

PIZZA OF THE DAY	FROM MONDAY TO FRIDAY, FROM 12:00 TO 17:00 DIFFERENT COMPOSITION EVERY DAY, FOR 32 PLN
SPECIAL PIZZA	EVERY TUESDAY YOU HAVE THE OPPORTUNITY TO ORDER A PIZZA ON THICK DOUGH WITH ANY TWO VEGETABLE INGREDIENTS AND ANY ONE MEAT INGREDIENT AVAILABLE IN THE MENU FOR 45 PLN. EVERY WEDNESDAY YOU CAN ORDER ANY PIZZA FROM THE MENU ON A GLUTEN-FREE BASE FOR AN ADDITIONAL 10 PLN
BREAKFAST	ALSO TRY OUR BREAKFAST MENU, WHICH IS SERVED FROM FRIDAY TO SUNDAY, FROM 9:30 TO 11:45



RESTAURANT | PIZZERIA | BAR

menu

 <p>WI-FI PASS: FCKPTN22</p>	 <p>+48 575 841 270</p>	
 <p> MOLTOFOODCULTURE</p>	 <p> MOLTO_FOODCULTURE</p>	 <p> WWW.MOLTORZESZOW.PL</p>

**BEFORE MAKING YOUR ORDER,
PLIS CHECK OUT THESE SIMPLE RULES:**

1. Don't ask for half and half pizza - order two.
2. We do not add or replace ingredients in our dishes.
We offer only one size of pizza - 30 cm.
3. We serve unsliced pizza so that you can cut it yourself in a way that suits you.
However, if you want us to cut it for you, let us know.
4. The cost of the take-away package is 3 PLN.
5. We do not split bills in groups of more than 6 people.
6. If you like our dishes and would like to try them at home or work
- ask the waiter for a leaflet.
7. We are able to organize catering for your party - the staff will be happy
to provide you with additional information.
8. For staying in the restaurant for more than 15 minutes after its closing,
the waiter will add an additional 5% to your bill.
9. The 10% service fee is included in the bill for groups of more than 6 people.

STARTERS & SALADS

APPETIZERS

Bruschetta con funghi [vegetarian] 180 g	34 PLN
Baguette (3 pcs.), pan-fried oyster mushrooms, kale, garlic, chilli	
Arancini [spicy] 210 g	39 PLN
Breaded rice balls stuffed with n'duja and mozzarella, papper pepolata sauce	
Beef Tartare 220 g	56 PLN
Chopped beef tenderloin (100 g), egg, red onion, pickled cucumber, marinated honey mushrooms, balsamic onion, smoked mayonnaise, bread, butter	
Prawns [slightly spicy] 200 g	59 PLN
King prawns (6 pcs.), cherry tomatoes, chilli, garlic, tomato sauce, white wine, arugula, Grana Padano, garlic and herb baguette	
Mussels [slightly spicy] 250 g	49 PLN
Mussels (14 pcs.), cherry tomatoes, stewed fennel, chilli, garlic, butter and wine emulsion, parsley, garlic and herb baguette	

SALADS

Cesar 350 g	49 PLN
Grilled chicken fillet (180 g), romaine lettuce, cherry tomatoes, croutons, Caesar sauce, Grana Padano	
Asian [spicy] 350 g	54 PLN
Cut pork tenderloin (180 g), marinated in Korean BBQ sauce, grilled vegetables (carrots, peppers, sugar snap peas), pak choi, kimchi, sesame, spring onions, sweet and spicy soy sauce	
Mountaineer [vegetarian] 350 g	49 PLN
Toasts with grilled oscypek cheese and cranberries (4 pcs.), pear, grapes, cherry tomatoes, spinach, lamb's lettuce, pistachios, honey and balsamic sauce	



