

FRANCHISE

Since the year 2000, we have made our dream come true by developing a chain of Italian restaurants
If you also dream about your own restaurant,
write to us and join our chain
franczyza@fabbrica.pl

LUNCH

Monday to Friday* to 17:00
soup of the day (250ml) + main course **
Ask the staff about the details

* Does not apply to holidays

** Main courses are about half a portion of a standard dish from the main menu

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

WE RESERVE THE RIGHT TO REFUSE SPLITTING THE BILL

A list of allergens and a book of grammage are available from our service team.

APERITIF

Prosecco (125ml) alco. 11.0% 20,00

The Bench Chardonnay 0% (125ml) 16,00
white, sparkling, semi-sweet, NONALCOHOLIC

MARTINI® Bianco & Kinley tonic (100ml/50ml) 21,00

MARTINI® Rosso & Kinley tonic (100ml/50ml) 21,00

STARTERS

1. BRUSCHETTA (2pcs) 19,00 / (4pcs) 29,00
 - home-made basil pesto and cherry tomatoes
 - goat cheese and caramelized pear in red wine
2. SALMON TARTARE 42,00
salmon, onion, French mustard, soya sauce, pine nuts, chives, rocket salad, capers, cherry tomatoes, bread
3. CARPACCIO 39,00
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
prawns (80g), olive oil, white wine, green parsley, garlic, cherry tomatoes, garlic bread
6. BURRATA 47,00
Italian cow's milk cheese, baked cherry tomatoes, rocket, balsamic sauce, garlic bread
7. ANTIPASTI 65,00
snack plate (for 2 people): prosciutto crudo ham, Spianata – spicy Italian salami, Salsiccia– Italian pepperoni sausage, salami Napoli, Pancetta – Italian aged bacon, goat cheese, Grana Padano cheese, Leccino olives, capers, dried tomatoes, rocket salad, focaccia
8. SOUP Chef's speciality (250ml) 23,00
ask the staff about the details

MUSSELS

MUSSELS (500g) 55,00

Served in white wine sauce with green parsley
and garlic with garlic bread

BOMBERS®

Pizza served in a form of a folded dumpling made of
Italian wheat flour with mozzarella Fior di latte and San
Marzano tomatoes in five different flavours

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

BOMBERS (4pcs) 41,00

CREATE YOUR OWN SET – two flavours to choose

1. prosciutto cotto ham

 2. salami Napoli, chili peppers

 3. mushrooms, onion

4. chicken breast

 5. Feta PDO, Leccino olives



SALADS

Variety of mix salad, spinach leaves and rocket salad
In the set three salty breadsticks made of wheat
or wholemeal dough

1. INSALATA CON POLLO E VERDURE GRIGLIATE 45,00
grilled chicken breast, Grana Padano cheese, grilled zucchini,
grilled peppers, vinaigrette sauce

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

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

4. INSALATA DI POLLO 46,00
grilled chicken breast, Pancetta – Italian aged bacon, Grana Padano
cheese, capers, croutons, garlic sauce

5. INSALATA CON SALMONE 49,00
salmon, baked cherry tomatoes, Leccino olives, walnuts,
vinaigrette sauce

For salads order extra salty breadsticks (3 pcs) 8,00



MEAT/ FISH/ SEA FOOD

1. SALMONE 66,00

Salmon fillet (150g), cream sauce, spinach, cherry tomatoes, gnocchi

2. FILETTO DI MAIALE 68,00

Pork tenderloin (180g), porcini sauce, mashed potatoes, mix salad

3. CONIGLIO 64,00

Rabbit leg (200g), cream sauce, thyme, gnocchi, mix salad

4. PETTO D'ANATRA 69,00

Duck breast (200g), porcini ravioli (120g), brussels sprouts, apple

5. POLPO 82,00

Octopus (110g), tomato sauce with capers and olives, mashed potatoes, rocket salad with cherry tomatoes

6. BISTECCA AL PESTO 95,00

Angus steak (200g), gratin potatoes, home-made basil pesto, oyster mushroom salad with cherry tomatoes, rocket salad and Grana Padano cheese

7. ROAST BEEF (220g) 139,00

gratin potatoes, Greek salad, green peppercorn sauce, garlic butter, sea salt flakes



