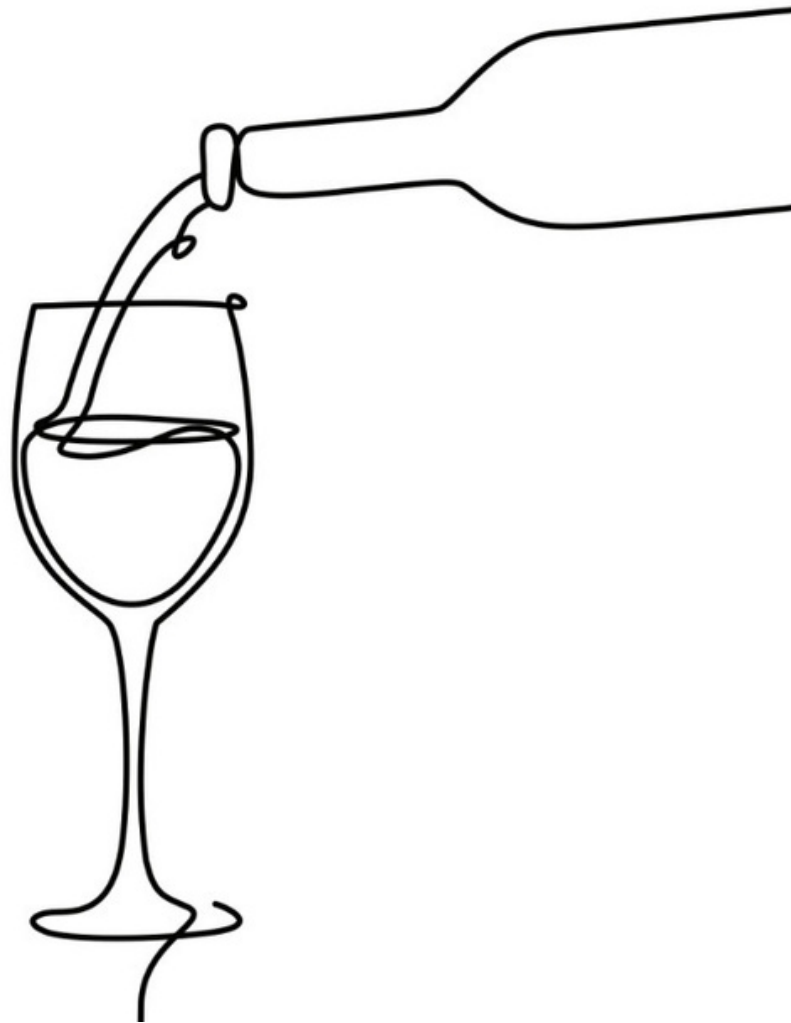


a'Bracciate

PASTA & WINE

We prove that Italian cuisine can not only delight
but also surprise.



Sign:

-  pescatarian dish
-  vegetarian dish
-  gluten free dish
-  lactose free dish
-  vegan dish

For a group of six or more, a 10% service charge will be added to the bill.
A list of weights and allergens is available from the restaurant manager.



SPUNTINI

small snacks for sharing



OLIVE NERE

LARGE OLIVES WITH STONE MARINATED IN HERBS AND CHILLI

23 100 g



FOCACCIA

HOMEMADE FOCACCIA, FIGS, AGRODOLCE ONIONS, GORGONZOLA,
FRIED ROSEMARY

19 280 g



POLENTA FRITTA

POLENTA FRIES, TRUFFLE MAYO, GRANA PADANO

19 165 g



PANELLE CON POMODORI

TOMATO JAM, MUSTARD, FROZEN RASPBERRY, PANELLE

21 180 g

FEGATO FRITTO

BRAISED CHICKEN LIVER, RED ONION AND BALSAMIC VINEGAR JAM,
STUFFED POTATO

25 180 g



ARANCINO CON PORRI E TALEGGI

ARANCINO WITH ROASTED LEEK AND TALEGGIO CHEESE,
APPLE KETCHUP, JALAPENO

25 110 g

ASK STAFF ABOUT THE AVAILABILITY OF THE SOUP.



