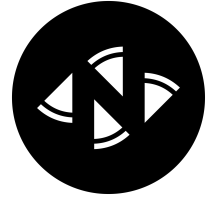


ME NU


Nostra" means "ours." In our restaurant, we want to take you on a journey through the wonderful flavours of Campania. Our menu contains minimalist compositions because only then can you truly taste the unique flavour of each ingredient. We believe that less is more. We use the highest quality certified products from Italy.





PANUOZZO AN AUTHENTIC ITALIAN PIZZA SANDWICH 17 zł

IN EACH ONE	pecorino romano D.O.P., olive oil, arugula, baby spinach	
ADD SAUCE	san marzano D.O.P. tomatoes, truffle paste, basil-pistachio pesto	
ADD MEAT	salami napoli, spianata romana, cotto, prosciutto crudo, salsiccia piccante, mortadela con pistacchio, salami milano	+ 9 zł
ADD CHEESE	mozzarella fior di latte, di buffala D.O.P., gorgonzola piccante, taleggio D.O.P, scamorza	+ 8 zł
	burrata	+ 10 zł
ADD A VEGETABLE	datterini tomatoes, red onion, grilled eggplant, kalamata olives, capers, artichokes, chili, grilled pepper	+ 5 zł

BRUSCHETTA

BRUSCHETTA 1	 datterini tomatoes, olive oil, basil, pepper	26 zł
BRUSCHETTA 2	burrata, anchois, pepper, olive oil	29 zł

BAKED BURRATA IN DOUGH

BURRATA 1	 truffle paste, burrata, pepper, olive oil, arugula, baby spinach, datterini tomatoes	45 zł
BURRATA 2	pistachio pesto, mortadela con pistacchio, burrata, roasted pistachios, olive oil, arugula, baby spinach, datterini tomatoes	45 zł
BURRATA 3	 san marzano D.O.P. tomatoes, pecorino romano D.O.P., burrata, olive oil, arugula, baby spinach, datterini tomatoes	45 zł

DESSERTS

DESSERT 1	fresh tiramisu	24 zł
DESSERT 2	panuozzo with pistachio paste and raspberries	32 zł



vegan



vegetarian



hot

PIZZA ROSSA

		RICOTTA STUFFED CRUST	+ 10 zł
		DI BUFFALA INSTEAD OF FIOR DI LATTE	+ 8 zł
PIZZA 1	🍃	san marzano D.O.P. tomatoes, garlic, basil, olive oil	29 zł
PIZZA 2	🍃	san marzano D.O.P. tomatoes, mozzarella fior di latte, pecorino romano D.O.P., basil, olive oil	33 zł
PIZZA 3		san marzano D.O.P. tomatoes, mozzarella fior di latte, salami napoli, kalamata olives, pecorino romano D.O.P., basil, olive oil	39 zł
PIZZA 4	🍄	san marzano D.O.P. tomatoes, mozzarella fior di latte, spianata romana, garlic, pecorino romano D.O.P., chilli, basil, olive oil	39 zł
PIZZA 5		san marzano D.O.P. tomatoes, mozzarella di buffala D.O.P, basil, arugula, datterini tomatoes, prosciutto crudo, pecorino romano D.O.P, olive oil	47 zł
PIZZA 6		san marzano D.O.P. tomatoes, mozzarella fior di latte, basil, cotto, chanterelles, kalamata olives, pecorino romano D.O.P, olive oil	49 zł
PIZZA 7	🍃	san marzano D.O.P. tomatoes, mozzarella di buffala D.O.P., chilli, ricotta, pepper, basil-pistachio pesto, olive oil	46 zł
PIZZA 8		san marzano D.O.P. tomatoes, scamorza, pecorino romano D.O.P., salami napoli, basil, olive oil	43 zł
PIZZA 9	🍄	san marzano D.O.P. tomatoes, mozzarella di buffala D.O.P., nduja, ricotta, basil, carmelized onion, pepper, olive oil	49 zł
PIZZA 10	🍄	san marzano D.O.P. tomatoes, salsicia piccante, mascarpone, pecorino romano D.O.P., basil, olive oil, peperoncino	45 zł
PIZZA 11		san marzano D.O.P. tomatoes, spianata romana, chilli honey, burrata, basil, pecorino romano D.O.P., olive oil	49 zł
PIZZA 12		san marzano D.O.P. tomatoes, mozzarella fior di latte, pecorino romano D.O.P., salami milano, arugula, balsamic, basil, olive oil	47 zł