molto



PASTA & RISOTTO / STEAKS

WE ONLY USE FRESH PASTA TO PREPARE OUR DISH

Pad Thai with chicken [spicy] 350 g	52 PLN
Rice noodles, chicken (160 g), pak choi, pepper mix, sugar snap peas, mung bean sprouts, peanuts, chilli flakes, grilled lime, pad thai sauce	
Pad Thai with shrimps [spicy] 350 g	59 PLN
Rice noodles, prawns (5 pcs.), pak choi, pepper mix, sugar snap peas, mung bean sprouts, peanuts, chilli flakes, grilled lime, pad thai sauce	
Pad Thai with Tofu Cheese [vegetarian] 350 g	52 PLN
Rice noodles, tofu cheese (120 g), pak choi, pepper mix, sugar snap peas, mung bean sprouts, peanuts, chilli flakes, grilled lime, pad thai sauce	
Chow Mein with crispy chicken [slightly spicy] 400 g	55 PLN
Fried noodles with carrots, pak choi, peppers and sugar snap peas in sweet and spicy soy sauce, breaded chicken fillet (180 g), satay sauce, green onion, sesame seeds	
Bulgogi beef [slightly spicy] 400 g	65 PLN
Cut beef (180 g), rice noodles, sugar snap peas, carrots, chilli, garlic, spring onions, sesame, bulgogi sauce	
Penne [slightly spicy] 380 g	52 PLN
Chicken fillet (160 g), grated zucchini, chilli, garlic, butter sauce, spinach balls, Grana Padano	
Spaghetti [slightly spicy] 380 g	59 PLN
Puttanesca sauce (pelati tomatoes, capers, garlic, chilli, olives, anchovies), shrimps (4 pcs.), mussel meat, parsley, Grana Padano	
Risotto with tenderloin and porcini mushrooms [gluten free] 400 g	59 PLN
Pork tenderloin (160 g), parsley, porcini mushrooms, Grana Padano	
Tuscan chicken risotto [gluten free] 400 g	52 PLN
Chicken fillet 160g, zucchini, sun-dried tomatoes, spinach, garlic, chilli, fresh basil, Grana Padano	

STEAKS

Flat Iron [gluten free] 650 g

109 PLN

Marbled steak (350 g) class A3 plus, fries, Argentinian coleslaw, garlic butter, demi-glace sauce with fermented pepper

Beef tenderloin [gluten free] 500 g

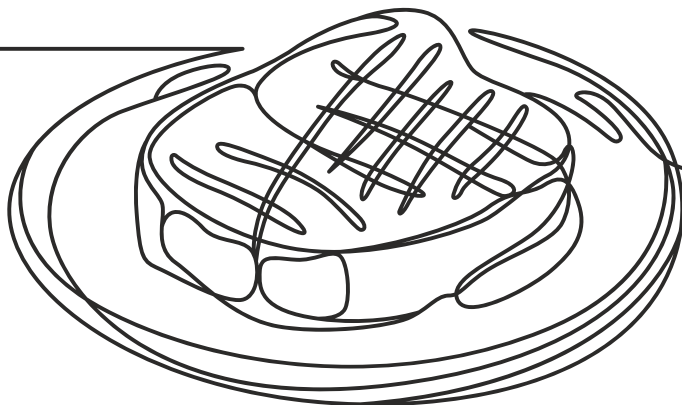
149 PLN

Marbled tenderloin (250 g) class A3 plus wrapped in smoked bacon, fried potatoes with rosemary and garlic, grilled king oyster mushroom, sprig broccoli, oyster mushroom sauce

Club Steak [gluten free] 800 g

169 PLN

Marbled rib-eye steak (500 g) with bone, class A4 plus, fried potatoes with rosemary and garlic, grilled vegetables with balsamic sauce, garlic butter, demi-glace sauce with fermented pepper



SOUPS & MAIN DISH

SOUPS

Ramen 600 ml	55 PLN
Aromatic beef stock, wheat noodles, baked bacon, sweet gourd, shimeji mushrooms, pak choi, nori seaweed, marinated egg, spring onions, sesame seeds	
Sauerkraut cream [vegetarian] 350 ml	34 PLN
Stewed porcini mushrooms, grated oscypek cheese, garlic and herb baguette	
Tomato and carrot cream [vegetarian] 400 ml	32 PLN
Basil ricotta, focaccia (3 pcs.)	

