

BEER

Salamander Pale Ale/ bright, with noticeable bitterness	bottle 0,5l-12zł
Salamander Strawberry Milkshake Ipa/ american ipa, strawberry mousse, aromatic vanilla and sweet lactose	bottle 0,5l-15zł
Prost Gold/ malt	bottle 0,5l-12zł
Prost Hefe/ light wheat	bottle 0,5l-12zł
Prost Pils/ classic with bitterness	bottle 0,5l-12zł
Prost Hell/Ahop bavarian lager with a hint of citrus	bottle 0,5l-12zł
Prost Śląsk Wrocław/ Wrocław full, lager	bottle 0,5l-12zł
Prost Nero/ dark beer with a subtle bitterness	bottle 0,5l-12zł

Żywiec draft beer	0,3l-7zł	0,5l-10zł
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WINE

	Glass 100ml	/ Bottle
Lambrusco / Italy, Gaida, Emilia-Romagna white, red, sweet, fizzy		50zł
Primaverina/ Italy, Forli, Emilia-Romagna white, red, semi-sweet		10zł / 40zł
Cervantes/ Spain white, red, semi-dry		10zł / 40zł
A Mano/ Italy, Castellaneta, Puglia white, dry		15zł / 85zł
Leonardo Rosso Toscana/ Italy, Vinci, Toscana red, dry		15zł / 85zł
12 e Mezzo Malvasia Nera/ Italy, Laperano, Puglia red, dry		85zł
12 e Mezzo Malvasia Bianca del Salento/ Italy, Laperano, Puglia white, dry		85zł
Terre Siciliane/ Italy, Santa Ninfa, Sicilia white, red, dry	500ml- 25zł	1l- 40zł
Prosecco/ Italy white, dry		12zł / 50zł

COFFEE – etno cafe yellow bourbon

Cappuccino	6zł
Black Coffee	5zł
Espresso	5zł
Espresso Macchiato	6zł
Late Macchiato	10zł
Espresso Affogato, double espresso, scoop of ice cream	12zł
Ice Coffee/ ice cream, whipped cream	15zł

TEA

Dilmah	jug-6zł
Blend Premium	8zł

DRINKS

Cola, Cola Zero, Sprite, Fanta, Tonic, Nestea lemon, peach	0,25l-6zł
Water Kropla Beskidu/ sparkling/ still	0,33l-6zł
Water Kropla Beskidu/ sparkling/ still	0,75l-10zł
Juice	0,2l-4zł
Lemonade	0,5l-12zł

FRESH JUICE

Freshly squeezed juice orange/ grapefruit	0,33l-12zł
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DESSERTS

Cheesecake/ raspberry sauce	8zł
Vanilla ice cream/ whipped cream, fruits, hot raspberry sauce	18zł
Dessert of the day/ ask service	-zł



Ristorante & Pizza

Booking- 71 351 86 66
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SOUP

Tomato cream/ tomatoes San Marzano DOP, roasted pumpkin seeds, grana padano 18 months	16zł
Cream - Soup of the day/ ask service	14zł

MAIN COURSE

Dorada from the oven, tiger prawns, cocktail tomatoes, white wine	40zł
Fresh Mule, white wine, garlic, tomato sauce, self-made grilled bread	34zł
Chicken filet, honey-mustard sauce, baked potatoes	26zł
Chicken filet, honey-mustard sauce, sweet potatoes	30zł
Roast beef steak, sweet potato or baked potatoes, bbq sauce	46zł
Sirloin steak, basil pesto, sweet potatoes or baked potatoes	63zł
Risotto, carnaroli rice, white wine, grana padano 18 months (what today? ask service)	---zł
Ravioli, ravioli, spinach, ricotta, sauce of roasted butter and sage, grana padano 18 months	28zł

SALADS

Insalata leggera, rocket, prosciutto crudo, dried tomatoes, olives, grana padano 18 months	20zł
With chicken, mix of lettuce, cucumber, tomato, pepper corn, grilled chicken, grana padano 18m, sauce to choose from	18zł
Insalata vegetariana, mix of lettuce, cucumber, tomato, pepper, onion, feta cheese, olives, sauce to choose from	18zł
Insalata e formaggio, mix of lettuce, tomato, grapes, grilled chicken, walnuts, 3 types of cheese, sauce to choose from	26zł
With pine, mix of lettuce, grilled chicken, roasted pine nuts, sprouts, honey-mustard sauce	22zł
With goat cheese, mix of lettuce, tomato, grilled pear, roasted goat cheese, walnuts, vinaigrette dressing	28zł

