

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 22,99
Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese. 


Olive della casa - 100 g 11,99
Marinated olives.  


Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 240 g  53,99
Finely chopped beef (110 g) marinated with Colatura di Alici, Gorgonzola cream, thyme confit shallots and crispy potato chips infused with wood smoke, pickled mustard seeds, Primitivo reduction. Served with Focaccia Superiore.


PREMIUM Selection of Italian cured meats and cheeses - 370 g 89,00
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 **RECOMMENDED** 12,99
A type of bread served warm, made according to a traditional Italian recipe with natural *biga* starter, enriched with rosemary. 

Focaccia - 110 g 11,99
Italian type of bread with olive oil and garlic, baked by us in our woodfired oven. 

Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g 10,99
Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil. 

Burrata e Pomodorini - 380 g 43,99
Italian Burrata cheese, cherry tomatoes confit with extra vergine olive oil, honey, garlic and thyme, basil pesto, black olive powder, lemon zest, salt flakes, basil. Served with focaccia. 

Gamberetti con Burro - 200 g 49,99
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

NEW

Italian tartare is a true feast for connoisseurs – the finest quality beef and refined accompaniments make each bite a blend of rich flavors.

Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 240 g 53,99

Finely chopped beef (110 g) marinated with Colatura di Alici, Gorgonzola cream, thyme confit shallots and crispy potato chips infused with wood smoke, pickled mustard seeds, Primitivo reduction. Served with Focaccia Superiore.



NEW

This dish is a classic of Italian cuisine, admired for its simplicity and depth of flavor.


Tagliata di Manzo - 400 g 89,99

Sliced bavette steak (200 g) served with herb-infused butter, shallot and garlic confit with thyme, mignon artichokes, watercress, pickled radish, Grana Padano, radish sprouts, lemon. Served with Focaccia Superiore.



TIME FOR SPRING FAVORITES!

Spaghetti Verde 48,99

340 g  

Spaghetti pasta, fresh asparagus, baby zucchini, young broad beans, walnut-flavored Gastrique sauce, parsley pesto, lovage, chili-infused olive oil, Italian Grana Padano cheese, freshly ground black pepper.



Asparagi e Tartufo 32 cm 55,99

Creamy cheese sauce, asparagus, Mozzarella di Bufala D.O.P., yellow Datterini tomatoes, truffle pasta, sun-dried tomatoes, roasted almonds.

MENU GOURMET

Gourmet is a category of dishes, which are distinguished by unusual taste sensations thanks to the composition of refined ingredients and non-obvious combinations.

I invite you to the world of the prestigious Fine Dining cuisine.

Valerio
Valle

N°1 Santa Lucia 69,00 PLN

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



N°2 San Michele 69,00 PLN

Crema di Gorgonzola D.O.P. | Mozzarella di Bufala D.O.P. | Crudo di San Daniele D.O.P. aged 24 months | Stracciatella - 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 65,00 PLN

Crudo di San Daniele D.O.P. aged 24 months | tomatoes with garlic oil and Grana Padano D.O.P. | Stracciatella - 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	45,99
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	48,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.	
San Antonio RECOMMENDED	48,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula.	
Santa Clara	51,99
Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.	
Spinaci e Ricotta	42,99
Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.	
Parma	47,99
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	47,99
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	52,99
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	52,99
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** 48,99

Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme. 

Pancetta 46,49

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.

Margherita con Bufala 40,99

Sauce made from Italian tomatoes, Italian Mozzarella di Bufala cheese made from black buffalo milk, fresh basil. 

★ YOU CAN ORDER A PIZZA ON DOUGH + 15,99
WITH GLUTEN FREE FLOUR* 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



PIZZA SAN MARCO

PREMIUM BIANCA ITALIAN PIZZA

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

Pizza
32 cm

San Marco 49,99

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** 47,99

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 49,99

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 49,99

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 47,99

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

Tartufo 47,99

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

San Pietro **RECOMMENDED** 41,99

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

Carciofi e Bufala 42,99

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.

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WITH GLUTEN FREE FLOUR* for each kind of
pizza / 30 cm

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 SPICY  WITHOUT MEAT

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	42,99
Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil.	
Funghi Misti	39,99
Sauce made from Italian tomatoes, mix of Italian mushrooms, arugula, walnuts, walnut - pear flavoured balsamic cream.	
★ YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*	+ 15,99 for each kind of pizza / 30 cm



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Due to the baking process, the diameter of the pizza may vary ± 5%.

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	43,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives.	
Prosciutto e Salame RECOMMENDED	45,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano.	
Pancetta e Salame	46,49
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola.	
Quattro Stagioni	42,99
(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)	41,99
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.	
Prosciutto e Funghi	41,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham.	
Quattro Formaggi	41,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese.	
Prosciutto	40,99
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.	

ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
Hawai	41,99
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.	
Salame Picante	43,49
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante.	
Salame Dolce Italy	43,49
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.	
Margherita	31,99
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil.	

★ YOU CAN ORDER A PIZZA ON DOUGH + 15,99
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	
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)	
	5,50
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g)	5,50
arugula (30g)	6,00

CHEESES	
Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	
	7,00
Mozzarella (75g), Stracchino (50g)	7,00
Mozzarella di Bufala D.O.P. (60g)	10,00

MEAT AND FISH	
Pancetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g)	
	7,00
Bresaola (60g), Crudo di Parma (50g)	14,00

On client's request additionally we serve olive oil - traditional, garlic or spicy.
Package price 2,00 zł.
Flavored oils to go 50 ml for the price of 2,50 zł.
For takeaway orders, alternative packaging (cardboard or reusable) is also available. Please ask the staff for details.

