



## starters

- BRUSCHETTA**  ..... 35,-  
three crispy baguettes served with feta cheese, basil pesto and marinated cherry tomatoes in balsamic vinegar and wine
- SELEZIONE DI FORMAGGI TOSCANI**  ..... 80,-  
board of Tuscan cheeses: Grana Padano, Taleggio, Gorgonzola served with grissini, honey, walnuts and pine nuts
- FRITTO MISTO** ..... 49,-  
a combination of breaded and fried seafood: mussels, squid, shrimps and small fishes served with lemon aioli sauce
- TARTARE DI FILETTO DI MANZO** ..... 65,-  
chopped beef tartare prepared with onion, truffle paste, capers, marinated chanterelles and basil mayonnaise served with quail egg and crispy garlic baguette
- OLIVE GIGANTI**  ..... 25,-  
juicy, huge green olives marinated in delicate brine

## soups

- CREMA DI POMODORO**  ..... 29,-  
cream of ripe tomatoes enriched with basil pesto, served with mozzarella cheese and grissini
- CREMA DI FUNGHI** ..... 32,-  
cream of forest mushrooms enriched with a bit of sour cream and fresh herbs served with crispy garlic and cheese toast

## salads

- INSALATA CAESAR** ..... 57,-  
romaine lettuce served with cherry tomatoes, Caesar sauce, herbal croutons, Pecorino Romano and juicy pieces of chicken and bacon
- INSALATA CON FORMAGGIO DI CAPRA**  ..... 52,-  
salad based on lamb's lettuce and arugula topped with maple syrup sauce served with goat cheese, walnuts, sunflower seeds and a pear marinated in vinegar
- + double meat / cheese ..... 15,-  
+ grated Pecorino Romano cheese ..... 9,-

## pasta & gnocchi

- PENNE ALLA NAPOLETANA CON RICOTTA**  ..... 40,-  
penne pasta in aromatic tomato sauce with garlic, basil and Ricotta
- SPAGHETTI ALLA BOLOGNESE** ..... 48,-  
spaghetti pasta with meat and tomato sauce made from ground beef and pork, vegetables, garlic and herbs served with grated Pecorino Romano
- SPAGHETTI ALLA CARBONARA** ..... 49,-  
spaghetti pasta served in a creamy sauce based on: eggs, Guanciale, Pecorino Romano and black pepper
- SPAGHETTI AL TARTUFO CON BREZOLA E CREMA DI MASCARPONE** ..... 80,-  
spaghetti pasta with fresh truffles, delicate Punta d'Anca bresaola, cream and Mascarpone
- FUSILLI AL PESTO DI BASILICO E POLVERE DI PISTACCHIO**  ..... 44,-  
fusilli pasta served with pistachio powder and basil pesto
- TAGLIATELLE CON POLLO E FUNGHI** ..... 52,-  
tagliatelle pasta served with pieces of chicken and mushrooms, cream sauce sprinkled with grated Pecorino Romano
- TAGLIATELLE AI FRUTTI DI MARE E PESTO ALLA CALABRESE**  ..... 67,-  
tagliatelle pasta with seafood: shrimps, squid and mussels and spicy pesto alla Calabrese
- GNOCCHI AL FORMAGGIO DI CAPRA**  ..... 60,-  
delicate gnocchi filled with goat cheese served with a cream sauce seasoned with fresh oregano, thyme and truffle oil
- GNOCCHI CON PERE E GORGONZOLA**  ..... 55,-  
delicate gnocchi served with caramelized pear, creamy Gorgonzola and lime sauce sprinkled with pine nuts
- CANNELLONI BOLOGNESE** ..... 56,-  
tubes of cannelloni pasta filled with Bolognese ragu baked together with tomato sauce, béchamel and Mozzarella
- + double meat / cheese ..... 15,-  
+ grated Pecorino Romano cheese ..... 9,-

## burgers

- BURGER CLASSICO** ..... 62,-  
beef burger grilled on medium in a crispy bun served with lettuce, tomato slices, pickles, onions and mayonnaise and ketchup along with fries and peanut sauce
- BURGER AL FORMAGGIO** ..... 68,-  
beef burger grilled on medium in a crispy bun served with bacon, breaded blue cheese, gorgonzola sauce, cranberries and salad composition along with fries and peanut sauce
- + double meat ..... 19,-

## main courses

- SUPREMO DI POLLO** ..... 68,-  
chicken breast supreme served with delicate potato purée, aromatic lime sauce and glazed root vegetables
- FILETTO DI MAIALE CON CASTOTTO DI FUNGHI** ..... 68,-  
pork tenderloin on pear groats cooked with white wine and broth with forest mushrooms, cream, onion, garlic and parsley sprinkled with Pecorino Romano
- FILETTO DI MANZO** ..... 149,-  
beef tenderloin steak served with lettuce topped with Caesar dressing, sweet potato fries and pepper sauce
- TENTACOLI DI POLPO** ..... 89,-  
grilled octopus tentacles served on saffron risotto with chorizo and lettuce topped with currant sauce

### EXTRAS:

- Fries / Sweet potato fries ..... 18,- / 27,-  
Bread / Garlic bread ..... 13,- / 19,-  
Glazed root vegetables ..... 20,-  
Peanut sauce ..... 5,-

## desserts

- TIRAMISU** ..... 30,-  
classic dessert containing Mascarpone, espresso and amaretto cream with Savoiardi sponge cake
- TORTA AL CIOCCOLATO** ..... 35,-  
chocolate cake filled with blackcurrant confit
- CHEESECAKE ALLA ZUCCA** ..... 35,-  
creamy pumpkin cheesecake on a pie crust topped with white chocolate and fruit mousse
- + scoop of vanilla ice cream ..... 8,-  
+ whipped cream ..... 7,-

**molto**  
ITALIAN FOOD & WINE



 @MOLTO MAIN SQUARE

 @MOLTO\_MAIN\_SQUARE

MAIN SQUARE 11, 31-042 KRAKOW

ORIGINAL MENU CREATED BY DARIUSZ ZARZYCKI AND ALONA KOSENKO

 - 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** 