

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

Tomato cream soup - 300 g 	25,99
Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese.	
Burrata e Pomodorini - 380 g 	45,99
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.	
Tartare di Tonno - 180 g	66,99
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.	
Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 230 g RECOMMENDED	63,99
Beef (100 g) marinated in a Colatura di Alici-based marinade, Gorgonzola cream, shallots confit with thyme, crispy potato chips, pickled mustard seeds, Primitivo reduction, all infused with smoke. Served separately with Focaccia Superiore.	
Gamberetti con Burro - 200 g 	53,99
Argentinian shrimp with a sweet, buttery flavor and delicate, tender texture, garlic, peperoncino, butter, parsley, lemon zest and rosemary focaccia prepared with an Italian <i>biga</i> starter.	
Selection of Italian Cured Meats and Cheeses - 370 g	69,99
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	99,99
Original Italian products: roasted Porchetta di Ariccia, beef cold cut Bresaola Punta d'Anca, cured ham Prosciutto di San Daniele, spicy salami Ventricina 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 Classica <i>with garlic olive oil</i> - 110 g 	16,99
Focaccia Superiore - 70 g 	17,99
Warm Italian bread made with natural sourdough starter, with rosemary.	
Olive della casa - 100 g  	16,99
Marinated olives.	
Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g 	16,99
Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil.	

 SPICY  WITHOUT MEAT

EXPERIENCE THE FULL FLAVOUR OF SUMMER

Caprese di Bufala Starter - 180 g 	29,99
Cherry and Roma tomatoes in a light honey-mustard dressing, Mozzarella di Bufala, Sicilian extra virgin olive oil, fresh basil, baby spinach and toasted pine nuts.	
Recommended with our crispy Focaccia Superiore - 55 g	13,99



Pizza Fresca Campagna	
32 cm 	46,99
Crème fraîche base, Mozzarella di Bufala, lightly pickled seasonal vegetables – cucumber, radish, and shallot; Sicilian extra virgin olive oil, Pecorino Romano emulsion, egg yolk, fresh dill and freshly ground black pepper.	
Also perfect as a sharing starter for two.	

EXPERIENCE THE FULL FLAVOUR OF SUMMER

Insalata di Burrata e Verdure - 300 g  48,99

Burrata, mixed salad leaves with lamb's lettuce and baby spinach, parsley pesto, fennel and green apple in a sweet-and-sour marinade, sugar snap peas, radish, fresh mint and basil.



Ravioli di Burrata - 270 g  49,99

Ravioli filled with Burrata, Sicilian extra virgin olive oil emulsion, Parmigiano Reggiano cheese, butter, sage, lemon juice and lemon zest.

ITALIAN CLASSICS

Iconic dishes rooted in the heart of Italian tradition.

Burrata e Pomodorini - 380 g 

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.

Pesto Verde - 350 g  

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

Amatriciana - 420 g 

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

Gnocchi al Burro - 280 g 

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

LUNCH OFFER

29,99!

Monday – Friday
until 4:00 PM



DELIKATESY
TUTTI SANTI
włoskie historie...

DISCOVER THE BEST FLAVORS OF ITALY.

At Tutti Santi you can also buy oils,
preserves, sweets and wines that
we import from the best suppliers in Italy.

ASK THE SERVICE FOR DETAILS.



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 39,99 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 — 88,99 PLN

Beef marinated in a Colatura di Alici-based marinade | Mascarpone sauce | Stracciatella – creamy Italian curd cheese | caper popcorn | roasted red onion | Parmigiano Reggiano emulsion | extra virginolive oil | lemon zest



N°3 Santa Caterina — 88,99 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 — 88,99 PLN

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



N°5 Santa Rosalia — 88,99 PLN

Crudo di San Daniele ham – aged for 24 months | tomatoes with garlic-infused olive oil and Grana Padano | Stracciatella – 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	46,99
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	50,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.	
San Antonio RECOMMENDED	51,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula.	
Santa Clara	55,99
Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.	
Spinaci e Ricotta	46,99
Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.	
Parma	48,99
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	50,99
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	56,99
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, parsley.	
Sant' Andrea	58,99
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	51,99	
Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme.		
Pancetta	50,99	
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.		
Margherita con Bufala	41,99	
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*	+ 16,99	
	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



PIZZA SAN ANTONIO



PIZZA SAN MARCO

PREMIUM BIANCA ITALIAN PIZZA

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

Pizza
32 cm

San Marco 52,99

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** 52,99

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 52,99

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 50,99

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 46,99

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

Tartufo 47,99

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

San Pietro **RECOMMENDED** 46,99

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



Carciofi e Bufala 51,99

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.