PASTA

	small	big
Spaghetti Aglio, olio e peperoncino spaghetti, chili pepper, olive oil, garlic, grana padano 18 months		18zł
Pasta Fruti di mare spaghetti, calamari, mussels, shrimps, olive oil, white wine		39zł
Paccheri Pomodoro Fresco paccheri, cherry tomatoes, basil, grana padano 18 months		20zł
Bucatini All'Amatriciana bucatini, guanciale, tomatoes San Marzano DOP, onions, chili pepper for the taste, pecorino romano cheese		26zł
Spaghetti Bolognese spaghetti, tomatoes San Marzano DOP, beef, vegetables, grana padano 18m=cy	14zł	22zł
Spaghetti Carbonara spaghetti, guanciale, egg sauce, grana padano 18 months		23zł
Penne con Broccoli e Pollo penne, chicken, broccoli, garlic, cream sauce, mozzarella fior di latte	15zł	23zł
Penne Via Salaria penne, tuna, olives, artichokes, capers, olive oil, chilli pepper, garlic, mozzarella fior di latte lub grana padano 18 months		28zł
Tagliatelle Spinachi al. Gorgonzola green tagliatelle, spinach, gorgonzola sauce, grana padano 18 months		21zł
Pappardelle con Salmone pappardelle, grilled salmon, cherry tomato, parsley, tomato sauce or cream sauce		30zł
Spaghetti con Gamberetti spaghetti, garlic, tiger shrimp, self-made basil pesto,		34zł
Paccheri Marinara spaghetti, garlic, shrimp, parsley, tomato		34zł
Pappardelle z Podgrzybkami pappardelle, mushrooms, cocktail tomatoes, goat cheese pecorino romano		33zł

STARTER

Board of cold cuts for 2 persons: prosciutto crudo, speck, salami napoli, spianata piccante, olives, dried tomatoes, grana padano 18 months, focaccia	43zł
Carpaccio di Bresaola, arugula, bresaola, grana padano 18 months, olive oil	33zł
Focaccia, rosemary, olive oil, salt	9zł
Bruschetta clasico, ciabatta, tomato salsa, red onion, basil	12zł
Bruschetta con Buffalo , ciabatta, tomato, mozzarella con buffalo, basil	22zł
Creamy spinach baked in the oven, focaccia	14zł
Tiger prawns, parsley, garlic, arugula, aioli sauce	35zł
Tatar, chopped beef sirloin, egg yolk, dijon mustard, red onion, cucumber, capers	33zł

PIZZA 32cm exchange for mozzarella di Bufala Campana +6zł

Margherita Tomatoes San Marzano DOP, mozzarella fior di latte	18zł
Katania Tomatoes San Marzano DOP, mushroom, ham, mozzarella fior di latte	24zł
Wenecja Tomatoes San Marzano DOP, mushroom, salami spianata piccante , mozzarella fior di latte	24zł
Livorno Tomatoes San Marzano DOP, mushroom, pepper, chicken, mozzarella fior di latte	26zł
Reggio Tomatoes San Marzano DOP, prosciutto crudo, pineapple, mozzarella fior di latte	26zł
Cagliari Tomatoes San Marzano DOP, mushroom, salami piccante, peperoni pepper, mozzarella fior di latte	26zł
Ankona Tomatoes San Marzano DOP, mushroom, salami napoli, ham, onion, mozzarella fior di latte	27zł
Avola Tomatoes San Marzano DOP, artichoke, spinach, olives, feta cheese, mozzarella fior di latte	27zł
Florencja Tomatoes San Marzano DOP, mushroom, salami napoli, pepper, olives, beef, mozzarella fior di latte	30zł
Brindisi Tomatoes San Marzano DOP, mushroom, pepper, corn, salami spianata piccante, chicken, mozzarella fior di latte	30zł
Panettieri Tomatoes San Marzano DOP, bacon, broccoli, onion, chicken, tomato, mozzarella fior di latte	28zł
Prosciutto Tomatoes San Marzano DOP, prosciutto crudo, tomato, grana padano 18 months, arugula, mozzarella fior di latte	31zł
Gambretto Tomatoes San Marzano DOP, spinach, tiger prawns, dried tomato, garlic, mozzarella fior di latte or grana padano 18 months	35zł

Napoletana Tomatoes San Marzano DOP, anchovies, capers, mozzarella fior di latte	22zł
Salame Tomatoes San Marzano DOP, salami napoli, mozzarella fior di latte	24zł
Carbonara white sauce with eggs, bacon, grana padano 18 months, mozzarella fior di latte	26zł
4 formaggi cheese sauce, gorgonzola, grana padano 18 months, mozzarella fior di latte	27zł
Bufalina tomato sauce, fresh basil, mozzarella di buffalo	28zł
Salame piccante Tomatoes San Marzano DOP, salami piccante, driade tomato, mozzarella fior di latte	28zł
Pizza Szefa Simone Tomatoes San Marzano DOP, mascarpone, prosciutto crudo, mozzarella fior di late	28zł
Bianca mascarpone, gorgonzola, walnut, mozzarella fior di latte	28zł
Con Manzo bbq sauce, roast beef, tomato, onion, green olives, mozzarella fior di latte	30zł
Bresaola -(dried beef sirloin) Tomatoes San Marzano DOP, bresaola, arugula, grana padano 18 months, mozzarella fior di latte	35zł

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