

# APERITIF

**Prosecco** (125ml) 15,00

**The Bench Chardonnay 0%** (125ml) 13,00

white, sparkling, semi sweet, NON ALCOHOLIC

**MARTINI® Bianco & Tonic** (100ml/50ml) 19,00

**MARTINI® Rosso & Tonic** (100ml/50ml) 19,00

# STARTERS

1. BRUSCHETTA (2pcs) 17,00 / (4pcs) 24,00
  - homemade basil pesto and cherry tomatoes
  - goat cheese and caramelize pear in red wine
2. SALMON TARTARE 39,00  
salmon, onion, french mustard, soya souce, pine nuts, chives, rocket salad, capers, cherry tomatoes, bread
3. CARPACCIO 36,00  
thin slices of beef fillet (45g) with Grana Padano cheese, capers, rocket and olive oil, garlic bread
4. FOCACCIA 17,00  
thin yeast dough, olive oil, garlic, rosemary
5. GAMBERI 45,00  
tiger prawns (80g), olive oil, white wine, garlic, cherry tomatoes, green parsley, garlic bread
6. BURRATA 43,00  
Italian cow's milk cheese, baked cherry tomatoes, rocket, balsamic sauce, garlic bread
7. ANTIPASTI 57,00  
a snack plate (for 2 people): prosciutto crudo ham, Spianata – spicy Italian salami, Salsiccia- Italian pepperoni sausage, salami Napoli, Speck – Italian smoked ham, goat cheese, Grana Padano cheese, Leccino olives, capers, dried tomatoes, rocket, focaccia
8. SOUP Chef's speciality (250ml) 19,00  
ask the staff about the details

PIZZA  
RAGIATELLE  
SOTO  
WINO  
KARONY  
PENNE  
OLMKI  
PARMEZAN  
BAZYLIA  
DIWA

# MUSSELS

MUSSELS (500g) 51,00

served with garlic bread, prepared as you wish:

- in tomato sauce with chili peppers
- in white wine sauce with green parsley and garlic

# BOMBERS®

Pizza served in a form of a folded dumpling made from Italian wheat flour with mozzarella Fior di latte and pelati tomatoes in five different flavors

**You can replace mozzarella Fior di latte cheese with VEGAN CHEESE**

BOMBERS (4pcs) 39,00

CREATE YOUR OWN SET – you can choose two flavors

1. prosciutto cotto ham
2. salami Napoli, chili peppers
3. mushrooms, onion
4. chicken breast
5. Feta DOP cheese, Leccino olives

PIZZA  
RAGIATELLE  
SOTO  
WINO  
KARONY  
PENNE  
OLMKI  
PARMEZAN  
BAZYLIA  
DIWA

# SALADS

Variety of mix salad, spinach leaves and rocket salad  
In the set three salty bread sticks made from wheat dough  
or wheat-and-wholemeal dough

1. INSALATA CON POLLO E VERDURE GRIGLIATE 40,00  
grilled chicken breast, Grana Padano cheese, grilled zucchini,  
grilled peppers, vinaigrette sauce

2. INSALATA GRECA 39,00  
Feta DOP cheese, red peppers, cherry tomatoes, onion, cucumber,  
Leccino olives, vinaigrette sauce

3. INSALATA CON PERA 40,00  
caramalize pear in red wine, goat cheese, walnuts, vinaigrette sauce

4. INSALATA DI POLLO 41,00  
grilled chicken breast, Pancetta – Italian aged bacon, Grana Padano  
cheese, capers, croutons, garlic sauce