ANTIPASTI

CARPACCIO DI MANZO

CARPACCIO OF POLISH BEEF TENDERLOIN, NUTS, PEPPER,
PICKLED CAULIFLOWER, PEARL ONIONS, TRUFFLE MAYO,
ARUGULA, GRANA PADANO (LIMITED VERSION)

51 180 g

BRUSCHETTA "VITELLO TONNATO"

GRILLED FOCACCIA, HOMEMADE VEAL HAM, TUNA SAUCE,
CAPERS, PICKLED MUSHROOMS IN SPICY MARINADE

39 215 g



BURRATA

BURRATA, BEETROOT, SALTED PLUM, MARINATED WALNUTS,
CARAMELISED FIG, PROSECCO DRESSING

39 200 g



GAMBERI ALLA PIASTRA

SHRIMPS, CHILLI, GARLIC, PARSLEY, GRILLED LEMON,
AGRODOLCE SAUCE

59 / 99
220 g / 440 g

TAGLIERE DI FORMAGGI E SALUM

PLATE OF CELLAR MEATS AND CHEESES, MARINATED COURGETTES,
OLIVES, GRAPES, PESTO ROSSO

79 230 g



INSALATA ALLA CESARE

SALAD A'LA "CAESAR", MINI ROMAINE LETTUCE,
MARINATED OYSTER MUSHROOMS, TOFU, ARTICHOKES,
CROUTONS

39 215 g



PASTA

100 g small portion / 200 g big portion



SPAGHETTI CON GAMBERI

SPAGHETTI ALLA BUSARA, SHRIMPS, CHERRY TOMATOES,
PEPPERONCINI, GARLIC, COGNAC

47 / 87

275 g / 550 g



RIGATONI ALLA VODKA

RIGATONI ALLA VODKA, GOCHUJANG, BURATTA, SALTED PISTACHIOS

45 / 85

275 g / 550 g

TAGLIATELLE ALL'ANATRA

TAGLIATELLE, CONFIT DUCK LEG, PESTO ROSSO, KALE,
OYSTER MUSHROOMS, PINE NUTS, GRANA PADANO

49 / 89

320 g / 640 g

PAPPARDELLE AL CONIGLIO

PAPPARDELLE, RABBIT RAGU BRAISED WITH PICKLED
LEMON AND SUN-DRIED TOMATOES, MUSHROOMS,
CREME FRAICHE, ESTRAGON

49 / 89

325 g / 650 g



SECONDI PIATTI

PETTO DI POLLO

SOUS VIDE CHICKEN BREAST, MUSHROOM LASAGNA,
ROASTED BRUSSELS SPROUTS, TRUFFLE SAUCE

59
350 g

PETTO DI ANATRA

DUCK BREAST IN FIVE FLAVORS SPICE, BRAISED CHICORY,
ROASTED PLUM, POLENTA, CITRUS DRESSING WITH
CAYENNE PEPPER

72
360 g



GUANCE DI MAIALE

SLOW COOKED PORK CHEEKS IN CIDER SAUCE,
CREAMY POTATOES WITH CONFIT GARLIC, PARMESAN OIL,
MARINATED WALNUTS

69
365 g



ENTRECOTE ALLA GRIGLIA

ENTRECOTE OF POLISH BEEF DRY-SEASONED FOR 8 WEEKS
(ASK ABOUT THE PORTION), POTATO STUFFED WITH ROASTED
ONIONS AND TALEGGIO CHEESE, GRAPE AND SUN-DRIED
TOMATO CHIMICHURRI SAUCE

