



starters

BRUSCHETTA	34,-
three types of bruschetta: parma ham with arugula, tomatoes with garlic and basil and 'Nduja paste served with balsamic sauce	
SHRIMPS WITH MUSSELS	59,-
shrimps with mussels in white wine served with chorizo, cherry tomatoes, parsley and bread	
ANTIPASTI	89,-
a selection of Italian cheeses and charcuterie served on a board with honey, grapes and Pane carasau bread	
BEEF TARTARE	62,-
beef sirloin tartare with truffle paste, cucumber, marinated chanterelles served with herb baguette, basil mayonnaise and quail egg	
OLIVES 🌿	23,-
100g Italian olives	

soups

ONION SOUP 🌿	29,-
homemade broth with onions, croutons and parmesan	
TOMATO CREAM 🌿	29,-
tomato cream served with mozzarella balls and basil pesto	

gnocchi

GNOCCHI WITH PESTO 🌿	42,-
delicate potato dumplings served with basil pesto, cherry tomatoes and parmesan	
GNOCCHI WITH PEAR 🌿	49,-
delicate potato dumplings with gorgonzola sauce, caramelized pear in honey, garlic, parmesan and arugula	
GNOCCHI WITH SALAMI PICCANTE 🍴	48,-
delicate potato dumplings with mascarpone cream sauce, salami piccante, garlic, tabasco and arugula	
GNOCCHI WITH CHICKEN 🍴	52,-
delicate potato dumplings with spicy chicken in a cream sauce with sun-dried tomatoes, garlic, chili, parmesan and arugula	

pasta

SPAGHETTI CARBONARA	49,-
spaghetti with Guanciale, egg yolk, garlic, white wine, parmesan and ground pepper	
SPAGHETTI BOLOGNESE	44,-
spaghetti in tomato sauce with beef, pork, garlic and parmesan	
SPAGHETTI WITH 'NDUJA AND MASCARPONE 🍴	40,-
spaghetti with 'Nduja and olive oil served with mascarpone, garlic and fresh basil	
SPAGHETTI WITH TRUFFLE 🌿	139,-
spaghetti in cream and parmesan sauce with fresh truffle and garlic	
PENNE NAPOLI 🌿	35,-
penne with a classic tomato sauce with garlic and parmesan	
PAPPARDELLE WITH BEEF FILLET	67,-
pappardelle in cream and mushroom sauce with beef fillet, white onion, garlic, parmesan and parsley	
PAPPARDELLE WITH CHANTERELLES 🌿	52,-
pappardelle in truffle oil with chanterelles, onion, parsley, rosemary, garlic, chili and parmesan	
PAPPARDELLE WITH SALMON	54,-
pappardelle with salmon, cherry tomatoes, garlic, arugula, lemon and parsley in cream and tomato sauce	
TAGLIATELLE WITH CHICKEN	50,-
tagliatelle in cream sauce with chicken, mushrooms, garlic and parmesan	
GREEN TAGLIATELLE WITH PISTACHIOS 🌿	47,-
green tagliatelle in gorgonzola and mascarpone sauce with crushed pistachios and lime juice	
TAGLIATELLE NERO WITH SEAFOOD 🍴	65,-
black tagliatelle with shrimps, mussels, Pelati tomatoes, garlic, chili, white wine and parsley	

burgers

BURGER QUATRO FORMAGGI	62,-
beef burger with baked bun, tomato, composition of salad leafs and gorgonzola sauce, cheddar and mozzarella served with fries and peanut sauce	
BURGER CLASSIC	59,-
beef burger with baked bun, romaine lettuce, pickled cucumber, white onion, tomato, ketchup and mayonnaise served with fries and peanut sauce	

main courses

SEA BREAM	95,-
whole sea bream fish stuffed with lime, coriander and fennel with the addition of chili, served with herb rice and yoghurt – dill sauce	
SUPREME CHICKEN BREAST	54,-
supreme chicken breast served with mashed potatoes, lime sauce and roasted vegetables	
DUCK CONFIT	69,-
confit duck leg served on sweet potato purée with cherry sauce and roasted vegetables	
BEEF FILLET	175,-
beef tenderloin steak 200g served with pepper sauce, bonfire potato with garlic butter and Mista salad	
MOLTO MUSSELS	79,-
mussels 400g in wine and butter sauce with chorizo, onion, parsley, served with bread or fries	

salads

SALAD WITH GOAT CHEESE 🌿	49,-
a composition of salad leafs with goat cheese, sundried tomatoes, grapes, walnuts, red currant vinaigrette and bread	
CAESAR SALAD WITH CHICKEN	54,-
romaine lettuce served with grilled chicken and bacon, cherry tomatoes, croutons, parmesan and Caesar sauce	

desserts

CHOCOLATE CAKE	28,-
chocolate cake served with a scoop of vanilla ice cream and raspberry mousse	
CHEESECAKE	32,-
creamy cheesecake on a crispy base served with fruits	
TIRAMISU	28,-
mascarpone cream with coffee, Amaretto and Savoiardi finger biscuit	
APPLE CRUMBLE	32,-
served warm with vanilla ice cream	
CANNOLI	19,-
shortbread cookie stuffed with ricotta-based sauce served with pistachios	

EXTRAS:

Fries	14,-
Bonfire potatoes	16,-
Grilled vegetables	18,-
Bread / Garlic bread	12 / 18,-
Mista salad	16,-

molto
ITALIAN FOOD & WINE



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MAIN SQUARE 11, 31-042 KRAKOW

ORIGINAL MENU CREATED BY DARIUSZ ZARZYCKI AND MARIUSZ PUZIO

🍴 - SPICY

🌿 - VEGETARIAN

ALL PRICES ARE IN PLN AND INCLUDE VAT TAX.
STANDARD WAITING TIME IS UP TO 30 MINUTES.
AN OPTIONAL 10% SERVICE FEE WILL BE ADDED TO THE BILL.

WI-FI PASSWORD:
MoltoRest1234

Polish 🇵🇱