5. INSALATA CON SALMONE 44,00  
salmon, baked cherry tomatoes, Leccino olives, walnuts,  
vinaigrette sauce

6. INSALATA CON POLPO 67,00  
grilled octopus, Leccino olives, cucumber, cherry tomatoes,  
vinaigrette sauce

**For salads order extra salty bread sticks (3 pcs) 8,00**

# MEAT/ FISH/ SEA FOOD

1. SPIGOLA 56,00  
sea bass (140g), acqua pazza, grilled polenta
2. FILETTO DI MAIALE 62,00  
pork tenderloin (180g), boletus sauce, gratin potatoes, mix salad
3. CONIGLIO 61,00  
rabbit leg (200g), cream sauce, thyme, gnocchi, mix salad
4. PETTO D'ANATRA 69,00  
duck breast (180g), grilled polenta, romaine lettuce, demi glace sauce
5. CALAMARO 57,00  
stuffed squid (190g), grilled vegetables, garlic bread
6. BISTECCA AL PESTO 89,00  
Angus steak (200g), gratin potatoes, homemade basil pesto, grilled vegetables
7. ROAST BEEF (220g) 119,00  
gratin potatoes, Greek salad, green peppercorn sauce, garlic butter, sea salt flakes
8. TENDERLOIN (200g) 109,00  
gratin potatoes, grilled veggies , red onion marmalade, garlic butter, sea salt flakes



# PASTA

## EACH PASTA CAN BE REPLACED WITH:

WHOLEMEAL PASTA – NO CHARGE

PASTA GLUTEN FREE + 5,00

Pasta fresca tagliolini nero + 7,00

\*Please remember that in our kitchen we use products with gluten, therefore any one of our products may contain trace amounts of gluten

## CREAM SAUCES

1. RIGATONI AI FUNGHI PORCINI 49,00  
cream sauce, white wine, boletus, truffle carpaccio
2. RIGATONI AL PISTACCHIO 48,00  
cream sauce, pistacchio pesto, Speck – Italian smoked ham, mascarpone cheese, pine nuts
3. SPAGHETTI AL SALMONE 50,00  
cream sauce, white wine, salmon, fresh spinach, garlic
4. GNOCCHI CON GORGONZOLA 37,00  
cream sauce, Gorgonzola DOP cheese, fresh spinach, garlic

## TOMATO SAUCES

5. TAGLIOLINI NERI CON POLLO 44,00  
black pasta with tomato sauce with chicken breast, mascarpone cheese, chili peppers, fresh basil
6. SPAGHETTI ALLA BOLOGNESE 36,00  
classical Bolognese sauce
7. RIGATONI ALL' AMATRICIANA CON NDUJA 38,00  
tomato sauce with Nduja – spicy Italian sausage from Calabria, onion, green parsley

## BASED ON OLIVE OIL

8. TAGLIOLINI NERI CON GAMBERI 58,00  
black pasta with olive oil, tiger prawns (80g), cherry tomatoes, chili peppers, garlic, white wine, green parsley
9. SPAGHETTI CON SPINACI 35,00  
olive oil, fresh spinach, dried tomatoes, pine nuts, chili peppers, garlic
10. SPAGHETTI ALLA CARBONARA 35,00  
Pancetta – Italian aged bacon, yolk, Grana Padano cheese
11. SPAGHETTI CON PESTO 37,00  
homemade basil pesto, cherry tomatoes
12. SPAGHETTI FRUTTI DI MARE 69,00  
olive oil, prawns, mussels, squid, octopus, cherry tomatoes, white wine, chili peppers, green parsley

## BAKED

13. GNOCCHI CON POLLO 37,00  
tomato sauce, mascarpone cheese, chicken breast,  
dried tomatoes, baked with mozzarella  
Fior di latte
14. LASAGNE 39,00  
pasta with layers of ground meat, tomato-bechamel  
sauce, baked with mozzarella Fior di latte
15. PENNE CON POLLO E GORGONZOLA 38,00  
cream sauce, Gorgonzola DOP cheese, chicken breast,  
fresh spinach, garlic, baked with mozzarella  
Fior di latte
16. PENNE CON POLLO E FUNGHI 36,00  
cream sauce, chicken breast, mushrooms, baked  
with mozzarella Fior di latte

## RISOTTO

Al dente cooked rice with extras

1. RISOTTO POLLO E FUNGHI PORCINI 40,00  
chicken breast, boletus, green parsley,  
Grana Padano cheese
2. RISOTTO TARTUFO 39,00  
boletus, truffle oil, truffle carpaccio, green parsley
3. RISOTTO DI POLLO 38,00  
chicken breast, grilled peppers, grilled zucchini, tomato  
sauce, mascarpone cheese

# PIZZA

## You can exchange :

wheat dough into WHOLEMEAL DOUGH – no charge  
mozzarella cheese can be exchanged into VEGAN CHEESE on all of our pizzas – no charge  
each one of our pizzas can be made on A GLUTEN FREE DOUGH +20,00

\*Please remember that in our kitchen we use products with gluten, therefore any one of our products may contain trace amounts of gluten.

