

PARMA

ITALIAN RESTAURANT



Share your opinion with us
and get a small lemonade
for free

WE ARE

Open

Sunday - Thursday
13:00 - 22:00
Friday and Saturday
13:00 - 24:00

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NAPOJE GORAĆE

Espresso	40ml
Americano	120ml
Cappuccino	160ml
Latte	260ml
Herbata Richmond	300ml
Ceylon Gold, English Breakfast, Earl Grey Blue, Forest Fruits, Peppermint Green, Gunpowder Green	

NAPOJE BEZALKOHOLOWE

Acqua Panna	250/700ml
San Pellegrino	250/700ml
Carafe of water	700ml
Soda	330ml
lemon / oran / mojito	
San Pellegrino Chino	330ml
bitter orange drink	
Pepsi / Pepsi max / Mirinda / 7up	200ml
Toma juice	200ml
apple / orange / black currant	
Freshly squeezed oranges	300ml
Lemonade	300/700ml
lemon / mango	

MOCKTAILS

Mojito / raspberry mojito	250ml
Aperitif spritz	300ml

ALCOHOL - FREE BEERS

Peroni nastro azzurro	300ml
Lech free lager	500ml
Lech free lime & mint	500ml
Lech free apple & lemongrass	500ml
Lech free dragon fruit & grape	500ml
Książęce złote pszeniczne	500ml
Książęce IPA	500ml

DRAFT BEERS

Peroni nastro azzurro | 400ml

BOTTLED BEERS

Pilsner Urquell	500ml
Książęce złote pszeniczne	500ml
Książęce IPA	500ml
Książęce ciemne łagodne	500ml
Lech premium	500ml
Ichnusa non filtrate	300ml

WINE

Wine of the house	125/700ml
Dry white / dry red	
Prosecco DOC	125/750ml

SPRITZERS

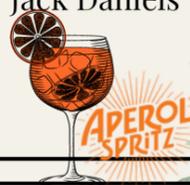
Aperol Spritz	300ml
Sarti Spritz	300ml
Hugo Spritz	300ml
Limoncello Spritz	300ml

COCKTAILS

Mojito	250ml
Raspberry mojito	250ml
Long island iced tea	300ml
Negroni	150ml
John Collins	250ml

SPIRITS

Jameson	40ml
Finlandia	40ml/700ml
Jack Daniels	40ml/700ml



MENU

Ciao! Welcome to our Italian restaurant, where every bite of food taste like a small piece of Italy. We always use fresh, top-quality ingredients, and the dishes we serve are inspired by love for the cuisine we want to share with you. Just relax and let us take you on a culinary journey straight to Italy.
Buon Appetito!

SOUPS

Cream of pelati tomatoes	250ml
parsley-garlic olive oil, grana padano D.O.P., bread	
Soup of the day	250ml
ask the waiter what the soup of the day	

APPETIZERS

Olives verdi piccanti	100g
grana padano D.O.P., parsley-garlic olive oil	
Focaccia with herbs	Ø 33cm
grana padano D.O.P., parsley-garlic olive oil	
Focaccia with Bresaola	250g
focaccia in the from of a sandwich, Italian beef bresaola, mozzarella di bufala D.O.P., sun-dried tomatoes, arugula, and parsley-garlic olive oil	
Shrimp in butter-wine emulsion	220g
6 pieces of shrimp, garlic, chili, parsley, bread	
Shrimp in sambal emulsion with white chocolate	250g
6 pieces of shrimp, garlic, chili, bread	
Bruschetta with ricotta	250g
bread (2 pieces), ricotta, arugula, prosciutto crudo, sun-dried tomato, grana padano D.O.P., parsley-garlic olive oil	
Bruschetta with tomatoes	250g
bread (2 pieces), cherry tomatoes, basil pesto, grana padano D.O.P., parsley-garlic olive oil	

SALADS

A'la caesar with chicken/shrimp	350g
chicken SV/6 pieces of shrimp, salad mix, cherry tomatoes, sauce a'la caesar, grana padano D.O.P., parsley-garlic olive oil, bread	
With shrimp	350g
6 pieces of shrimp, salad mix, cherry tomatoes, grana padano D.O.P., marinated radish, parsley-garlic olive oil, bread	
Burrata	300g
burrata - 50g, salad mix, sun dried tomatoes, olives verdi piccanti, parsley-garlic olive oil, bread, grana padano D.O.P.	

