

END

Per Amore

STARTERS

ANTIPASTI

-  **OLIVE** 18 pln
marinated olives / chili / garlic
-  **BRUSCHETTA**  30 pln
tomatoes / oregano / garlic / olive oil / bread
- CARPACCIO DI MANZO**     59 pln
beef tenderloin / arugula / cherry tomatoes / caper berries / Caesar dressing
-  **BURRATA CAPRESE**   54 pln
burrata / basil pesto / tomatoes / arugula
-  **FRITTO MISTO**   64 pln
shrimp / squid / baby squid / smelt
-  **GAMBERETTI AL BURRO**    58 pln
shrimp / butter / wine / chili / garlic / arugula / parsley / toast
- TARTARE DI MANZO**    65 pln
beef tenderloin / French mustard / pickled cucumber / shallot / smoked egg yolk / shimeji mushrooms / bread / lovage oil
-  **TARTARE DI TONNO**   59 pln
tuna / avocado / pomegranate / anchovies / shallot / capers / mint / cuttlefish ink pearls
-  **TAGLIERE DI FORMAGGI**    56 pln
Italian cheese board / honey / walnuts / bread
- TAGLIERE DI SALUMI**  56 pln
selection of Italian cured meats / capers / balsamic glaze / bread
- DUO ITALIANO**    74 pln
selection of carefully chosen Italian cheeses and traditional cured meats

SOUPS

ZUPPE

-  **MINISTRONE**    32 pln
carrot / celery / peas / green beans / basil pesto / Grana Padano D.O.P. cheese
-  **CREMA DI POMODORO**   30 pln
tomatoes / pesto bazyliowe / Pecorino Romano D.O.P.
-  **ZUPPA DI PESCE**     52 pln
seafood / tomatoes / soffritto / parsley / chili / lime
- TORTELLINI IN BRODO**     36 pln
chicken and beef broth / tortellini / Grana Padano D.O.P. / Pecorino Romano D.O.P.

MEAT, FISH, SEAFOOD

CARNI, PESCE, FRUTTI DI MARE

POLLO **69 pln**

corn-fed chicken / baby potatoes / broad beans / chanterelle mushrooms / yellow zucchini / chicken demi-glace sauce

ANATRA **79 pln**

duck / potato gratin / romaine lettuce / balsamic sauce / rhubarb

ORATA **84 pln**

sea bream fillet / roasted cauliflower purée / peas / mint / pepper confit / pickled cauliflower

COZZE & VONGOLE **79 pln**

mussels / vongole clams / shrimp / tomato pulp / white wine / garlic / chili / butter / parsley

FILETTO DI MANZO **145 pln**

beef tenderloin / potato purée / chanterelle mushrooms / baby broccoli / demi-glace sauce

ENTRECÔTE DI MANZO **165 pln**

ribeye steak (280g) / truffle steak fries with Grana Padano D.O.P. / grilled vegetables / pepper sauce

SALTIMBOCCA ALLA ROMANA **95 pln**

veal / Prosciutto di Parma D.O.P. / baby vegetables / herb-roasted potatoes / sage

SALMONE **79 pln**

salmon steak / potato purée / cherry tomatoes / fennel sauce / dill oil / green beans

POLPO GRIGLIATO **129 pln**

octopus / mussels / Jerusalem couscous / eggplant and tomato salsa / saffron

BEEF BURGER **59 pln**

beef / lettuce / onion / tomato / pickled cucumbers / ketchup / fries

PASTA & RISOTTO

PASTA E RISOTTI

 **RAVIOLI DI RICOTTA**     **56 pln**
truffle ravioli / zucchini pesto / walnut

 **SPAGHETTI ALLA CARBONARA**    **54 pln**
*guanciale / egg yolk / Pecorino Romano D.O.P. /
Parmigiano Reggiano D.O.P. / black pepper*

 **TAGLIATELLE ALLA BURRATA** **59 pln**
   
*tomato pulp / sun-dried tomato pesto / burrata /
arugula / cherry tomatoes*

TAGLIATELLE CON POLLO    **52 pln**
*grilled chicken / cream / spinach / Grana Padano
D.O.P.*

 **SPAGHETTI CON FRUTTI DI MARE** **74 pln**
    
*shrimp / mussels / vongole clams / cuttlefish /
garlic / chili / parsley / white wine*

PAPPARDELLE ALLA PARMONARA **64 pln**
  
*chanterelle mushrooms / garlic / thyme / cream /
Prosciutto di Parma D.O.P. / Grana Padano D.O.P.*

SPAGHETTI AL PESTO     **72 pln**
*beef tenderloin / basil pesto / Grana Padano
D.O.P. / garlic*