49
100 g



HALIBUT ARROSTO

HALIBUT IN HERBS, RISOTTO BIANCO, LEMON CAPER SAUCE,
CAVIAR

68
355 g



INVOLTINI DI CAVOLO

ROASTED ITALIAN CABBAGE WITH FARRO,
FOREST MUSHROOMS AND CHESTNUTS, SAUCE WITH SMOKED
PLUM, TOFU RINDS

55
335 g



DOLCI

TIRAMISU

TIRAMISU, SAMBUCA, PISTACHIOS, MASCARPONE ICE CREAM

25_{150 g}

FRITTELLE DI RICOTTA

HOMEMADE RICOTTA DOUGHNUTS, PLUM JAM WITH JUNIPER,
RUM ICE CREAM

25_{150 g}

CRÈME BRÛLÉE

CRÈME BRÛLÉE WITH TONKA FLAVOR, LEMON MARMALADE, "SNOW"

23_{100 g}

COFFEE & TEA

LOOSE TEA

15

ESPRESSO

11

ESPRESSO MACCHIATO

11

ESPRESSO DOPPIO

14

AMERICANO

13

CAPPUCCINO

15

FLAT WHITE

17

LATTE

18

ESPRESSO TONIC

19



SOFT DRINKS

WATER STILL / SPARKLING 0,7L

17

KROPLA BESKIDU 0,33

10

KROPLA DELICE 0,33

10

COCA COLA / COCA COLA ZERO
FANTA/SPRITE/TONIC KINLEY
CAPPY JUICE 0,25

12

FRESH SQUEEZED JUICE
ORANGE / GRAPEFRUIT / MIX

19

LEMONADE 0,4/1L

17/32

SEASONAL LEMONADE 0,4/1L

18/35

BOOTLED BEER

DNIEJE / PILS 0,5L

19

DILOK / LAGER 0,5L

19

CERVISIA DE BUSK / WHEAT BEER 0,5L

19

CERVISIA DE BUSK JUICY 0,5L

19

NON-ALCOHOLIC BEER 0,5L

15



CLASSIC COCKTAILS

MARTINI VIBRANTE & TONIC BEZALKOHOLOWE MARTINI VIBRANTE 80 ML / TONIC / POMARAŃCZA	26
HUGO PROSECCO 120 ML / ELDERFLOWER SYRUP 40 ML / LIME / MINT	30
APEROL SPRITZ APEROL 60 ML / PROSECCO 90 ML / ORANGE / SPARKLING WATER	32
NEGRONI SBAGLIATO MARTINI RUBINO 30 ML / CAMPARI 30 ML / PROSECCO 60 ML / ORANGE	33
OLD CUBAN BACARDI RESERVA OCHO 8YO 30 ML / PROSECCO 30 ML / MINT / ANGOSTURA BITTERS / LEMON	32
PORNSTAR MARTINI ŻUBRÓWKA CZARNA 40 ML / PASSION FRUIT / VANILLA / LEMON / PROSECCO	34
OCHO OLD FASHIONED BACARDI RESERVA OCHO 8YO 60 ML / BROWN SUGAR / ANGOSTURA BITTERS / ORANGE	33
ROB ROY DEWAR'S 8 CARIBBEAN SMOOTH 40 ML / MARTINI RUBINO 20 ML / ANGOSTURA BITTERS	30
ESPRESSO MARTINI ŻUBRÓWKA CZARNA 40 ML / KAHLUA 20 ML / ESPRESSO	31
MARGARITA PATRON SILVER 40 ML / COINTREAU 20 ML / LIME	36
AMARETTO SOUR AMARETTO 40 ML / JACK DANIEL'S 20 ML / SUGAR / LEMON	32

