

MENU

CIAO
FOZZI

NO.14

APPETIZERS

BRUSCHETTA - 29 (V) (NEW)

CRISPY BREAD, CHERRY TOMATOES IN OLIVE OIL, GARLIC, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

BEEF CARPACCIO - 45

BEEF TENDERLOIN, CAPERS, ROCKET, EXTRA VIRGIN OLIVE OIL, LEMON ZEST, BALSAMIC VINEGAR, SALT, FRESHLY GROUND PEPPER, CROUTONS, GRANA PADANO DOP

BURRATA - 39 (V) (NEW)

CAMPANA BURRATA, CHERRY TOMATOES IN OLIVE OIL, BALSAMIC CREAM, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

ITALIAN CHEESES AND COLD CUTS BOARD - 69

FOCCACCIA SOTTILE WITH OLIVE OIL (V)

- ROSEMARY, HIMALAYAN SALT - 24
- DRIED TOMATOES, GARLIC - 25
- GORGONZOLA DOP, GARLIC - 28

SOUPS

TOMATO SOUP

CREAM OF TOMATO AND ROASTED PEPPER SOUP WITH PARSLEY OIL 19 - (V)

MINISTRONE

ON A BROTH OF PANCETTA AND VEGETABLES WITH HERBS, SERVED WITH GRANA PADANO DOP, EXTRA VIRGIN OLIVE OIL AND A TOAST WITH MOZZARELLA FIOR DI LATTE - 21

LUNCH TIME

MONDAY - FRIDAY 12-15
SOUP FOR ANY DISH FOR 6 ZLOTYS

SALADS

AVE, CAESAR!

BABY ROMAINE LETTUCE, CAPERS, CHERRY TOMATOES, CROUTONS, GRANA PADANO DOP, ORIGINAL ANCHOVY-BASED SAUCE

- MISTA - CLASSIC VERSION - 21 (V)
- WITH CHICKEN TENDERLOIN AND COUNTRY BACON CHIPS - 47
- WITH BLACK TIGER SHRIMPS - 51

PANZANELLA - 39 (V) (NEW)

FOCACCA CROUTONS, CHERRY TOMATOES, CUCUMBER, RED ONION, CAPERS, LECCINO OLIVES, ROCKET, EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR

GORGONZOLA E NOCCI - 39 (V) (NEW)

MIXED SALAD, GORGONZOLA DOLCE DOP, WALNUTS, FOCACCIA CROUTONS, HONEY-MUSTARD SAUCE, EXTRA VIRGIN OLIVE OIL, GRANA PADANO DOP

CAPRA MIA - 48 (V)

MIXED SALAD, GRILLED GOAT CHEESE, PEAR, MARINATED FIG, WALNUTS, BALSAMIC SAUCE, HAZELNUT AND MAPLE SYRUP SAUCE, SERVED WITH TOAST

PASTA & RISOTTO

RISOTTO VERDE - 45 (V) (NEW)

CARNAROLI RICE, BASIL PESTO, SUGAR SNAP PEAS, ROASTED PINE NUTS, PARMIGIANO REGGIANO DOP

TAGLIATELLE PRIMAVERA CON BURRATA - 49 (V) (NEW)

SEASONAL VEGETABLES, GARLIC, FRESH HERBS, EXTRA VIRGIN OLIVE OIL, CAMPANA BURRATA, GREEN PESTO

RIGATONI ALLA NORCINA - 47

SALSICCIA FRESCA, CREAM, BUTTER, TRUFFLE PASTE, GARLIC, WHITE WINE, THYME, PECORINO ROMANO DOP

BLACK TAGLIOLINI WITH PRAWNS - 56

BLACK PASTA WITH SEPIA, BLACK TIGER SHRIMP, GARLIC, PEPPERONCINO, CHERRY TOMATOES, WHITE WINE, BUTTER, EXTRA VIRGIN OLIVE OIL, PARSLEY

PAPPARDELLE WITH BEEF FILLET - 59

BEEF TENDERLOIN, PORCINI MUSHROOMS, ZUCCHINI, RED ONION, BUTTER, GARLIC, RED WINE, GREEN PEPPER, GRANA PADANO CHEESE

PASTA STRAIGHT FROM THE PAN. ITALIAN CLASSICS IN A KRAKOW VERSION

AGLIO AL SOLE - 35 (V) (SPICY) (NEW)

SIMPLE, HOT AND AROMATIC - GARLIC, OLIVE OIL, PEPPERONCINO AND THE SUN OF ITALY ON YOUR PLATE

BOLOGNESE DI LUBOMIRSKIEGO - 44

ITALIAN CLASSIC ACCORDING TO ANETA DI BELLA'S RECIPE - A SAUCE COOKED LONG AS IT SHOULD BE, WITH MEAT, WINE AND A LOVE FOR PASTA

CARBONARA ALLA CIAO - 45

CLASSIC ROMAN CARBONARA WITH GUANCIALE, PECORINO AND FRESH PEPPER - SERVED IN A FRYING PAN LIKE IN A TRATTORIA IN TRASTEVERE

CACIO BY KRAKÓW - 41 (V)

SPECORINO AND PEPPER CREAM CHEESE, LIKE IN ROME - BUT SERVED IN THE HEART OF KRAKOW. MINIMALISM THAT IS ADDICTIVE

DESSERTS

TIRAMISU - 27

A FAVORITE ITALIAN DESSERT IN A CLASSIC VERSION - WITH AMARETTO AND COCOA FROM MADAGASCAR

ITALIAN STYLE CREPES - 26

DELICATE PANCAKES, SERVED WITH RICOTTA/HONEY AND MASCARPONE/LEMON

COCCO CHIA - 24 (NEW)

CREAMY CHIA PUDDING WITH COCONUT MILK, SLIGHTLY SWEETENED WITH HONEY

PASTA
PIZZA
PEOPLE

PIZZA

(v) - vegetarian (vv) - vegan (spicy) - spicy

Our pizza is Roman style - with a thin, long-fermented dough. In most of the items you will find the classic base: passata, fior di latte mozzarella and Grana Padano DOP - unless otherwise stated.

