MENU

CIAO raazzi

NO.15 (ENGLISH)

APPETIZERS

ROSSO E BIANCO – 30 ZŁ (V) (NEW)
CRISPY BREAD, CHERRY TOMATOES IN OLIVE OIL, RICOTTA, GARLIC, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL

BOSCO - 32 (V) (NEW)
CRISPY BREAD WITH MUSHROOMS, GARLIC CONFIT AND THYME, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

CARPACCIO DI MAZNO – 47
BEEF TENDERLOIN, CAPERS, ROCKET, EXTRA VIRGIN OLIVE OIL, LEMON ZEST, BALSAMIC VINEGAR, SALT, FRESHLY GROUND PEPPER, CROUTONS, GRANA PADANO DOP

TAGLIERE ITALIANO – 71
A BOARD OF ITALIAN CHEESES AND COLD CUTS

FOCACCIA SOTTILE WITH OLIVE OIL (V)
THIN, CRISPY FOCACCIA
- ROSEMARY, HIMALAYAN SALT – 24
- DRIED TOMATOES, GARLIC – 25
- GORGONZOLA DOP, GARLIC – 28

SOUPS

TOMATO E PEPERONE
CREAM OF TOMATO AND ROASTED PEPPER SOUP WITH GRANA PADANO DOP 19 - (V)

CHILI ROSSO
AROMATIC SOUP WITH GROUND BEEF, RED BEANS, TOMATOES AND A HINT OF DARK CHOCOLATE, CORIANDER SERVED WITH SOUR CREAM AND GRANA PADANO - 29 (SPICY) (NEW)

LUNCH TIME PROMO

MONDAY - FRIDAY 12-15
FOR ANY DISH
SOUP TOMATO E PEPERONE 7 ZŁ

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

PROVOLONE PADRONE – 46 (NEW)
MIXED SALAD, CHICKEN TENDERLOIN, PROVOLONE DOLCE CHEESE, CHERRY TOMATOES, FRESH CUCUMBER, RED ONION, LECCINO OLIVES, LEMON VINAIGRETTE DRESSING MADE WITH OLIVE OIL

CAPRA MIA – 49 (V)
MIXED SALAD, GRILLED GOAT CHEESE, PEAR, MARINATED FIG, WALNUTS, BALSAMIC SAUCE, HAZELNUT AND MAPLE SYRUP SAUCE, SERVED WITH TOAST

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

CALABRANO - 44 (SPICY)
THE SHARP TEMPERAMENT OF THE SOUTH: 'NDUJA FROM CALABRIA, PASSATA, GARLIC AND WHITE WINE, FINISHED WITH PECORINO AND FRESH BASIL

BOLOGNESE DI LUBOMIRSKIEGO - 46
AN ITALIAN CLASSIC ACCORDING TO ANITA DI BELLA'S RECIPE - A SAUCE COOKED FOR A LONG TIME, JUST RIGHT, WITH MEAT, WINE AND A LOVE OF PASTA

CARBONARA ALLA CIAO - 47
CLASSIC ROMAN CARBONARA WITH GUANCIALE, PECORINO AND FRESH PEPPER – SERVED IN A PAN, LIKE IN A TRATTORIA IN TRASTEVERE

CACIO BY KRAKÓW - 45 (V)
A CREAMY PECORINO AND PEPPERCORN CHEESE, JUST LIKE FROM THE ETERNAL CITY—BUT SERVED IN THE HEART OF KRAKOW. ADDICTIVE MINIMALISM

PASTA & RISOTTO

SOTTOBOSCO – 51 (V) (NEW)
CARNAROLI RICE RISOTTO WITH OYSTER AND SHIMEJI MUSHROOMS, BUTTER, WHITE WINE AND TRUFFLE OIL, FINISHED WITH PARMIGIANO REGGIANO DOP CHEESE AND LEEK ASH