*the list of allergens is available from the staff
*for delivery or takeaway orders, a packaging fee is added

PARMA

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In our in-house restaurant workshop, we produce artisanal pasta, handmade on site using the highest-quality ingredients, inspired by Italian tradition.

PASTA FRESCA

Spaghetti aglio e olio 🌿 🍅

olive oil, garlic, parsley, chili, cherry tomatoe, grana padano D.O.P. | 350g

Spaghetti aglio e olio con gamberi 🍅

6 pieces of shrimp, olive, garlic, parsley, chili, cherry tomatoe, grana padano D.O.P. | 380g

Spaghetti ragù à la bolognese

pork and beef, tomato sauce, vegetables, grana padano D.O.P. | 400g

Italian spaghetti carbonara 🇮🇹

guanciale, garlic, yolk, Pecorino Romano D.O.P. | 300g

Polish spaghetti carbonara 🇵🇱

bacon, garlic, yolk, cream, grana padano D.O.P. | 300g

Spaghetti calabrese con gamberi 🍅 🍅

butter-wine emulsion, calabrese pasta, 6 pieces of shrimp, spinach, garlic, onion, chili, grana padano D.O.P. | 400g

Spaghetti à la amatriciana 🍅

guanciale, garlic, onion, chili, pelati tomatoe sauce, burrata, grana padano D.O.P., parsley-garlic olive oil | 350g

Tartufo tagliatelle 🌿

creamy sauce, truffle paste, mushrooms, spinach, onion, garlic, grana padano D.O.P. | 350g

Tagliatelle pollo e gorgonzola

creamy sauce, gorgonzola D.O.P., chicken, spinach, cherry tomatoes, grana padano D.O.P. | 400g

Tagliatelle con gamberi 🍅

creamy basil sauce, 6 pieces of shrimp, spinach, chili, garlic, onion | 300g

Basil strozzapreti 🌿

basil emulsion, garlic, spinach, sun-dried tomatoes, burrata, pistachios, parsle-garlic olive oil, grana padano D.O.P. | 400g

With any pasta dine-in, a glass of wine for 5zł



Gnocchi gorgonzola e pera 🌿

creamy sauce, gorgonzola D.O.P., pear, onion, garlic, arugula, walnuts | 400g

Gnocchi quattro formaggi e broccoli 🌿

creamy sauce, gorgonzola D.O.P., camembert, mozzarella, broccoli, sunflower seeds, grana padano D.O.P. | 400g

Ravioli with ricotta and spinach 🌿

4 pieces of ravioli served in butter-wine emulsion with garlic, fresh spinach and mascarpone | 250g

Ravioli carbonara

8 pieces of ravioli, creamy truffle sauce, parsley-garlic olive oil, grana padano D.O.P. | 250g

Ravioli with truffle and Stracchino 🌿

8 pieces of ravioli served on butter with black truffle carpaccio | 200g

Mushroom risotto 🌿

Aromatic rice prepared with white wine, featuring a creamy texture that perfectly complements the bold flavors of wild mushrooms, onion and garlic. Finished with fresh parsley and Pecorino Romano D.O.P. for a touch of richness and depth | 350g

Shrimp risotto 🍅 🍅

Velvety Arborio rice, cooked in white wine, with onion and sambal paste. The dish is completed with juicy, pan-fried shrimp (5 pieces), which harmoniously combine with the sweetness of sun-dried cherry tomatoes and fresh parsle, parsley-garlic olive oil | 400g

Lasagne

A layered Italian classic, made with sheets of pasta, aromatic pork and beef ragù and creamy béchamel sauce. Baked in a rich tomato sauce and topped with melted mozzarella | 400g

