

Dear Guests,

welcome to Tutti Santi. I invite you to read our menu,
where you'll find the best Italian flavours.

All our dishes were created according to a real Italian recipes
and using original, regional ingredients.


I hope you will like our dishes and see you again in Tutti Santi.

————— *Valerio Valle* —————



STARTERS


For the good start.


Tomato cream soup - 300 g 26,00
 Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese. 


Olive della casa - 100 g 12,00
 Marinated olives.  


Selection of Italian Cured Meats and Cheeses - 370 g 62,00
 Authentic Italian specialties: smoked Speck, Salami Milano, aged Prosciutto Crudo, spicy Salami Picante, Provolone Picante cheese, and lightly smoked sheep's cheese Pecorino Romano. Served with classic focaccia baked with garlic olive oil, whole olives, quince mostarda, and fresh thyme.


PREMIUM Selection of Italian cured meats and cheeses - 370 g 110,00
 Original Italian products: roasted Porchetta di Ariccia, beef cold cut Bresaola Punta d'Anca, cured ham Prosciutto di San Daniele, spicy salami Venticina Piccante, and Parmigiano Reggiano cheese. Served with Focaccia Superiore, a selection of Italian olives, quince mostarda, caramelized apple, chestnuts in honey, Grissini, walnuts, and thyme.

Focaccia - 110 g 16,00
 Italian type of bread with olive oil and garlic, baked by us in our woodfired oven. 

Focaccia Superiore - 70 g **RECOMMENDED** 18,00
 A type of bread served warm, made according to a traditional Italian recipe with natural *biga* starter, enriched with rosemary. 

Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g 13,00
 Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil. 

Burrata e Pomodorini - 380 g 43,00
 Italian Burrata cheese, cherry tomatoes confit with extra vergine olive oil, honey, garlic and thyme, basil pesto, black olive powder, lemon zest, salt flakes, basil. Served with focaccia. 

Gamberetti con Burro - 200 g 48,00
 Argentinian shrimp with a sweet, buttery flavor and delicate, tender texture, garlic, peperoncino, butter, parsley, lemon zest and rosemary focaccia prepared with an Italian *biga* starter. 

Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 240 g **RECOMMENDED** 70,00
 Finely chopped beef (110 g) marinated with Colatura di Alici, Gorgonzola cream, thyme confit shallots and crispy potato chips infused with wood smoke, pickled mustard seeds, Primitivo reduction. Served with Focaccia Superiore.

 SPICY  WITHOUT MEAT


FINALLY! ASPARAGUS SEASON!

Asparagi con Crudo - 120 g 32,00

Asparagus, Pecorino Romano emulsion, roasted Italian dry-cured Prosciutto Crudo ham, black pepper.




Spaghetti Verde

340 g   56,00

Spaghettoni pasta, asparagus, baby zucchini, young broad beans, walnut-scented Gastrique sauce, parsley pesto, lovage, chili oil, Italian Grana Padano cheese, freshly ground pepper.

Asparagi e Tartufo

32 cm  59,00

Creamy cheese sauce, asparagus, Mozzarella di Bufala, yellow Datterini tomatoes, truffle paste, sun-dried tomato, roasted almonds.



A TASTE OF SUNNY SICILY

Tartare di Tonno - 180 g 59,00

Sicilian-style tuna tartare

Yellowfin tuna (100 g) in a lemon juice and Chiaramonte Gulfi olive oil emulsion, pistachios, zucchini, mint, sea salt flakes, black pepper, served with a side of Focaccia Superiore.



Rigatoni al Tonno - 400 g

..... 59,00

Mezzi rigatoni pasta, tomatoes, Yellowfin tuna, parsley gremolata, crispy panko, herb and garlic infused olive oil, Leccino olives, fried capers, chili oil, Colatura di Alici.



Insalata Verdure Grigliate - 300 g

..... 46,00

Mixed greens with mint, grilled vegetables - zucchini, bell pepper, shallot, Mozzarella di Bufala, mixed marinated olives, caramelized cherry tomatoes, herb, garlic and peperoncino infused olive oil, Pecorino Romano, black pepper, served with Giuseppe Cremonini balsamic vinegar.



MENU GOURMET

FINE DINING SELECTION

Discover our new Gourmet creations - a true expression of passion for Italian flavors and culinary precision.

Valerio Valle

N°1 PREMIUM Olive Oil Selection 29,00 PLN

An exclusive selection of three extra virgin olive oils, each pressed in limited batches to preserve their unique character. Every drop tells the story of a different region - it is a journey through the flavors that define Italy.