8. TENDERLOIN (200g) 129,00

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

* We use products with gluten, so our dishes may contain trace amounts of gluten

CREAM SAUCES

-  1. PAPPARDELLE AI FUNGHI PORCINI 53,00
cream sauce, porcini
- 2. RIGATONI MEZZI AL PISTACCHIO 51,00
cream sauce, pistacchio pesto, Prosciutto crudo ham, mascarpone cheese, pine nuts
-  3. GNOCCHI CON GORGONZOLA 42,00
cream sauce, Gorgonzola PDO cheese, spinach, garlic
- 4. RIGATONI MEZZI CON TUNA 43,00
cream, tuna, mint, lemon

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 BUCATINI ALLA BOLOGNESE 39,00
classical Bolognese sauce
-  7. RIGATONI MEZZI AMATRICIANA 39,00
Pancetta – Italian aged bacon, San Marzano tomatoes, white wine

BASED ON OLIVE OIL

-  8. TAGLIOLINI NERI CON GAMBERI 59,00
black pasta, prawns (80g), white wine, cherry tomatoes, chili peppers, garlic, olive oil, green parsley
-  9. SPAGHETTI BUCATINI CON SPINAC 37,00
spinach, dried tomatoes, pine nuts, chili peppers, garlic, olive oil
- 10. SPAGHETTI ALLA CARBONARA 43,00
Pancetta – Italian aged bacon, yolk, Grana Padano cheese, olive oil
-  11. PAPPARDELLE CON PESTO (BURRATA) 39,00
home-made basil pesto, cherry tomatoes, (Burrata +12.00)
-  12. SPAGHETTI BUCATINI FRUTTI DI MARE 69,00
prawns, mussels, squid, octopus, cherry tomatoes, white wine, chili peppers, green parsley, olive oil

BAKED

13. GNOCCHI CON POLLO 43,00

tomatoes San Marzano, mascarpone cheese, chicken breast, dried tomatoes, baked with mozzarella Fior di latte

14. LASAGNE 44,00

pasta with layers of ground meat, tomato and bechamel sauce, baked with mozzarella Fior di latte

15. PENNE CON POLLO E GORGONZOLA 43,00

cream sauce, Gorgonzola PDO cheese, chicken breast, 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 45,00

chicken breast, porcini, green parsley, Grana Padano cheese

2. RISOTTO TARTUFO 43,00

porcini, oyster mushrooms, truffle oil, green parsley

3. RISOTTO DI POLLO 42,00

chicken breast, grilled peppers, grilled zucchini, tomatoes San Marzano, mascarpone cheese

PIZZA

You can replace

wheat dough with WHOLEMEAL DOUGH – no charge
Mozzarella Fior di latte cheese can be replaced
with VEGAN CHEESE – no charge
our pizzas can be made on A GLUTEN FREE DOUGH * +20,00

* We use products with gluten, so our dishes may
contain trace amounts of gluten.

PIZZA CLASSICA 32cm

-  1. MARGHERITA 34,00
tomatoes San Marzano, mozzarella Fior di latte,
fresh basil
2. CAPRICCIOSA 43,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto cotto ham, mushrooms
3. SALAME 43,00
tomatoes San Marzano, mozzarella Fior di latte, salami Napoli
-  4. QUATTRO FORMAGGI 49,00
tomatoes San Marzano, mozzarella Fior di latte,
Gorgonzola PDO cheese, Grana Padano cheese, Feta PDO
5. HAWAI 43,00
tomatoes San Marzano, mozzarella Fior di latte, prosciutto
cotto ham, pineapple
-  6. SALSICCIA 42,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage
7. PRIMA 52,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage,
Pancetta – Italian aged bacon, mushrooms,
cherry tomatoes, red onion
-  8. SALAME E FORMAGGIO 46,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, Gorgonzola PDO cheese
9. POLLO E PEPERONI 47,00
tomatoes San Marzano, mozzarella Fior di latte,
chicken breast, mushrooms, grilled peppers
-  10. PICCANTE 45,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, jalapeño peppers
-  11. VEGETARIANA 49,00
tomatoes San Marzano, mozzarella Fior di latte, grilled zucchini,
mushrooms, cherry tomatoes, Leccino olives
12. PARMA 49,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto crudo ham, Grana Padano cheese, rocket salad

PIZZA SPECIALE 32cm

13. BURRATA 54,00

tomatoes San Marzano, 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 47,00

tomatoes San Marzano, mozzarella Fior di latte, grilled peppers, grilled zucchini

16. ANATRA BIANCA 53,00

mascarpone cheese, mozzarella Fior di latte, duck breast, oyster mushrooms, green parsley

