

MENU

ANTIPASTI

TARTARE DI MANZO • ALLORA • beef tenderloin, egg yolk, truffle mayonnaise, hazelnuts, Parmigiano Reggiano DOP, brioche, brown butter, chives	59ZŁ
BRUSCHETTA CON MORTADELLA E PISTACCHIO • BOLOGNE • mortadella, burrata, focaccia, pistachio pesto, pistachios	42ZŁ
BRUSCHETTA CON POMODORO E FICHI • ALLORA • burrata, focaccia, basil, tomatoes, caramelized fig, herbs, olive oil	44ZŁ
INSALATA DI TONNO FAGIOLI • ALLORA • Jack bean hummus, fresh tuna, beans, Thai basil, coriander, shallot, garlic, chili, olive oil	52ZŁ
STRACCIATELLA CON POMODORO E FICHI • ALLORA • stracciatella, tomatoes, roasted almonds, figs, olive oil, Maldon salt, herbs, focaccia	44ZŁ
CARPACCIO DI RICCIOLA E ARANCIA ROSSA • ALLORA • amberjack, blood orange, citrus sauce, nduja, marinated eggplant, herbs, colatura di alici	79ZŁ
CARPACCIO DI GAMBERO ROSSO MAZZARA DEL VALLO • SICILY • red shrimp, liquid burrata, pangrattato, lemon, olive oil, Maldon salt, oregano	99ZŁ
ARANCINI CON NDUJA E CIPOLLA ROSSA • CALABRIA • carnarolli rice, mascarpone, nduja, Parmigiano Reggiano DOP, caramelized onion, aioli, rosemary	35ZŁ
CARPACCIO DI MANZO • ALLORA • beef, caper aioli, lemon olive oil, pangrattato, Parmigiano Reggiano DOP	59ZŁ
FRITTO DI CALAMARI • ALLORA • calamari, spicy aioli, citrus zest	59ZŁ
FOCACCIA 36H/ SCARPETTA • ALLORA •	15ZŁ
OLIVE TAGGIASCHE • ALLORA •	16ZŁ

PRIMI PIATTI ask the waiter about the availability of gluten-free pasta

PAPPAREDELLE CON L'ANATRA • ALLORA • confit duck, demi glace, Parmigiano Reggiano DOP, butter, marjoram	79ZŁ
TAGLIOLINI AGLI SCAMPI • NEAPOL • langoustine, bisque, basil, parsley, tomatoes, butter, Pecorino Romano DOP, Sicilian citron	99ZŁ
TAGLIATELLE ALLE VONGOLE E POMODORINI • LAZZIO • vongole verace, basil pesto, olive oil, tomatoes, garlic, peperoncino, Sicilian citron	109ZŁ
RISOTTO ALLA MILANESE • MILAN • carnarolli rice, saffron, shallot, garlic, cream, olive oil, white wine, Parmigiano Reggiano DOP	59ZŁ
DITALI ALLA VODKA • ALLORA • shallot, garlic, peperoncino, tomatoes, cream, pepper, vodka, Parmigiano Reggiano DOP	52ZŁ
CANNELLONI CON RICOTTA E SPINACI • TOSCANY • ricotta, spinach, garlic, Parmigiano Reggiano DOP, béchamel sauce, tomatoes, basil pesto	55ZŁ
CARBONARA SPAGHETTI • ROME - ACCORDING TO THE 80-YEAR-OLD RECIPE OF GRANDMOTHER RITA • uova pasta gialla, Parmigiano Reggiano DOP, Pecorino Romano DOP, roasted pepper, guanciale	55ZŁ
RAVIOLI CACIO E PEPE CON SALSALIA AL TARTUFO • ALLORA • ricotta, Parmigiano Reggiano DOP, roasted pepper, truffle sauce, black truffle	89ZŁ
TAGLIATELLE CON RAGÙ ALLA BOLOGNESE • BOLOGNE • beef, soffritto, salsiccia, pelati tomatoes, Parmigiano Reggiano DOP	59ZŁ

INSALATE

INSALATA CEASAR CON POLLO • ALLORA •

romaine lettuce, butter lettuce, homemade Caesar dressing, panko-crusted corn chicken, roasted capers, anchovies

55ZŁ

INSALATA CAPRESE • ALLORA •

burrata, three types of tomatoes, basil pesto, herbs, focaccia

59ZŁ

SECONDI PIATTI

PORCHETTA FATTA IN CASA • ALLORA •

slow-baked bacon, mixed herbs and spices, Parmesan puree, caramelized sauerkraut, raisins, pine nuts, demi-glace

99ZŁ

CERVO CON PURÈ E CIOCCOLATO • ALTO ADIGE •

deer tenderloin, demi glace with red wine and dark chocolate, mashed potatoes, bimi broccoli

119ZŁ

FILETTO ALLA ROSSINI • ALLORA •

beef tenderloin, buttered brioche, spinach, truffle sauce, morels, freshly grated truffle