MAIN COURSES

Pork tenderloin 450 g	59 PLN
Sous vide pork tenderloin (200 g), fried potatoes with rosemary and garlic, green beans with breadcrumbs, oyster mushroom sauce	
Thai chicken [slightly spicy] 400 g	52 PLN
Chicken fillet (180 g), mushroom selection, pepper, pak choi, red onion, sugar peas, chilli, garlic, fresh Thai basil, spring onions, sesame, oyster and ginger sauce, rice	
Half of duck 850 g	89 PLN
Duck (500 g), Silesian dumplings, red cabbage, parsley puree, caramelized apples, marsala sauce	
Beef rib [gluten free] 750 g	89 PLN
BBQ & Whisky glazed rib (500 g), fried potatoes with rosemary and garlic, Argentinian coleslaw	
Cod tenderloin 420 g	69 PLN
Cod (180 g) with herb crumble with almonds, black lentils with kale, cauliflower puree with burnt butter, buttermilk sauce, dill oil	



molto



PIZZA & BURGERS

OPTION OF EXCHANGE MOZZARELLA FOR VEGAN CHEESE +3 PLN

DOUBLE MOZZARELLA +8 PLN

EVERY WEDNESDAY YOU CAN ORDER ANY PIZZA FROM THE MENU ON A GLUTEN-FREE BASE FOR AN ADDITIONAL 10 PLN.

PIZZA ROSSA - PIZZA WITH TOMATO SAUCE

VEGAN AND VEGETARIAN PIZZA

Marinara	29 PLN
Tomato sauce, garlic and baked basil	
Margherita	34 PLN
Tomato sauce, mozzarella and fresh basil	
Melanzana	41 PLN
Tomato sauce, burrata cheese, eggplant, garlic, cherry tomatoes	

MEAT PIZZA

Capricciosa	42 PLN
Tomato sauce, mozzarella, ham, champignons and corn	
Aglie e basilico NEW	40 PLN
Tomato sauce, mozzarella, cotto ham, garlic, fresh basil <u>the possibility of ordering this pizza with a ball of burrata in the middle for 10 PLN</u>	
Calzone	40 PLN
Tomato sauce, mozzarella, ham and champignons	
Salame	39 PLN
Tomato sauce, mozzarella, mild salami / spicy spianata	
Tante verdure	40 PLN
Tomato sauce, mozzarella, ham, black olives and artichokes	
Pollo	40 PLN
Tomato sauce, mozzarella, chicken, corn, baked mayonnaise and fresh spinach	
Diavola [spicy]	41 PLN
Tomato sauce, mozzarella, spicy salami spianata and black olives	
Salame e rucola	44 PLN
Tomato sauce, mild salami / spicy spianata, mascarpone, arugula, cherry tomatoes, Parmesan	

Catania	42 PLN
Tomato sauce, mozzarella, bacon, salami, pepper and onion	
Salsiciana [hot]	43 PLN
Tomato sauce, mozzarella, salsiccia piccante, gorgonzola, garlic, pepper	
Rosso e cipolla [hot]	42 PLN
Tomato sauce, mozzarella, spicy salami spianata, gorgonzola, red onion, chilli	
Piccante e cremoso [spicy]	42 PLN
Tomato sauce, mozzarella, Italian spicy n'duja sausage, mascarpone, onion	
Inferno [spicy]	42 PLN
Tomato sauce, mozzarella, Italian spicy n'duja sausage, Parmesan, gorgonzola, basil	
Funga [spicy]	44 PLN
Tomato sauce, mozzarella, spicy italian sausage N'duja, chiodini mushrooms, garlic, baked basil, parmesan	

SEAFOOD & FISH PIZZA

PIZZA ON LEMON-CREAM SAUCE, WITHOUT TOMATO SAUCE

Con salmone	44 PLN
Cream-lemon sauce, mozzarella, salmon, mascarpone, Parmesan, fresh spinach	
Tonno	39 PLN
Cream-lemon sauce, mozzarella, tuna, onion and black olives	

PIZZA ON TRUFFLE AND CREAM SAUCE

WITHOUT TOMATO SAUCE

Tartufo NEW	49 PLN
Truffle and cream sauce, mozzarella, mascarpone, dried speck ham, rosemary	

