



KANTYNA ZABŁOCIE

We are an Italian trattoria where our heart is fully put into the quality of the served food – from traditional, certified products, through preparations of the dishes all the way to serving. You can taste here the well-known Italian classics, our original Italia-inspired courses, seasonal options and much more. Welcome at our door and buon appetito!

starters

BRUSCHETTA CLASSICA  18
thick slice of local leavened bread with cherry tomatoes, garlic, basil and olive oil

CROSTINI PER AMICI 39
stove-baked slices of bread served with Italian products: taleggio cheese with caramelized onion, prosciutto crudo with rucola, taleggio DOP cheese with fig jam, salami napoli with Kalamata olives, gorgonzola with walnuts, tapenade with basil leaf

MIX ANTIPASTI VEGE/VEGAN  /  45 zŁ/240 g
black Riviera olives and green olives with pits, artichokes, grilled zucchini and eggplant, rucola, cherry tomatoes, rucola/tapenade pesto, fig jam, grissini

ITALIAN HAM PLATTER 45 zŁ/240 g
prosciutto crudo, salame napoli, speck, spianate piccante calabra, rucola, Riviera olives, focaccia classica

ITALIAN CHEESE PLATTER  45 zŁ/240 g
sheep cheese pecorino sardo, gorgonzola bavarese piccante, taleggio DOP, grana padano, fig jam, walnuts, Riviera olives, focaccia classica

focaccia

GRISSINI  9
3 wheat sticks with sea salt, extra virgin olive oil and oregano

CLASICA  17
olive oil, rosemary, sea salt

AGLIO OLIO  19
olive oil, garlic, grana padano, caramelized onion

soups

CREMA DI POMODORO  17
tomato cream soup with mozzarella balls and basil

CREMA DI FUNGHI  19
bay bolete cream soup, truffle oil

CREMA DI CARCIOFI 18
artichoke cream soup, guanciale crisp

salads

SALAD AND SHRIMPS 35
rucola, apple, cherry tomatoes, artichokes, shrimps, crema di balsamico, grissini

MELON IN PARMA 29
rucola, melon, prosciutto crudo ham, olive oil, crushed pepper, mint

special offers

HAPPY HOUR 12:00 PM-5:00 PM

TH
TEDDY
with each pizza/pasta
Teddy pizza for free

**SAT
SUN**
PROSECCO 1+1
buy 1 l carafe of prosecco
and get the second one for free (1 l only)

pizza

classiche

MARGHERITA

tomatoes, mozzarella fior di latte

27

MARINARA

tomatoes, garlic, oregano, anchois, capers

25

CAPRICCIOSA

tomatoes, mozzarella fior di latte, prosciutto cotto ham, champignons, oregano

32

FORMAGGIO ROSSO

tomatoes, mozzarella fior di latte, mascarpone, gorgonzola bavarese piccante, grana padano

36

PARMA

tomatoes, mozzarella fior di latte, prosciutto crudo ham, rucola, grana padano cheese, olive oil

39

ROSSO

ALLA CAPONATA

tomatoes, garlic, grilled pepper, grilled eggplant, capers, black olives, added after stove: parsley

29

SPECKTACOLARE

tomatoes, garlic, taleggio DOP cheese, speck ham, grilled zucchini, red onion, black olives

35

AGRESSIVA

tomatoes, mozzarella fior di latte, spianate piccante calabra, garlic, oregano

35

MADDALENA

tomatoes, mozzarella fior di latte, garlic; served after stove: rucola, roasted cherry tomatoes

31

VEGETARIANO

tomatoes, artichokes, bell pepper, black olives, garlic

28

PADRONE DELICATO

tomatoes, mozzarella fior di latte, delicate salame napoli, black olives, oregano

35

PECORA NERA

tomatoes, garlic, black olives, anchois, caper; served after stove: sun dried tomatoes, sheep's cheese pecorino sardo, parsley

37

GAMBERO ROSSO

tomatoes, mozzarella fior di latte, shrimps, garlic, chilli, served after stove: parsley

39

CAPRA NELL'ORTO

tomatoes, garlic, taleggio DOP, grilled pepper, grilled eggplant, capers, kalamata olives, served after stove: parsley

33

GORGONZOLETTA

tomatoes, mozzarella fior di latte, garlic, black olives, gorgonzola bavarese piccante; served after stove: caramelized onion, fresh spinach, walnuts