159ZŁ

SOGLIOLA ALLA GRIGLIA • ROME •

grilled sole, browned butter, sage, pine nuts

57ZŁ/100G

PARMIGIANA DI MELANZANE • ALLORA •

eggplant, pelati tomatoes, basil, mozzarella, Parmigiano Reggiano DOP, burrata cream

59ZŁ

CONTORNI

PURÈ DI PATATE mashed potatoes, butter, milk, Parmigiano Reggiano DOP

18ZŁ

FAGIOLINI CON PARMIGIANO green beans, butter, breadcrumbs, Parmigiano Reggiano DOP

27ZŁ

BROCCOLO BIMI grilled broccoli with olive oil and lemon

24ZŁ

CAVOLETTI DI BRUXELLES brussels sprouts, garlic, butter, wine, Parmigiano Reggiano DOP

29ZŁ

BEVANDE

COFFEE

espresso	10zł
espresso doppio	14zł
espresso tonic	21zł
caffè lungo	15zł
americano	15zł
cappuccino	17zł
caffè latte	17zł
flat white	17zł
caffè shakerato	15zł
caffè freddo	15zł

TEA

SIROCCO:	16zł
earl grey green jasmine white peach darjeeling camomile rooibos tangerine	

WINTER TEA

24zł

MATCHA LATTE

22zł

ACQUA

Acqua Pana 0,25l	14zł
Acqua Pana 0,7l	19zł
San Pelegrino 0,25l	14zł
San Pelegrino 0,7l	19zł

LIMONATA

classic lemon	16zł
winter	19zł
cold brew iced tea	20zł

SUCCO

orange 0,3l	21zł
grapefruit 0,3l	21zł
mix 0,3l	21zł

BIG TOM

tomato 0,25l 16zł

CRODINO

classic 0,1L 14zł

SANBITTER

rosso 0,1L 14zł

BIRRA

MANABREA

Birra Zero 0,0% 0,33L 24zł

THERESIANER

Birra Premium 0,33L 24zł
Birra IPA Non Filtrata 0,33L 24zł

ARTISAN

Classic London Tonic 0,2L 18zł
Pink Citrus Tonic 0,2L 18zł
Barrel Smoked Cola 0,2L 18zł

GALVANINA

chinotto 0,355L 22zł

ANALCOLICO

Verde 44zł
Giallo 48zł
Rosa 46zł
Fiorito 42zł
Negroni 32zł
Aperitivo Spritz 36zł
Hugo 36zł

DOLCI

DESERY / DESSERTS

PANETTONE AL CIOCCOLATO E PERE

krem patissiere, palone masło, panettone GALUP z czekoladą,
gruszką, orzechami laskowymi i migdałami **42ZŁ**
cream patissiere, browned butter, panettone GALUP with chocolate,
pear, hazelnuts and almonds

PANETTONE AL PISTACCHIO E CIOCCOLATO

krem patissiere, palone masło, panettone GALUP z czekoladą i
pistacjami **44ZŁ**
cream patissiere, browned butter, panettone GALUP with chocolate
and pistachios

TIRAMISU

mus mascarpone, savoiardo, amaretto, jajka, kakao **31ZŁ**
mascarpone, savoiardo, amaretto, egg, cacao

CANNOLI CON STRACCIATELLA E MIRTILLI **BERRIES**

ricotta, mascarpone, gorzka czekolada, puder borówkowy **31ZŁ**
ricotta, mascarpone, dark chocolate, blueberry powder

DOLCI

LIQUORI

Limuncello della casa	18zł
Crema Di Pistacchio	18zł
Crema Di Melone	18zł
Mirto	18zł
Adriatico Amaretto	18zł
Sofia Amaretto	18zł
Limuncello 0%	18zł

WINO DOLCI

Malvasia, Passito IGP, Sesto 21,
Casta Merge, Lazio, Włochy
37zł kiel | 180zł

CAFFE

Espresso	10zł
Espresso doppio	14zł
Americano	15zł
Caffe latte	17zł
Flat white	17zł
Cappucino	17zł

VERMOUTH 80ML

9diDante Inferno	50zł
9diDante Paradiso	50zł
9diDante Purgatorio	50zł
Manciano Rosso	50zł
Manciano Ambratto	50zł

AMARO

Amaro Bomba Carta	40zł
Amaroal Carciofo	30zł
Amaro Jefferson	35zł
Amaro Montenegro	23zł
Amaro Castagner	34zł
Amaro del Cansiglio	24zł
Amaro Zanin	27zł
Amaro di Angostura	22zł
Amaro digest Erbe	26zł
Amaro Alpler	40zł
Amaro Lucano	18zł
Amaro del Capo	25zł
Amara	32zł
Amara Bark	35zł
Amara Agricolo	35zł
Fernet Menta	18zł
Fernet Branca	18zł
Fernet Zanin	23zł
Cynar	20zł
Amaro 0%	18zł

COCKTAILS

Espresso Martini	39zł
Italian coffee	39zł
Amaretto Sour	40zł

ALLORA