



AMALFI

PARTY

metro
bar & bistro

COLD

Antipasti:

Marinated Leccino olives with herbs
Green olives stuffed with almonds
Peppers stuffed with ricotta
Grissini (breadsticks)

Specjały włoskie:

Provolone piccante
Pecorino ubriaco (aged in red wine)
Primosale with walnuts
Porchetta
Prosciutto crudo
Salami Napoli
Semi-dried spicy Abruzzese sausages

Aromatic marinated red and yellow datterino tomatoes

Mixed lettuce leaves, prosciutto crudo,
grilled artichokes, lemon juice

Classic Caesar salad with grilled chicken, cherry tomatoes,
herb croutons, Parmigiano Reggiano shavings

Mixed lettuce with peppery arugula, porcini mushrooms
sautéed in butter, marinated tomatoes, Grana Padano
shavings

Frittata in three variations: with porcini mushrooms, spicy
salami, or sun-dried tomatoes

Wheat crostini with beef tartare

Crostini with grilled pepper and tomato spread, or classic
Italian tonnato

Mix of marinated mushrooms



AMALFI

PARTY

metro
bar & bistro

HOT

Zucchini cream soup with ricotta and Grana Padano

Tortello with pumpkin, orange and shrimp,
lemon olive oil, fresh coriander

Orecchiette with pulled pork, cherry tomatoes,
garlic, olive oil, fresh herbs, Grana Padano

Chicken cacciatore with olives

Gnocchi with goat cheese and truffles, light cream
sauce with black truffle paste, artichokes

Pike-perch (zander) baked on chanterelles
with cherry tomatoes, rosemary olive oil

Chicche tricolor, rosemary olive oil, Pecorino shavings

PIZZA

Zucchini

Puree z cukinii, nduja, ser gorgonzzola,
mozzarella fior di latte

Zucchini purée, 'nduja, gorgonzola,
and fior di latte mozzarella

Funghi

Sos pomidorowy, pieczarki,
mozzarella fior di latte

Tomato sauce, button mushrooms,
fior di latte mozzarella

DESERY | DESSERTS

Wybór krojonych owoców
Selection of sliced fruit

Tarta z kruszonką gruszkami i orzechami włoskimi
Crumble tart with pears and walnuts

Tarta z musem czekoladowym i pomarańczami
Chocolate mousse tart with oranges

Klasyczne tiramisu
Classic tiramisu