 SPICY  WITHOUT MEAT





INSALATA MARE E MONTI

SALADS

Master recipes that go perfectly with the pizza.

Insalata di Carpaccio - 250 g 43,99

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 40,99

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 41,99

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 46,99

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 41,99


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 32,99


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 12,99

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

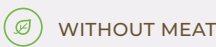
Focaccia - 110 g 11,99

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

Package price 2,00 zł.



SPICY



WITHOUT MEAT

PASTA

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

Lasagna della Mamma - 440 g	44,99
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	40,99
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	54,99
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	44,99
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.	
Parma e Tartufa - 420 g	45,99
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	47,99
Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.	
Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g	20,99
Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese.	
Spaghetti con Pomodoro RECOMMENDED FOR CHILDREN - 315 g	23,99
Spaghetti pasta, Italian tomatoes, Grana Padano cheese, extra vergine olive oil.	

Package price 2,00 zł.

 SPICY

 WITHOUT MEAT



SPAGHETTI ROSSI



CROSTATA CON PANNA E FRUTTI

DESSERTS

Homemade Panna Cotta with vanilla and raspberry mousse - 120 g 20,99

Cheesecake with Ricotta and Grana Padano - 160 g 22,99

Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.

Crostata con Panna e Frutti - 190 g 23,99

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



Tea Dilmah 300 ml 11,00

Espresso 30 ml 10,00

Double Espresso 60 ml 13,00

Americano Coffee 150 ml 12,00

Cappuccino 150 ml 14,00

Flat White 150 ml 14,00

Caffé Latte 330 ml 14,00

Caffé Mocha 240 ml 16,99

Double espresso, Italian cream Nocciolata BIO, milk, cocoa.

HOT BEVERAGES

Jasmine warming green tea 350 ml 22,99

with orange, honey, orange syrup and mint.

Earl grey warming tea 350 ml 22,99

with orange, caramel syrup and cherry syrup.

DRINKS



COLD DRINKS

Pepsi Zero Sugar	0,2 l	9,50
Pepsi	0,2 l	9,50
Mirinda	0,2 l	9,50
7UP Zero	0,2 l	9,50
Schweppes Tonic	0,2 l	9,50
Lipton Ice Tea (Peach, Green Tea)	0,2 l	9,50
Fruit juices (Orange, Apple, Blackcurrant)	0,2 l	9,50
Water Krystaliczne Źródło (sparkling, still)	0,3 l	8,00
Water Cisowianka (perlage, still)	0,7 l	16,99

FRESHLY SQUEEZED JUICES

Orange	0,25 l	19,99
Orange - Apple - Raspberry purée	0,25 l	19,99
Apple - Celery - Lemon - Parsley	0,25 l	19,99
Apple - Pineapple Nectar - Spinach - Parsley - Lime	0,25 l	19,99
Apple - Lime - Mint	0,25 l	19,99

Ice coffee	0,3 l	13,00
Ice coffee caramel	0,3 l	13,99

LEMONADE

Natural lemonade (Peach with ice, Lemon with ice, Mango with ice, Ginger with ice)	0,45 l	20,99
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ALCOHOL - FREE COCKTAILS

Primavera NEW Pressed rhubarb juice, homemade lemonade base, lychee purée, hibiscus tonic, orange, mint.	150 ml*	24,99
Selvaggio NEW Black tea, elderflower syrup, cherry syrup, blueberry syrup, lime juice, foam, blueberries, cherry in syrup, rosemary.	215 ml*	24,99
Fiore Lilla Jasmine ice tea, elder syrup, orange, lemon, mint.	240 ml*	21,99
Frutto Spritz Orange juice, tonic water, passion fruit purée, strawberry purée, pineapple juice, orange slice.	160 ml*	23,99
Pineapple Mojito Pineapple syrup, sparkling water, lime, mint.	100 ml*	24,99
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*	16,99

*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	12,00	0,4 l	16,00
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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	11,00	0,5 l	15,00
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BOTTLED BEER

Książęce Złote Pszeniczne (4.9% ABV)	0,5 l	15,00
Książęce IPA (5.4% ABV)	0,5 l	15,00
Książęce Cherry ALE (4.1% ABV)	0,5 l	15,00
Książęce Porter (8.0% ABV)	0,5 l	15,00
Książęce Ciemne Łagodne (4.9% ABV)	0,5 l	15,00
Tyskie Gronie (5.2% ABV)	0,5 l	14,00

BOTTLED BEER - FLAVORED

Hardmade (various flavours) (4.5% ABV)	0,4 l	13,00
Lech Cherry Plum (4.0% ABV)	0,5 l	15,00

ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	11,00
Lech Free Lager 0,0%	0,33 l	10,00
Lech Free Lime Mint 0%	0,5 l	14,00
Książęce Złote Pszeniczne 0,0%	0,5 l	14,00

Flavored syrup	20 ml	2,00
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Dear Guests,

thank you for visiting Tutti Santi.
We invite you to visit our pizzerias in other Polish cities:



★ **Kielce**, ul. Warszawska 26

www.tuttisanti.pl

 Tutti Santi Kielce

 [tuttisanti.pl](https://www.instagram.com/tuttisanti.pl)



Need allergen details?
Scan the QR code
or ask our staff.

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

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