PIZZA BIANCA

PIZZA 13	🍃	mozzarella fior di latte, san marzano D.O.P. tomatoes, pecorino romano D.O.P., basil olive oil [sbagliata]	35 zł
PIZZA 14		mozzarella fior di latte, chanterelles, pancetta, red onion, pecorino romano D.O.P., olive oil, parsley	47 zł
PIZZA 15		mozzarella fior di latte, prosciutto crudo, arugula, datterini tomatoes, pecorino romano D.O.P., basil, olive oil	45 zł
PIZZA 16		mozzarella fior di latte, mortadela con pistacchio, burrata, roasted pistachios, basil-pistachio pesto, datteri tomatoes	57 zł
PIZZA 17	🍃	truffle paste, mozzarella fior di latte, pecorino romano D.O.P, taleggio D.O.P, mascarpone, olive oil	39 zł

PIZZA 18	mozzarella fior di latte, salami milano, red onion, kalamata olives, grilled pepper. olive oil	39 zł
PIZZA 19	truffle paste, mozzarella di buffala D.O.P., salsiccia piccante, olive oil, pepper	49 zł
PIZZA 20	mozzarella fior di latte, cotto, burrata, datterini tomatoes, basil-pistachio pesto	55 zł

PIZZA TOPPINGS

MEAT	salami napoli, spianata romana, cotto, prosciutto crudo, salsiccia piccante, mortadela con pistacchio, salami milano, nduja, pancetta, anchois	+ 9 zł
CHEESE	mozzarella fior di latte, di buffala D.O.P., gorgonzola piccante, taleggio D.O.P, scamorza	+ 8 zł
	burrata	+ 10 zł
VEGETABLE	datterini tomatoes, red onion, grilled eggplant, kalamata olives, capers, artichokes, chili, grilled pepper	+ 5 zł

LEMONADE

CLASSIC	15 zł
TANGERIN - CINNAMON	17 zł
HIBISCUS	17 zł

WATER

SAN PELLEGRINO (250 ml)	12 zł
SAN PELLEGRINO (750 ml)	19 zł
ACQUA PANNA (250 ml)	12 zł
ACQUA PANNA (750 ml)	19 zł

COLD DRINKS

COCA-COLA, COCA-COLA ZERO, SPRITE, FANTA, CAPPY	11 zł
TONIK AL POMPELMO ROSA	16 zł
MANDARINO AL LIMONE	16 zł
GASCO BAY LEMONADE (LEMON SODA)	15 zł
ARANCIA ROSSA (red orange flavour)	16 zł
SAN PELLEGRINO ORANGE / MOHITO	15 zł

COFFEE

ESPRESSO / ESPRESSO DOPPIO	6 zł / 8 zł
CAPPUCINO	12 zł
AMERICANO / DOUBLE	12 zł / 14 zł
FLAT WHITE / LATTE	14 zł
oat milk	+ 3 zł

TEA

AVAILABLE FLAVOURS:	12 zł
black tea, green tea, fruit tea, jasmine tea	

COCKTAILS

APEROL SPRITZ	aperol, frizzante, sparkling water, orange	29 zł
HUGO SPRITZ	aperitivo sambuco, lime, mint, elderflower syrup, frizzante	29 zł
VERMOUTH MULE	vermouth servito, lime, mint, ginger beer	35 zł
PESCA SOUR	sudo, orange juice, lime, peach syrup	27 zł
EDEN SMASH	eden, strawberry purée, lime, simple syrup	27 zł
STRAWBERRY FIZZ	frizzante, strawberry purée, elderflower syrup	27 zł

0% ZONE

APEROL SPRITZ 0%	orange spritz syrup, lime, sparkling water, orange	29 zł
HUGO SPRITZ 0%	elderflower syrup, lime, mint, sparkling water	29 zł
MARTINI FRESCO 0%	martini 0%, orange juice, lime, elderflower syrup	29 zł

BOTTLED BEER

PERONI (0.33 l)	18 zł
CORONA (0.33 l)	17 zł
NOSTRANO PILS (0.5 l)	20 zł
PERONI ZERO (0.33 l)	17 zł
CORONA ZERO (0.33 l)	16 zł

TAP BEER

BROOKLYN (0.25 l)	13 zł
BROOKLYN (0.5 l)	18 zł
BLANC (0.33 l)	22 zł
ZATECKY (0.5 l)	17 zł

FRIZZANTE

GLASS (120 ml)	16 zł
CARAFE (500 ml)	49 zł
CARAFE (1 l)	69 zł



BOOK A TABLE

Table reservations can be made on-site or by calling 664 091 109.

