



JAK W DYM

PIZZA & WINO



MENU

*Dear Guests, we are very pleased that you chose our restaurant to spend time. Forgive our smallness, but some say that size doesn't matter. We make every effort to ensure our the dishes were made from the best products we can get. Pizza has been made the same way since the beginning of our business on one recipe. The products come from Italy and their quality guaranteed by the oldest company importing Italian specialties to Poland.*

## APPETIZERS

**PARMESAN BREADSTICKS (4pcs)** 23 PLN  
served with rosemary and olive oil

**KING SHRIMP IN WINE (170g)** 57 PLN  
wine, chilli, garlic, butter

**CAPRESE (240g)** 29 PLN  
cherry tomatoes, mozzarella, arugula, balsamic sauce

**BEET CARPACCIO (300g)** 27 PLN  
arugula, feta cheese, baked beetroot, nuts

**TOMATO CREAM SOUP (380g)** 25 PLN  
cream of baked vegetables, burrata, pesto basilico

**SEAFOOD SOUP (380g)** 45 PLN  
shrimps, mussels, cod, pollock

## SALADS

(Served with home-made bread)

**INSALATA MISTA (120g)** 25 PLN  
lettuce mix, cherry tomatoes, red onion, sunflower seeds

**GREEK (350g)** 43 PLN  
raspberry tomato, cucumber, pepper, red onion, olives, cheese

**ROMAN (280g)** 39 PLN  
romaine lettuce, Caesar sauce, Parmesan cheese, and Parma ham chips

**HALLOUMI (240g)** 45 PLN  
salad mix, cherry tomatoes, melon/pear, grilled Halloumi

**OCTOPUS SALAD (370g)** 63 PLN  
baked potatoes, raspberry tomato, octopus, chimichurri sauce, marinated red onion

**PIZZA IS SERVED OUT OF THE ORDER OF OTHER DISHES!**

# BRUSCHETTA

(On bread colored with wild rice) 2x18cm

## **POMODORO** 24 PLN

cherry tomatoes, basil, garlic, parmesan, chimichurri

## **FICO DOLCE** 35 PLN

goat cheese, mozzarella fior di latte, fig jam, walnut

## **GENOVESE** 39 PLN

green pesto, arugula, Parma ham chips, burrata, and chili oil

# PIZZA MENU

## **MARINARA** 25 PLN

tomato sauce, garlic, olive oil, oregano

## **MARGHERITA** 27 PLN

tomato sauce, fior di latte mozzarella, fresh basil

## **MARGHERITA D.O.P** 39 PLN

San Marzano tomatoes, parmesan, mozzarella Di buffala (Italian buffalo milk cheese), fresh basil

## **SALAMI** 33 PLN

tomato sauce, mozzarella fior di latte, salami napoli

## **BIANCA** 37 PLN

bianca sauce (ricotta, cream, garlic, fresh thyme) mozzarella fior di latte, freshly ground pepper

## **PROSCIUTTO COTTO** 38 PLN

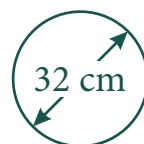
tomato sauce, mozzarella fior di latte, long-cooked Italian ham, prosciutto cotto, blanched mushrooms

## **SALSICCIA** 41 PLN

mozzarella fior di latte, salsiccia piccante, honey

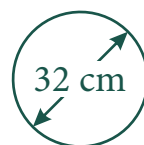
## **DIAVOLA** 43 PLN

tomato sauce, mozzarella fior di latte, spianata piccante, jalapeño, red onion



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# PIZZA MENU



## **TONNO e CIPOLLA 45 PLN**

tomato sauce, mozzarella fior di latte, tuna, capers, red onion

## **NAPOLETANA 45 PLN**

tomato sauce, mozzarella fior di latte, anchovies, kalamata olives, garlic, capers

## **QUATTRO FORMAGGI 47 PLN**

tomato sauce, mozzarella fior di latte, gorgonzola, taleggio, parmesan

## **VEGETARIANA 45 PLN**

tomato sauce, mozzarella fior di latte, grilled peppers, zucchini, blanched mushrooms, arugula, parmesan

## **PERA 45 PLN**

fresh pear, fior di latte mozzarella, gorgonzola, walnuts, balsamic sauce, arugula

## **GAMBERI 55 PLN**

king shrimps, fior di latte mozzarella, fresh basil, garlic oil, parmesan, tomatoes

## **PARMA 49 PLN**

tomato sauce, mozzarella fior di latte prosciutto crudo (Parma ham), cherry tomatoes, parmesan, arugula

## **BURRATA 50 PLN**

San Marzano sauce, Parma ham, arugula, baked tomatoes, burrata

## **SALSA e CIPOLLA 45 PLN**

Mozzarella fior di latte, pancetta (ripened pork belly), provolone piccante, red onion jam, arugula, San Marzano sauce

