# *Dear Guests,*

welcome to Tutti Santi. I invite you to read our menu,
where you'll find the best Italian flavours.
All our dishes were created according to a real Italian recipes
and using original, regional ingredients.
I hope you will like our dishes and see you again in Tutti Santi.

*Valerio Valle*



# STARTERS

## Tomato cream soup - 300 g ..... 23,99

Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese.

## Burrata e Pomodorini - 380 g ..... 45,99

Italian Burrata cheese, cherry tomatoes confit with extra vergine olive oil, honey, garlic and thyme, basil pesto, black olive powder, lemon zest, salt flakes, basil. Served with focaccia.

## Tartare di Tonno - 180 g ..... 59,99

Yellowfin tuna (100 g) in a lemon juice and Sicilian extra virgin olive oil emulsion, pistachios, zucchini, mint, sea salt flakes, black pepper, served with a side of Focaccia Superiore.

## Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 230 g **RECOMMENDED** ..... 59,99

Beef (100 g) marinated in a Colatura di Alici–based marinade, Gorgonzola cream, shallots confit with thyme, crispy potato chips, pickled mustard seeds, Primitivo reduction, all infused with smoke. Served separately with Focaccia Superiore.

## Gamberetti con Burro - 200 g ..... 46,99

Argentinian shrimp with a sweet, buttery flavor and delicate, tender texture, garlic, peperoncino, butter, parsley, lemon zest and rosemary focaccia prepared with an Italian *biga* starter.

## Selection of Italian Cured Meats and Cheeses - 370 g ..... 59,99

Authentic Italian specialties: smoked Speck, Salami Milano, aged Prosciutto Crudo, spicy Salami Picante, Provolone Picante cheese, and lightly smoked sheep's cheese Pecorino Romano. Served with classic focaccia baked with garlic olive oil, whole olives, quince mostarda, and fresh thyme.

## PREMIUM Selection of Italian cured meats and cheeses - 370 g ..... 79,99

Original Italian products: roasted Porchetta di Ariccia, beef cold cut Bresaola Punta d'Anca, cured ham Prosciutto di San Daniele, spicy salami Ventricina Piccante, and Parmigiano Reggiano cheese. Served with Focaccia Superiore, a selection of Italian olives, quince mostarda, caramelized apple, chestnuts in honey, Grissini, walnuts, and thyme.

## Focaccia Classica *with garlic olive oil* - 110 g ..... 15,99

## Focaccia Superiore - 70 g ..... 16,99

Warm Italian bread made with natural sourdough starter, with rosemary.

## Olive della casa - 100 g ..... 15,99

Marinated olives.

## Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g ..... 14,99

Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil.

SPICY WITHOUT MEAT



BEEF TARTARE WITH GORGONZOLA CREAM
AND A HINT OF PRIMITIVO

# AUTUMN IN ITALIAN

**Sapori del Bosco - 330 g** ..... **48,99**

Spaghettoni pasta, porcini mushroom sauce, butter-fried mushrooms (porcini, shiitake, shimeji), oyster mushroom crisp, Italian Grana Padano cheese, fresh parsley.



**San Gervasio - 32 cm** ..... **49,99**

Crema di Mascarpone, Mozzarella di Bufala, Bresaola - a traditional, dry-cured beef from Lombardy, lemon wedge, basil pesto, Parmigiano Reggiano emulsion, arugula, Parmigiano Reggiano, basil, black pepper.

# PIZZA GOURMET

## FINE DINING MENU

Gourmet is a new category of dishes, which are distinguished by unusual taste sensations thanks to the composition of refined ingredients and non-obvious combinations.

I invite you to the world of the prestigious Fine Dining cuisine.

Valerio Valle



N° 1 San Nicola

The full offer is available on the reverse. →

# GOURMET PIZZAS



## N° 1 San Nicola NEW — 89,00 PLN

Premium beef tartare with a hint of truffle | porcini mushroom sauce | butter-fried mushrooms – shiitake and shimeji | Jerusalem artichoke crisp | Pecorino Romano.