ZUCCA BELLA - 46 (V) (NEW)
ORECCHIETTE WITH PUMPKIN IN A CREAMY GORGONZOLA CHEESE SAUCE, WITH CARAMELIZED PEAR AND ROASTED WALNUTS

PORCO BELLO - 49 (NEW)
RIGATONI WITH SALSICCIA FRESCA, PORTOBELLO MUSHROOMS AND A CREAMY TRUFFLE SAUCE WITH GARLIC, WHITE WINE AND THYME, FINISHED WITH PECORINO ROMANO DOP CHEESE

VERDE VIVO - 46 (VV) (NEW)
ORECCHIETTE WITH KALE AND GARLIC PESTO, CREAMY CASHEW SAUCE, CARAMELIZED ONION, SUN-DRIED TOMATOES AND ROCKET, FINISHED WITH VEGAN POWDER

NERO NERO – 59
BLACK TAGLIOLINI WITH BLACK TIGER SHRIMPS, GARLIC, PEPERONCINO, CHERRY TOMATOES AND WHITE WINE, WITH BUTTER, EXTRA VIRGIN OLIVE OIL AND PARSLEY

MANZO MIO – 59
PAPPARDELLE WITH BEEF TENDERLOIN, PORCINI MUSHROOMS, RED ONION AND GARLIC, BRAISED IN RED WINE WITH BUTTER AND GREEN PEPPERCORNS, FINISHED WITH GRANA PADANO CHEESE

DESSERTS

TIRAMISU - 27
A CLASSIC VERSION OF ITALY'S FAVORITE DESSERT – WITH AMARETTO AND COCOA FROM GHANA

ITALIAN STYLE CREPES - 26
DELICATE PANCAKES SERVED WITH A DUO: RICOTTA WITH HONEY AND MASCARPONE WITH LEMON.

PASTA PIZZA PEOPLE

PIZZA

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

Our pizza is Roman-style, made with thin, long-fermented dough. Most items feature the classic base of passata, fior di latte mozzarella, and Grana Padano DOP, unless otherwise stated.

MARGHERITA - 36 (v)
fresh basil

PROSCIUTTO E FUNGHI - 44
prosciutto cotto, mushrooms, oregano

SALAME - 44
Naples-style salami

DIAVOLA - 46 (spicy)
spianata piccante salami , chili, roasted bell pepper, finished with chili flakes

QUATTRO STAGIONI - 46
artichokes, mushrooms, Leccino olives, cooked ham (prosciutto cotto)

GAMBERETTA - 53
cream, shrimp, cherry tomatoes, arugula, toasted almonds, chili flakes, lemon-infused olive oil

PORTOBELLO BELLO - 49 (NEW)
crema, portobello, pancetta; after baking: ricotta, colorful peppercorns

LA REGINA - 49 (NEW)
Napoli salami, stracciatella, fresh basil

TARTUFO REALE - 53 (v) (NEW)
truffle paste, portobello mushrooms, porcini mushrooms, oyster mushrooms

VERDURA - 45 (v) (NEW)
grilled zucchini, roasted bell peppers, sun-dried tomatoes

CALABRIA PICCANTE - 47 (spicy) (NEW)
'nduja, pancetta, roasted peppers, finished with chili flakes

DON CARNOSO - 52 (NEW)
Napoli salami, spicy flattened salami (*spianata piccante*), cooked ham, fresh sausage, fresh basil

CRUDA BELLA - 49
prosciutto crudo, arugula, cherry tomatoes, and balsamic dressing—added cold, just before serving

STRACCIA PICCANTE - 52 (spicy) (NEW)
sspianata piccante, 'nduja, stracciatella, parsley

DELICATA - 47 (v)
crema, artichokes, lemon ricotta (added after baking), crushed pistachios

PERA DIVINA - 49 (v)
cream, pear, goat cheese, caramelized onion, walnuts, honey

SALSICCIA MATTA - 48 (NEW)
cream, fresh sausage, sun-dried tomatoes, Gorgonzola PDO, fresh basil