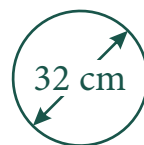
## **CARBONARA 49 PLN**

parmesan, red onion, guanciale (Italian pork cheek bacon), egg yolks, parsley, pecorino (sheep's cheese), freshly ground pepper, mozzarella fior di latte

## **QUATTRO PICCANTE (very spicy) 49 PLN**

spicy tomato sauce, Calabrian nduja, spianata piccante, jalapeno, chilli, garlic, fior di latte mozzarella

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## SEASONAL

### **QUARANTANNA (NOVEMBER AND DECEMBER)**

Alfredo sauce, mozzarella fior di latte, mushrooms, boletes, speck (ripened Italian bacon)  
rosemary

### **PIZZA WITH ASPARAGUS (MAY AND JUNE)**

asparagus sauce, mozzarella fior di latte, Parma ham,  
grilled zucchini with carrots, asparagus

### **VAL GARDENA (FEBRUARY AND OCTOBER)**

San Marzano sauce, fior di latte mozzarella, Calabrian nduja, speck (ripened Italian bacon),  
parmesan, chives, egg

### **BRESAOLA (JANUARY AND JULY)**

pesto basilico, mozzarella fior di latte, parmesan, freshly ground pepper,  
bresaola (Italian aged beef)

### **PIZZA WITH WILD GARLIC PESTO (MARCH AND APRIL)**

mozzarella fior di latte, guanciale (Italian pork cheek bacon)  
tomatoes baked in herbs, wild garlic pesto

### **PIZZA WITH CHANTERELLES (AUGUST AND SEPTEMBER)**

bianca sauce, blanched chanterelles with herbs, thyme, speck (Italian matured bacon)  
mozzarella fior di latte

## OUR SPECIALTIES

### **GRILLED OCTOPUS (430g) 109 PLN**

mashed potatoes, chimichurri sauce, red onion, tomato

### **SAGANAKA MULES (600g) 65 PLN**

tomato sauce, feta cheese, white onion, garlic, chili

### **RISOTTO (500g) 65 PLN**

shrimps, mussels, vongole, squid, garlic, tomatoes baked with herbs

### **DUCK BREAST (240g) 63 PLN**

sous-vide duck breast, port-based sauce, forest fruits, young leaves

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# PASTA

**AGLIO OLIO E PEPERONCINO (320g)** 35 PLN  
handmade pasta, speck (Italian smoked bacon)

**CARBONARA (370g)** 43 PLN  
guanciale, egg yolks, parmesan, freshly ground pepper

**ALLAMATRICIANA (spicy) (420g)** 45 PLN  
mutti tomatoes, salami, guanciale, chilli, garlic, red onion, pecorino (sheep's cheese)

