starters

OLIVE GIGANTI 29,-
juicy, giant green olives

ANTIPASTO DELLA CASA 125,-
board of Italian cold cuts and cheeses served with olives, grissini, honey, pear and chili jam

TARTARE DI FILETTO DI MANZO 70,-
chopped beef tenderloin tartare with shallot, truffle mayonnaise, capers, pickled cucumber, marinated chanterelles and Pecorino Romano chips, served with sous vide egg yolk and baguette

GAMBERETTI 59,-
srimps (7 pcs) in a white wine–butter sauce with cherry tomatoes, garlic, parsley and chili, served with baguette

BRUSCHETTA 39,-
crispy baguettes with feta cheese, basil pesto and marinated cherry tomatoes

soups

CREMA DI POMODORO 29,-
tomato cream soup with crème fraîche and grissini

CREMA DI FUNGI 37,-
cream of wild mushroom soup served with crispy garlic croutons and Pecorino Romano cheese

burgers

BURGER AL FORMAGGIO 79,-
grilled beef burger (medium) served in a crispy bun with arugula, breaded Camembert, caramelized onion, goat cheese, Gorgonzola sauce, served with fries and peanut sauce

BURGER CLASSICO 69,-
grilled beef burger (medium) served in a crispy bun with lettuce, tomato, pickles, red onion, bacon, cheddar cheese, mayonnaise and ketchup, served with fries and peanut sauce

+ double meat 20,-

salads

INSALATA CAESAR 59,-
romaine lettuce with chicken, bacon, croutons, cherry tomatoes, Pecorino Romano and Caesar dressing

INSATALA CON FORMAGGIO DI CARPA 62,-
lamb's lettuce and arugula salad topped with balsamic honey dressing, served with caramelized goat cheese, walnuts, marinated cherry tomatoes and honey-caramelized pear

+ double meat 15,-
+ grated Pecorino Romano cheese 9,-

main courses

RISOTTO AI FUNGHI 50,-
mushroom risotto prepared with vegetable broth, butter, Pecorino Romano cheese, parsley, and fresh herbs

PETTO D'ANATRA 78,-
duck breast with carrot purée, served with bimi broccoli, young potatoes and demi-glace sauce

SUPREMO DI POLLO SV 72,-
supreme chicken breast served with pumpkin risotto, roasted brussels sprouts and fried chanterelles

FILETTO DI MANZO 169,-
beef tenderloin (200g) served with truffle mashed potatoes, roasted Brussels sprouts, wild mushrooms, scorzonera, kale, and demi-glace sauce

FILETTO DI MAIALE 72,-
pork tenderloin stuffed with Scamorza cheese and Speck, served with mushroom kaszotto

SALMONE 79,-
salmon served with potato gratin, grilled zucchini, and sun-dried tomato sauce

GUANCIA DI MANZO 82,-
beef cheek in its own sauce served with potato and horseradish purée, honey-caramelized beets with mustard seeds and fried chanterelles

SIDES:

Fries 19,-
Bread / Garlic bread 13,- / 19,-
Grilled seasonal vegetables 19,-
Peanut sauce 5,-

pasta & gnocchi

PENNE ALLA NAPOLETANA 44,-
penne in a rich tomato sauce with garlic, basil and ricotta

FAGOTTINI DI PERE E FORMAGGIO 67,-
fagottini filled with cheese: Ricotta and Grana Padano with pear in a cream sauce with Gorgonzola

TAGLIATELLE ALLA BOLOGNESE 52,-
tagliatelle with meat and tomato sauce made from ground beef and pork, vegetables, garlic, and herbs served with grated Pecorino Romano cheese

RIGATONI ALLA CARBONARA 56,-
rigatoni served in a creamy sauce made with eggs, guanciale, Pecorino Romano cheese, and black pepper

CANNELLONI BOLOGNESE 59,-
cannelloni stuffed with Bolognese ragù, baked with tomato sauce, béchamel sauce, and mozzarella

TAGLIATELLE AI FRUTTI DI MARE 72,-
tagliatelle with seafood: shrimp, squid, and mussels, served with spicy Calabrian pesto

GNOCCHI AL FORMAGIO DI CARPA 62,-
potato gnocchi stuffed with goat cheese served in a cream sauce, seasoned with fresh oregano, thyme and truffle oil

PENNE CON POLLO 56,-
penne in cream sauce served with chicken pieces, sun-dried tomatoes, spinach, and Pecorino Romano cheese

AGLIO E OLIO CON GAMBERI 60,-
tagliatelle in olive oil with chili, parsley, and garlic, served with shrimp

TROFIE CON SPECK E TARTUFI 79,-
trofie pasta in cream sauce with Taleggio cheese, served with speck and fresh truffles

+ double meat 17,-
+ grated Pecorino Romano cheese 9,-

desserts

TIRAMISÙ AL PISTACCHIO 30,-
pistachio tiramisu

CHEESECAKE CLASSICO 35,-
basque cheesecake on a shortcrust base served with fruit mousse

CRUMBLE 35,-
apples with cinnamon baked under a crumble topping, served with a scoop of vanilla ice cream

+ scoop of ice cream 10,-
+ whipped cream 8,-

molto
ITALIAN FOOD & WINE

@MOLTO MAIN SQUARE
@MOLTO_MAIN_SQUARE
MAIN SQUARE 11, 31-042 KRAKOW

ORIGINAL MENU CREATED BY KRYSTIAN JURKIEWICZ

- SPICY - VEGETARIAN

ALL PRICES ARE IN PLN AND INCLUDE VAT TAX.
STANDARD WAITING TIME IS UP TO 30 MINUTES.
A 12% SERVICE FEE WILL BE ADDED TO YOUR BILL.

WI-FI PASSWORD:
MoltoRest1234

Polish