Chiaramonte Gulfi (10 ml), Tradizione (10 ml), and De Coppini (10 ml). Served with our house-baked bread (100 g) and a crisp apple.



The full offer is available on the reverse →

GOURMET PIZZAS



N°2 San Lorenzo **NEW** — 89,00 PLN

Top-quality beef tartare seasoned with Colatura di Alici | chopped onion | Mascarpone sauce | Straciatella – a creamy Italian rennet cheese | caper popcorn | roasted red onion | Parmigiano Reggiano emulsion | extra virgin olive oil | lemon zest

N°3 Santa Caterina — 89,00 PLN

Crudo di San Daniele ham – aged for 24 months | artichokes sautéed with sage and lemon zest | cream | Parmigiano Reggiano espuma | Parmigiano Reggiano | crispy sage leaf chips | olive powder



N°4 Santa Lucia — 69,00 PLN

Crème Fraîche | Mozzarella di Bufala | Porchetta di Ariccia I.G.P. | Straciatella – creamy Italian rennet cheese | pistachio sauce | red pepper | Sicilian pistachios | served with house-made parsley pesto



N°5 Santa Rosalia — 69,00 PLN

Crudo di San Daniele ham – aged for 24 months | tomatoes with garlic-infused olive oil and Grana Padano | Straciatella – creamy Italian rennet cheese | caramelized tomatoes | crystallized basil | Grana Padano chips | served with house-made parsley pesto



Book of allergens and weights is available from the premises staff.

N°2 - 400 g, N°3 - 420 g, N°4 - 460 g, N°5 - 480 g

PREMIUM ITALIAN PIZZA

The highest quality Italian ingredients and recipes carefully prepared by pizza champion.

Pizza
32 cm

Abruzja 45,00

Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, onion, Italian Pecorino Romano sheep cheese.

Rukola RECOMMENDED 48,50

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.

San Antonio RECOMMENDED 49,00

Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula.

Santa Clara 49,00

Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.

Spinaci e Ricotta 44,00

Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.

Parma 48,00

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian dry-cured Prosciutto Crudo ham, black olives.

Quattro Formaggi Plus 51,00

Sauce made from Italian tomatoes, Mozzarella cheese, Salami Picante, Italian veined blue cheese Gorgonzola, Italian Pecorino Romano sheep cheese, Italian Grana Padano cheese.

San Giorgio 55,00

Sauce made from Italian tomatoes, prawns with garlic and parsley, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, caramelized tomatoes.

Sant' Andrea 58,00

Sauce made from Italian tomatoes, Mozzarella cheese, spicy olive oil flavoured prawns, fresh spinach, Italian Salami Picante, Ricotta cheese, lemon, thyme.



PREMIUM ITALIAN PIZZA

	Pizza 32 cm
San Sebastiano RECOMMENDED	49,00
Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme. 	
Pancetta	51,50
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.	
Margherita con Bufala	41,00
Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, fresh basil. 	
★ YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*	+ 16,00
	for each kind of pizza / 30 cm



*Product may contain traces of gluten because of distribution wheat products in our restaurant. Due to the baking process, the diameter of the pizza may vary ± 5%.

 SPICY  WITHOUT MEAT





PREMIUM BIANCA ITALIAN PIZZA

White pizza. The highest quality Italian ingredients and recipes carefully prepared by pizza champion.

Pizza
32 cm


San Marco 49,50

Cream sauce with Grana Padano cheese and garlic, mix of mushrooms, Mozzarella di Bufala cheese made from black buffalo milk, dry-cured Prosciutto Crudo ham, fresh chives.


Santa Rita **RECOMMENDED** 50,00

Tomatoes baked with garlic olive oil and Italian Grana Padano cheese. After baking the pizza we add fresh ingredients: Italian dry-cured Prosciutto Crudo ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, cherry tomatoes and fresh basil.

Spinaci e Ventricina 53,00

Creamy sauce with Grana Padano cheese and garlic, baked and fresh spinach, Mozzarella cheese, Italian Ventricina Piccante salami, and Mozzarella di Bufala cheese made from black buffalo milk and chips from Grana Padano cheese. 

San Luca 49,50

Cream sauce with Italian Grana Padano cheese and garlic, mix of Italian mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian Salami Picante, fresh chives. 


San Giovanni 45,00

Mozzarella chesse, mushrooms, Prosciutto Cotto ham, truffle cream, fresh arugula, Italian Pecorino Romano sheep cheese.