37

bianche

VERDURE AL LIMONE

mozzarella fior di latte cheese, courgette, artichokes, lemon pepper

29

ROMANESKA

sour cream with parmesan, mozzarella fior di latte cheese, potato slices, rosemary, garlic

27

TARTUFO CREMOSO

pasta truflova, ser mozzarella fior di latte, spianata calabra piccante, ser mascarpone, po piecu: rukola

39

FUNGHINO

taleggio DOP cheese, Bay Boletes, fresh thyme, garlic, grana padano cheese, parsley, black pepper

37

PORCELLINO

mozzarella fior di latte, Italian sausage salsiccia, champignons, garlic, chili pepper, after oven: spinach, grana padano cheese, black pepper

37

PISTAFICO

mozzarella fior di latte, taleggio DOP cheese, gorgonzola bavarese piccante, mascarpone, served after oven: fig jam, rucola, pistachios

37

 VEGETARIAN DISH

 VEGAN DISH

 /  POSSIBILITY OF A VEGAN VERSION

 SPICY DISH

MOZZARELLA FIOR DI LATTE

Italian mozzarella originating in Agerola – a small commune in Campania. Mainly produced by local craftsmen. Its manufacturing process traditionally begins with adding the rennet to the fresh cow's milk. Thus created cruds are then chopped, put into boiling water and mixed until they melt into a stretchy matter.

SALSICCIA PURO

Italian sausage produced in the Treviso region from the highest quality lean pork and finely ground pork belly pieces. Stuffed in a natural intestinal casing. The traditional production process ensures that this meat snack keeps its unique, extraordinary taste.

PECORINO SARDO

Pecorino Romano is an Italian rennet cheese traditionally produced from sheep's milk that has a minimum 8-month maturation period. It is a hard sheep's cheese with a distinctive, pungent taste and pleasant yet intense aroma. Pecorino Romano DOP contains high percentage of fat in dry matter and is one of the hardest Italian types of cheese.

GORGONZOLA BAVARESE PICCANTE

Mild cow's milk gorgonzola cheese with a definite spicy flavor and medium firm texture. It ripens for 60 days.

pizza

calzone

TIPICO

tomatoes, mozzarella fior di latte, champignons, prosciutto cotto ham, grilled red pepper

MUCCA GOAT

tomatoes, taleggio DOP, grilled: zucchini, red pepper, eggplant

pasta

AGLIO OGLIO

spaghetti, garlic, chili pepper, parsley

PASTA CON PESTO

tagliatelle, homemade rucola pesto (rucola, grana padano cheese, pine nuts, garlic, lime juice, olive oil)

BOLOGNESE

spaghetti-type pasta, tomato sauce, beef, carrot, parsley root, onion, parsley, grana padano cheese

CARBONARA

spaghetti-type pasta, guanciale*, egg, grana padano cheese, parsley

GNOCCHI QUATTRO FORMAGGI

gnocchi, gorgonzola piccante, taleggio DOP, pecorino sardo, grana padano, black pepper

GNOCCHI ALLA SALSICCIA

gnocchi, bay bolete, Italian sausage – salsiccia, grana padano cheese, sour cream, garlic, onion, parsley

PASTARTUFO

tagliatelle pasta, prosciutto cotto, truffle paste, sour cream, courgette, pecorino sardo, garlic, onion, parsley

SPAGHETTI GAMBERETTI

spaghetti, shrimps, garlic, olive oil, butter, white wine, chili, parsley, lime

 VEGETARIAN DISH

 VEGAN DISH

 /  POSSIBILITY OF A VEGAN VERSION

 SPICY DISH

GUANCIALE

Pork cheek – the rind is rubbed with salt and spices (usually ground pepper, thyme or fennel, sometimes garlic) and cured for around three weeks or till 30% loss of its original mass. Its taste is stronger than other pork products like pancetta and its consistency is smoother and more delicate. During the heat treatment the fat melts which gives the dishes and sauces deep flavor and buttery texture.