## PIZZA CLASSICA 32cm

1. MARGHERITA 34,00  
pelati tomatoes, mozzarella Fior di latte, fresh basil
2. CAPRICCIOSA 40,00  
pelati tomatoes, mozzarella Fior di latte, prosciutto cotto ham, mushrooms
3. SALAME 42,00  
pelati tomatoes, mozzarella Fior di latte, salami Napoli
4. QUATTRO FORMAGGI 51,00  
pelati tomatoes, mozzarella Fior di latte, Gorgonzola DOP cheese, Grana Padano cheese, Feta DOP cheese
5. HAWAI 40,00  
pelati tomatoes, mozzarella Fior di latte, prosciutto cotto ham, pineapple
6. SALSICCIA 41,00  
pelati tomatoes, mozzarella Fior di latte, Salsiccia – Italian pepperoni sausage
7. PRIMA 48,00  
pelati tomatoes, mozzarella Fior di latte, Salsiccia – Italian pepperoni sausage, Pancetta – Italian aged bacon, mushrooms, cherry tomatoes, onion
8. SALAME E FORMAGGIO 44,00  
pelati tomatoes, mozzarella Fior di latte, Spianata – spicy Italian salami, Gorgonzola DOP cheese
9. POLLO E PEPERONI 45,00  
pelati tomatoes, mozzarella Fior di latte, chicken breast, mushrooms, grilled peppers
10. PICCANTE 42,00  
pelati tomatoes, mozzarella Fior di latte, Spianata – spicy Italian salami, jalapeño peppers
11. VEGETARIANA 50,00  
pelati tomatoes, mozzarella Fior di latte, grilled zucchini, mushrooms, cherry tomatoes, Leccino olives
12. PARMA 48,00  
pelati tomatoes, mozzarella Fior di latte, prosciutto crudo ham, Grana Padano cheese, rocket

## SPECIAL PIZZA

13. BURRATA 52,00

pelati tomatoes, mozzarella Fior di latte, Burrata – Italian cow's milk cheese, prosciutto crudo ham

14. FRUTTI DI MARE 60,00

pelati tomatoes, mozzarella Fior di latte, prawns, mussels, squid, octopus

15. VERDURE 45,00

pelati tomatoes, mozzarella Fior di latte, grilled peppers, grilled zucchini

16. SPECK 47,00

pelati tomatoes, mozzarella Fior di latte, Speck – Italian smoked ham, goat cheese, fresh spinach

17. SALMONE 47,00

pelati tomatoes, mozzarella Fior di latte, salmon, ricotta cheese, fresh spinach

18. NDUJA 42,00

pelati tomatoes, mozzarella Fior di latte, Nduja – spicy Italian sausage from Calabria, ricotta cheese

19. RICOTTA 39,00

pelati tomatoes, mozzarella Fior di latte, ricotta cheese, cherry tomatoes, fresh spinach

20. BIANCA 38,00

mascarpone cheese, mozzarella Fior di latte, Salsiccia – Italian spicy sausage, Grana Padano cheese

21. BURRATA E PISTACCHI 53,00

pelati tomatoes, mozzarella Fior di latte, Burrata – Italian cow's milk cheese, pistacchio pesto

22. TARTUFO 51,00

mascarpone cheese, mozzarella Fior di latte, salami Napoli, truffle carpaccio

23. OWN COMPOSITION 49,00

wheat dough **or** wholemeal dough, pelati tomatoes, mozzarella Fior di latte **or** vegan cheese and any THREE INGREDIENTS\*