17. TUNA 48,00

tomatoes San Marzano, mozzarella Fior di latte, tuna, cherry tomatoes

 18. NDUJA 44,00

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

 19. RICOTTA 41,00

tomatoes San Marzano, mozzarella Fior di latte, fresh spinach, cherry tomatoes, ricotta cheese

20. BIANCA 42,00

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

 21. BURRATA E PISTACCHI 55,00

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

22. TARTUFO 49,00

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

23. OWN COMPOSITION 51,00

wheat dough **or** wholemeal dough, tomatoes San Marzano, mozzarella Fior di latte **or** vegan cheese, THREE INGREDIENTS OF YOUR CHOICE*

* not applicable to Burrata cheese

EXTRAS

7,00

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

9,00

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

12,00

Burrata – Italian cow's milk cheese

garlic or tomato sauce 4,00

DESSERTS

TIRAMISU 27,00

ICE-CREAM 29,00
with fruits and whipped cream

CHOCOLATE SOUFFLE 28,00
with raspberry sauce

DESSERT OF THE DAY
ask the staff about the details

FOR KIDS

- 1. PIZZA 28,00
pelati tomatoes, mozzarella Fior di latte cheese (24cm)
- 2. PIZZA 29,00
tomatoes San Marzano, mozzarella Fior di latte cheese, prosciutto
cotto ham, pineapple (24cm)
- 3. GNOCCHI 31,00
cream, chicken breast and mushrooms
- 4. GNOCCHI 27,00
sugar and butter
- 5. PENNE 29,00
alla bolognese
- 6. PENNE 29,00
in tomato sauce

HOT DRINKS

Espresso 9,00

Double espresso 16,00

Espresso Macchiato 12,00

Cappuccino 16,00

Americano 12,00

Americano with milk 14,00

Flat White 19,00

Latte Macchiato 17,00

Chocolate 18,00

Tea pot 19,00
selection of flavours

Raspberry / ginger syrup 3,00



SOFT DRINKS



Coca-Cola zero, Coca-cola (250ml) 13,00



Fanta, Sprite (250ml) 13,00



Tonic Water (200ml) 16,00

Ginger Beer (200ml) 16,00

Pink Grapefruit (200ml) 16,00



Kropla Beskidu, Kropla Delice
(330ml) 12,00 / (750ml) 20,00



Cappy (250ml) 13,00
for available flavours ask our staff



Fuzetea (250ml) 13,00
for available flavours ask our staff



BURN Energy Drink (250ml) 16,00



Red Bull (250ml) 18,00
Energy Drink / Sugarfree

Fresh juice (300ml) 21,00
orange / grapefruit

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

NONALCOHOLIC COCKTAILS

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

Virgin Sex On The Beach 24,00
Peach juice 100ml, orange juice 100ml,
Grenadine 20ml

Virgin Orange Spritz 28,00
Sparkling nonalcoholic wine 100ml,
Aperitivo 100ml

Melon Spritz 25,00
Sparkling nonalcoholic wine 100ml, melon syrup

WINES

WHITE

House wine Chardonnay alco. 12,0%
(125ml) 16,00 / (500ml) 55,00 / (1L) 99,00

Chardonnay-Grillo IGT Organic, Terre Siciliane alco. 13,0%
(125ml) 19,00 / (750ml) 95,00
Italian, dry

**Pinot Grigio delle Venezie Luna IGT
Cecilia Beretta** alco. 12,0%
(125ml) 21,00 / (750ml) 97,00
Italian, dry

Riesling Spatlese alco. 9,0%
(125ml) 23,00 / (750ml) 105,00
German, sweet

RED

House wine Merlot alco. 12,0%
(125ml) 16,00 / (500ml) 55,00 / (1L) 99,00

**Nero d'Avola – Shiraz IGT Pasqua Organic,
Terre Siciliane** alco. 13,0%
(125ml) 19,00 / (750ml) 95,00
Italian, dry

**Lapaccio Primitivo
Salento IGT** alco. 13,5%
(125ml) 25,00 / (750ml) 120,00
Italian, dry

Barbera D'asti DOCG alco. 13,0%
(750ml) 125,00
Italian, dry

SPARKLING

Prosecco DOC Extra Dry alco. 11,0%
(125ml) 20,00 / (500ml) 59,00 /
(750ml) 95,00
Semi-dry