Tartufo 45,00

Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, truffle cream.

San Pietro **RECOMMENDED** 43,00

Mozzarella cheese, Italian Stracchino cheese made from full - fat cow milk, caramelized cherry tomatoes, parsley pesto, arugula. 

Carciofi e Bufala 47,00



Italian Mozzarella di Bufala cheese made from black buffalo milk, artichokes, fresh spinach, garlic olive oil, walnuts, parsley pesto, sun - dried tomatoes, arugula, fresh dill. 

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for each kind of pizza / 30 cm

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VEGAN PIZZA

Our vegan pizzas are a perfect fusion of vegetable additives with a unique, crunchy dough according to the recipe of Italian Master Valerio Valle.

	Pizza 32 cm
Verdure Miste	42,00
Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil. 	
Funghi Misti	40,50
Sauce made from Italian tomatoes, mix of Italian mushrooms, arugula, walnuts, walnut - pear flavoured balsamic cream. 	
★ YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*	+ 16,00
	for each kind of pizza / 30 cm



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ORIGINAL ITALIAN PIZZA

Italian classics loved all over the world, served on master dough according to Valerio Valle's recipe.

	Pizza 32 cm
Capricciosa RECOMMENDED	49,50
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives.	
Prosciutto e Salame RECOMMENDED	49,50
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano.	
Pancetta e Salame	48,00
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola. 	
Quattro Stagioni	45,00
(Four flavoures. Each quarter include different ingredient) Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, Italian Salami Milano.	
Calzone Valerio (Italian folded pizza)	45,00
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.	
Prosciutto e Funghi	49,00
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham.	
Quattro Formaggi	46,00
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese. 	
Prosciutto	45,00
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.	





SPICY



WITHOUT MEAT

ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
Hawai	46,00
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.	
Salame Picante RECOMMENDED	49,00
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante. 	
Salame Dolce Italy	43,00
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.	
Margherita	36,00
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil. 	

★ **YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** + 16,00
for each kind of pizza / 30 cm

Dough with gluten free flour we made only from certified ingredients according to our Master Valerio Valle new recipe. Choose what is best for you!

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ADDITIONALS

PLN/1 INGREDIENT

VEGETABLES AND NUTS

arugula (30g), fresh spinach (35g), eggplant (70g), mushrooms (50g), cherry tomatos (50g), white onion (50g), Leccino olives (40g), giant olives (50g), black olives (24g), capers (12g), basil (10g), chives (10g), chili pepper (10g), thyme (3g), walnuts (15g)	7,00
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g)	7,00

CHEESES

Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	8,00
Mozzarella (75g), Stracchino (50g)	8,00
Mozzarella di Bufala D.O.P. (60g)	12,00
Burrata (125g)	24,00

MEAT AND FISH

Panchetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g)	10,00
Bresaola (60g), Crudo di Parma (50g)	20,00

On client's request additionally we serve olive oil - traditional, garlic or spicy.

Package price for pizza: 1,50 zł

For takeaway orders, alternative packaging (cardboard or reusable) is also available.

Please ask the staff for details.

 SPICY  WITHOUT MEAT



PIZZA SAN SEBASTIANO



INSALATA MARE E MONTI

SALADS

From the heart of Italy, based on original Italian ingredients.

Insalata di Carpaccio - 250 g 49,00

Salad mix, Vinaigrette sauce, Italian cured meat Bresaola, fresh arugula, Italian Grana Padano cheese, fresh basil, freshly ground black pepper.

Insalata Mare e Monti - 360 g 49,00

Green string beans and potatoes served warm, smoked trout*, black olives, cherry tomatoes, white onion, hazelnut sauce with spicy pepper, herb salad with parsley, dill and basil, Grana Padano chips.

* Trout filleted by hand, there is a possibility of bones.

Insalata Pesca con Carne - 190 g 46,00

Slices of smoked duck breast, peach, goat cheese, fresh arugula, lamb's lettuce, mustard sauce with mango, hazelnut powder.

Insalata Verdure e Gamberi - 290 g 49,00


Prawns marinated in garlic olive oil, spinach, Feta cheese, parsley pesto, marinated onions, caramelized cherry tomatoes, sprouts.

Insalata Terra e Mare - 360 g 48,00

Salad mix, orange, cold smoked salmon, Italian Mozzarella di Bufala cheese made from black buffalo milk, ginger - mustard sauce with mango, mint, fresh chives, black sesame.

