

Dear Guests,


welcome to Tutti Santi. I invite you to read our menu,
where you'll find the best Italian flavours.
All our dishes were created according to a real Italian recipes
and using original, regional ingredients.
I hope you will like our dishes and see you again in Tutti Santi.

————— *Valerio Valle* —————



STARTERS



For the good start.


Tomato cream soup - 300 g 21,95
 Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese. 


Olive della casa - 100 g 18,95
 Marinated olives.  


Selection of Italian cured meats and cheeses - 370 g 69,95
 Focaccia, quince mustard, smoked Italian Speck ham, Italian Provolone Picante cheese, Italian Pecorino Romano sheep cheese, olives, Italian salami Milano, Italian dry-cured Prosciutto Crudo ham, Italian salami Picante.


PREMIUM Selection of Italian cured meats and cheeses - 370 g  .. 99,95
 Original Italian products: roasted Porchetta di Ariccia, beef cold cut Bresaola Punta d'Anca, cured ham Prosciutto di San Daniele, spicy salami Ventricina Piccante, and Parmigiano Reggiano cheese. Served with Focaccia Superiore, a selection of Italian olives, quince mostarda, caramelized apple, chestnuts in honey, Grissini, walnuts, and thyme.


Focaccia Superiore - 70 g  17,95
 A type of bread served warm, made according to a traditional Italian recipe with natural *biga* starter, enriched with rosemary. 

Focaccia - 110 g 13,95
 Italian type of bread with olive oil and garlic, baked by us in our woodfired oven. 

Focaccia with fresh spinach and sheep's Italian Pecorino Romano - 230 g 29,95
 Italian homemade bread served with fresh spinach, coriander, olives and Pecorino Romano cheese. All served with herbs olive oil and sunflower seeds. 

Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g 14,95
 Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil. 

Burrata e Pomodorini - 380 g 47,95
 Italian Burrata cheese, cherry tomatoes confit with extra virgin olive oil, honey, garlic and thyme, basil pesto, black olive powder, lemon zest, salt flakes, basil. Served with focaccia. 

Gamberetti con Burro - 200 g 59,95
 Argentinian shrimp with a sweet, buttery flavor and delicate, tender texture, garlic, peperoncino, butter, parsley, lemon zest and rosemary focaccia prepared with an Italian *biga* starter. 

 SPICY  WITHOUT MEAT

PARMIGIANO *Show*

Watch as one of the most beloved dish in the world is created!
 Right before your eyes, we'll prepare pasta in Parmigiano Reggiano wheel, from which we make the perfect, creamy sauce.

Parmigiano Reggiano Pasta - 1300 g  240,00

Recommended for 3-5 people

Tagliatelle pasta with creamy sauce made from 24-month-old Parmigiano Reggiano with butter and garlic, espuma of Parmigiano Reggiano and cream, brandy, extra vergine olive oil, lemon zest, freshly ground pepper.



MENU GOURMET

N° 1 Santa Lucia _____ 98,00 PLN

Crème Fraiche | Mozzarella di Bufala D.O.P. | Porchetta di Ariccia I.G.P. | Straciatella - creamy Italian rennet cheese | pistachio sauce | red peppercorn | pistachios from Sicily | additional original parsley pesto



N° 2 San Michele _____ 98,00 PLN

Crema di Gorgonzola D.O.P. | Mozzarella di Bufala D.O.P. | Crudo di San Daniele D.O.P. aged 24 months | Straciatella - creamy Italian rennet cheese | honey garlic | Shiitake mushrooms | smoked Ricotta cheese | additional high - grade, creamy balsamic vinegar di Modena I.G.P. 5 Grappoli



N° 3 Santa Rosalia _____ 98,00 PLN

Crudo di San Daniele D.O.P. aged 24 months | tomatoes with garlic oil and Grana Padano D.O.P. | Straciatella - creamy Italian rennet cheese | caramelized tomatoes | crystallized basil | chips from Grana Padano D.O.P. | additionally served original parsley pesto

Book of allergens and weights is available from the premises staff.

N°1 - 460 g, N°2 - 400 g, N°3 - 480 g

PREMIUM ITALIAN PIZZA

The highest quality Italian ingredients and recipes carefully prepared by pizza champion.

