

APERITIF

Prosecco (125ml) 18,00

The Bench Chardonnay 0% (125ml) 14,00

white, sparkling, semi sweet, NON ALCOHOLIC

MARTINI® Bianco & Tonic (100ml/50ml) 20,00

MARTINI® Rosso & Tonic (100ml/50ml) 20,00

STARTERS

1. BRUSCHETTA (2pcs) 18,00 / (4pcs) 27,00
 - homemade basil pesto and cherry tomatoes
 - goat cheese and caramelize pear in red wine
2. SALMON TARTARE 40,00
salmon, onion, french mustard, soya souce, pine nuts, chives, rocket salad, capers, cherry tomatoes, bread
3. CARPACCIO 37,00
thin slices of beef fillet (45g) with Grana Padano cheese, capers, rocket and olive oil, garlic bread
4. FOCACCIA 19,00
thin yeast dough, olive oil, garlic, rosemary
5. GAMBERI 49,00
tiger prawns (80g), olive oil, white wine, garlic, cherry tomatoes, green parsley, garlic bread
6. BURRATA 46,00
Italian cow's milk cheese, baked cherry tomatoes, rocket, balsamic sauce, garlic bread
7. ANTIPASTI 64,00
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) 22,00
ask the staff about the details

PIZZA
RAGIATELLE
SOTO
WINO
KARONY
PENNE
OLMKI
PARMEZAN
BAZYLIA
SIWA

MUSSELS

MUSSELS (500g) 54,00

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) 40,00

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
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SIWA

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 44,00
grilled chicken breast, Grana Padano cheese, grilled zucchini,
grilled peppers, vinaigrette sauce

2. INSALATA GRECA 43,00
Feta DOP cheese, red peppers, cherry tomatoes, onion, cucumber,
Leccino olives, vinaigrette sauce

3. INSALATA CON PERA 43,00
caramalize pear in red wine, goat cheese, walnuts, vinaigrette sauce

4. INSALATA DI POLLO 44,00
grilled chicken breast, Pancetta – Italian aged bacon, Grana Padano
cheese, capers, croutons, garlic sauce

5. INSALATA CON SALMONE 48,00
salmon, baked cherry tomatoes, Leccino olives, walnuts,
vinaigrette sauce

6. INSALATA CON POLPO 69,00
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 58,00
sea bass (140g), acqua pazza, grilled polenta
2. FILETTO DI MAIALE 65,00
pork tenderloin (180g), boletus sauce, gratin potatoes, mix salad
3. CONIGLIO 64,00
rabbit leg (200g), cream sauce, thyme, gnocchi, mix salad
4. PETTO D'ANATRA 72,00
duck breast (180g), grilled polenta, romaine lettuce, demi glace sauce
5. CALAMARO 59,00
stuffed squid (190g), grilled vegetables, garlic bread
6. BISTECCA AL PESTO 89,00
Angus steak (200g), gratin potatoes, homemade basil pesto, grilled vegetables
7. FILETTO DI MAIALE AL BALSAMICO 65,00
Pork tenderloin, honey and balsamic sauce, gnocchi, grilled vegetables

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 51,00
cream sauce, white wine, boletus, truffle carpaccio
2. RIGATONI AL PISTACCHIO 50,00
cream sauce, pistacchio pesto, Speck – Italian smoked ham, mascarpone cheese, pine nuts
3. SPAGHETTI AL SALMONE 52,00
cream sauce, white wine, salmon, fresh spinach, garlic
4. GNOCCHI CON GORGONZOLA 40,00
cream sauce, Gorgonzola DOP cheese, fresh spinach, garlic

TOMATO SAUCES

5. TAGLIOLINI NERI CON POLLO 47,00
black pasta with tomato sauce with chicken breast, mascarpone cheese, chili peppers, fresh basil
6. SPAGHETTI ALLA BOLOGNESE 39,00
classical Bolognese sauce
7. RIGATONI ALL' AMATRICIANA CON NDUJA 39,00
tomato sauce with Nduja – spicy Italian sausage from Calabria, onion, green parsley

