

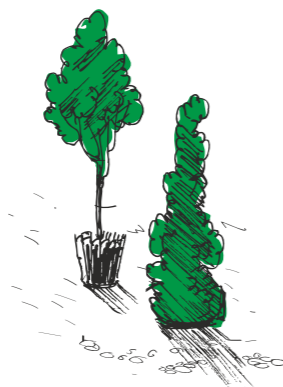


Desserts

36. Tiramisu 30 pln
Amaretto / mascarpone / coffee / cocoa / sponge cakes
37. Lime tart with pistachios and Italian meringue 30 pln
38. Selection of ice cream and sorbets of own production 9 pln/pcs.



 vegetarian  gluten free




Ristorante
con
giardino

 [Ristorante Con Giardino](#)

Allergens list available at the staff.
We add 10% service cost for groups above 6 people.


Ristorante
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Menu





Pizza

- 1. Focaccia**  24 pln
Extra virgin olive oil / fresh rosemary / sea salt
- 2. Pizza margherita**  32 pln
Tomato sauce / mozzarella fior di latte / extra virgin olive oil
- 3. Prosciutto e funghi** 36 pln
Tomato sauce / mozzarella fior di latte / ham / champignons
- 4. Capricciosa** 39 pln
Tomato sauce / mozzarella fior di latte / ham / champignons / grilled artichokes
- 5. Tonno e cipolla** 42 pln
Tomato sauce / mozzarella fior di latte / tuna / onion / olives
- 6. Zola e pomodori**  41 pln
Tomato sauce / mozzarella fior di latte / gorgonzola / dried tomatoes / olives
- 7. Vegetarian**  44 pln
Grilled zucchini / grilled aubergine / grilled bell pepper / pickled onion / arugula / cherry tomatoes / basil / almonds / basil olive oil
- 8. Hawaii** 39 pln
Tomato sauce / mozzarella fior di latte / ham / pineapple
- 9. Quattro formaggi**  44 pln
Tomato sauce / mozzarella fior di latte / gorgonzola / taleggio / goat cheese
- 10. Prosciutto crudo** 49 pln
Tomato sauce / mozzarella fior di latte / crudo / arugula / cherry tomatoes / extra virgin olive oil / grana padano
- 11. Scampi** 54 pln
Tomato sauce / mozzarella fior di latte / shrimps / arugula / garlic / parsley / extra virgin olive oil
- 12. Salami** 44 pln
Tomato sauce / mozzarella fior di latte / salami finocchiona
- 13. Salami piccante** 44 pln
Tomato sauce / mozzarella fior di latte / hot peppers / salami piccante
- 14. Tartufo e piccante** 49 pln
Mascarpone / truffle paste / salami piccante / arugula / ricotta
- 15. Burrata e pistacchio**  54 pln
Pistachio pesto / burrata / extra virgin olive oil / mascarpone / honey / lemon zest



Appetizers

- 16. Shrimps in white wine** 46 pln
Garlic butter / parsley / chili / baguette
- 17. Bruschetta**  27 pln
Confit tomatoes / basil leaves / olive oil / garlic confit
- 18. Breaded squid** 30 pln
Parsley / lemon / aioli sauce
- 19. Fritto misto for 2 people** 78 pln
Shrimps / squid / sprats / carrots / ateria / broccoli / onion / mussels / eggplant / zucchini / aioli sauce / harissa sauce / lemon
- 20. Antipasti board for 2 people** 80 pln
Mini pizza / grissini / zucchini roll / pickled spicy peppers / two types of bruschetta / cipolline boretane / chicken bites / salad with tahini and sesame / marinated olives / capers / samosas with goat cheese and honey / breaded cheese with jalapeno / aioli sauce / harissa sauce



Soups

- 21. Tomato cream**   27 pln
Basil pesto / cream fresh
- 22. Spicy fish soup** 49 pln
Fish / shrimp / squid / mussels / vongole / tomato / red wine / garlic / peperoncino / parsley / toasted bread


Salads

- 23. Chicory with shrimps**  49 pln
Chicory / fennel / shrimps / cashews / honey and dill dressing
- 24. Caesar salad** 47 pln
Romaine lettuce / iceberg lettuce / bacon / chicken / croutons / grana padano / Caesar sauce
- 25. Mixed salads with baked zucchini and Burrata**  54 pln
Mixed salads / baked zucchini / burrata / pearl couscous / confit tomatoes / Kalamata olives / marinated onion / pistachio salsa verde



Pasta

- 26. Spaghetti carbonara** 39 pln
Guanciale / yolk / pecorino / grana padano / pepper
- 27. Truffle gnocchi**  46 pln
Shimeji mushrooms / champignon / truffle paste / grana padano / mozzarella / fillo kataifi / white wine / shallot butter / parsley
- 28. Lemon tagliatelle** 54 pln
Pistachio mortadella / roasted pistachios / basil pesto / burrata / butter / white wine
- 29. Parsley linguine** 56 pln
Shrimps / cherry tomatoes / peperoncino / garlic / white wine / parsley butter / zucchini chips / lemon
- 30. Ravioli with ricotta and pecorino**  47 pln
Shallots / grana padano / saffron pecorino / roasted tomatoes / butter / red onion

Fish and seafood

- 31. Baked zander fillet**  69 pln
Lemon / pistachio / risotto / peas / grana padano / pecorino / shallot butter
- 32. Cod fillet with langoustine sauce** 59 pln
baked potato puree / zucchini chips / carrot / buerre blanc / langoustine butter / white wine / cream / lemon / Jerusalem artichoke

Meat

- 33. Chicken with pistachios and truffle**  49 pln
Potato puree / pak choi / demi glace / butter / cream / shimeji
- 34. Beef cheek with marinated walnuts and spring onion** 71 pln
Red wine / butter / carrot / mashed potato / pepper sauce with French mustard / lemon
- 35. Pork ribs stewed with boletus mushrooms**  69 pln
Jerusalem artichoke / potato / zucchini / peas / pickled onion