PIZZA BIANCA - PIZZA WITHOUT TOMATO SAUCE

FOCACCIA

Focaccia [vegan]

A type of bread baked with olive oil

25 PLN

VEGETARIAN PIZZA

Quattro formaggi

Mozzarella, feta, gorgonzola and Parmesan

44 PLN

L'estate

Mozzarella, pear, gorgonzola, walnuts and honey

42 PLN

Pistacchi

Mozzarella, mascarpone, pistachios, rosemary, red onion and dried tomatoes

44 PLN

MEAT PIZZA

Foresta

Mozzarella, bacon, boletus, onion, Parmesan, gorgonzola, parsley

45 PLN

Cipolle dolci

Mozzarella, gorgonzola, bacon and caramelized onion

41 PLN

Salame con basilico

Mozzarella, mild salami / spicy spianata, mascarpone and baked basil

40 PLN

Pesto e salame

Mozzarella, mild salami / spicy spianata, green pesto, mascarpone and champignons

43 PLN

Salame e formaggio

Mozzarella, mild salami / spicy spianata, gorgonzola, Parmesan and feta cheese

45 PLN

Contadina **NEW**

Mozzarella, mascarpone, panchetta, red onion, mushrooms

44 PLN

Prosciutto e rucola

Mozzarella, long-maturing dried prosciutto crudo ham, cherry tomatoes, arugula and Parmesan

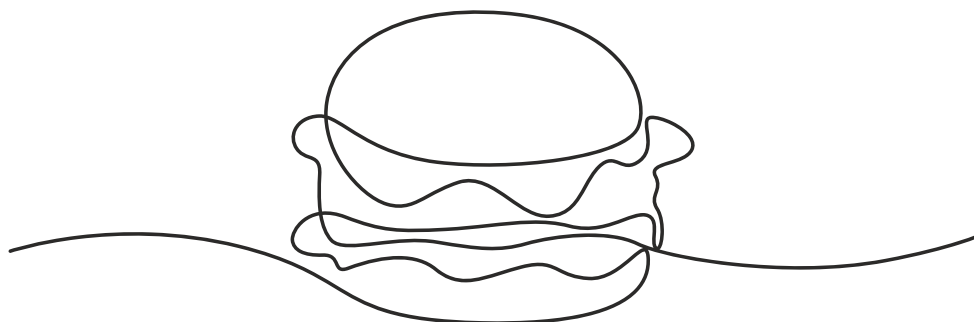
45 PLN

Hiodina [spicy] NEW	48 PLN
Mozzarella, dried speck ham, hiodini mushrooms, goronzola, chilli	
Mortadela e pistacchio	45 PLN
Mozzarella, mortadela, burrata, pistachios, truffle olive oil, balsamico sauce	

BURGERS

THE MEAT FOR THE BURGERS COMES FROM OUR OWN PRODUCTION

Classic 500 g	54 PLN
Butter roll, homemade beef cutlet (200 g), bacon, cheddar cheese, pickled cucumber, tomato, red onion, shredded lettuce, mayonnaise-mustard sauce, fries	
Molto 500 g	56 PLN
Butter roll, homemade beef cutlet (200 g), salami spianata piccante, cheddar cheese, pickled cucumber, caramelized red onion, shredded lettuce, arugula, sriracha mayo sauce, fries with truffle oil, Grana Padano and parsley	
Mountaineer 500 g	58 PLN
Butter roll, homemade beef cutlet (200 g), bacon, grilled oscypek, grilled king oyster mushroom, red onion, spinach, lamb's lettuce, cranberries, branded sauce, fries	
Korean Chicken [slightly spicy] 480 g	54 PLN
Butter roll, breaded chicken thigh meat (200 g), bacon, kimchi, pickled cucumber, red onion, gochujang mayonnaise sauce, fries	
Vege [vegan] 450 g	49 PLN
Butter bun, vegan sensational burger (180 g), pickled cucumber, tomato, red onion, lettuce selection, vegan cheddar cheese, vegan signature sauce, fries	