ADDITIVES FOR SALADS

Focaccia Superiore - 70 g 18,00

A type of warm bread, made according to a traditional Italian recipe with natural *biga* starter, enriched with rosemary. 

Focaccia - 110 g 16,00

Italian type of bread with olive oil and garlic, baked by us in our woodfired oven. 



SPICY



WITHOUT MEAT

PASTA

From the heart of Italy, based on original Italian ingredients.

Lasagna della Mamma - 440 g 48,00

Sauce made from Italian tomatoes, minced pork meat, lasagne pasta, garlic, Mozzarella cheese, bechamel sauce, Italian Grana Padano cheese, basil.


Pesto Verde - 350 g 44,00

Spaghettoni pasta, parsley pesto, Italian Grana Padano cheese, pine nuts, chili oil.  

Amatriciana - 420 g 45,00

Spaghettoni pasta, tomatoes, Italian Guanciale, Italian Pecorino Romano cheese, peperoncino. 

Spaghetti Rossi - 410 g 47,00

Spaghettoni pasta, spicy Italian Nduja sausage, roasted Pancetta, Italian tomatoes, Straciatella cheese, caramelized red onion with vinegar balsamic from Modena and honey, garlic, snap peas, black olive powder. 

Pomodorini e Gamberetti - 470 g 48,00

Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.

Tagliatelle con Ragù Bolognese - 460 g 58,00

Tagliatelle pasta, slow-cooked according to an authentic Italian recipe Ragù Bolognese (beef neck, pork shoulder, Italian cured meats Pancetta and Guanciale, Sofrito, Primitivo wine, milk, beef broth, tomatoes, butter), horseradish cream, Italian Grana Padano cheese, herb-infused olive oil.


Parma e Tartufa - 420 g 48,00

Tagliatelle pasta, Italian matured Prosciutto Crudo ham, white wine, onion, garlic, cream sauce with truffle cream, Italian Grana Padano cheese, arugula.

Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g 24,00

Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese. 

Spaghetti con Pomodoro RECOMMENDED FOR CHILDREN - 315 g 28,00

Spaghetti pasta, Italian tomatoes, Grana Padano cheese, extra vergine olive oil. 



DESSERTS

Homemade Panna Cotta with vanilla 24,00
and raspberry mousse - 120 g

Cheesecake with Ricotta and Grana Padano - 160 g 28,00
Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.

Crostata con Panna e Frutti - 190 g 28,00

A cookie dough made from almond cream, butter, and biscuits, served with
apples and plums stewed in Marsala wine and rosemary, crème pâtissière,
almond crumble and freeze-dried raspberries.



CROSTATA CON PANNA E FRUTTI

HOT DRINKS



Selective tea „t-series” 300 ml 11,00

- a wide selection of species and flavors

Espresso 30 ml 12,00

Podwójne Espresso 60 ml 15,00

Americano Coffee 150 ml 14,00

Cappuccino 150 ml 17,00

Flat White 150 ml 17,00

Caffé Latte 330 ml 18,00

Caffé Mocha 240 ml 19,00

Double espresso, Italian cream Nocciolata BIO, milk, cocoa.

Caffé Corretto 60 ml 19,00

This is a popular way in Italy of serving espresso with the addition of an aromatic alcoholic liqueur, which wonderfully enhances the taste of the coffee. Literally translated, it means corrected coffee, which is „improved” with the addition of alcohol. We serve it with the icon of Sicilian liqueurs Averna - it is a sweet, thick liqueur with clearly noticeable aromas of orange and herbs.
30 ml espresso, 30 ml Averna Amaro Siciliano (29% ABV)

Plant milk for the selected coffee +1,00

WARM DRINKS

Earl Grey tea with orange 350 ml 24,00
with orange, and caramel and cherry syrups.

Jasmine green tea with orange 350 ml 24,00
enriched with honey, orange syrup, and mint.