Frizzante alco. 10,5%
(125ml) 16,00 / (500ml) 55,00 /
(1l) 99,00
Dry

The Bench Chardonnay alco. 0,0%
(125ml) 16,00 / (750ml) 85,00
Nonalcoholic, white, semi-sweet

BEERS



Żywiec lager draught alco. 5,5%
(300ml) 16,00
(500ml) 18,00

BIAŁE

**Żywiec Białe Wheat
draught** alco. 4,9%
(300ml) 18,00
(500ml) 20,00



Żywiec nonalcoholic
(330ml) 16,00



Desperados alco. 5,9%
(400ml) 19,00
for available flavours ask our staff



Żywiec 0,0%
(500ml) 18,00
for available flavours ask our staff



Warka alco. 5,2%
(500ml) 17,00



Heineken alco. 5,0%
(330ml) 18,00



**Craft beer from the Cieszyn
Castle Brewery**
(500ml) 24,00
(Lager alco. 5,0%, Pilsner alco. 4,8%,
wheat Hefe-Weizen alco. 5,4%,
Double IPA alco. 8,0%, Porter Bałtycki
alco. 9,8%, Lager 0,0%)
for available flavours ask our staff

LIQUORS

ITALIAN SPECIALTIES

Campari (40ml) alco. 25,0% 18,00

Martini Bianco (100ml) alco. 14,4% 17,00

Martini Rosso (100ml) alco. 14,4% 17,00

Aperol (40ml) alco. 11,0% 19,00

Amaretto (40ml) alco. 28,0% 16,00

Limoncello (40ml) alco. 26,0% 16,00

Grappa (40ml) alco. 41,0% 24,00

VODKAS

Finlandia (40ml) alco. 40,0% 14,00

Finlandia Cranberry (40ml) alco. 37,5% 14,00

Finlandia BlackCurrant (40ml) alco. 37,5% 14,00

Amundsen (40ml) alco. 40,0% 14,00

Wyborowa (40ml) alco. 40,0% 12,00

Saska wiśnia (40ml) alco. 30,0% 12,00

Saska pigwa (40ml) alco. 28,0% 12,00

Lubelska cytrynówka (40ml) alco. 30,0% 12,00

WHISKY & WHISKEY

Glendalough Double Barrel

Irish whiskey single grain (40ml) alco. 42,0% 24,00

Talisker 10YO

Scotch whisky single malt (40ml) alco. 40,0% 30,00

Ballantine's (40ml) alco. 40,0% 16,00

Jack Daniel's (40ml) alco. 40,0% 22,00

OTHER

Tequila Olmeca Silver (40ml) alco. 35,0% 18,00

Rum Bacardi Carta Blanca (40ml) alco. 37,5% 18,00

Gin Bombay (40ml) alco. 40,0% 24,00

Cointreau (40ml) alco. 40,0% 24,00

Jagermeister (40ml) alco. 35,0% 18,00

COCKTAILS

Sumer Garden 29,00

Finlandia BlackCurrant 40ml, apple juice, lemon juice, sugar syrup, mint

Pink Gin Fizz 33,00

Gin 40ml, Tree Cents Pink Grapefruit Soda, grapefruit

Polish Mule 31,00

Lubelska cytrynówka 40ml, Three Cents Ginger Beer, lime

Finlandia Cranberry Brisk 29,00

Finlandia Cranberry 40ml, grapefruit juice, lemonade

Italian Pornstar Martini 33,00

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

Martini Bianco & Kinley tonic 21,00

Martini Bianco 100ml, Kinley tonic, lime

Martini Rosso & Kinley tonic 21,00

Martini Rosso 100ml, Kinley tonic, orange

Tropical Aperol 27,00

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

Tequila Sunrise 31,00

Tequila 40ml, Grenadine 20ml, orange juice

Mojito 29,00

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

Californication 38,00

Rum 20ml, Finlandia 20ml, tequila 20ml, gin 20ml, Cointreau 20ml, lemon juice, orange juice

Cuba Libre 25,00

Rum 40ml, lemon juice, Coca-Cola

PROSECCO SPRITZ

Aperol Spritz 29,00

Prosecco 100ml, Aperol 40ml, sparkling water

Hugo 32,00

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

Limoncello Spritz 32,00

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

CZE

MUSUJA
PROSECCO

KOKT
WO
PIWO

PIWO
KOKTAIL
CZERWON
MUSUJAC
PROSECCO