DESSERTS & KIDS MENU

DESSERTS

ALL DESSERTS ARE MADE BY US

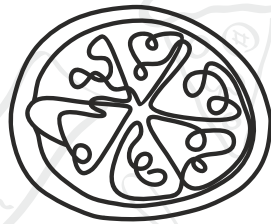
Panna cotta [gluten free] 120 g Vanilla with a hint of citrus, raspberry coulis, fruit	25 PLN
Fondant 150 g Served with mint or vanilla ice cream, fruit	29 PLN
Tart 150 g Currant jam, pistachio cream, fruit	28 PLN
Tiramisu 120 g Savoiardi sponge cakes, mascarpone cream, coffee liqueur	28 PLN

KIDS MENU AND SOMETHING FOR A SMALLER APPETITE

Tomato and carrot cream 250 ml Tomato and carrot cream	24 PLN
Spaghetti with meatballs 220 g Beef meatballs (100 g), tomato sauce, Grana Padano	32 PLN
Penne with chicken and zucchini 250 g Cut chicken fillet (100 g), zucchini, tomato sauce, Grana Padano	32 PLN
Chicken tenderloins in a crispy coating 300 g Chicken tenderloin (120 g), fries, carrot and orange salad	36 PLN



molto



ALCOHOL FREE DRINKS

WARM

CAFFE & TEA


Espresso 30 ml	10 PLN	ADDITIONS	Lactose-free milk	+1 PLN
Espresso doppio 60 ml	12 PLN		Soy, almond and oat drink	+3 PLN
Americano 250 ml	13 PLN		Coffee syrup	+3 PLN
Cappuccino 250 ml	14 PLN		pistachio / chocolate / caramel / vanilla / gingerbread	
Cappuccino grande 350 ml	15 PLN			
Flat white 250 ml				15 PLN
Caffe latte 350 ml				15 PLN
Maple latte [Caffe latte with maple syrup and cinnamon] 350 ml				17 PLN
Matcha latte 350 ml				18 PLN
Strawberry matcha latte 350 ml				20 PLN
Hot chocolate 400 ml				20 PLN
Milk or bitter with whipped cream and sprinkles				
Tea 400 ml				10 PLN
Black, green, earl grey, forest fruits, jasmine				
Hot lemo 400 ml				18 PLN
Hot lemonade with strawberry mousse, orange, cinnamon, cloves and ginger				
Winter tea 400 ml				18 PLN
Black tea with raspberry juice, rosemary, cloves and grapefruit				
Ginger tea 400 ml				19 PLN
Black tea with ginger syrup, black currant jam, orange and cinnamon				



COLD

Iced americano 300 ml	14 PLN
Iced latte 400 ml	16 PLN
Choice of syrup: pistachio, vanilla, chocolate, gingerbread, caramel	
Matcha iced latte 400 ml	19 PLN
Tonic espresso 400 ml	17 PLN
Choice of tonic: classic, rose	
Ice Tea 500 ml	18 PLN
Black with peach and bergamot	

		250 ml/1L	10 PLN/30 PLN
--	--	-----------	---------------

		250 ml/1L	10 PLN/30 PLN
---	---	-----------	---------------

	KINLEY	Tonic Water, Pink Aromatic Berry	250 ml/1L	10 PLN/30 PLN
---	---------------	----------------------------------	-----------	---------------

		Natural mineral water still or sparkling	330 ml/1L	10 PLN/30 PLN
---	---	---	-----------	---------------

	Lemon with lemongrass, peach with hibiscus	250 ml	10 PLN
---	---	--------	--------

Cappy	Orange or apple	250 ml/1L	10 PLN/30 PLN
--------------	-----------------	-----------	---------------

Acqua Panna Water 750 ml			25 PLN
Still premium water from the springs of the Tuscan Apennines. Delicate and velvety.			

Sanpellegrino Water 750 ml			25 PLN
Sparkling, medium-mineralized Italian premium water, whose source lies at the foot of the Alps.			