\*not applicable Burrata cheese and seafood

## EXTRAS

7,00

fresh spinach, grilled peppers, Leccino olives, mushrooms, pineapple, cherry tomatoes, rocket, chili peppers, Jalapeño peppers, onion, grilled zucchini

9,00

Pancetta – Italian aged bacon, Nduja – Italian spicy sausage from Calabria, chicken breast, salmon, salami Napoli, prosciutto cotto ham, prosciutto crudo ham, Spianata – spicy Italian salami, Salsiccia – Italian pepperoni sausage, Speck – Italian smoked ham, Gorgonzola DOP cheese, Grana Padano cheese, goat cheese, Feta DOP cheese, ricotta cheese, pistacchio pesto

12,00

Burrata – Italian cow's milk cheese

**garlic or tomato sauce** 4,00



# DESSERTS

TIRAMISU 23,00

ICE-CREAM 29,00  
with fruits and whipped cream

CHOCOLATE SOUFFLE 25,00  
with raspberry sauce

DESSERT OF THE DAY  
ask the staff about the details

# FOR KIDS

- 1. PIZZA 26,00  
pelati tomatoes, mozzarella Fior di latte cheese (24cm)
- 2. PIZZA 26,00  
pelati tomatoes, mozzarella Fior di latte cheese, prosciutto cotto ham, pineapple (24cm)
- 3. GNOCCHI 26,00  
cream, chicken breast and mushrooms
- 4. GNOCCHI 26,00  
sugar and butter
- 5. PENNE 26,00  
alla bolognese
- 6. PENNE 26,00  
in tomato sauce

