

APPETIZERS

*Beef carpaccio, capers, balsamic vinegar, rocket,
Pecorino romano cheese
42 zł*

Bruschetta trio:

- talegio cheese, pear jam

- Parma ham, mozzarella, dried tomatoes pesto

- guacamole, spicy shrimps

29 zł

*Italian cured meats, regional farm cheese from Malinowa Zagroda, bread
(serving for 2 people)*

40 zł

Marinated salmon tartar with ginger, soy sauce and rice roasting

32 zł

Seafood ragout in wine and tomato sauce, coriander

47 zł

Marinated Greek olives, homemade buns

28 zł

SOUPS

Fish soup with seafood, ciabatta bread with herby butter

26 zł

Pumpkin cream soup with pumpkin seed oil

17 zł

Sour rye soup, baked potatoes, egg poche, freshly grated horseradish

20 zł

Thai spicy soup with vegetables, noodles and marinated beef

20 zł

SALADS

*Salad with grilled salmon, roasted grains, dried flowers,
mustard and honey sauce*

40 zł

Salad with grilled turkey, feta cheese, roasted almonds and pomegranate dressing

38 zł

Salad with shrimps, fruits and passion fruit dressing

45 zł

*Salad with chicken baked under taleggio cheese, beetroot,
caramelised pumpkin and pear jam*

37 zł

PASTA

Spaghetti bolognese

29 zł

Spaghetti carbonara with smoked bacon, parmesan, egg yolk

38 zł

*Garganelli with prawns and squid with dried tomatoes
and wine and cream sauce*

42 zł

Garganelli pasta with spicy salami, olives, tomatoes

38 zł

Tagliatelle with chicken and mushrooms in creamy sauce with gorgonzola

39 zł

Gnocchi stuffed with goat cheese and truffles, grilled vegetables salad

35 zł

Lasagne with spinach, sun-dried tomatoes and gorgonzola

32 zł

Lasagne bolognese

32 zł

Risotto with beef sirloin, arugula with balsamico, Pecorino Romano cheese

45zł

Pumpkin risotto with chicken, marinated beetroot, fried kale

37zł

Risotto with seafood and shrimp bisque

49zł

MAIN DISHES

Leg of goose, red cabbage, roasted quince

59 zł

Goose stomachs in horseradish sauce, butter puree, spicy cucumber salad

38zł

Supreme chicken fillet, home-made pumpkin dumplings, buttery sauce

39 zł

Beef steak

(about the options, price and availability please ask our staff)

*Pork loin stuffed with herb butter, demi glace sauce with green pepper,
butter puree, caramelized pumpkin*

49 zł

*Salmon steak in Parma ham, black rice, roasted cauliflower sauce,
marinated roasted beetroot*

49 zł

EXTRAS

Fried potatoes with garlic and herbs - 7zł

Mashed potato with butter - 10zł

Fries- 7 zł

Fried red cabbage - 10 zł

Fresh vegetables with roasted sunflower seeds, vinaigrette - 8 zł

KIDS MENU

Cutlets of chicken with fries

17zł

Garganelli pasta with chicken in tomato sauce

17zł

Garganelli pasta with Bolognese sauce

18zł

SWEETS

Pistachio daquas with blackcurrant cream

18 zł

A halva-flavored ball with raspberries

19 zł

Chocolate lava cake, ice cream

19 zł

Non alcoholic wine

<i>Ebony Vale chardonnay 0,05% (white)</i>	0,1 L	13,00 zł
<i>Ebony Vale Cabernet sauvignon 0,05% (red)</i>	0,1 L	13,00 zł

Drinks

<i>HAPPY JUICES</i> (0,25 l).....		7 zł
• Orange	• Multwitamin	• Tomato
• Apple	• Black currant	
<i>Freshly squeezed juice</i> - orange, grapefruit, mixed (0,25 l).....		12,00zł
<i>Il Vicolo Lemonade</i> - lime, orange, pomegranate, blueberry (0,4l).....		12,00zł
<i>Italian ice tea</i> – lemon, peach (0,25 l).....		8,00 zł
<i>Coca Cola, Coca cola zero</i> (0,25l).....		7,00 zł
<i>Fanta/Sprite/Tonic Kinley</i> (0,25 l)		7,00 zł
<i>Jug of water with fruits and fresh mint</i> (1,0 l).....		16,00 zł
<i>Mineral water Cisowianka</i> (0,3 l) sparkling/still.....		6,00 zł
<i>Mineral water Cisowianka</i> (0,7 l) sparkling/still.....		10,00 zł

Hot Drinks

Coffee Julius Meinl

<i>Espresso</i>	7,00 zł
<i>Espresso doppio</i>	10,00 zł
<i>Cappuccino</i>	11,00 zł
<i>Caffe Latte</i>	12,00 zł
<i>Black/white coffee</i>	7,00 zł
<i>Brewed coffee</i>	7,00 zł

Tea

<i>Blooming NEWBY TEA</i> (London).....	20,00 zł
<i>NEWBY TEA</i> (London).....	11,00 zł

(Darjeeling, Earl Grey, Gunpowder, Jasmine Blossom, Oriental Sencha, Milk Oolong, Mango & Strawberry, Rosehip & Hibiscus, Liquorice Mint, Rooibos Orange).

Hot wine - with honey, cloves, ginger, and chocolate..... 15zł./200ml

<i>Czech drafted beer</i>	0,3 l.....	8,00 zł
	0,5 l.....	10,00 zł
<i>Local Beer from Swiebodzin brewery, bottle 0,5l</i>		14,00 zł
<i>Local Beer from Witnica brewery, bottle 0,5 l</i>		12,00 zł
<i>Alcohol free Beer, bottle, 0,5 l.....</i>		10,00 zł
<i>Wheat Beer, bottle, 0,5l.....</i>		12,00 zł

COCKTAILS IL VICOLO

<i>Aperol Spritz</i>	23zł.
<i>Aperol, prosecco, soda, orange, ice</i>	
<i>Prosecco Sorbet</i>	13zł
<i>Prosecco, fruit sorbet</i>	
<i>Godfather</i>	22zł
<i>Scotch whisky, amaretto, ice</i>	
<i>Mojito Bacardi lub Mojito Jagermeister</i>	21/24zł
<i>Bacardi Superior Rum/ Jagermeister, lime, mint, Brown su gar, ice</i>	
<i>Almond orange</i>	24zł
<i>Whisky, amaretto, orange juice, mint, ice</i>	