



# il piatto

— r e s t a u r a n t —

\* basis weight available on request

\* a tip is not included in the bill

\* the prices given are gross prices, all prices are in PLN

STARTERS

crostini in tomato salsa with smoked mozzarella / basil pesto

- 16 -

beetroot raviolli with salmon rillettes  
olive dill in sour cream / hale bread crisps

- 25 -

asparagus tatar with truffle mayonnaise / green peas  
ripened roast beef / dried wild mushroom emulsion  
egg / rice poppadoms

- 32 -

**il piatto**

— r e s t a u r a n t —

S O U P S

spicy fish soup / fresh in-house baked bread

- 23 -

cream of pelati with croutons & mozzarella

- 16 -

cream of green peas / sorrel connelloni

smoked cream / almond dukkan

- 19 -



il piatto

r e s t a u r a n t

MAIN DISHES

conchiglioni with duck confit / cranberry / dried tomato  
dried wild mushroom sause  
early lettuce in green juniper dressing

- 39 -

trout / green pea risotto / fennel & cucumber salad

- 43 -

chicken fillet with fresh leek & parma ham filling / gnocchi  
with gorgonzola / fresh spinach

- 33 -



il piatto

— r e s t a u r a n t —

P A S T A

aglio olio peperoncino

- 22 -

bolognese

- 25 -

cherry tomatoes / parma  
mozzarella / basil

- 30 -

shrimps / leek / coconut milk

- 33 -

basil pesto / parmesan foam

- 28 -

il piatto

— r e s t a u r a n t —

\*choose the type of pasta to go with your sauce:  
tagliatelle / pappardelle / spaghetti / penne rigate / gluten-free  
(fresh pasta)

G N O C C H I

carrot with coconut milk / rocket / sunflower

- 29 -

all'amatriciana

- 31 -

R I S O T T O

grilled beetroot halloumi / cranberry / rocket

- 33 -

parmesan & asparagus / fresh spinach / chicken

- 31 -

il piatto

— r e s t a u r a n t —





DESSERTS

white chocolate and gorgonzola mousse  
peanuts in salted caramel / honeycomb  
pressed apple with lemon and vanilla

- 18 -

pressed rhubarb with strawberries & birch tree water  
sorrel ice-cream / butter crumble

- 19 -

tiramisu crème brûlée / amaretto cream  
dark chocolate mousse / raisin gel

- 20 -

il piatto

restaurant

CHILDREN'S MENU

spaghetti in tomato sause with cream

- 15 -

chicken nuggets / baked potatoes / salad

- 18 -

EXTRAS

fresh in-house baked bread

- 3 -

freshly baked in-house bread with pesto

- 7 -

salads in vinegrette sause

- 8 -

baked potatoes

— r e s t a u r a n t —

## DRINKS

still water (300 ml)      sparkling water (300 ml)  
- 5 -                              - 5 -

still water (500 ml)      sparkling water (500 ml)  
- 8 -                              - 8 -

SAN PELLEGRINO italian orange (330 ml)

SAN PELLEGRINO bitter orange (330 ml)

- 9 -

On Lemon

polish natural lemonades

cola / rhubarb / yerba mate / pear / gooseberry

- 9 -

freshly squeezed juices (250 ml)

orange / grapefruit / mixed (orange / grapefruit)

- 14 -

our homemade lemonade

(ask the waiter for today's flavour)

300 ml      500 ml      1000 ml

- 8 -              - 14 -              - 21 -

— *r e s t a u r a n t* —  
fresh cold-pressed apple juice

- 9 -

## TEA

newby (500 ml)

assam / sencha / earl grey / rooibos orange / green sanguinello

strawberry mango / ginger lemon / elderflower lemon

- 8 -

winter tea

- 10 -

C O F F E E

espresso

- 7 -

double espresso

- 9 -

black coffee

- 8 -

espresso macchiato

- 8 -

flat white

- 9 -

cappuccino

- 10 -

latte

- 12 -

M U L L E D D R I N K S

mulled red wine

- 12 -

— *r e* mulled white wine *n t* —

- 14 -

hot cider

- 14 -

mulled mango puree / orange / spices

- 10 -

A L C O H O L

ballantines (40 ml)

- 15 -

chivas (40ml)

- 19 -

jack daniels

- 17 -

finlandia

- 9 -

B E E R

lager / dark / honey wheat flavoured

alcohol-free

- 9 -

polish craft beer

(500 ml)

- 13 -

il piatto

C O C K T A I L S

— *r e s t a u r a n t* —

aperol spritz

- 20 -

hugo

- 20 -

whiskey sour

- 22 -

whiskey sunrise

- 22 -