# HOT DRINKS

**Espresso** 10,00

**Double espresso** 15,00

**Espresso Macchiato** 11,00

**Cappuccino** 14,00

**Americano** 10,00

**Americano with milk** 12,00

**Latte Macchiato** 15,00

**Chocolate** 17,00

**Tea pot** 17,00  
selection of different flavours


**Raspberry / ginger syrup** 2,00


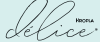



# SOFT DRINKS


  (250ml) 11,00

  (250ml) 11,00


 (250ml) 11,00  
for available flavours ask our staff

  (330ml) 10,00 / (750ml) 17,00

 (250ml) 11,00  
for available flavours ask our staff

 (250ml) 11,00  
for available flavours ask our staff

 (250ml) 12,00

 **Red Bull** (250ml) 13,00  
Energy Drink / Sugarfree

**Fresh juice** (300ml) 19,00  
orange / grapefruit

**Lemon mint lemonade** (400ml) 20,00 / (1L) 39,00

## NON - ALCOHOLIC COCKTAILS

**Virgin Mojito** 20,00  
Mint, brown sugar, lime juice, sparkling water

**Virgin Sex On The Beach** 19,00  
Peach juice, orange juice, Grenadine 20ml

**Virgin Spritz** 26,00  
Sparkling non alcoholic wine 100ml,  
Bitter Biz Rosso 100ml

**Virgin Bellini** 26,00  
Sparkling non alcoholic wine 100ml,  
peach juice

# WINES

## WHITE

### House wine Chardonnay

(125ml) 14,00 / (500ml) 49,00 / (1L) 91,00

### Chardonnay-Grillo IGT Organic Terre Siciliane

(125ml) 16,00 / (750ml) 88,00

Italian, dry

### Pinot Grigio delle Venezie Luna IGT Cecilia Beretta

(125ml) 17,00 / (750ml) 93,00

Italian, dry

### Riesling Spatlese

(125ml) 17,00 / (750ml) 93,00

German, sweet

## RED

### House wine Merlot

(125ml) 14,00 / (500ml) 49,00 / (1L) 91,00

### Nero d'Avola - Shiraz IGT Pasqua Organic, Terre Siciliane

(125ml) 16,00 / (750ml) 88,00

Italian, dry

### Lapaccio Primitivo Salento IGT

(125ml) 18,00 / (750ml) 98,00

Italian, dry

### Barbera D'asti DOCG

(750ml) 89,00

Italian, dry

## SPARKLING

### Prosecco DOC Extra Dry

(125ml) 15,00 / (500ml) 53,00 / (750ml) 78,00

Italian, semi dry

### Frizzante

(125ml) 13,00 / (500ml) 45,00 / (1l) 83,00

Italian, dry

### The Bench Chardonnay 0%

(125ml) 13,00 / (750ml) 71,00

Semi sweet, non alcoholic

WINE  
CZERWONE  
MUSUJA  
PROSECCO  
WINE  
BIAŁE  
PIWO

# BEERS



### Żywiec lager draught

(300ml) 13,00

(500ml) 16,00

BIAŁE

### Żywiec Białe Wheat

(500ml) 18,00



### Żywiec low alcohol 0%

(330ml) 14,00



### Desperados

(400ml) 17,00

for available flavours ask our staff



### Żywiec 0,0%

(500ml) 16,00

for available flavours ask our staff



### Warka

(500ml) 15,00



### Namysłów Pils

(500ml) 16,00



### Craft beer from the Cieszyn Castle Brewery

(500ml) 21,00

for available flavours ask our staff

# ALKOHOLS

## ITALIAN SPECIALTIES

- Campari** (40ml) 15,00
- Martini Bianco** (100ml) 16,00
- Martini Rosso** (100ml) 16,00
- Aperol** (40ml) 17,00
- Amaretto** (40ml) 16,00
- Limoncello** (40ml) 15,00
- Grappa** (40ml) 23,00

## VODKAS

- Finlandia** (40ml) 12,00
- Finlandia Cranberry** (40ml) 12,00
- Finlandia Cucumber&Mint** (40ml) 12,00
- Amundsen** (40ml) 12,00
- Saska wiśnia** (40ml) 10,00
- Saska pigwa** (40ml) 10,00
- Lubelska cytrynówka** (40ml) 10,00

## WHISKY & WHISKEY

- Glendalough Double Barrel** (40ml) 21,00
- Ballantine's** (40ml) 14,00
- Jack Daniel's** (40ml) 20,00

## OTHER

- Tequila Olmeca Silver** (40ml) 16,00
- Rum Bacardi Carta Blanca** (40ml) 16,00
- Gin Bombay** (40ml) 22,00
- Cointreau** (40ml) 22,00
- Jagermeister** (40ml) 16,00

# COCKTAILS

## **Mint Spritz** 29,00

Vodka Finlandia Cucumber&Mint 40ml, Kinley tonic, lime juice

## **Finlandia Cranberry Brisk** 27,00

Vodka Finlandia Cranberry 40ml, grapefruit juice, lemonade

## **Italian Pornstar Martini** 29,00

Grappa 30ml, Prosecco 50ml, lime juice, vanilla syrup, passion fruit puree

## **Martini Bianco & Tonic** 19,00

Martini Bianco 100ml, Kinley tonic, lime

## **Martini Rosso & Tonic** 19,00

Martini Rosso 100ml, Kinley tonic, orange

## **Tropical Aperol** 26,00

Rum 40ml, Aperol 20ml, sugar syrup, lime juice, mint, sparkling water

## **Tequila Sunrise** 25,00

Tequila 40ml, Grenadine 20ml, orange juice

## **Mojito** 25,00

Rum 40ml, lime, mint, sparkling water, brown sugar

## **Californication** 36,00

Rum 20ml, vodka Finlandia 20ml, tequilla 20ml, gin 20ml, Cointreau 20ml, lemon juice, orange juice

## **Cuba Libre** 23,00

Rum 40ml, lime juice, Coca-Cola

# PROSECCO SPRITZ

## **Aperol Spritz** 26,00

Prosecco 100ml, Aperol 40ml, sparkling water

## **Bellini** 28,00

Prosecco 100ml, peach juice

## **Hugo** 28,00

Prosecco 100ml, elderflower liqueur 50ml, lime, sparkling water

## **Limoncello Spritz** 29,00

Prosecco 100ml, Limoncello 40ml, lemon juice, sparkling water

CZER

MUSUJAC  
PROSECCO

KOKT  
WO  
PIWO

PIWO  
KOKTAIL  
CZERWON  
MUSUJAC  
PROSECCO