★ YOU CAN ORDER A PIZZA ON DOUGH + 16,99
WITH GLUTEN FREE FLOUR* for each kind of
pizza / 30 cm

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SPICY



WITHOUT MEAT

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 Mistè		42,99
Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil.		
Funghi Misti		41,99
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*	+ 16,99	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	47,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives.		
Prosciutto e Salame	RECOMMENDED	47,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano.		
Pancetta e Salame		47,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola.		
Quattro Stagioni		44,99
(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)		46,99
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.		
Prosciutto e Funghi		46,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham.		
Quattro Formaggi		44,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese.		
Prosciutto		45,99
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.		

ORIGINAL ITALIAN PIZZA

	Pizza 32 cm	
Hawai	46,99	
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.		
Salame Picante RECOMMENDED	47,99	🌶️
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante.		
Salame Dolce Italy	44,99	
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.		
Margherita	36,99	🌿
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil.		

★ **YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** + 16,99
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)	8,00
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g)	9,00

CHEESES

Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	9,00
Mozzarella (75g), Stracchino (50g)	11,00
Mozzarella di Bufala D.O.P. (60g)	16,00
Burrata (125g)	21,00

MEAT

Pancetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g)	11,00
Bresaola (60g), Crudo di Parma (50g)	16,00

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

Package price for pizza small 1,90 zł/ large 2,50 zł.

Package price for pasta and salads 2,50 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 VERDURE GRIGLIATE

SALADS

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

Insalata di Carpaccio - 250 g 46,99

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

Insalata Pesca con Carne - 190 g 47,99

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 51,99

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

Insalata Terra e Mare - 360 g 46,99

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.

Insalata Verdure Grigliate - 300 g **RECOMMENDED** 44,99

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.



ADDITIVES FOR SALADS

Focaccia Superiore - 70 g 17,99

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



Focaccia - 110 g 16,99

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	46,99
Sauce made from Italian tomatoes, minced pork meat, lasagne pasta, garlic, Mozzarella cheese, bechamel sauce, Italian Grana Padano cheese, basil.	
Pesto Verde - 350 g	42,99
Spaghettoni pasta, parsley pesto, Italian Grana Padano cheese, pine nuts, chili oil.	 
Amatriciana - 420 g	43,99
Spaghettoni pasta, tomatoes, Italian Guanciale, Italian Pecorino Romano cheese, peperoncino.	
Ravioli di Burrata - 270 g 	49,99
Ravioli filled with Burrata, Sicilian extra virgin olive oil emulsion, Parmigiano Reggiano cheese, butter, sage, lemon juice and lemon zest.	
Spaghetti Rossi - 410 g	46,99
Spaghettoni pasta, spicy Italian Nduja sausage, roasted Pancetta, Italian tomatoes, Stracciatella cheese, caramelized red onion with vinegar balsamic from Modena and honey, garlic, snap peas, black olive powder.	
Pomodorini e Gamberetti - 470 g	53,99
Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.	
Tagliatelle con Ragù Bolognese - 460 g	56,99
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	45,99
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	28,99
Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese.	
Spaghetti con Pomodoro RECOMMENDED FOR CHILDREN - 315 g	32,99
Spaghetti pasta, Italian tomatoes, Grana Padano cheese, extra vergine olive oil.	



SPAGHETTI ROSSI

DESSERTS

- Homemade Panna Cotta with vanilla
and raspberry mousse - 120 g

23,99
- Tiramisu - 170 g

25,99
- Cheesecake with Ricotta and Grana Padano - 160 g

27,99
- Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.
- Crostata con Panna e Frutti - 190 g

28,99
- 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

14,50

- a wide selection of species and flavors
- Espresso

30 ml

13,50
- Double Espresso

60 ml

15,50
- Americano Coffee

150 ml

16,50
- Cappuccino

150 ml

16,50
- Flat White

150 ml

16,50
- Caffé Latte

330 ml

17,50
- Caffé Mocha

240 ml

21,50

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

Caffé Corretto

60 ml

22,99

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

21,99

with orange, and caramel and cherry syrups.
- Jasmine green tea with orange

350 ml

21,99

enriched with honey, orange syrup, and mint.