MARGHERITA - 35 (v)

fresh basil

SALAME - 44

salami Napoli

PROSCIUTTO E FUNGHI - 43

prosciutto cotto, champignons, oregano

DIAVOLA - 45 (spicy)

salame spianata piccante, chili, roasted peppers, finally chili flakes

QUATTRO STAGIONI - 45

artichokes, mushrooms, leccino olives, prosciutto cotto

GAMBERI AL LIMONE - 51 (NEW)

crema, shrimps, garlic, cherry tomatoes, rocket, roasted almonds, chili flakes, lemon olive oil

BURRATA E PESTO - 52 (NEW)

crema, burrata Campana, prosciutto cotto, chopped pistachios, green pesto

SPINACI - 46 (v)

dried tomatoes, gorgonzola DOP, garlic, fresh baby spinach

VERDURA - 45 (v)

grilled zucchini, roasted peppers, served with baby spinach and cherry tomatoes

CALABRESE - 47 (spicy)

'nduja, leccino olives, red onion, finished with extra virgin olive oil and fresh basil

CRUDO E BALSAMICO - 49

prosciutto crudo, arugula, cherry tomatoes, balsamic sauce added cold just before serving

SOLE DI SICILIA - 47 (vv)

vegan cheese, artichokes, leccino olives, sun-dried tomatoes, red onion, extra virgin olive oil, sprinkled with vegan almond parmesan

BURRATA E POMODORINI - 49 (v) (NEW)

rukola, burrata Campana, cherry tomatoes in olive oil, green pesto

DELICATA - 46 (v) (NEW)

crema, artichoke cream, artichokes, lemon ricotta

PERA DIVINA - 46 (v)

crema, pear, goat cheese, caramelized onion, walnuts, honey

QUATTRO FORMAGGI - 47 (v)

crema, mozzarella, provolone, gorgonzola DOP, parmigiano reggiano DOP

capricCIA0sa - 47

prosciutto cotto, mushrooms, artichokes, leccino olives, fresh basil

BOLOGNA - 48

crema, after baking: mortadella Bolognese, ricotta, crushed pistachios, lemon oil, freshly ground pepper

SIGNORA - 47 (NEW)

salsiccia fresca, mascarpone, green pesto, fresh basil

CARPACCIO - 49

beef carpaccio (served cold) with capers, rocket, and extra virgin olive oil

TRADITIONAL CALZONE - 45

prosciutto cotto, artichokes, fresh basil, ricotta

CALZONE VERDE - 45 (v) (NEW)

grilled zucchini, leccino olives, dried tomatoes, baby spinach, ricotta

PIZZA - QUATRO - 51

Choose your base (passata or crema), cheese (mozzarella, vegan or no cheese), and then up to 4 ingredients from:

basil, bacon, chili flakes, zucchini, garlic, red onion, Grana Padano, pear, Gorgonzola, Guanciale, egg, capers, artichokes, artichoke cream, caramelized onion, honey, mortadella, parsley, lemon oil, leccino olives, walnuts, Parmigiano Reggiano, vegan Parmesan, peppers, peperoncino, green pesto, mushrooms, pepper, pistachios, cherry tomatoes, prosciutto cotto, prosciutto crudo, provolone, ricotta, arugula, salame piccante, Napoli salami, salsiccia fresca, goat cheese, vegan cheese, coarse salt, balsamic sauce, sun-dried tomatoes, baby spinach.

MONDAY - EASY MONDAY
ANY SMALL LEMONADE FOR HALF PRICE
WITH EVERY SALAD

TUESDAY - GOD SAVE THE QUEEN
MARGHERITA
ALL PIZZAS FOR THE PRICE OF A
MARGHERITA

WEDNESDAY - PASTA E BASTA!
SET: PAN-FRIED PASTA + ANY DRINK - 10
PLN CHEAPER

THURSDAY - WINE & DINE
FOR OUR PASTA AND RISOTTO - A GLASS
OF OUR WINE -50%

FRIDAY - BUBBLE FRIDAY
SECOND CARAFE 0.5 L FRIZZANTE FOR 1
PLN

SATURDAY/SUNDAY - DOLCE WEEKEND
DESSERT + ANY COFFEE 29 PLN

Promotions are valid daily from 12:00 noon only in the premises and apply to items from the main menu. They cannot be combined with each other or with the -10% student discount. Promotions may change or take a break like the Italians.

FOR GROUPS OF 8 OR MORE PEOPLE, WE ADD A WAITER SERVICE CHARGE OF 10% OF THE BILL.
THE PACKAGING FEE IS 1.5 (PIZZA) AND 2.5 (OTHER).
PRICES GIVEN IN PLN INCLUDE VAT.

LIST OF ALLERGENS AVAILABLE UPON REQUEST.
MENU ITEMS CANNOT BE MODIFIED.
ALL DISHES ARE PREPARED FRESH.
WAITING TIME IS APPROXIMATELY 25 MINUTES.
THE KITCHEN TAKES LAST ORDERS FIFTEEN MINUTES BEFORE CLOSING.

MORE PIZZA
LESS
HATE