LASAGNE ALLA BOLOGNESE     **54 pln**
*beef bolognese sauce / tomatoes / béchamel
sauce / red wine / Grana Padano D.O.P.*

SPAGHETTI AL RAGÙ ALLA BOLOGNESE **52 pln**
   
*beef bolognese sauce / tomatoes / garlic /
butter / Grana Padano D.O.P.*

PAPPARDELLE AL SALMONE     **68 pln**
*salmon / zucchini / peas / mascarpone cheese /
fish stock*

 **RISOTTO AI GAMBERETTI**   **68 pln**
*shrimp / zucchini / fish stock / butter / white wine
/ chili*

SALADS

INSALATE

INSALATA DI GAMBERETTI   **64 pln**
*shrimp / lettuce selection/ garlic / mango /
pomegranate / passion fruit dressing*

INSALATA DI POLLO     **59 pln**
*chicken fillet / romaine lettuce / cherry tomatoes /
croutons / Caesar dressing*

PIZZA

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 **FOCACCIA CON PARMIGIANO REGIANO** 29 pln



rosemary / Parmigiano Regiano D.O.P. / olive oil

 **MARGHERITA**   39 pln

tomatoes / mozzarella / basil

 **DIAVOLA**   49 pln

*tomatoes / mozzarella Fior di latte / spianata
piccante*

CAPRICCIOSA   52 pln

*tomatoes / mozzarella Fior di Latte / olives /
artichokes / mushrooms / Prosciutto Cotto D.O.P.*

CESARE    49 pln

*mozzarella Fior di Latte / Caesar sauce /
chicken / romaine lettuce / cherry tomatoes /
Grana Padano D.O.P.*

FUNGHI CON PROSCIUTTO   48 pln

*tomatoes / mozzarella Fior di Latte /
mushrooms / Prosciutto Cotto D.O.P.*

CARBONARA    52 pln

*mozzarella Fior di Latte / egg yolk / guanciale /
Pecorino Romano D.O.P. / Parmigiano Reggiano
D.O.P.*

PARMA   58 pln

*tomatoes / mozzarella Fior di Latte / Prosciutto di
Parma D.O.P. / arugula / cherry tomatoes*

 **5 FORMAGGI**   52 pln

*mozzarella Fior di Latte / Grana Padano D.O.P. /
Pecorino Romano D.O.P. / Gorgonzola Piccante
D.O.P. / Provolone*

 **VEGETARIANA**   45 pln

*tomatoes / mozzarella Fior di Latte / grilled
zucchini / mushrooms / olives / cherry tomatoes /
Grana Padano D.O.P.*

FRUTTI DI MARE     69 pln

*tomatoes / mozzarella Fior di Latte / seafood
(squid, shrimp, mussels, octopus) / zucchini*

FINFERLI   59 pln

*Fior di Latte mozzarella / chanterelle mushrooms
/ broad beans / Gorgonzola Piccante D.O.P.*

 **BURRATA**    59 pln

*basil pesto / tomato sauce / burrata / cherry
tomatoes*

 **TARTUFFO**   54 pln

*mozzarella Fior di Latte / truffle paste /
mushrooms*

DESSERTS

DOLCI

TIRAMISU CLASSICO     **34 pln**
mascarpone cream / sponge biscuits / cocoa / amaretto

PANNA COTTA  **32 pln**
cream / white chocolate / blackcurrant mousse

FONDANTE AL CIOCCOLATO     **39 pln**
cake with molten chocolate / semifreddo / fruits

CRÈME BRÛLÉE    **34 pln**
creamy mousse / vanilla / caramelized brown sugar / pistachios