DRINKS



COLD DRINKS

Pepsi	0,2 l	11,00
Pepsi Zero Sugar	0,2 l	11,00
Mirinda Orange	0,2 l	10,00
7 UP Zero Sugar	0,2 l	10,00
Schweppes: Indian Tonic	0,2 l	10,00
Lipton Ice Tea: Peach, Green	0,2 l	10,00
Juice Toma: 100 % Orange, 100% Apple, Blackcurrant nectar	0,2 l	10,00
Woda Krystaliczne Źródło: still/sparkling	0,3 l	9,50
Woda Cisowianka: still/perlage	0,7 l	15,50
Ice coffee	0,3 l	16,99
Ice coffee caramel	0,3 l	17,99

LEMONADE *with ice*

Lemon	0,45 l	22,99
Yuzu <i>A citrus with a fresh aroma combining notes of lime, mandarin and grapefruit</i> NEW	0,45 l	22,99
Peach	0,45 l	22,99
Mango	0,45 l	22,99

DRINKS

FRESHLY SQUEEZED JUICES 0,25 ml

Orange	29,99
Orange - Apple - Raspberry purée	22,99
Apple - Celery - Lemon - Parsley	22,99
Apple - Pineapple Nectar - Spinach - Parsley - Lime	22,99
Apple - Lime - Mint	22,99

RECOMMENDED

Giacomino NEW	24,99
Orange – Apple – Banana – Carrot	

ALCOHOL - FREE COCKTAILS



Peach Sour **NEW** 120 ml*..... 29,00
Lipton Peach, apple juice, peach syrup, foam, lime, apple and fresh mint.



Hugo 0% 200 ml*..... 28,99
Prosecco Lamia 0%, elderflower syrup, sparkling water, lime and mint.

More options →

DRINKS

ALCOHOL - FREE COCKTAILS



Aperitivo Spritz 160 ml*30,99
Prosecco Lamia 0%, alcohol-free spritz,
sparkling water, orange, rosemary.



Fiore Lilla 240 ml*24,99
Jasmine ice tea, elder syrup,
orange, lemon, mint.



Pineapple Mojito 100 ml* 25,99
Pineapple purée, sparkling water,
lime and mint.



Frutto Spritz 160 ml* 25,99
Orange juice, tonic water, passion fruit
purée, strawberry purée, pineapple juice,
orange slice.



Crodino 175 ml* 23,00
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 15,00	0,4 l 17,00
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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
Książęce Złote Pszeniczne (4.9% ABV)	0,3 l 16,00	0,5 l 18,00

BOTTLED BEER

Książęce Miodowy Lager (4.5% ABV)	0,5 l	17,00
Książęce IPA (5.4% ABV)	0,5 l	17,00
Książęce Cherry ALE (4.1% ABV)	0,5 l	17,00
Książęce Porter (8.0% ABV)	0,5 l	17,00
Książęce Ciemne Łagodne (4.1% ABV)	0,5 l	17,00
Tyskie Gronie (5.2% ABV)	0,5 l	16,00

BOTTLED BEER - FLAVORED

Captain Jack Watermelon Margarita (6.0% ABV)	0,4 l	16,00
Lech Elderflower & Lemon (4.0% ABV)	0,5 l	17,00

ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	14,50
Lech Free Lager 0,0%	0,33 l	14,00
Lech Free Lime Mint 0,0%	0,5 l	16,50
Książęce Złote Pszeniczne 0,0%	0,5 l	16,50

NON-ALCOHOLIC WINES

Sauvignon Blanc „Genio Español Zero 0”	150 ml 18,00	750 ml 90,00
Jumilla / Spain / Familia Bastida Currant leaves / Gooseberry / Non-alcoholic / White / Dry		
Tempranillo „Genio Español Zero 0”	150 ml 18,00	750 ml 90,00
Jumilla / Spain / Familia Bastida Elderberry / Cherry / Non-alcoholic / Red / Dry		
Lamia 0%	150 ml 19,00	750 ml 70,00
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:



★ **Bielsko-Biała**, ul. Partyzantów 22

www.tuttisanti.pl

f Tutti Santi Bielsko-Biała

@ 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.