PANNA .... 250 ml-13 PLN/750 ml-20 PLN

S.PELLEGRINO ....250 ml-13 PLN/750 ml-20 PLN

Coca-Cola ZERO CUKRU, Coca-Cola ORIGINAL TASTE ..... 250 ml-13 PLN

FANTA, Sprite, KINLEY ..... 250 ml-13 PLN

**fuzetea Cappy** ..... 250 ml-13 PLN

**Italian Cola** ..... 19 PLN

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