	Pizza 32 cm
Abruzja	53,95
Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, onion, Italian Pecorino Romano sheep cheese.	
Rukola RECOMMENDED	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.	
San Antonio RECOMMENDED	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula. 	
Santa Clara	55,95
Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.	
Spinaci e Ricotta	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme. 	
Parma	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian dry-cured Prosciutto Crudo ham, black olives.	
Quattro Formaggi Plus	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, Salami Picante, Italian veined blue cheese Gorgonzola, Italian Pecorino Romano sheep cheese, Italian Grana Padano cheese. 	
San Giorgio	59,95
Sauce made from Italian tomatoes, prawns with garlic and parsley, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian cured Pancetta bacon, caramelized tomatoes, parsley.	
Sant' Andrea	59,95
Sauce made from Italian tomatoes, Mozzarella cheese, spicy olive oil flavoured prawns, fresh spinach, Italian Salami Picante, Ricotta cheese, lemon, thyme. 	





SPICY



WITHOUT MEAT

PREMIUM ITALIAN PIZZA

	Pizza 32 cm
San Sebastiano RECOMMENDED	53,95
Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme. 	
Pancetta	52,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.	
Margherita con Bufala	46,95
Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, fresh basil. 	
 ★ YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*	 + 16,00 for each kind of pizza / 30 cm



*Product may contain traces of gluten because of distribution wheat products in our restaurant. Due to the baking process, the diameter of the pizza may vary ± 5%.

 SPICY  WITHOUT MEAT



PIZZA SAN ANTONIO



PREMIUM BIANCA ITALIAN PIZZA

White pizza. The highest quality Italian ingredients and recipes carefully prepared by pizza champion.

Pizza
32 cm

San Marco 54,95

Cream sauce with Grana Padano cheese and garlic, mix of mushrooms, Mozzarella di Bufala cheese made from black buffalo milk, dry-cured Prosciutto Crudo ham, fresh chives.

Santa Rita **RECOMMENDED** 54,95

Tomatoes baked with garlic olive oil and Italian Grana Padano cheese. After baking the pizza we add fresh ingredients: Italian dry-cured Prosciutto Crudo ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, cherry tomatoes and fresh basil.

Spinaci e Ventricina **NEW** 54,95

Creamy sauce with Grana Padano cheese and garlic, baked and fresh spinach, Mozzarella cheese, Italian Ventricina Piccante salami, and Mozzarella di Bufala cheese made from black buffalo milk and chips from Grana Padano cheese.

San Luca 53,95

Cream sauce with Italian Grana Padano cheese and garlic, mix of Italian mushrooms, Italian Mozzarella di Bufala cheese made from black buffalo milk, Italian Salami Picante, fresh chives.

San Giovanni 53,95

Mozzarella chesse, mushrooms, Prosciutto Cotto ham, truffle cream, fresh arugula, Italian Pecorino Romano sheep cheese.

Tartufo 53,95

Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Mozzarella di Bufala cheese made from black buffalo milk, truffle cream.

San Pietro **RECOMMENDED** 52,95

Mozzarella cheese, Italian Stracchino cheese made from full - fat cow milk, caramelized cherry tomatoes, parsley pesto, arugula.

Carciofi e Bufala 52,95

Italian Mozzarella di Bufala cheese made from black buffalo milk, artichokes, fresh spinach, garlic olive oil, walnuts, parsley pesto, sun - dried tomatoes, arugula, fresh dill.

★ YOU CAN ORDER A PIZZA ON DOUGH + 16,00
WITH GLUTEN FREE FLOUR* for each kind of
pizza / 30 cm

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VEGAN PIZZA

Our vegan pizzas are a perfect fusion of vegetable additives with a unique, crunchy dough according to the recipe of Italian Master Valerio Valle.

	Pizza 32 cm
Verdure Miste	50,95
Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil. 	
Funghi Misti	49,95
Sauce made from Italian tomatoes, mix of Italian mushrooms, arugula, walnuts, walnut - pear flavoured balsamic cream. 	

★ YOU CAN ORDER A PIZZA ON DOUGH + 16,00
WITH GLUTEN FREE FLOUR* for each kind of
pizza / 30 cm



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ORIGINAL ITALIAN PIZZA

Italian classics loved all over the world, served on master dough according to Valerio Valle's recipe.