On Lemon 330 ml			14 PLN
Lime, pear			

Yerbata 330 ml			14 PLN
Classic or pomegranate			

Kombucha from „Świt Kombucha”	friendly craftsmen from Rzeszów		15 PLN
Optional: classic or with cranberry, rose and nana mint			

Freshly squeezed juice 350 ml			20 PLN
Orange, grapefruit, apple, mix			

LEMONADE:

Classic 350 ml/1L			18 PLN/36 PLN
--------------------------	--	--	---------------

Strawberry 350 ml/1L			18 PLN/36 PLN
-----------------------------	--	--	---------------

Peach & Rose 350 ml/1L			18 PLN/36 PLN
-----------------------------------	--	--	---------------

NON-ALCOHOLIC BEER

Corona 0% alc. 355 ml	16 PLN
Non-alcoholic pils 0,5L Classic lager-style beer, light, with noticeable malty notes and a delicate bitterness	18 PLN
Non-alcoholic Citrus APA 0,5L Fresh, distinctly citrusy craft beer with an alcohol content of 0.0%	20 PLN
Lech Free 0,5L	16 PLN
Lech Free passion fruit-melon 0,5L	16 PLN
Lech Free lime-mint 0,3L/0,5L	12 PLN/16 PLN
Lech Free watermelon-mint 0,5L	16 PLN
Książęce wheat 0% 0,5L	16 PLN

NON-ALCOHOLIC SPARKLING WINE

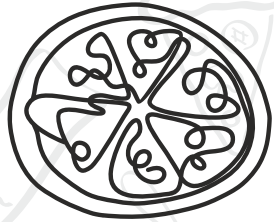
Just 0 Sparkling [semi-sweet] 150 ml / 500 ml / 750 ml / 1L	15 PLN / 40 PLN / 60 PLN / 70 PLN
Mionetto [semi-dry] 150 ml / 500 ml / 750 ml / 1L	15 PLN / 40 PLN / 60 PLN / 70 PLN

MOCKTAILS

Virgin Mojito 400 ml Lime, mint, brown sugar, sprite and sparkling water	22 PLN
Hugo Free 300 ml Non-alcoholic sparkling wine, elderflower syrup and sparkling water	21 PLN
Aperol Free 300 ml Alcohol-free sparkling wine, Aperol alcohol-free, sparkling water	22 PLN
Cuba Libre free 400 ml Captain Morgan rum free, Coca-Cola, lime juice	23 PLN



molto



BEER FROM THE TAP

Peroni 300 ml/500 ml Italian lager with classic malty flavour and subtle bitterness	16 PLN/18 PLN
Light Kozel 300 ml/500 ml	14 PLN/16 PLN
BEER SYRUP Raspberry, ginger or watermelon	+2 PLN

BEER BOTTLED

Pilsner Urquell 5,2% alc. 0,5L	16 PLN
Książęce Złote Pszeniczne 4,9% alc. 0,5L	16 PLN
Książęce IPA 5,4% alc. 0,5L	16 PLN
Kozel Ciemny 3,8% alc. 0,5L	15 PLN
Corona 4,5% alc. 355 ml	15 PLN
Singha 5% alc. 330ml Original Thai light beer, intensely hopped with Saaz hops, giving strong floral and herbal notes	17 PLN
Ina100 1% alc. 0,5L A 1% apa-style beer with pleasant citrus bitterness and great lightness in reception	18 PLN
Rajska pomarańcza 4,7% alc. 0,5L Delicately fruity aromas with orange juice, sweet, highly carbonated beer	19 PLN
Weizen (wheat beer) 5% alc. 0,5L Heavily carbonated beer with intense notes of clove and banana in the aroma	18 PLN
Pan i Pani 6% alc. 0,5L A light and very drinkable ima with a moderate bitterness, highly carbonated, with a high fullness in the aroma of citrus, pear, mango	19 PLN
Misty 5,5% alc. 0,5L Smooth and balanced ipa, quite high bitterness with tropical fruit accents	19 PLN

ITALIAN BEER

Birra Moretti 330 ml 14 PLN
Pils-style beer, light and refreshing, especially recommended with dishes such as pizza and pasta dishes

BIRRA MANIA

Sicilian IPA 330 ml 15 PLN
An intensely hopped top-fermented beer with an intense bitterness and a citrus aroma, derived from the hop varieties used and the Sicilian sweet orange. Alk. 5.1%.

