



Welcome to our restaurant!

"Eatalia" is a combination of the words 'eat' and 'Italy'. This is not a random name, because we do not only serve typical Italian dishes, but other original dishes as well.

In our restaurant, we do not use any artificial ingredients, such as monosodium glutamate, food preservatives, stock cubes or powders (several hundreds and thousands) etc.

Everything is fresh, healthy and made by us; and, we certainly hope, delicious to our customers. Some of our dishes are cooked using the modern Sous Vide technology, called vacuum cooking.

This method of cooking ensures that the original look and texture of the product in the cooking process are preserved. As a result, we prepare dishes of the highest quality without losing vitamins, natural juices and enzymes.

All the dishes prepared by this method guarantees that they are succulent, mild and easily digestible.

We invite you for a taste.

Remember the Italian saying: "When you eat, you don't grow old".

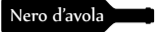
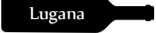
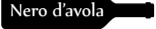
Welcome!!!

Dear guest

The wait time for some dishes may be longer than in other restaurants. If we make a mistake let us to correct it.

Starters

served with homemade bread


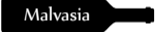
Beef carpaccio / Grana Padano / rucola / cream balsamico	36 zł	
Shrimps in beurre blanc / chorizo / chives / tomato / chilli / garlic / wine / butter	39 zł	
Beef tatar / pickled mushrooms / chives mayonnaise / cucumber / onions / egg yolk	34 zł	

Soups




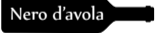

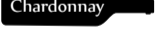
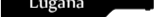
Tomato cream soup / mozzarella / basil / olive oil / balsamic cream	15 zł
Sicilian soup / prawns / cod / mussels / squids / crawfish	31 zł
Seasonal soup	ask our crew

Salads

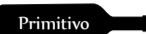

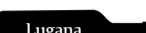

served with homemade bread

Goat cheese / dried tomatoes / pear crisp / sunflower seeds / cranberry / cashew	34 zł	
Grilled chicken or Prawns / mango / pomegranate / fennel / cherry tomatoes / gorgonzola sauce / orange	34 zł / 41 zł	



Main Courses

Pork tenderloin / baked potatoes / green pea puree / caramelised vegetables / demi glace sauce with green pepper	45 zł	
Pork chops in panko / mashed potatoes / fried cabbage	36 zł	
Duck - confited thigh / steamed dumplings / red cabbage, dried fruits / mousse of apple and horseradish / demi glace sauce with marjoram / buckwheat popcorn	49 zł	
Beef sirloin steak / fried seasonal vegetables / steak fries / green pepper sauce	79 zł	
Beef burger / Sriracha mayonnaise / mozzarella / lettuce / pickled cucumber	30 zł	
<i>vegetarian</i> Carrot dumplings / seasonal vegetables / onions / garlic / cream sauce	31 zł	
<i>vegetarian</i> Fried trout fillet / blanched seasonal vegetables / broken sweet potatoes / chili, ginger	42 zł	

Pasta

Pappardelle / mushrooms / duck / spinach / garlic / onion / cream sauce	38 zł	
 Tagliatelle nero / shrimps / mussels / dried tomatoes / onion / garlic / tomato sauce / pepperoncino	46 zł	
Spaghetti / sos bolognese / parmesan	28 zł	

Pizza

<i>NEW!!!</i> SEASONAL PIZZA	ask our crew
MARGHERITA / mozzarella / tomato sauce	23 zł
PROSCIUTTO / mozzarella / tomato sauce / ham	28 zł
SALAME / mozzarella / tomato sauce / salame napoli dolce	28 zł
SPINACI / mozzarella / tomato sauce / spinach / garlic / Grana Padano	28 zł
HAWAIIAN / mozzarella / tomato sauce / ham / pineapple / mascarpone /	30 zł
CAPRICCIOSA / mozzarella / tomato sauce / ham / mushrooms / basil pesto	31 zł
 PICANTE SORRENTINO / mozzarella / tomato sauce / salame Sorrentino / black olives / pepperoncino peppers	32 zł
<i>NEW!!!</i>  NDUJA / mozzarella / tomato sauce / Nduja / mascarpone / red onion / parsley /	34 zł
PROSCIUTTO E RUCOLA / mozzarella / tomato sauce / cherry tomatoes / Prosciutto Crudo / rucola / Grana Padano	35 zł
QUATTRO FORMAGGI / mozzarella / tomato sauce / Grana Padano / goat cheese / gorgonzola	36 zł
basil / mushrooms / basil pesto / red pepper / black olives / garlic / cherry tomatoes / red onion	4 zł
salame napoli dolce / ham / spinach / dried tomatoes	5 zł
mozzarella, salame Sorrentino, Prosciutto Crudo, Grana Padano, rucola, goat cheese, gorgonzola	6 zł

Desserts

Tradicional ice cream	14 zł
Lava cake / english cream / fruit mousse	19 zł
Creme brulee.....	21 zł
Italian meringue / mascarpone cream / fruit mousse	21 zł

Tapas

Tapenada with toast	10 zł
Focaccia	17 zł

Non-alcoholic beverages

Cisowianka Classic 0,35 l / 0,7 l	6 zł / 12 zł
Cisowianka Perlage 0,35 l / 0,7 l	6 zł / 12 zł
Coca cola / fanta / sprite 0,2 l	6 zł
Fruits Juice 0,25 l	6 zł
Freshly squeezed juice 0,3 l	15 zł
Lemonade 0,5 l / 1 l	15 / 25 zł

Ronnefeldt tea

English Breakfast, Earl Grey, Green Dragon, Jasmine Gold, Sweet Berries, Refreshing Mint, Rooibos Cream Orange	10 zł
--	-------

Kawy coffee

Finest italian coffee, roasted in family-run roastery based near Padua

Espresso	9 zł
Americana	10 zł
Cappucino	12 zł
Latte macchiato	14 zł
Ice coffe	16 zł

Alcoholic beverages

Aperol Spritz	24 zł
Pear Spritz	19 zł
Mojito	22 zł
Vodka Sour	22 zł
Draft Beer 0,3 / 0,5 l	11 zł / 14 zł
Regional Kraft Beer Gzub	16 zł
noalcohol Beer	ask our crew