## N° 2 Santa Caterina — 89,00 PLN

Crudo di San Daniele ham – aged for 24 months | artichokes sautéed with sage and lemon zest | cream | Parmigiano Reggiano espuma | Parmigiano Reggiano | crispy sage leaf chips | olive powder





## N° 3 Santa Lucia — 89,00 PLN

Crème Fraîche | Mozzarella di Bufala | Porchetta di Ariccia I.G.P. | Stracciatella – creamy Italian rennet cheese | pistachio sauce | red pepper | Sicilian pistachios | served with house-made parsley pesto

## N° 4 Santa Rosalia — 89,00 PLN

Crudo di San Daniele ham – aged for 24 months | tomatoes with garlic-infused olive oil and Grana Padano | Stracciatella – creamy Italian rennet cheese | caramelized tomatoes | crystallized basil | Grana Padano chips | served with house-made parsley pesto



Book of allergens and weights is available from the premises staff.
N°1 - 432 g, N°2 - 420 g, N°3 - 460 g, N°4 - 480 g

# PREMIUM ITALIAN PIZZA

*The highest quality Italian ingredients and recipes carefully prepared by pizza champion.*

Pizza 32 cm

**Abruzja** ..... 47,99

Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, onion, Italian Pecorino Romano sheep cheese.

**Rukola** RECOMMENDED ..... 49,99

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.

**San Antonio** RECOMMENDED ..... 49,99

Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula.

**Santa Clara** ..... 53,99

Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.

**Spinaci e Ricotta** ..... 47,99

Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.

**Parma** ..... 49,99

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian dry-cured Prosciutto Crudo ham, black olives.

**Quattro Formaggi Plus** ..... 49,99

Sauce made from Italian tomatoes, Mozzarella cheese, Salami Picante, Italian veined blue cheese Gorgonzola, Italian Pecorino Romano sheep cheese, Italian Grana Padano cheese.

**San Giorgio** ..... 53,99

Sauce made from Italian tomatoes, prawns with garlic and parsley, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, caramelized tomatoes, parsley.

**Sant' Andrea** ..... 54,99

Sauce made from Italian tomatoes, Mozzarella cheese, spicy olive oil flavoured prawns, fresh spinach, Italian Salami Picante, Ricotta cheese, lemon, thyme.

SPICY WITHOUT MEAT

# PREMIUM ITALIAN PIZZA

Pizza
32 cm

**San Sebastiano** **RECOMMENDED** ..... 48,99

Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme.

**Pancetta** ..... 47,99

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.

**Margherita con Bufala** ..... 40,99

Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, fresh basil.

★ **YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** ..... + 18,99 for each kind of pizza / 30 cm



*Product may contain traces of gluten because of distribution wheat products in our restaurant.
Due to the baking process, the diameter of the pizza may vary ± 5%.

SPICY WITHOUT MEAT



PIZZA SAN ANTONIO



PIZZA SAN MARCO

# PREMIUM BIANCA ITALIAN PIZZA

*White pizza. The highest quality Italian ingredients and recipes carefully prepared by pizza champion.*

Pizza 32 cm

**San Marco** ..... 50,99

Cream sauce with Grana Padano cheese and garlic, mix of mushrooms, Mozzarella di Bufala cheese made from black buffalo milk, dry-cured Prosciutto Crudo ham, fresh chives.

**Santa Rita** RECOMMENDED ..... 50,99

Tomatoes baked with garlic olive oil and Italian Grana Padano cheese. After baking the pizza we add fresh ingredients: Italian dry-cured Prosciutto Crudo ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, cherry tomatoes and fresh basil.

**Spinaci e Ventricina** ..... 49,99

Creamy sauce with Grana Padano cheese and garlic, baked and fresh spinach, Mozzarella cheese, Italian Ventricina Piccante salami, and Mozzarella di Bufala cheese made from black buffalo milk and chips from Grana Padano cheese.

**San Luca** ..... 50,99

Cream sauce with Italian Grana Padano cheese and garlic, mix of Italian mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian Salami Picante, fresh chives.

**San Giovanni** ..... 47,99

Mozzarella chesse, mushrooms, Prosciutto Cotto ham, truffle cream, fresh arugula, Italian Pecorino Romano sheep cheese.

**Tartufo** ..... 48,99

Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, truffle cream.

**San Pietro** RECOMMENDED ..... 48,99

Mozzarella cheese, Italian Stracchino cheese made from full - fat cow milk, caramelized cherry tomatoes, parsley pesto, arugula.

**Carciofi e Bufala** ..... 48,99

Italian Mozzarella di Bufala cheese made from black buffalo milk, artichokes, fresh spinach, garlic olive oil, walnuts, parsley pesto, sun - dried tomatoes, arugula, fresh dill.