BASED ON OLIVE OIL

8. TAGLIOLINI NERI CON GAMBERI 59,00
black pasta with olive oil, tiger prawns (80g), cherry tomatoes, chili peppers, garlic, white wine, green parsley
9. SPAGHETTI CON SPINACI 36,00
olive oil, fresh spinach, dried tomatoes, pine nuts, chili peppers, garlic
10. SPAGHETTI ALLA CARBONARA 37,00
Pancetta – Italian aged bacon, yolk, Grana Padano cheese
11. SPAGHETTI CON PESTO 39,00
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 41,00
tomato sauce, mascarpone cheese, chicken breast,
dried tomatoes, baked with mozzarella
Fior di latte
14. LASAGNE 42,00
pasta with layers of ground meat, tomato-bechamel
sauce, baked with mozzarella Fior di latte
15. PENNE CON POLLO E GORGONZOLA 41,00
cream sauce, Gorgonzola DOP cheese, chicken breast,
fresh spinach, garlic, baked with mozzarella
Fior di latte
16. PENNE CON POLLO E FUNGHI 39,00
cream sauce, chicken breast, mushrooms, baked
with mozzarella Fior di latte

RISOTTO

Al dente cooked rice with extras

1. RISOTTO POLLO E FUNGHI PORCINI 43,00
chicken breast, boletus, green parsley,
Grana Padano cheese
2. RISOTTO TARTUFO 42,00
boletus, truffle oil, truffle carpaccio, green parsley
3. RISOTTO DI POLLO 41,00
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 35,00
pelati tomatoes, mozzarella Fior di latte, fresh basil
2. CAPRICCIOSA 42,00
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 52,00
pelati tomatoes, mozzarella Fior di latte, Gorgonzola DOP cheese, Grana Padano cheese, Feta DOP cheese
5. HAWAI 41,00
pelati tomatoes, mozzarella Fior di latte, prosciutto cotto ham, pineapple
6. SALSICCIA 40,00
pelati tomatoes, mozzarella Fior di latte, Salsiccia – Italian pepperoni sausage
7. PRIMA 52,00
pelati tomatoes, mozzarella Fior di latte, Salsiccia – Italian pepperoni sausage, Pancetta – Italian aged bacon, mushrooms, cherry tomatoes, onion
8. SALAME E FORMAGGIO 45,00
pelati tomatoes, mozzarella Fior di latte, Spianata – spicy Italian salami, Gorgonzola DOP cheese
9. POLLO E PEPERONI 46,00
pelati tomatoes, mozzarella Fior di latte, chicken breast, mushrooms, grilled peppers
10. PICCANTE 43,00
pelati tomatoes, mozzarella Fior di latte, Spianata – spicy Italian salami, jalapeño peppers
11. VEGETARIANA 51,00
pelati tomatoes, mozzarella Fior di latte, grilled zucchini, mushrooms, cherry tomatoes, Leccino olives
12. PARMA 49,00
pelati tomatoes, mozzarella Fior di latte, prosciutto crudo ham, Grana Padano cheese, rocket

SPECIAL PIZZA

13. BURRATA 54,00

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

14. FRUTTI DI MARE 62,00

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

15. VERDURE 46,00

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

16. SPECK 48,00

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

17. SALMONE 48,00

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

18. NDUJA 43,00

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

19. RICOTTA 40,00

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

20. BIANCA 41,00

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

21. BURRATA E PISTACCHI 55,00

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

22. TARTUFO 53,00

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

23. OWN COMPOSITION 50,00

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 26,00

ICE-CREAM 29,00
with fruits and whipped cream

CHOCOLATE SOUFFLE 27,00
with raspberry sauce

DESSERT OF THE DAY
ask the staff about the details

FOR KIDS

- 1. PIZZA 27,00
pelati tomatoes, mozzarella Fior di latte cheese (24cm)
- 2. PIZZA 27,00
pelati tomatoes, mozzarella Fior di latte cheese, prosciutto cotto ham, pineapple (24cm)
- 3. GNOCCHI 27,00
cream, chicken breast and mushrooms
- 4. GNOCCHI 27,00
sugar and butter
- 5. PENNE 27,00
alla bolognese
- 6. PENNE 27,00
in tomato sauce