	Pizza 32 cm
Capricciosa RECOMMENDED	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives.	
Prosciutto e Salame RECOMMENDED	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano.	
Pancetta e Salame	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola. 	
Quattro Stagioni	50,95
(Four flavoures. Each quarter include different ingredient) Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, Italian Salami Milano.	
Calzone Valerio (Italian folded pizza)	48,95
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.	
Prosciutto e Funghi	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham.	
Quattro Formaggi	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese. 	
Prosciutto	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.	





SPICY



WITHOUT MEAT

ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
Salame Picante RECOMMENDED	50,95
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante. 	
Salame Dolce Italy	49,95
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.	
Margherita	40,95
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil. 	

★ **YOU CAN ORDER A PIZZA ON DOUGH** + 16,00
WITH GLUTEN FREE FLOUR* for each kind of
 pizza / 30 cm

Dough with gluten free flour we made only from certified ingredients according to our Master Valerio Valle new recipe. Choose what is best for you!

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ADDITIONALS

PLN/1 INGREDIENT

VEGETABLES AND NUTS

arugula (30g), fresh spinach (35g), eggplant (70g), mushrooms (50g), cherry tomatos (50g), white onion (50g), leccino olives (40g), giant olives (50g), black olives (24g), capers (12g), basil (10g), chives (10g), chili pepper (10g), thyme (3g), walnuts (15g)	8,00
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g)	8,00

CHEESES

Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	8,00
Mozzarella (75g), Stracchino (50g)	8,00
Mozzarella di Bufala D.O.P. (60g)	15,00

MEAT

Panchetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), tuna (70g)	8,00
Crudo di Parma (50g), Speck (50g)	15,00
Bresaola (60g)	15,00

On client's request additionally we serve olive oil - traditional, garlic or spicy.

Package price for pizza: 2,00 zł.

Paper bag: 1,00 zł.

For takeaway orders, alternative packaging (cardboard or reusable) is also available.

Please ask the staff for details.

 SPICY  WITHOUT MEAT



PIZZA SAN SEBASTIANO




INSALATA MARE E MONTI

SALADS

From the heart of Italy, based on original Italian ingredients.

Insalata di Burratina - 220 g 44,95

Italian Burrata cheese (type of Mozzarella filled with creamy Straciatella cheese), cherry tomatoes, basil, arugula, parsley, radish, spinach, olives, pesto. 

Insalata di Carpaccio - 250 g 48,95

Salad mix, Vinaigrette sauce, Italian cured meat Bresaola, fresh arugula, Italian Grana Padano cheese, fresh basil, freshly ground black pepper.

Insalata Mare e Monti - 360 g 48,95

Green string beans and potatoes served warm, smoked trout*, black olives, cherry tomatoes, white onion, hazelnut sauce with spicy pepper, herb salad with parsley, dill and basil, Grana Padano chips.

* Trout filleted by hand, there is a possibility of bones.

Insalata Pesca con Carne - 190 g 46,95

Slices of smoked duck breast, peach, goat cheese, fresh arugula, lamb's lettuce, mustard sauce with mango, hazelnut powder.


Insalata Verdure e Gamberi - 290 g 51,95

Prawns marinated in garlic olive oil and baked in woodfired oven, spinach, Feta cheese, parsley pesto, marinated onions, caramelized cherry tomatoes, sprouts.

Insalata Terra e Mare - 360 g 48,95

Salad mix, orange, cold smoked salmon, Italian Mozzarella di Bufala cheese made from black buffalo milk, ginger - mustard sauce with mango, mint, fresh chives, black sesame.

Insalata dalla Grecia - 270 g 45,95

Feta cheese, salad mix, Vinaigrette sauce, cherry tomatoes, cucumber, green olives with a pit, Leccino olives, red onion, fresh basil, arugula. 

ADDITIVES FOR SALADS

Focaccia Superiore - 70 g  17,95

A type of bread served warm, made according to a traditional Italian recipe with natural *biga* starter. Served with rosemary.

Focaccia - 110 g 13,95

Italian type of bread with olive oil and garlic, baked by us in our woodfired oven.



SPICY



WITHOUT MEAT

PASTA

From the heart of Italy, based on original Italian ingredients.