DESSERT

Cannoli

crispy tubes stuffed with velvety ricotta cheese cream with added pistachios | 100g

Fondant

chocolate fondant with raspberry mouss | 100g

PIZZA 33CM / 45CM

1. Margherita 🌿

pelati tomatoes, mozzarella

2. Funghi 🌿

pelati tomatoes, mozzarella, mushrooms

3. Prosciutto Cotto

pelati tomatoes, mozzarella, prosciutto cotto

4. Capriciosa

pelati tomatoes, mozzarella, prosciutto cotto, mushrooms

5. Hawaii

pelati tomatoes, mozzarella, prosciutto cotto, pineapple

6. Vegetarian 🌿

pelati tomatoes, mozzarella, 4 selected vegetables

7. Vegan 🌿

pelati tomatoes, vegan chees, 4 selected vegetables

8. Spinachi 🌿

pelati tomatoes, mozzarella, spinach, camembert, grana padano D.O.P

9. Salami

pelati tomatoes, mozzarella, salami Napoli / Ventricina 🍅 / Piccante 🍅 🍅

10. Jalapeno 🍅

pelati tomatoes, mozzarella, bacon, onion, jalapeno

11. Italia 🌿

pelati tomatoes, mozzarella, camembert, olives, sun-dried tomatoes, arugula

12. Frutti di Mare

pelati tomatoes, mozzarella, seafood, garlic, grana padano D.O.P., parsley

13. Quattro formaggi 🌿

pelati tomatoes, mozzarella, camembert, grana padano D.O.P., gorgonzola D.O.P.

14. Parma

pelati tomatoes, mozzarella, arugula, prosciutto crudo, grana padano D.O.P., cherry tomatoes

15. Tonno

pelati tomatoes, mozzarella, tuna, olives, onion

16. Tartufo 🍄

cream-truffle sauce, mozzarella, mascarpone, salami ventricina, cherry tomatoes, fresh basil

17. Diavola 🍅 🍅

pelati tomatoes, mozzarella, salami piccante, jalapeno, piri piri sauce, tabasco, pepper

18. Bbq chicken

bbq sauce, mozzarella, chicken, bacon, onion

19. Carciofo

pelati tomatoes, mozzarella, artichokes, prosciutto cotto, olives

20. Di bufala

pelati tomatoes, mozzarella, di bufala D.O.P., prosciutto crudo, fresh basil

21. Carbonara

cream sauce, mozzarella, bacon, garlic, onion, egg, pepper, grana padano D.O.P.

22. Xoxo

plum jam, mozzarella, salami ventricina, onion, ricotta, arugula

23. Pizza z gruszką 🌿

creamy sauce, mozzarella, pear, walnuts, girgonzola D.O.P., arugula

24. Salsiccia

pelati tomatoes, mozzarella, salsiccia, chicken, broccoli, corn

25. Nduja 🍅

pelati tomatoes, mozzarella, nduja, onion, mascarpone

26. Pizza miesiaca

ask the staff

For a small pizza, it is possible to substitute standard dough with a gluten-free one for an additional charge of 15 zł. However, please note that dough comes into contact with flour, so it is are not recommended for individuals with celiac diseas.

Meats and non-meats:

bacon, shrimp, chicken, nduja, seafood, prosciutto cotto, prosciutto crudo, salami napoli, salami ventricina, salami piccante, salsiccia, tuna

Cheeses:

camembert, gorgonzola D.O.P., Grana Padano D.O.P., mascarpone, mozzarella, Pecorino Romano D.O.P., ricotta, vegan cheese, burrata 50g , mozzarella di bufala D.O.P. 125g

Vegetables and fruits:

pineapple, basil, broccoli, onion, garlic, pear, artichokes, corn, olives, walnuts, chili pepper, jalapeno pepper, sweet pepper, mushrooms, parsley, cherry tomatoes, sun-dried tomatoes, arugula, spinach

Sauces 80ml:

garlic, tomatoe, tomatoe-jalapeno

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