a'Bracciate

PASTA & WINE

MENU

SNACKS STARTERS PASTA MAIN COURSES DESSERTS

STUZZICHINI

SNACKS

OLIVE VERDI 25

Nocellara del Belice olives, garlic, fresh herbs

FOCACCIA 17

House focaccia with smoked salt and rosemary

PROSCIUTTO CRUDO 41

Parma ham aged 24 months, burrata, marinated grapes, extra virgin olive oil, grissini

SPALMABILI CON FOCACCIA 31

- House focaccia with smoked salt and rosemary
- Black olive tapenade
- Sun-dried tomato pesto rosso with honey and preserved lemon
- Stracciatella with pistachios

ANTIPASTI

STARTERS

CARPACCIO DI MANZO — 63

Polish beef tenderloin carpaccio, pickled shimeji mushrooms, pearl onions, onion jam, mushroom aioli, Grana Padano D.O.P. aged 12 months, rocket, "Biologico" extra virgin olive oil

FEGATO FRITTO — 39

Chicken livers, chicken demi-glace, Balsamico di Modena, creamy potato purée with parmesan, rosemary polenta crisps

GAMBERI ALLA PIASTRA — 64 / 117

Prawns, butter sauce, white wine, cherry tomatoes, garlic, chilli, agrodolce, focaccia

BRUSCHETTA CON MANZO — 56

Bruschetta with roast beef, agrodolce, radicchio, pearl onions, shimeji mushrooms, vitello tonnato sauce, mustard seeds, jus

INSALATA DI BARBABIETOLA E CAPRINO — 47

Roasted beetroot and goat's cheese salad, smoked plum dressing, sunflower seeds, grapes, pickled beetroot, salad leaves

ZUCCA E RICOTTA — 44

Roasted Hokkaido pumpkin, ricotta, lemon, chilli crunch, pomegranate, miso dressing

PASTA

PASTA

MEZZI RIGATONI AL POMODORO — 59

Mezzi rigatoni, tomato sauce, ricotta salata, pistachio and herb gremolata, crème fraîche

SPAGHETTI CON GAMBERETTI — 63

Spaghetti with prawns, crayfish bisque, white wine, semi-dried cherry tomatoes, lime, basil crisps

TAGLIATELLE ALL'ANATRA — 64

Tagliatelle with duck confit, sun-dried tomato, honey and preserved lemon pesto, oyster mushroom crisps, pine nuts, Grana Padano D.O.P. aged 12 months

PAPPARDELLE AL RAGÙ DI MANZO — 64

Pappardelle, beef short rib, porcini, port, demi-glace, parmesan foam, pancetta

SECONDI

MAIN COURSES

RISOTTO AI PORCINI — 75

Risotto, porcini, fresh truffle, taleggio, blackberry, confit egg yolk, white wine

PETTO DI POLLO — 74

Organic chicken breast in a nut and 'nduja crust, potato gratin, romesco sauce, caper velouté, white wine

COSCIA D'ANATRA — 79

Confit duck leg, potato gnocchi, porcini, crème fraîche, parsley, oyster mushroom crisps, jus

GUANCIA DI MANZO — 88

Beef cheek, roasted celeriac purée, jus, chestnuts, blackberry, rosemary polenta crisps, pearl onions, port

ENTRECOTE ALLA GRIGLIA — 69 / 100 g

Polish beef entrecôte (aged 8 weeks), creamy potato purée with Grana Padano D.O.P. aged 12 months, fresh truffle, insalata mista, red wine sauce

FILETTO DI HALIBUT — 88

Halibut, black lentils, sofrito, Riviera olives, confit tomatoes, capers, 'nduja, chives, butter sauce, herb salad, lemon oil, white wine

DOLCI

DESSERTS

TIRAMISÙ AL PISTACCHIO — 36

"a'Bracciate" tiramisu, pistachio cream, savoiardi, Sambuca liqueur, espresso, cocoa, crushed pistachios

FRITTELLE DI RICOTTA — 35

House ricotta doughnuts, rum, sour cherry jam, rum ice cream

AFFOGATO — 27

Espresso, zabaione ice cream, toasted almonds

Prices in Polish złoty (PLN). Please ask our staff about allergens.