Lasagna della Mamma - 480 g	46,95
Sauce made from Italian tomatoes, minced pork meat, lasagne pasta, garlic, Mozzarella cheese, bechamel sauce, Italian Grana Padano cheese, basil.	
Parmigiano Reggiano Pasta - 310 g	49,95
Tagliatelle pasta with creamy sauce made from 24-month-old Parmigiano Reggiano with butter and garlic, espuma of Parmigiano Reggiano and cream, brandy, extra vergine olive oil, lemon zest, freshly ground pepper. 	
Tagliatelle con Ragù Bolognese - 460 g 	64,95
Tagliatelle pasta, slow-cooked according to an authentic Italian recipe Ragù Bolognese (beef neck, pork shoulder, authentic Italian cured meats Pancetta and Guanciale, Sofrito, Primitivo wine, milk, beef broth, tomatoes, butter), horseradish cream, Italian Grana Padano cheese, herb-infused olive oil.	
Spaghetti Rossi - 410 g	49,95
Spaghetti pasta, spicy Italian Nduja sausage, roasted Pancetta, Italian tomatoes, Stracciatella cheese, caramelized red onion with vinegar balsamic from Modena and honey, garlic, snap peas, black olive powder. 	
Spaghetti Carbonara - 290 g	46,95
Spaghetti pasta, Guanciale(pork cheek), eggs, Italian Pecorino Romano cheese, freshly ground black pepper.	
Ravioloni Carne e Funghi - 280 g	47,95
Ravioli with duck, mix of Italian mushroom, onion, garlic, Grana Padano cheese, fresh thyme.	
Ravioli Spinaci con Ricotta - 290 g	48,95
Ravioli with spinach and Ricotta, dried tomatoes, Ricotta cheese, onion, garlic, fresh thyme. 	
Parma e Tartufa - 420 g	50,95
Tagliatelle pasta, Italian matured Prosciutto Crudo ham, white wine, onion, garlic, cream sauce with truffle cream, Italian Grana Padano cheese, arugula.	
Pomodorini e Gamberetti - 470 g	60,95
Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.	
Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g	29,95
Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese. 	
Spaghetti con Pomodoro RECOMMENDED FOR CHILDREN - 315 g	29,95
Spaghetti pasta, Italian tomatoes, Grana Padano cheese, extra vergine olive oil. 	
Parmigiano Reggiano Show - 1300 g	240,00
The dish is prepared at the guests' table in a Parmesan wheel, recommended for 3-5 people. 	
Tagliatelle pasta with creamy sauce made from 24-month-old Parmigiano Reggiano with butter and garlic, espuma of Parmigiano Reggiano and cream, brandy, extra vergine olive oil, lemon zest, freshly ground pepper.	





CROSTATA CON PANNA E FRUTTI

DESSERTS

- Homemade Panna Cotta with vanilla and raspberry mousse - 120 g 25,95
- Tiramisu - 170 g 27,95
- Cheesecake with Ricotta and Grana Padano - 160 g 29,95
Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.
- Crostata con Panna e Frutti - 190 g 32,95
A cookie dough made from almond cream, butter, and biscuits, served with
apples and plums stewed in Marsala wine and rosemary, crème pâtissière,
almond crumble and freeze-dried raspberries.

HOT DRINKS



- Selective tea „t” - a wide selection of species and flavors 300 ml 14,95
- Espresso 30 ml 11,95
- Double Espresso 60 ml 16,95
- Americano Coffee 150 ml 17,95
- Cappuccino 150 ml 18,95
- Flat White 150 ml 15,95
- Pumpkin Spice Latte ^{NEW} 330 ml 24,95
Espresso, milk, pumpkin purée, cinnamon.
- Caffé Latte 330 ml 20,95
- Caffé Mocha 240 ml 21,95
Double espresso, Italian cream Nocciolata BIO, milk, cocoa.

- Caffé Corretto 60 ml 21,95
This is a popular way in Italy of serving espresso with the addition of an aromatic alcoholic liqueur, which wonderfully enhances the taste of the coffee. Literally translated, it means corrected coffee, which is „improved” with the addition of alcohol. We serve it with the icon of Sicilian liqueurs Averna - it is a sweet, thick liqueur with clearly noticeable aromas of orange and herbs.
30 ml espresso, 30 ml Averna Amaro Siciliano (29% ABV)

- Plant milk for the selected coffee +3,00

HOT BEVERAGES

- Hot Apple 225 ml 23,95
apple and ginger juice with the addition of anise, cloves and cinnamon.
- Green warming tea with apple ^{NEW} 350 ml 24,95
with the addition of peach and cinnamon syrups, ginger, a cinnamon stick and mint.
- Black tea with plum jam 350 ml 24,95
with the addition of orange and cinnamon.
- Jasmine warming green tea 350 ml 22,95
with orange, honey, orange syrup and mint.
- Earl grey warming tea 350 ml 22,95
with orange, caramel syrup and cherry syrup.