SIGNATURE COCKTAILS

PINK SPRITZ

RASPBERRY INFUSED GIN 30 ML / APEROL 10 ML /
PEACH / LEMON / SUGAR / PINK PROSECCO 125 ML

35

CORDIAL SPRITZ

LOCAL FRUIT LIQUEUR (40%) - FLAVOR OF YOUR CHOICE 40 ML /
PROSECCO 150 ML / CITRUS

34

CORDIAL SOUR

LOCAL FRUIT LIQUEUR (40%) - FLAVOR OF YOUR CHOICE 40 ML /
ANGOSTURA / CITRUS / FRUIT FOAM

30

STRAWBERRY BLOSSOM

PINK PROSECCO 100 ML / STRAWBERRY / ELDERFLOWER SYRUP /
LEMON / SUGAR

30

PINK COLLINS

BOMBAY SAPPHIRE 40 ML / GRAPEFRUIT SODA 100 ML /
CITRUS / SUGAR / GRAPEFRUIT

32

SOUR DI MELONE

BACARDI RESERVA OCHO 8YO 30 ML / CREMA DI MELONE 20 ML /
COINTREAU 20 ML / EGG WHITE / LEMON

34

ALCOHOL

VODKA 40ML

ŻUBRÓWKA CZARNA	16
CHOPIN POTATO	22
GREY GOOSE	26
ŚLIWOWICA	18
ŻUBRÓWKA BISON GRASS	14
KRUPNIK MIODOWY	14

TEQUILA 40ML

TEQUILA JOSE CUERVO SILVER	20
TEQUILA JOSE CUERVO REPOSAD	20
TEQUILA PATRON SILVER	35

GIN 40ML

BOMBAY SAPPHIRE	21
ROKU GIN	24

WHISKY/BOURBON 40ML

JACK DANIEL'S	22
DEWAR'S 8 CARIBBEAN SMOOTH	20
JAMESON	21
BULLEIT RYE	22
BULLEIT BOURBON	21
TALISKER 10YO	32
SINGLETON 15YO	36

RUM 40ML

BACARDI CARTA BLANCA	19
BACARDI CARTA NEGRA	19
BACARDI RESERVA OCHO 8YO	24
KRAKEN	22

COGNAC/BRANDY 40ML

METAXA *****	22
HENNESSY V.S.O.P.	38
HENNESSY V.S.	28
HENNESSY X.O. 20ML	56

GRAPPA 40ML

NONINO MOSCATO	24
NONINO PROSECCO	24
NONINO VENDEMMIA RESERVA	24
DEGUSTACJA GRAPP	38

VERMOUTH 100ML

MARTINI AMBRATO	18
MARTINI EXTRA DRY	18
MARTINI RUBINO	18
MARTINI FIERO	18

LIQUEUR/DIGESTIVE 40ML

LIMONELLO BOTTEGA 6	16
AMARETTO	18
AMARO NONINO	18
FERNET BRANCA	19
FERNET BRANCA MENTA	19
CAMPARI	19
KAHLUA	18
COINTREAU	18
BAILEY'S	18
SAMBUCA	18
JÄGERMEISTER	18
PISTACHIO LIQUEUR	18
HOMEMADE LIQUEURS ASK THE STAFF ABOUT AVAILABLE FLAVORS	16
LOCAL FRUIT LIQUEUR (40%) ASK THE STAFF ABOUT AVAILABLE FLAVORS	16



WINES



WHITE WINES

RIESLING ALCOHOL FREE DR LO, MOZELA, GERMANY	25	140
PECORINO FEUDO ANTICO, ABRUZZO, ITALY	23	120
CHENIN BLANC „LA COTTE MILL“ FRANSCHHOEK, WESTERN CAPE, RPA		125
GEWURZTRAMINER VILLA WOLF, PFALZ, GERMANY		130
RIESLING DRY / MEDIUM SWEET DR LOOSEN, MOZELA, GERMANY	25	140
VERMENTINO „TIMO“ CANTINE SAN MARZANO, PUGLIA, ITALY	26	145
‘HALKA’ CHARDONNAY, BRONNER, MUSCARIS, L'OPERA, DOLNOŚLĄSKIE, POLAND		150
PINOT GRIGIO BOTTEGA VINAI, TRENTINO, ITALY		150
CHARDONNAY „ALAMOS“ CATENA ZAPATA, MENDOZA, ARGENTINA	27	155
SAUVIGNON BLANC LAWSON'S DRY HILLS, MARLBOROUGH, NEW ZELAND	28	165
LUGANA BULGARINI, VENETO, ITALY		175
CHARDONNAY & MOSCATO „EDDA BIANCO“ CANTINE SAN MARZANO, PUGLIA, ITALY		180
ALARGO ASSYRTIKO DOULOUFAKIS, KRETA, GREECE		190