GELATO  **15 pln**
selection of ice creams / fruits / whipped cream

CROSTATA    **36 pln**
tart / apricots / vanilla cream / Italian meringue

SIDE DISHES

CONTORNI

 **INSALATA MISTA**  **20 pln**
selection of salads / cherry tomatoes / Grana Padano D.O.P. / olive oil

 **VERDURE GRIGLIATE**  **25 pln**
selection of grilled vegetables / Grana Padano D.O.P.

 **GREEN BEANS**  **20 pln**

 **FRIES** **25 pln**

 **SWEET POTATO FRIES** **25 pln**

 **POTATO PURÉE**  **20 pln**

 **TRUFFLE MAYONNAISE**  **9 pln**

BEVERAGES

BEVANDE

PEPSI / PEPSI MAX / 7UP 200ML	15 pln
LEMONSODA 330ML	19 pln
ORANSODA 330ML	19 pln
TONIC LORD OF TASTE 330ML	19 pln
LEMONADE LEMON / PASSION FRUIT / STRAWBERRY / CUCUMBER 330ML	20 pln
FRESH JUICE ORANGE/GRAPEFRUIT/MIX 200ML	20 pln
SPARKLING WATER SAN PELLEGRINO 250ML	12 pln
SPARKLING WATER SAN PELLEGRINO 750ML	25 pln
STILL WATER ACQUA PANNA 250ML	12 pln
STILL WATER ACQUA PANNA 750ML	25 pln
KUSMI TEA	15 pln
ICE TEA	12 pln
ESPRESSO	14 pln
ESPRESSO MACCHIATO	19 pln
ESPRESSO DOPPIO	19 pln
ESPRESSO ORANGE	24 pln
ESPRESSO TONIC	20 pln
AMERICANO	14 pln
CAPPUCCINO	18 pln
PISTACHIO CAPPUCCINO	26 pln
CAFFE LATTE	22 pln
FLAT WHITE	23 pln
CAFFE CORRETTO SAMBUCA 38%	28 pln
CAFFE CORRETTO GRAPPA 40%	32 pln

BEER

BIRRA

BIRRA MORETTI 4,8% 330 ML	22 pln
PERONI 5,1% 330 ML	21 pln
GRIMBERGEN BLONDE 5,5% 330ML	22 pln
GRIMBERGEN BLANCHE 6% 330ML	22 pln

ALKOHOL

ALCOL

VODKA

OSTOYA 40% 40ML	18 pln
OSTOYA 40% 500ML	180 pln
BELVEDERE 40% 40ML	32 pln

WHISKEY / WHISKY

SCOTCH WHISKY

<i>Johnnie Walker Black Blended 40%</i> 40ML	28 pln
<i>Talisker 10 Y.O. Single Malt 45,8%</i> 40ML	38 pln
<i>Chivas Regal XV Blended 40%</i> 40ML	45 pln
<i>Glenmorangie 10 Y.O. 40%</i> 40ML	32 pln
<i>Glenmorangie 14 Y.O. 46%</i> 40ML	48 pln

IRISH WHISKEY

<i>Jameson 40%</i> 40ML	24 pln
<i>Tullamore D.E.W. 40%</i> 40ML	26 pln

AMERICAN WHISKEY

<i>Jack Daniel's 40%</i> 40ML	26 pln
<i>Bulleit Bourbon 45%</i> 40ML	28 pln

COGNAC

<i>Martel VS 40%</i> 40ML	28 pln
<i>Martel VSOP 40%</i> 40ML	35 pln
<i>Camus VSOP 40%</i> 40ML	45 pln

BRANDY

<i>STOCK 84 38%</i> 40ML	18 pln
<i>Metaxa 7* 40%</i> 40ML	28 pln

VERMOUTH

<i>Martini Bianco 14,4%</i> 80ML	24 pln
<i>Martini Extra Dry 15%</i> 80ML	24 pln
<i>Martini Rosso 14,4%</i> 80ML	24 pln

GIN

<i>Tanqueray No. Ten Gin 47,3%</i> 40ML	38 pln
<i>Beefeater Gin 40%</i> 40ml 40ML	22 pln

RUM

<i>Havana Club Especial 40%</i> 40ML	20 pln
<i>Havana Club Anejo 3 Y.O. 40%</i> 40ML	20 pln
<i>Dictador 10 Y.O. 40%</i> 40ML	42 pln

GRAPPA

<i>Nonino IL Moscato 41%</i> 40ML	36 pln
<i>Nonino Vendemmia Riserva 18 Mesi 43%</i> 40ML	43 pln
<i>Nonino Amaro Quintessential 35%</i> 40ML	30 pln
<i>Nonino Friulana 43* 43%</i> 40ML	27 pln

CHAMPAGNE

<i>Moët & Chandon Brut 12%</i> 750ML	420 pln
<i>Dom Perignon Brut 12,5%</i> 750ML	1950 pln
<i>Krug Vintage Rose 12%</i> 750ML	2500 pln

LIQUORI

<i>Aperol 11% 40ML</i>	22 pln
<i>Campari Bitter 25% 40ML</i>	24 pln
<i>Limoncello 38% 40ML</i>	22 pln
<i>Italicus 20% 40ML</i>	24 pln
<i>Jägermeister 35% 40ML</i>	24 pln
<i>Sambuca 38% 40ML</i>	22 pln
<i>Fernet Branca 35% 40ML</i>	24 pln
<i>Fernet Menta 28% 40ML</i>	26 pln
<i>Cynar 16% 40ML</i>	40 pln
<i>Galliano 42,3% 40ML</i>	22 pln
<i>Amaro Averna 29% 40ML</i>	22 pln
<i>Amaretto Disaronno 28% 40ML</i>	24 pln
<i>Bailey's 17% 40ML</i>	20 pln