DRINKS



COLD DRINKS

Pepsi	0,2 l	9,00
Pepsi Zero Sugar	0,2 l	9,00
Mirinda Orange	0,2 l	9,00
7 UP Zero Sugar	0,2 l	9,00
Schweppes: Indian Tonic	0,2 l	9,00
Lipton Ice Tea: Peach, Green	0,2 l	9,00
Juice Toma: 100 % Orange, 100% Apple, Blackcurrant nectar	0,2 l	9,00
Woda Krystaliczne Źródło: still/sparkling	0,3 l	8,00
Woda Cisowianka: still/perlage	0,7 l	16,00

Ice coffee	0,3 l	17,00
Ice coffee caramel	0,3 l	19,00

LEMONADE *with ice*

Lemon	0,45 l	21,00
Yuzu <i>A citrus with a fresh aroma combining notes of lime, mandarin and grapefruit</i> NEW	0,45 l	21,00
Peach	0,45 l	21,00
Mango	0,45 l	21,00

DRINKS

FRESHLY SQUEEZED JUICES



Orange 0,25 l..... 22,00



Orange - Apple - Raspberry purée 0,25 l..... 22,00



Apple - Celery - Lemon - Parsley 0,25 l22,00



Apple - Pineapple Nectar - Spinach - Parsley - Lime 0,25 l... 22,00



Apple - Lime - Mint 0,25 l..... 22,00

DRINKS

ALCOHOL - FREE COCKTAILS



Hugo 0% NEW 200 ml* 21,00
Lamia 0%, elderflower syrup, sparkling water, lime and mint.



Aperitivo Spritz 160 ml* 26,00
Lamia 0%, alcohol-free spritz, sparkling water, orange, rosemary.



Fiore Lilla 240 ml* 18,00
Jasmine ice tea, elder syrup, orange, lemon, mint.



Pineapple Mojito 100 ml* 20,00
Pineapple purée, sparkling water, lime and mint.



Frutto Spritz 160 ml* 21,00
Orange juice, tonic water, passion fruit purée, strawberry purée, pineapple juice, orange slice.



Crodino 175 ml* 15,00
Crodino, orange.

*Net capacity of the products used, excluding ice and the increase in capacity due to its melting.

BEER CARD

DRAUGHT BEER

RECOMMENDED

Peroni Nastro Azzurro 0,25 l 14,00 0,4 l 16,00

Peroni Nastro Azzurro is an Italian lager with a perfectly balanced bitterness and aroma, for people who value the highest quality and excellent taste. Brewed according to the same art and with the same care by three generations of brewing masters. Peroni Nastro Azzurro uses only the best Italian ingredients, which the result is a refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes. (5.0% ABV)

Książęce Lager (5.0% ABV) 0,3 l 15,00 0,5 l 17,00

Tyskie Gronie (5.2% ABV) 0,3 l 15,00 0,5 l 17,00

BOTTLED BEER

Książęce Miodowy Lager (4.5% ABV) 0,5 l 15,00

Książęce Złote Pszeniczne (4.9% ABV) 0,5 l 15,00

Książęce IPA (5.4% ABV) 0,5 l 14,00

Książęce Cherry ALE (4.1% ABV) 0,5 l 14,00

Książęce Ciemne Łagodne (4.1% ABV) 0,5 l 13,00

BOTTLED BEER - FLAVORED

Captain Jack Watermelon Margarita (6.0% ABV) 0,4 l 17,00

Lech Elderflower & Lemon (4.0% ABV) 0,5 l 18,00

ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0% 0,33 l 13,00

Lech Free Lager 0,0% 0,33 l 13,00

Lech Free Lime Mint 0,0% 0,5 l 15,00

Książęce Złote Pszeniczne 0,0% 0,5 l 15,00

NON-ALCOHOLIC WINES

Sauvignon Blanc „Genio Español Zero 0” 150 ml 20,00 750 ml 100,00

Jumilla / Spain / Familia Bastida
Currant leaves / Gooseberry / Non-alcoholic / White / Dry

Tempranillo „Genio Español Zero 0” 150 ml 20,00 750 ml 100,00

Jumilla / Spain / Familia Bastida
Elderberry / Cherry / Non-alcoholic / Red / Dry

Lamia 0% 150 ml 23,00 750 ml 110,00

Non-alcoholic sparkling wine, in the style of Prosecco.

Dear Guests,


thank you for visiting Tutti Santi.

We invite you to visit our pizzerias in other Polish cities:



★ **Lubin**, ul. Legnicka 69

www.tuttisanti.pl

 Tutti Santi Lubin

 [tuttisanti.pl](https://www.instagram.com/tuttisanti.pl)

Need allergen details?
Scan the QR code
or ask our staff.



Margin of error of the basis weight of the dishes and size pizza doesn't go beyond +-10%. It comes from product engineering.

A full list of ingredients and weights are available from our waiters.

In our venue, drinks subject to the deposit system under the Packaging and Packaging Waste Management Act are sold exclusively for on-site consumption. After consumption, bottles should be left on the table.