**San Gervasio** NEW ..... 49,99

Crema di Mascarpone, Mozzarella di Bufala, Bresaola - a traditional, dry-cured beef from Lombardy, lemon wedge, basil pesto, Parmigiano Reggiano emulsion, arugula, Parmigiano Reggiano, basil, black pepper.

★ **YOU CAN ORDER A PIZZA ON DOUG WITH GLUTEN FREE FLOUR*** ..... + 18,99 for each kind of pizza / 30 cm

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SPICY WITHOUT MEAT

# VEGAN PIZZA

*Our vegan pizzas are a perfect fusion of vegetable additives with a unique, crunchy dough according to the recipe of Italian Master Valerio Valle.*

Pizza
32 cm

**Verdure Miste** ..... 46,99

Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil.

**Funghi Misti** ..... 45,99

Sauce made from Italian tomatoes, mix of Italian mushrooms, arugula, walnuts, walnut - pear flavoured balsamic cream.

★ **YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** ..... + 18,99
for each kind of pizza / 30 cm



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# ORIGINAL ITALIAN PIZZA

*Italian classics loved all over the world, served on master dough according to Valerio Valle's recipe.*

| | Pizza 32 cm |
|---|---|
| **Capricciosa** RECOMMENDED<br>Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives. | 46,99 |
| **Prosciutto e Salame** RECOMMENDED<br>Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano. | 46,99 |
| **Pancetta e Salame**<br>Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola. | 47,99 |
| **Quattro Stagioni**<br>(Four flavoures. Each quarter include different ingredient) Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, Italian Salami Milano. | 45,99 |
| **Calzone Valerio** (Italian folded pizza)<br>Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula. | 45,99 |
| **Prosciutto e Funghi**<br>Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham. | 46,99 |
| **Quattro Formaggi**<br>Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese. | 45,99 |
| **Prosciutto**<br>Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham. | 45,99 |

SPICY WITHOUT MEAT

# ORIGINAL ITALIAN PIZZA

| | Pizza 32 cm |
|---|---|
| **Hawai**<br>Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham. | 45,99 |
| **Salame Picante** RECOMMENDED<br>Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante. | 47,99 |
| **Salame Dolce Italy**<br>Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano. | 45,99 |
| **Margherita**<br>Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil. | 36,99 |

**YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** ..... + 18,99 for each kind of pizza / 30 cm

Dough with gluten free flour we made only from certified ingredients according to our Master Valerio Valle new recipe. Choose what is best for you!

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# ADDITIONALS

PLN/1 INGREDIENT

## VEGETABLES AND NUTS

| | |
|---|---|
| arugula (30g), fresh spinach (35g), eggplant (70g), mushrooms (50g), cherry tomatos (50g), white onion (50g), Leccino olives (40g), giant olives (50g), black olives (24g), capers (12g), basil (10g), chives (10g), chili pepper (10g), thyme (3g), walnuts (15g) | 7,50 |
| artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g) | 8,50 |

## CHEESES

| | |
|---|---|
| Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g) | 8,50 |
| Mozzarella (75g), Stracchino (50g) | 10,50 |
| Mozzarella di Bufala D.O.P. (60g) | 15,50 |

## MEAT

| | |
|---|---|
| Pancetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g) | 10,50 |
| Bresaola (60g), Crudo di Parma (50g) | 15,50 |

On client's request additionally we serve olive oil - traditional, garlic or spicy.
Package price for pizza small 1,50 zł/ large 2,00 zł.
Package price for pasta and salads 2,00 zł.
Package price for desserts 2,00 zł.
For takeaway orders, alternative packaging (cardboard or reusable) is also available. Please ask the staff for details.

SPICY WITHOUT MEAT



PIZZA SAN SEBASTIANO



INSALATA VERDURE GRIGLIATE

# SALADS

*From the heart of Italy, based on original Italian ingredients.*

**Insalata di Carpaccio** - 250 g ..... 46,99

Salad mix, Vinaigrette sauce, Italian cured meat Bresaola, fresh arugula, Italian Grana Padano cheese, fresh basil, freshly ground black pepper.

**Insalata Pesca con Carne** - 190 g ..... 46,99

Slices of smoked duck breast, peach, goat cheese, fresh arugula, lamb's lettuce, mustard sauce with mango, hazelnut powder.

**Insalata Verdure e Gamberi** - 290 g ..... 52,99

Prawns marinated in garlic olive oil, spinach, Feta cheese, parsley pesto, marinated onions, caramelized cherry tomatoes, sprouts.