COCKTAILS

COCKTAIL

PER AMORE SPRITZ	40 pln
<i>lillet 17% / gin 40% / elderflower syrup / lime juice / tonic</i>	
APEROL SPRITZ	40 pln
<i>prosecco 10,5% / aperol 11%</i>	
CAMPARI SPRITZ	40 pln
<i>prosecco 10,5% / campari bitter 25%</i>	
LIMONCELLO SPRITZ	40 pln
<i>prosecco 10,5% / limoncello 21%</i>	
HONEY SPRITZ	40 pln
<i>Jack Daniel's Honey 35% / passion fruit syrup / lemon juice / prosecco 10.5%</i>	
HUGO SPRITZ	40 pln
<i>prosecco 10,5% / st. Germain 20% / elderflower syrup 18% / mint</i>	
MOJITO CLASSIC / PASSION FRUIT / STRAWBERRY	40 pln
<i>rum 40% / mint / lime / cane sugar</i>	
MARGARITA	40 pln
<i>tequila 40% / triple sec 15% / lime juice</i>	
NEGRONI	40 pln
<i>gin 40% / campari bitter 25% / martini rosso 12%</i>	
APEROL NEGRONI	40 pln
<i>gin 40% / aperol 11% / martini bianco 14,4% / martini extra dry 15%</i>	
PORNSTAR MARTINI	42 pln
<i>vanilla vodka 38% / passoã 15% / prosecco 10.5% / lime juice / passion fruit purée</i>	
ESPRESSO MARTINI	40 pln
<i>vodka 40% / coffee liqueur 16% / espresso</i>	

- CUCUMBER GIN&TONIC** 38 pln
gin 40% / tonic / cucumber / lemon juice
- APEROL SOUR** 40 pln
gin 40% / raspberry liqueur 20% / rose syrup /
lemon juice / egg white
- WHISKEY SOUR** 38 pln
whisky 40% / sugar syrup / lemon juice / egg
white
- VODKA SOUR** 38 pln
vodka 40% / sugar syrup / lemon juice / egg white
- PASSION SOUR** 38 pln
passoã 15% / light rum 40% / lemon juice /
passion fruit syrup / egg white
- LYNCHBURG LEMONADE** 36 pln
whiskey 40% / triple sec 15% / sok z cytryny /
syrop cukrowy / woda gazowana
- BOULEVARDIER** 38 pln
whisky 40% / martini rosso 12% / campari bitter
25% / orange zest
- CALIFORNICATION** 42 pln
vodka 40% / gin 40% / light rum 40% / tequila
38% / orange liqueur 39% / lemon juice / orange
juice

MOCKTAILS

COCKTAIL ANALCOLICO

- APEROL SPRITZ** 38 pln
prosecco 0% / orange syrup
- HUGO SPRITZ** 38 pln
prosecco 0% / elderflower syrup
- MOJITO** CLASSIC / PASSION FRUIT / STRAWBERRY 38 pln
prosecco 0% / vanilla syrup / passion fruit purée /
lemon juice
- PORNSTAR MARTINI** 38 pln
prosecco 0% / vanilla syrup / passion fruit purée /
lemon juice
- NEGRONI** 38 pln
gin 0% / campari bitter 0% / vermuth 0%
- GIN & TONIC** 38 pln
gin 0% / tonic 0%
- WHISKEY SOUR** 38 pln
whiskey 0% / sugar syrup / lemon juice / egg
white

NON-ALCOHOLIC

ANALCOLICI

ALCOHOL 0%

<i>Whiskey 0% 40ML</i>	25 pln
<i>Gin 0% 40ML</i>	22 pln
<i>Rum 0% 40ML</i>	22 pln
<i>Vermuth 0% 40ML</i>	20 pln
<i>Prosecco 0% 120ML</i>	20 pln

BEER

<i>Peroni non-alcoholic 330 ML</i>	19 pln
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WINE

WHITE / RED 100 ML	26 pln
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ALLERGENS

 gluten	 celery
 shellfish	 mustard
 eggs	 sesame seeds
 fish	 sulphur dioxide
 peanuts	 lupin
 soy	 molluscs
 lactose	 vegetarian
 nuts	 spicy

Per Amore

Per Amore was born out of love for authentic Italian cuisine.

We use original products and recipes, and we put our whole heart into our work. Dishes are prepared just before serving, therefore the waiting time is about 40 minutes.

We add 15% service to each bill.

Per Amore
la cucina italiana