CIDER

„Jabcok” from Mauer's Manufactory 6% alc. 0,5L 17 PLN
Apple, apple-cherry or apple-hops

SHOTS 50 ML

VODKA- SERVED WITH QUATER OF CITRUS

Finlandia 40% alc. 16 PLN

Finlandia Vodka Flavoured 40% alc. 16 PLN
Lime, red currant, grapefruit, forest fruits, rose-wild berry

Jakob Haberfeld [cherry liquor] 30% alc. 16 PLN
Made from natural cherries with the addition of aromatic spices. sweet, cherry, juicy with a slight hint of stone, which was created in the aging process.

Fruit spirits from Mauer's Manufactory 50% alc. 16 PLN
Pear spirits, Raspberry spirits, Apple spirits

WE ESPECIALLY RECOMMEND, ESPECIALLY AFTER A BIG MEAL:

 **Slivovitz 70% alc.** 24 PLN

MULLED

Mulled beer 4,5% alc. 500 ml 22 PLN
Ginger syrup, raspberry syrup, cinnamon, cloves, ginger, honey, orange

Mulled red wine 10% alc. 250 ml 25 PLN
Cinnamon, cloves, orange, spices, ginger

Mulled white wine 10% alc. 250 ml 24 PLN
Elderflower syrup, apple, cloves, mint

SHOTS 50 ml

Jack Daniel's * 40% alc.	19 PLN
Jack Daniel's Fire * 40% alc.	19 PLN
Jack Daniel's Gentleman Jack * 40% alc.	24 PLN
Hennessy VS * 40% alc.	25 PLN
Bacardi Carta Blanca * 40% alc.	17 PLN
Gin Beefeater * 40% alc.	17 PLN
Jagermeister * 35% alc.	17 PLN

* SERVED IN A GLASS FILLED WITH AROMATIC SMOKE

Cloud Shots 30% alc. 1 pcs./3 pcs. Vodka, blue curacao liqueur, and lime juice	13 PLN/35 PLN
--	---------------

SET

SERVED IN A BOX WITH AROMATIC SMOKE

Jack Daniel's 0,7 L + soft 2 L	220 PLN
Finlandia 0,7 L + soft 2 L Pure, Lime, red currant, grapefruit, forest fruits, rose-wild berry	160 PLN

SPRITZ

Aperol Spritz 11% alc. Sparkling wine, Aperol, soda, orange	32 PLN
Aperol Speciale 17% alc. Sparkling wine, port, balsamic, strawberry infusion (vodka, Aperol, strawberries)	36 PLN
Hugo Spritz 10% alc. Sparkling wine, elderflower syrup, soda	29 PLN
Peach Spritz 15% alc. Sparkling wine, lime vodka, martini fiero, peach tea, peach puree, rose tonic	35 PLN

COCKTAILS

WHISKEY	Whiskey sour - 22% alc. 300 ml - sweet and sour, refreshing Whiskey, angostura, lime juice, lemon juice, sugar syrup, egg white	30 PLN
	Lynchburg lemonade - 17% alc. 300 ml - refreshing, sweet and sour Jack Daniel's, triple sec, lemon juice, lime juice, sprite	32 PLN
TEQUILA	Paloma - 15% alc. 350 ml - citrus, refreshing Tequila, grapefruit soda, lime juice	34 PLN
	El diablo - 21% alc. 300 ml - sweet, fruity and spicy, sparkling Tequila, currant liqueur, ginger beer, spirit, and lime	34 PLN
GIN	Lady flower - 16% alc. 250 ml - sweet and sour, intensely floral Gin, maraschino liqueur, lilac flower syrup, and lemon juice	30 PLN
PROSECCO	Pornstar martini - 17% alc. 250 ml - sweet, tropical Prosecco, vanilla vodka, passion fruit puree, lime juice, sugar syrup	32 PLN
	Mimosa - 7% alc. 250 ml - sparkling, light, refreshing, fruity Prosecco, orange juice	29 PLN
RUM	Raspberry daiquiri - 15% alc. 300 ml - fruity, light, refreshing Rum, lime juice, lemon juice, raspberries, cane syrup	33 PLN
	Old Cuban - 22% alc. 250 ml - sparkling, strong, sweet Rum, mint, lime, prosecco	33 PLN
HYBRID	Pinky Punch - 26% alc. 350 ml - intensely fruity, sparkling Vodka, prosecco, currant liqueur, strawberry puree, and lemon juice	33 PLN
	Molto Ice Tea - 31% alc. 350 ml - strong, heavy, citrusy Vodka, tequila, rum, gin, blue curacao, lemon juice, lime juice, cane syrup, Sprite	44 PLN

WHITE WINES

SPARKLING

Prosecco Molto 11% alc.