**Insalata Terra e Mare** - 360 g ..... 46,99

Salad mix, orange, cold smoked salmon, Italian Mozzarella di Bufala cheese made from black buffalo milk, ginger - mustard sauce with mango, mint, fresh chives, black sesame.

**Insalata Verdure Grigliate** - 300 g **RECOMMENDED** ..... 44,99

Mixed greens with mint, grilled vegetables - zucchini, bell pepper, shallot, Mozzarella di Bufala, mixed marinated olives, caramelized cherry tomatoes, herb, garlic and peperoncino infused olive oil, Pecorino Romano, black pepper, served with Giuseppe Cremonini balsamic vinegar.

## ADDITIVES FOR SALADS

**Focaccia Superiore** - 70 g ..... 16,99

A type of warm bread, made according to a traditional Italian recipe with natural *biga* starter, enriched with rosemary.

**Focaccia Classica** *with garlic olive oil* - 110 g ..... 15,99

SPICY WITHOUT MEAT

# PASTA

*From the heart of Italy, based on original Italian ingredients.*

**Lasagna della Mamma** - 440 g ..... 43,99
Sauce made from Italian tomatoes, minced pork meat, lasagne pasta, garlic, Mozzarella cheese, bechamel sauce, Italian Grana Padano cheese, basil.

**Pesto Verde** - 350 g ..... 36,99
Spaghettoni pasta, parsley pesto, Italian Grana Padano cheese, pine nuts, chili oil.

**Amatriciana** - 420 g ..... 39,99
Spaghettoni pasta, tomatoes, Italian Guanciale, Italian Pecorino Romano cheese, peperoncino.

**Ravioli di Burrata** - 270 g ..... 45,99
Ravioli filled with Burrata, Sicilian extra virgin olive oil emulsion, Parmigiano Reggiano cheese, butter, sage, lemon juice and lemon zest.

**Spaghetti Rossi** - 410 g ..... 46,99
Spaghettoni pasta, spicy Italian Nduja sausage, roasted Pancetta, Italian tomatoes, Stracciatella cheese, caramelized red onion with vinegar balsamic from Modena and honey, garlic, snap peas, black olive powder.

**Pomodorini e Gamberetti** - 470 g ..... 53,99
Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.

**Tagliatelle con Ragù Bolognese** - 460 g ..... 55,99
Tagliatelle pasta, slow-cooked according to an authentic Italian recipe Ragù Bolognese (beef neck, pork shoulder, Italian cured meats Pancetta and Guanciale, Sofrito, Primitivo wine, milk, beef broth, tomatoes, butter), horseradish cream, Italian Grana Padano cheese, herb-infused olive oil.

**Parma e Tartufa** - 420 g ..... 46,99
Tagliatelle pasta, Italian matured Prosciutto Crudo ham, white wine, onion, garlic, cream sauce with truffle cream, Italian Grana Padano cheese, arugula.

**Sapori del Bosco** - 330 g NEW ..... 48,99
Spaghettoni pasta, porcini mushroom sauce, butter-fried mushrooms (porcini, shiitake, shimeji), oyster mushroom crisp, Italian Grana Padano cheese, fresh parsley.

**Gnocchi al Burro** RECOMMENDED FOR CHILDREN - 150 g ..... 25,99
Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese.

**Spaghetti con Pomodoro** RECOMMENDED FOR CHILDREN - 315 g ..... 26,99
Spaghetti pasta, Italian tomatoes, Grana Padano cheese, extra vergine olive oil.

SPICY WITHOUT MEAT



SPAGHETTI ROSSI

# DESSERTS

Homemade Panna Cotta with vanilla and raspberry mousse - 120 g ..... 22,99

Cheesecake with Ricotta and Grana Padano - 160 g ..... 25,99

Served with passion fruit sauce, hazelnuts and Italian hazelnut - chocolate cream Nocciolata Bio.

Crostata con Panna e Frutti - 190 g ..... 25,99

A cookie dough made from almond cream, butter, and biscuits, served with apples and plums stewed in Marsala wine and rosemary, crème pâtissière, almond crumble and freeze-dried raspberries.

**NEW RECIPE**

Tiramisu - 190 g ..... 23,99

Savoiardi sponge fingers soaked in espresso and Marsala wine, layered with a delicate mascarpone cream made with whipped egg yolks and finished with Belgian cocoa.