HOT DRINKS

Espresso 11,00

Double espresso 16,00

Espresso Macchiato 12,00

Cappuccino 15,00

Americano 11,00

Americano with milk 13,00

Latte Macchiato 17,00

Chocolate 18,00

Tea pot 18,00
selection of different flavours


Raspberry / ginger syrup 3,00


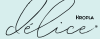


SOFT DRINKS


  (250ml) 12,00

  (250ml) 12,00


 **KINLEY.** (250ml) 12,00
for available flavours ask our staff

  (330ml) 11,00 / (750ml) 20,00

Cappy. (250ml) 12,00
for available flavours ask our staff

 (250ml) 12,00
for available flavours ask our staff

 (250ml) 13,00

 **Red Bull** (250ml) 17,00
Energy Drink / Sugarfree

Fresh juice (300ml) 20,00
orange / grapefruit

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

NON - ALCOHOLIC COCKTAILS

Virgin Mojito 22,00
Mint, brown sugar, lime juice, sparkling water

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

Virgin Spritz 28,00
Sparkling non alcoholic wine 100ml,
Bitter Biz Rosso 100ml

Virgin Bellini 28,00
Sparkling non alcoholic wine 100ml,
peach juice

WINES

WHITE

House wine Chardonnay

(125ml) 16,00 / (500ml) 51,00 / (1L) 94,00

Chardonnay-Grillo IGT Organic Terre Siciliane

(125ml) 18,00 / (750ml) 90,00

Italian, dry

Pinot Grigio delle Venezie Luna IGT Cecilia Beretta

(125ml) 19,00 / (750ml) 95,00

Italian, dry

Riesling Spatlese

(125ml) 20,00 / (750ml) 95,00

German, sweet

RED

House wine Merlot

(125ml) 16,00 / (500ml) 51,00 / (1L) 94,00

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

(125ml) 18,00 / (750ml) 90,00

Italian, dry

Lapaccio Primitivo Salento IGT

(125ml) 20,00 / (750ml) 99,00

Italian, dry

Barbera D'asti DOCG

(750ml) 92,00

Italian, dry

SPARKLING

Prosecco DOC Extra Dry

(125ml) 18,00 / (500ml) 56,00 /

(750ml) 83,00

Italian, semi dry

Frizzante

(125ml) 14,00 / (500ml) 48,00 /

(1l) 86,00

Italian, dry

The Bench Chardonnay 0%

(125ml) 14,00 / (750ml) 72,00

Semi sweet, non alcoholic

WINE
CZERWONE
MUSUJA
PROSECCO
WINE
BIAŁE
PIWO

BEERS



Żywiec lager draught

(300ml) 15,00

(500ml) 18,00

BIAŁE

Żywiec Białe Wheat

(500ml) 20,00



Żywiec low alcohol 0%

(330ml) 15,00



Desperados

(400ml) 19,00

for available flavours ask our staff



Żywiec 0,0%

(500ml) 18,00

for available flavours ask our staff



Warka

(500ml) 17,00



Namysłów Pils

(500ml) 19,00



Craft beer from the Cieszyn Castle Brewery

(500ml) 23,00

for available flavours ask our staff

A large, textured orange brushstroke graphic that starts from the bottom right corner and extends upwards and to the left, covering the bottom right portion of the page.

**FOR GROUPS OVER 6 PEOPLE,
WE ADD A 10% SERVICE FEE**

OLIWA PAR

PARMEZAN

PIZZA BAZY

CONE

GATONI

CALZO

WILCO PIZZA

ENNE PAS

POMIDO

PARMEZAN

BAZYLIA MAK