WINES



RED WINES

AGLIANICO „PIPOLI” VIGNIETI DEL VULTURE, BASILICATA, ITALY	23	120
GARNACHA VINA ZARZAL, NAVARRA, SPAIN		130
MONTEPULCIANO D`ABRUZZO FEUDO ANTICO, ABRUZZO, ITALY	25	140
SHIRAZ „NINE STONES” CALABRIA FAMILY, BAROSSA VALLEY, AUSTRALIA		155
PRIMITIVO DI MANDURIA „TALO” CANTINE SAN MARZANO, PUGLIA, ITALY	28	165
RIOJA RESERVA „CERRO ANON” BODEGAS OLARRA, RIOJA, SPAIN	29	170
CABERNET SAUVIGNON „KADETTE” KANONKOP, STELLENBOSCH, RPA		180
CARNUNTUM „ROT BLAUFRANKISCH” SYRAH, DORLI MUHR, CARNUNTUM, AUSTRIA		190
VALPOLICELLA RIPASSO MONTE ZOVO, VENETO, ITALY		195
MALBEC CATENA CATENA ZAPATA, MENDOZA, ARGENTINA		210
PRIMITIVO DI MANDURIA „ANNIVERSARIO” CANTINE SAN MARZANO, PUGLIA, ITALY		290

WINES



SPARKLING WINES

PROSECCO EXTRA-DRY MONTELLIANA, VENETO, ITALY	23	125
PROSECCO ROSE BRUT MONTELLIANA, VENETO, ITALY	24	135
CHAMPAGNE BRUT 'LE BLACK LABEL' LANSON, CHAMPAGNE, FRANCE		399

ROSE WINES

ROSATO 'PIPOLI' VIGNIETI DEL VULTURE, BASILICATA, ITALY		130
ROSE DI PRIMITIVO „TRAMARI" SAN MARZANO, PUGLIA, ITALY	25	140

SWEET WINES

MOSCATO D'ASTI ELVIO COGNO, PIEMONTE, ITALY	20	175
SOLARIS "LATE HARVEST" WINNICA JAKUBÓW, DOLNOŚLĄSKIE, POLAND	22	195
PORTO RESERVE TAWNY KOPKE, DOURO, PORTUGAL	21	190

WARMING UP DRINKS

WINTER TEA

LOOSE TEA, HONEY OR HOMEMADE RASPBERRIES SYRUP,
GINGER, ORANGE, CLOVES, CINNAMON

20
450 ml

PEAR - GINGER HOT DRINK

PEAR, PEAR SYRUP WITH THYME, GINGER, LEMON,
CARDAMOM, WHITE PEPPER

20
400 ml

RASPBERRIES - HONEY HOT DRINK

HOMEMADE RASPBERRIES IN SYRUP, HONEY, ORANGE,
CARDAMOM, ROSEMARY

20
400 ml

MILKY COCOA

MILK CHOCOLATE, DESSERT CHOCOLATE, CREAM, SPICY BISCUIT

19
200 ml

• ADD SPICED RUM

8

HOT ALCOHOLIC BEVERAGES

MULLED APEROL

APEROL, WHITE WINE, PASSION FRUIT, HONEY, ORANGE

32
250 ml

LIMONCELLO HOT DRINK

LIMONCELLO, LEMON VODKA, TURMERIC, LEMON, HONEY

30
250 ml

WHITE MULLED WINE

WHITE WINE, PEAR, GINGER, LEMON, CARDAMOM, HONEY

25
250 ml

RED MULLED WINE

RED WINE, HOMEMADE GINGERBREAD SPICE, HONEY,
CLOVES, ORANGE

25
250 ml