CROSTATA CON PANNA E FRUTTI

# HOT DRINKS

| | | |
|---|---|---|
| Selective tea „t-series” | 300 ml | 13,99 |
| - a wide selection of species and flavors | | |
| Espresso | 30 ml | 12,99 |
| Podwójne Espresso | 60 ml | 14,99 |
| Americano Coffee | 150 ml | 14,99 |
| Cappuccino | 150 ml | 15,99 |
| Flat White | 150 ml | 15,99 |
| Caffé Latte | 330 ml | 17,99 |
| Caffé Mocha | 240 ml | 19,99 |
| Double espresso, Italian cream Nocciolata BIO, milk, cocoa. | | |

| | | |
|---|---|---|
| Caffé Corretto | 60 ml | 20,99 |
| This is a popular way in Italy of serving espresso with the addition of an aromatic alcoholic liqueur, which wonderfully enhances the taste of the coffee. Literally translated, it means corrected coffee, which is „improved” with the addition of alcohol. We serve it with the icon of Sicilian liqueurs Averna - it is a sweet, thick liqueur with clearly noticeable aromas of orange and herbs.<br>30 ml espresso, 30 ml Averna Amaro Siciliano (29% ABV) | | |

| | |
|---|---|
| Plant milk for the selected coffee | 2,00 |

# SEASONAL
# WARMING DRINKS

**Black tea with plum jam** ..... 350 ml 22,99
with orange, cinnamon, lime juice, and dried plum.

**Green warming tea with apple** ..... 350 ml 22,99
with peach and cinnamon syrups, ginger, cinnamon, and mint.

**Earl Grey tea with orange** ..... 350 ml 22,99
with orange, and caramel and cherry syrups.

**Jasmine green tea with orange** ..... 350 ml 22,99
enriched with honey, orange syrup, and mint.

**Hot Apple** ..... 225 ml 23,99
apple and ginger juice with star anise, cloves, and cinnamon.

## WITH ALCOHOL

**Green tea with Limoncello** ..... 350 ml 26,99
With Limoncello (30% ABV), peach and cinnamon syrups, lime juice, ginger, lemon, cinnamon, and mint.

**Black tea with Averna** ..... 350 ml 26,99
With Averna (29% ABV), orange, cinnamon and cherry syrups, freshly squeezed orange juice, cinnamon, cloves, and star anise.

**White mulled wine** ..... 225 ml 26,99
Italian house wine Verduzzo, pear, cinnamon, honey, anise and cloves.

**Red mulled wine** ..... 225 ml 26,99
Italian house wine Primitivo with spiced syrup and orange peel, honey, cinnamon, orange, and cloves.


Dilmah
For lovers of tea
Dilmah
For lovers of tea
Dilmah
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For lovers of tea

# DRINKS

## COLD DRINKS

| | | |
|---|---|---|
| Pepsi | 0,2 l | 9,99 |
| Pepsi Zero Sugar | 0,2 l | 9,99 |
| Mirinda Orange | 0,2 l | 9,99 |
| 7 UP Zero Sugar | 0,2 l | 9,99 |
| Schweppes: Indian Tonic | 0,2 l | 9,99 |
| Lipton Ice Tea: Peach, Green | 0,2 l | 9,99 |
| Juice Toma: 100 % Orange, 100% Apple, Blackcurrant nectar | 0,2 l | 9,99 |
| Woda Krystaliczne Źródło: still/sparkling | 0,3 l | 9,99 |
| Woda Cisowianka: still/perlage | 0,7 l | 15,99 |

| | | |
|---|---|---|
| Ice coffee | 0,3 l | 15,99 |
| Ice coffee caramel | 0,3 l | 16,99 |

## LEMONADE *with ice*

| | | |
|---|---|---|
| Lemon | 0,45 l | 21,99 |
| Yuzu *A citrus with a fresh aroma combining notes of lime, mandarin and grapefruit* | 0,45 l | 21,99 |
| Peach | 0,45 l | 21,99 |
| Mango | 0,45 l | 21,99 |
| Passion fruit | 0,45 l | 21,99 |

# DRINKS

## FRESHLY SQUEEZED JUICES — 0,25 ml

Orange ..... 21,99

Orange - Apple - Raspberry purée ..... 21,99

Apple - Celery - Lemon - Parsley ..... 21,99

Apple - Pineapple Nectar - Spinach - Parsley - Lime ..... 21,99

Apple - Lime - Mint ..... 21,99

**RECOMMENDED**

Giacomino NEW ..... 21,99
Orange – Apple – Banana – Carrot

## ALCOHOL - FREE COCKTAILS



Peach Sour Lipton NEW 120 ml*..... 24,99
Lipton Peach, apple juice,
peach syrup, foam, lime, apple
and fresh mint.