Sparkling wine, Italy, slightly dry, refreshing and full.

Glass 15 cl	22 PLN
Carafe 50 cl	70 PLN
Carafe 100 cl	140 PLN

Prosecco La Farra Millesimato Extra Dry 11% alc., but. 75 cl

Sparkling wine, Italy, Veneto, white, dry

100 PLN

Novebolle Rose Extra Dry Romanga Spumante 11,5% alc., but. 75 cl

Sparkling wine, Italy, Emilia Romagna, rose, semi-dry, delicate and fruity

80 PLN

La Favorita, Lambrusco Reggiano Rosato Dolce 8% alc., but. 75 cl

Semi-sparkling wine, Italy, Emilia Romagna, rose, sweet, fruity bouquet with violet hints

80 PLN

WHITE WINES

REGIONAL

Piwnice Póttorak Cuvee Blanc 12% alc.

Regional wine, Poland, white, dry

Glass 15 cl	35 PLN
Bottle 75 cl	155 PLN

Piwnice Póttorak Solaris 12% alc.

Regional wine, Poland, white, sweet

Glass 15 cl	35 PLN
Bottle 75 cl	155 PLN

WHITE WINES

HOUSE WINE

Castilio Turis Malvasia 11,5% alc.

House wine, Spain, white, slightly dry

Glass 15 cl	23 PLN
Carafe 50 cl	70 PLN
Carafe 100 cl	130 PLN

Cruz Alta Chardonnay 13% alc.

France, white, dry, fresh, crisp

Glass 15 cl

22 PLN

Bottle 75 cl

80 PLN

La Rosa Selvatica, Moscato d'Asti Vino Biologico 5,5% alc.

Italy, Piedmont, white, sweet

Glass 15 cl

28 PLN

Bottle 75 cl

120 PLN

Naturae Pinot Grigio Veneto 12% alc.

Italy, Veneto, white, dry

Glass 15 cl

18 PLN

Bottle 75 cl

65 PLN

Villa Francesca, Vino Bianco Amabile 10% alc.

Italy, Emilia Romagna, white, semi-sweet, fruity

Glass 15 cl

19 PLN

Bottle 75 cl

80 PLN

Pa Road Sauvignon Blanc 12,5% alc.

New Zeland, white, dry, fruity

Glass 15 cl

28 PLN

Bottle 75 cl

125 PLN

RED WINES**REGIONAL****Piwnice Póttorak Cuvee Rouge 12% alc.**

Regional, Poland, red, dry, fruity with solid acidity

Glass 15 cl

35 PLN

Bottle 75 cl

155 PLN

RED WINES**HOUSE WINE****Castilio Turis Tempranillo 12% alc.**

House wine, Spain, red, slightly dry

Glass 15 cl

25 PLN

Carafe 50 cl

70 PLN

Carafe 100 cl

140 PLN

RED WINES**WINES OF WORLD****Lu Rappaio Primitivo di Manduria 14% alc.**

Italy, Puglia, red, dry, subtle

Glass 15 cl

25 PLN

Bottle 75 cl

115 PLN

Cruz Alta Gran Reserva Malbec 13,6% alc.

Argentina, red, dry, complex

Glass 15 cl

27 PLN

Bottle 75 cl

117 PLN

Paladin, Annone Veneto, Salbanello 11,5% alc.

Italy, Veneto, red, semi-dry, herbal finish

Glass 15 cl

25 PLN

Bottle 75 cl

110 PLN

Villa Francesca, Vino Rosso Amabile 10% alc.

Italy, Veneto, red, semi-dry, herbal finish

Glass 15 cl

18 PLN

Bottle 75 cl

70 PLN



molto