QUATTRO FORMAGGI - 48 (v)
cream, mozzarella, provolone, Gorgonzola PDO, Parmigiano Reggiano PDO

capricCIAOsa - 47
prosciutto cotto, mushrooms, artichokes, Leccino olives, fresh basil

BOLOGNA - 49
crema, baked Bolognese mortadella, ricotta, crushed pistachios, lemon-infused olive oil, freshly ground pepper

SIGNORINA - 48
salsiccia fresca; after baking: mascarpone, green pesto, fresh basil

CAPRANCETTA - 49 (NEW)
crema, pancetta, goat cheese, caramelized onion, arugula (added after baking)

CALZONE TRADIZIONALE - 45
prosciutto cotto, artichokes, fresh basil, ricotta

SOLE DI SICILIA - 47 (vv)
vegan cheese, artichokes, Leccino olives, sun-dried tomatoes, red onion, extra virgin olive oil, sprinkled with vegan almond-based parmesan

BUILT-YOUR-OWN-PIZZA - QUATTRO - 50
Choose a base (passata or crema),
cheese (mozzarella, vegan, or no cheese),
and then up to 4 toppings from the following:
VEGETABLES AND MUSHROOMS: Oyster mushrooms, zucchini, artichokes, caramelized onion, button mushrooms,
roasted bell peppers, portobello mushrooms, cherry tomatoes, sun-dried tomatoes, red onion.
MEATS AND CURED MEATS: 'Nduja, mortadella Bolognese, pancetta, prosciutto crudo, prosciutto cotto,
salami Napoli, salame spianata piccante, salsiccia fresca.
CHEESES: Gorgonzola, Grana Padano, mascarpone, Provolone, ricotta, stracciatella, goat cheese.
TOPPINGS, HERBS, AND SEASONINGS: Garlic, pear, capers, mixed peppercorns, honey, parsley, lemon-infused olive oil, extra virgin olive oil, Leccino olives, oregano, walnuts, chili flakes, green pesto, arugula, balsamic glaze, fresh basil.

CIAO PROMO!

MONDAY – SOUP & CRUNCH
SET: SOUP WITH ANY FOCACCIA–10 PLN LESS

TUESDAY – GOD SAVE THE QUEEN MARGHERITA
ALL PIZZAS AT THE PRICE OF A MARGHERITA.

WEDNESDAY – PASTA E BASTA!
SET: PAN-FRIED PASTA AND ANY DRINK–10 PLN LESS

THURSDAY – WINE & DINE
ENJOY 50% OFF A GLASS OF OUR WINE WITH ANY PASTA OR RISOTTO

FRIDAY – BUBBLE FRIDAY
SECOND 0.5 L CARAFE OF FRIZZANTE FOR 1 PLN

SATURDAY/SUNDAY – DOLCE WEEKEND
DESSERT AND ANY COFFEE: PLN 33

Promotions are valid daily from 12:00 noon on the premises and apply to items from the main menu.
They cannot be combined with one another or with the 10% student discount.
Promotions may change or pause, much like the Italians.

FOR GROUPS OF EIGHT OR MORE, A 10% WAITER SERVICE CHARGE WILL BE ADDED TO THE BILL.
THE PACKAGING FEE IS 1.5 FOR PIZZA AND 2.5 FOR OTHER ITEMS.
PRICES LISTED IN PLN INCLUDE VAT.

A LIST OF ALLERGENS IS AVAILABLE UPON REQUEST.
MENU ITEMS CANNOT BE MODIFIED.
ALL DISHES ARE FRESHLY PREPARED.
THE ESTIMATED WAITING TIME IS APPROXIMATELY 25 MINUTES.
THE KITCHEN ACCEPTS FINAL ORDERS FIFTEEN MINUTES BEFORE CLOSING.

MORE PIZZA
LESS
HATE