**WITH SHRIMP (450g)** 55 PLN  
shrimps, capers, dried tomatoes, garlic, chilli, wine

**SEPIA FRUTTI DI MARE (450g)** 59 PLN  
shrimps, mussels, roasted vegetable sauce

**TAGLIATELLE WITH MUSHROOMS (450g)** 47 PLN  
boletes, white onion, garlic, herbs

**SPAGHETTI BOLOGNESE (380g)** 43 PLN  
long-cooked beef and pork ragu

**TRUFFLE GNOCCHI (180g)** 45 PLN  
stuffed with goat cheese and truffles, parmesan, truffle oil

**BEET GNOCCHI (300g)** 43 PLN  
stuffed with mascarpone and walnut, parmesan, arugula, pesto rosso

**RAVIOLONI WITH DUCK (210g)** 43 PLN  
butter, fresh herbs, parmesan, red pepper

**PACCHERI WITH ASPARAGUS (seasonally) (380g)**  
mascarpone, spinach, parmesan, speck

# FOR KIDS

**BOLOGNESE PASTA (200g)** 29 PLN

**GNOCCHI WITH NUTELLA (140g)** 25 PLN

**SPAGHETTI IN TOMATO SAUCE (160g)** 19 PLN

**ASK THE STAFF ABOUT YOUR OWN DESSERT**

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## COLD DRINKS

**Water sparkling/still (0,33l)** 7 PLN

**Coca Cola/Cola Zero (0,25l)** 10 PLN

**Fanta (0,25l)** 10 PLN

**Sprite (0,25l)** 10 PLN

**Cappy Juice (0,25l)** 10 PLN

**Kinley (0,25l)** 10 PLN

**Fuzetea (peach/lemon) (0,25l)** 12 PLN

**On Lemon (0,33l)** 14 PLN

**Freshly squeezed juice (0,4l)** 20 PLN

**Lemon lemonade (1l)** 19 PLN

**Watermelon-grapefruit lemonade (1l)** 23 PLN

**FILETTE Italian spring water (0,75l)** 19 PLN

## HOT DRINKS / COFFEE

**Organic tea** 13 PLN  
(black, green, fruit)

**Ginger infusion** 22 PLN

**Winter tea (seasonal)** 22 PLN  
Fruit tea with orange, ginger, cloves and cinnamon

**Mulled wine (seasonally)** 15 PLN

**Espresso (30 ml)** 11 PLN

**Flat white (200ml)** 15 PLN

**Espresso doppio (50/60 ml)** 15 PLN

**Latte macchiato (400ml)** 15 PLN

**Americano (150ml)** 11 PLN

**Chai latte (400ml)** 22 PLN

**Cappuccino (200ml)** 12 PLN

**Moya matcha (400ml)** 22 PLN

**Hot chocolate (seasonal)** 25 PLN  
Alpine milk chocolate, whipped cream

**Café affogato** 22 PLN  
a ball of artisan ice cream with liquid chocolate inside, served in an espresso

## BEER

**Corona (0,33 l) 13 PLN**

**Blue Moon (wheat) (0,33 l) 14 PLN**

**Estrella Galicia 13 PLN**

**Leffe (blonde/brune) (0,33 l) 14 PLN**

**Stella Artois (0,33 l) 14 PLN**

**Staropramen (0,5 l) 16 PLN**

**Benediktiner/Franziskaner (wheat) (0,5 l) 17 PLN**

**Watermelon beer (prepared on site) 18 PLN**

**Estrella Galicia 0% (0,33 l) 11 PLN**

**KRAFT DAILY lime beer 0% (0,5 l) 18 PLN**

**Berliner Browar Stu Mostów apricot peach 0% (0,5 l) 18 PLN**

**Bolesławieckie beer 19 PLN**

**Craft beer (ask our staff)**

## WINE

**House-made white or red wine (125 ml glass / 1 l carafe) 17 PLN / 75 PLN**

**A glass of Prosecco (125 ml) 19 PLN**

## WHITE WINE

**Pinot Grigio (glass 125 ml / bottle) 19 PLN / 79 PLN**

**Puiatti Sauvignon Blanc (glass 125 ml / bottle) 23 PLN / 99 PLN**

**Solaris (regional, from the Bolesławiec area) 109 PLN**

**Chardonnay Grillo bio (organic) 75 PLN**



## RED WINE

**Cruz Alta Malbec (glass 125 ml / bottle) 21 PLN / 99 PLN**

**Primitivo Zin 95 PLN**

**Primitivo Puglia 59 PLN**

**Fragolino vino spumante (sweet) 65 PLN**

**Secco-Bertani 149 PLN**

**Shiraz Sidney Wilcox 119 PLN**

## PROSECCO

**Bellussi 89 PLN**

**Bellussi Rosé 99 PLN**

**Bellussi Belcanto DOCG 239 PLN**

## COCKTAILS

**Mojito Spritz (500 ml) 25 PLN**

Prosecco, Carbonated Water, Mojito Syrup, Lime Juice

**Rosso Spritz (500 ml) 25 PLN**

Prosecco, Kinley Pink Aromatic Berries, Lime Juice, Fruit

**Hugo Spritz (500 ml) 29 PLN**

Prosecco, Sambuco (elderberry syrup), Carbonated Water, Lime juice

**Sprisetto (500 ml) 29 PLN**

Prosecco, Eden Sprisetto, Lime juice, Grapefruit

**Aperol Spritz (500 ml) 29 PLN**

Prosecco, Aperol, Carbonated Water, Orange

**Aperol Passion fruit (500 ml) 29 PLN**

Prosecco, Aperol, Passion fruit puree, Carbonated Water

**Limoncello Spritz (500 ml) 33 PLN**

Prosecco, Limoncello, Carbonated water, Lemon

# ALCOHOL DRINKS

**Cuba libre (350 ml) 27 PLN**

Bacardi rum, cola, lime

**Jägerbomb (250 ml) 25 PLN**

Jägermeister, redbull

## ALCOHOL

	40 ml	bottle
<b>Jack Daniel's Tennessee Sour Mash Whiskey</b>	15 PLN	230 PLN
<b>Glenmorangie Highland Single Malt Scotch Whiskey</b>	25 PLN	385 PLN
<b>Hennessy very special cognac</b>	23 PLN	330 PLN
<b>Tequila Patrón Silver</b>	25 PLN	360 PLN
<b>Bacardi Carta Blanca</b>	12 PLN	120 PLN
<b>Bumbu Original Barbados Rum</b>	22 PLN	310 PLN
<b>Bombay Sapphire London Dry Gin</b>	17 PLN	230 PLN
<b>Jägermeister</b>	12 PLN	210 PLN
<b>Ciroc Vodka</b>	19 PLN	250 PLN
<b>Grappa Diciotto Lune</b>	25 PLN	370 PLN
Grappa obtained from the distillation of 5 Trentino grapes, matured for 18 months, with a soft texture, and an intense yet sweet scent		
<b>Tequila Azul Reposado</b>	110 PLN	
<b>Hennessy the original XO</b>	115 PLN	
<b>Liquid pistachios 18%</b>	17 PLN	