For groups of 6 and more 10% service charge is included.

Want to book the restaurant for an event? Let us know! We organize private and business events.

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Scan the code to visit our Instagram profile!

WINE

SPARKLING WINE

PROSECCO EXTRA DRY

Cantina Borga, Veneto, Italy

109 zł

Floral Prosecco (aromas of elderflower, acacia flowers).
Fresh on the palate with fruity and citrusy notes.

WHITE WINE

PINOT GRIGIO

Tamburino Sardo, Veneto, Italy

25 zł / 109 zł

A wine in a beautiful light color, floral with lively notes of ripe fruits (peaches, melons), and hints of spices. Very fresh on the palate, with a slight smoky note and pleasant acidity.

CHARDONNAY

Cantina Borga, Veneto, Italy

25 zł / 109 zł

Chardonnay with noticeable ripe peach, pineapple, and candied lemon peel aromas, followed by hints of aromatic herbs. Mouth-filling, with a good balance between acidity and sweetness.

FALANGINHA ROCCAMONFINA

Porto di Mola, Kampania, Italy

35 zł / 149 zł

Wine from the slopes of Mount Vesuvius, with very high minerality and acidity, and noticeable white fruit notes.

ENIGMA

499, Piemont, Italy

38 zł / 180 zł

This dry Moscato opens with intense aromas typical of this variety, including beautiful floral notes, as well as aromatic mint and sage, along with fresh fruits. Very well-balanced with refreshing acidity and a salty finish.

CUSTOZA LA GUGLIA SUPERIORE

Tamburino Sardo, Veneto, Italy

39 zł / 190 zł

Elegant, light, and expressive, this wine exemplifies the creation of interesting blends with a good balance of flavours and aromas. Tropical fruit and mineral notes dominate the bouquet with a slightly salty and floral finish.



NOSTRA
• NAPOLETANA •

ROSE WINE

BARDOLINO CHIARETTO

Tamburino Sardo, Veneto, Italy

🍷 27 zł / 🍷 120 zł

Rosé Bardolino with notes of cherry and rose. Incredibly fresh, slightly salty, with noticeable fresh red fruit flavours.

ORGANIC WINE

ORANGE IN ALSACE

Alsace, France

🍷 37 zł / 🍷 189 zł

A deep amber color with orange highlights. A rich and complex aroma with dominant notes of dried apricots, Earl Grey tea, candied citrus, honey, and subtle hints of warm spices. A long finish with touches of spice and herbal freshness.

RED WINE

MALBEC

Cantina Borga, Italy

🍷 25 zł / 🍷 109 zł

Intense ruby-red color. Noticeable freshness of cherry and currant notes, leaving us with a hint of violets. Pleasant softness on the palate perfectly enlivened by delicate acidity and barely perceptible tannins. Juicy and fruity finish.

MERLOT

Cantina Borga, Veneto, Italy

🍷 26 zł / 🍷 114 zł

Aromas of fresh fruits such as cherry and pomegranate, interwoven with peppery notes and herbal accents. On the palate, lively freshness with the presence of tannins, but not invasive. The finish is satisfying, accentuated by notes of red fruits.

AGLIANICO ROCCAMONFINA

Porto di Mola, Kampania, Italy

🍷 33 zł / 🍷 149 zł

Fresh, fruity Aglianico from Campania with fine tannins and pleasant acidity.

MANZONE ALBA

Silvana Manzone, Piemont, Italy

🍷 38 zł / 🍷 180 zł

A blend of Nebbiolo and Barbera with pleasant acidity and noticeable aromas of plums, cherries, ripe strawberries, and marzipan.

LANGHE NEBBIOLO

499, Piemont, Italy

🍷 39 zł / 🍷 185 zł

Beautiful ruby color with intense notes of blackberries and spices with a hint of violet. Very juicy and balanced with tannins.



NOSTRA
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