DRINKS



COLD DRINKS

Pepsi Zero Sugar	0,2 l	11,95
Pepsi	0,2 l	11,95
Mirinda	0,2 l	11,95
7UP Zero	0,2 l	11,95
Schweppes Tonic	0,2 l	11,95
Lipton Ice Tea (Peach, Green Tea)	0,2 l	11,95
Fruit juices (Orange, Apple, Blackcurrant)	0,2 l	11,95
Water Krystaliczne Źródło (sparkling, still)	0,3 l	11,95
Water Cisowianka (perlage, still)	0,7 l	19,95

FRESHLY SQUEEZED JUICES

Orange	0,25 l	21,95
Orange - Apple - Raspberry purée	0,25 l	23,95
Apple - Celery - Lemon - Parsley	0,25 l	23,95
Apple - Pineapple Nectar - Spinach - Parsley - Lime	0,25 l	23,95
Apple - Lime - Mint	0,25 l	23,95

Ice coffee	0,3 l	20,95
Ice coffee caramel	0,3 l	21,95

LEMONADE

Natural lemonade (Peach with ice, Lemon with ice, Mango with ice, Ginger with ice)	0,45 l	23,95
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ALCOHOL - FREE COCKTAILS

Fiore Lilla Jasmine ice tea, elder syrup, orange, lemon, mint.	240 ml*	26,95
Frutto Spritz Orange juice, tonic water, passion fruit puree, strawberry puree, pineapple juice, orange slice.	160 ml*	26,95
Pineapple Mojito Pineapple syrup, sparkling water, lime, mint.	100 ml*	26,95

Crodino Non-alcoholic aperitif (<0,5% obj.). The drink matures in oak barrels, thanks to which it has a classic, refreshing taste. Crodino, orange.	175 ml*	29,95
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*Net capacity of the products used, excluding ice and the increase in capacity due to its melting.

BEER CARD

DRAUGHT BEER

RECOMMENDED

Peroni Nastro Azzurro	0,25 l	13,00	0,4 l	21,00
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Peroni Nastro Azzurro is an Italian lager with a perfectly balanced bitterness and aroma, for people who value the highest quality and excellent taste. Brewed according to the same art and with the same care by three generations of brewing masters. Peroni Nastro Azzurro uses only the best Italian ingredients, which the result is a refreshing beer with a delicate balance of bitterness, citrus and spicy aromatic notes. (5.0% ABV)

Książęce Lager (5.0% ABV)	0,3 l	14,00	0,5 l	21,00
Książęce Złote Pszeniczne (4.9% ABV)	0,3 l	14,00	0,5 l	21,00

BOTTLED BEER

Książęce IPA (5.4% ABV)	0,5 l	19,95
Książęce Cherry ALE (4.1% ABV)	0,5 l	19,95
Książęce Porter (8.0% ABV)	0,5 l	19,95
Książęce Czerwony Lager (4.9% ABV)	0,5 l	19,95
Książęce Ciemne Łagodne (4.1% ABV)	0,5 l	19,95
Tyskie Gronie (5.2% ABV)	0,5 l	19,95

BOTTLED BEER - FLAVORED

Hardmade (various flavours) (4.5% ABV)	0,4 l	19,95
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ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	19,95
Lech Free Lager 0,0%	0,33 l	19,95
Książęce Złote Pszeniczne 0,0%	0,5 l	19,95

Dear Guests,


thank you for visiting Tutti Santi.

We invite you to visit our pizzerias in other Polish cities:



★ **Warszawa**, ul. Królewska 18

www.tuttisanti.pl

 Tutti Santi Warszawa

For groups of 6 and more people we add service of 10%.

A full list of ingredients and weights are available from our waiters.

Margin of error of the basis weight of the dishes and size pizza doesn't go beyond +-10%. It comes from product engineering.