SPECK

Salt, pepper, bay leaves, juniper berries in a month-old marinade. Then it got through a weeklong smoking using beech wood. This is Speck. We serve it fresh or baked with pizza.

bambini

FOR THE LITTLE ONES

PASTA DI POMODORINI

tagliatelle, tomato sauce, mozzarella

15

33

TEDDY PIZZA

tomato sauce, mozzarella fior di latte, olives eyes, tomato nose, salami smile

17

29

CREMINI

tomato soup with noodles

13

desserts

19

BROWNIE

with runny chocolate and ice cream

21

27

ITALIAN TIRAMISU

19

28

CANNOLI

with ricotta cheese, pistachios, lime

19

35

lunch of the day

29

SOUP AND MAIN DISH OF YOUR CHOICE

25

Served from Monday to Friday between 12:30 pm and 5:00 pm or as long as stocks last. Ask our staff about the current lunch menu or check it on our Facebook or Instagram.

35

31

39

SPIANATA CALABRA PICCANTE

Spicy Italian maturing salami from the Calabria region made from carefully selected pork cuts with addition of the Italian pepperoncino pepper with the 50/70-day maturation period. The pepperoncino pepper, well-liked and -known in the southern regions of Italy, gives spianata a distinctive red colour and very spicy, but well-balanced taste.

TALEGGIO DOP

Cheese made of cows' milk grazed in Lombardian Bergamo Valley and produced consistently since the 10th century. Greasy, mould-ripened with strong aroma. It is marked under the DOP – Protected Designation of Origin.

warm up game

MULLED WINE

red wine, honey, citrus fruits, cloves
SERVED HOT, CLASSIC, SWEET, WARMING

MULLED WINE WITH RASPBERRIES

red wine, honey, raspberries
SERVED HOT, FULL OF RASPBERRY AROMA, TART, WARMING

MULLED WINE 0%

non-alcoholic red wine, citrus fruit, aniseed
SERVED HOT, WARMING, SPICY-SWEET

MULLED CYDER

cyder, fruit, cinnamon stick, rosemary
SERVED HOT, WARMING, SWEET

martini zone

MARTINI ROYALE

MARTINI FIERO&TONIC

MARTINI BIANCO&TONIC

MARTINI FIERO SPRITZ

RED BULL FIERO

wine zone

WINE OF THE HOUSE 10/16/29/59

white Trebbiano Chardonnay
0,15/0,25/0,5/1L

red Sangiovese Rubico
0,15/0,25/0,5/1L

VINO BIANCO FRIZZANTE 11/17/35/69

0,15/0,25/0,5/1L

bubbles

17 MARTINI SOUR

Martini Fiero, sour, dried fruit syrup, egg white

19 MIMOZA

prosecco, fresh orange juice

HUGO

18 prosecco, sparkling water, elderberry syrup, lime

WINTER SPRITZ

16 Martini Fiero, prosecco, cinnamon and orange syrup, sour

beer

draught beer

OKOCIM WEIZEN 0,3/0,5L 10/13

ZATECKY SVETLY LEZAK 0,3/0,5L 10/13

bottled beer

GRIMBERGEN BLANCHE 0,33L 13

GRIMBERGEN BLONDE 0,33L 13

12 SOMERSBY 0,4 L
selection of flavours

15 OKOCIM MISTRZOWSKI
PORTER 0,5L

13 HONEY BEER 0,5L

13 CORONA 0,33L

non-alcoholic beer

10 OKOCIM 0% 0,5L

12 SOMERSBY 0% 0,4L
selection of flavours

coffee & tea & hot drinks

ESPRESSO 8

ESPRESSO DOPPIO 11

AMERICANO 9

19 CAPPUCCINO 11

LATTE 12

26 FLAT WHITE 13

LA VIA DEL TE TEA 10

black/earl grey/green/jasmine/mint/white/fruit

WINTER TEA 15

citrus fruits, honey, ginger

MEDITERRANEAN BREW 13

rosemary brew, honey lemon, ginger

POLISH BREW 13

apple brew, honey, cinnamon, aniseed

HOT CHOCOLATE

plain 12

with whipped cream 13

with raspberries 15

soft drinks

FRESH ORANGE JUICE 0,4L 15

LEMONADE 10/18

12/22 FRUIT LEMONADE

raspberry, mango, elderberry

8 WATER, BOTTLE 0,33L

still/sparkling

13 COCA-COLA/ZERO/SPRITE/SOK

CAPPY/TONIC KINLEY 0,25L

13 ON LEMON 0,33L

lime/pear/coke/rhubarb/plum/
yerbata/matchbata

12 RED BULL 0,25L

Energy Drink/Sugarfree/Zero