Hugo 0% 200 ml* ..... 26,99
Prosecco Lamia 0%, elderflower
syrup, sparkling water, lime and mint.



More options →

# DRINKS

## ALCOHOL - FREE COCKTAILS



**Aperitivo Spritz** 160 ml* ..... 26,99
Prosecco Lamia 0%, alcohol-free spritz, sparkling water, orange, rosemary.



**Fiore Lilla** 240 ml* ..... 24,99
Jasmine ice tea, elder syrup, orange, lemon, mint.



**Pineapple Mojito** 100 ml* .... 24,99
Pineapple purée, sparkling water, lime and mint.



**Frutto Spritz** 160 ml* ..... 24,99
Orange juice, tonic water, passion fruit purée, strawberry purée, pineapple juice, orange slice.




**Crodino** 175 ml* ..... 24,99
Crodino, orange.

*Net capacity of the products used, excluding ice and the increase in capacity due to its melting.

# BEER CARD

## DRAUGHT BEER

**RECOMMENDED**

Peroni Nastro Azzurro ..... 0,25 l 14,99 0,4 l 16,99

Peroni Nastro Azzurro is an Italian lager with a perfectly balanced bitterness and aroma, for people who value the highest quality and excellent taste. Brewed according to the same art and with the same care by three generations of brewing masters. Peroni Nastro Azzurro uses only the best Italian ingredients, which the result is a refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes. (5.0% ABV)

Książęce Lager (5.0% ABV) ..... 0,3 l 14,99 0,5 l 16,99
Książęce Złote Pszeniczne (4.9% ABV) ..... 0,3 l 14,99 0,5 l 16,99

## BOTTLED BEER

Książęce Miodowy Lager (4.5% ABV) ..... 0,5 l 16,99
Książęce IPA (5.4% ABV) ..... 0,5 l 16,99
Książęce Cherry ALE (4.1% ABV) ..... 0,5 l 16,99
Książęce Ciemne Łagodne (4.1% ABV) ..... 0,5 l 16,99
Lech Premium (5.0% ABV) ..... 0,5 l 16,99
Lech Pils (5.5% ABV) ..... 0,5 l 16,99
Tyskie Gronie (5.2% ABV) ..... 0,5 l 16,99

## BOTTLED BEER - FLAVORED

Captain Jack Watermelon Margarita (6.0% ABV) ..... 0,4 l 15,99
Lech Elderflower & Lemon (4.0% ABV) ..... 0,5 l 15,99

## ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0% ..... 0,33 l 15,99
Lech Free Lager 0,0% ..... 0,5 l 15,99
Lech Free Lime Mint 0,0% ..... 0,5 l 15,99
Lech Free Dragon Fruit Grape 0,0% ..... 0,5 l 15,99
Książęce Złote Pszeniczne 0,0% ..... 0,5 l 16,99
Flavored syrup ..... 20 ml 2,00

# NON-ALCOHOLIC WINES

Sauvignon Blanc „Genio Español Zero 0” ..... 150 ml 17,00 750 ml 75,00
Jumilla / Spain / Familia Bastida
Currant leaves / Gooseberry / Non-alcoholic / White / Dry

Tempranillo „Genio Español Zero 0” ..... 150 ml 17,00 750 ml 75,00
Jumilla / Spain / Familia Bastida
Elderberry / Cherry / Non-alcoholic / Red / Dry

Lamia 0% ..... 150 ml 17,00 750 ml 75,00
Non-alcoholic sparkling wine, in the style of Prosecco.

# *Dear Guests,*

thank you for visiting Tutti Santi.

We invite you to visit our pizzerias in other Polish cities:




**Zielona Góra,**
ul. K. Twardowskiego 1

www.tuttisanti.pl

Tutti Santi Zielona Góra
tuttisanti.pl

Plate fee 10 PLN/person for bringing in a cake with a receipt.

For groups of 10 and more people we add service of 10%.

We do not separate bills.

Need allergen details? Scan the QR code or ask our staff.

Margin of error of the basis weight of the dishes and size pizza doesn't go beyond +-10%. It comes from product engineering.

A full list of ingredients and weights are available from our waiters.

In our venue, drinks subject to the deposit system under the Packaging and Packaging Waste Management Act are sold exclusively for on-site consumption. After consumption, bottles should be left on the table.