

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 12,99

Marinated olives.



Selection of Italian cured meats and cheeses - 370 g 49,99

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.

Hot focaccia - 110 g 13,99

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



Insalata Mista - RECOMMENDED ADDITION FOR PIZZA - 60 g 14,99

Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil.



Burrata e Pomodorini - 380 g 42,99

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.



 SPICY  WITHOUT MEAT

PIZZA GOURMET

FINE DINING MENU

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°2 San Michele

The full offer is available on the reverse →

MENU GOURMET

N° 1 Santa Lucia _____ 75,00 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 _____ 75,00 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 _____ 75,00 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	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	47,99
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.	
San Antonio RECOMMENDED	46,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula. 	
Santa Clara	54,99
Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.	
Spinaci e Ricotta	45,99
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	45,99
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	50,99
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.	
Sant' Andrea	54,99
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** 46,99

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



San Francesco 43,99

Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano, Italian veined blue cheese Gorgonzola, Italian Pecorino Romano sheep cheese.

Pancetta 44,99

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

Margherita con Bufala 39,99

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



★ **YOU CAN ORDER A PIZZA ON DOUGH WITH GLUTEN FREE FLOUR*** + 14,90
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 SANTA RITA

PREMIUM BIANCA ITALIAN PIZZA

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

Pizza
32 cm


San Marco 48,99

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.

San Luca 47,99

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 45,99

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


Tartufo 44,99

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

San Pietro **RECOMMENDED** 42,99

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

Carciofi e Bufala 44,99

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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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 43,99

Sauce made from Italian tomatoes, eggplant with garlic, Leccino olives, onion, capers, pine nuts, basil.



Funghi Misti 42,99

Sauce made from Italian tomatoes, mix of Italian mushrooms, arugula, walnuts, walnut - pear flavoured balsamic cream.



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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** 43,99

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, artichokes, Prosciutto Cotto ham, black olives.

Prosciutto e Salame **RECOMMENDED** 44,99

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian Salami Milano.

Pancetta e Salame 44,99

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) 42,99

Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.

Tonno e Cipolla 42,99

Sauce made from Italian tomatoes, Mozzarella cheese, tuna, onion, capers.

Prosciutto e Funghi 42,99

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

Quattro Formaggi 42,99

Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese.





Prosciutto 42,99

Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.



ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
Hawai	42,99
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.	
Salame Picante RECOMMENDED	43,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante. 	
Salame Dolce Italy	41,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.	
Margherita	34,99
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil. 	

★ **YOU CAN ORDER A PIZZA ON DOUGH** + 14,90
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)	8,00
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g), arugula (30g)	9,00

CHEESES

Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	9,00
Mozzarella (75g), Stracchino (50g)	11,00
Mozzarella di Bufala D.O.P. (60g)	16,00

MEAT AND FISH

Panchetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g)	11,00
Bresaola (60g), Crudo di Parma (50g)	16,00
Tuna (70g)	9,00

On client's request additionally we serve olive oil - traditional, garlic or spicy. Package price for pizza 2,50 zł.

 SPICY  WITHOUT MEAT



PIZZA SAN SEBASTIANO



INSALATA TERRA E MARE

SALADS

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

Insalata di Carpaccio - 250 g 44,99

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

Insalata Pesca con Carne - 190 g 42,99

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 50,99

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 43,99

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 36,99

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



ADDITIVES FOR SALADS

Hot Focaccia - 110 g 13,99



SPICY



WITHOUT MEAT

PASTA

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

Lasagna della Mamma - 480 g 41,99

Sauce made from Italian tomatoes, minced pork meat, lasagne pasta, garlic, Mozzarella cheese, bechamel sauce, Italian Grana Padano cheese, basil.

Ravioli Spinaci al Burro - 310 g 45,99

Ravioli with spinach, Ricotta and Grana Padano, butter sauce based on white wine with a hint of horseradish, cherry tomatoes, green peas, mint, dill.



Spaghetti Rossi - 410 g 42,99

Spaghetti pasta, spicy Italian Nduja sausage, roasted Pancetta, Italian tomatoes, Straciatella cheese, caramelized red onion with vinegar balsamic from Modena and honey, garlic, snap peas.



Parma e Tartufa - 420 g 43,99

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 49,99

Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.

Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g 25,99

Italian potato Gnocchi dumplings, butter, garlic, Italian Grana Padano cheese.



Conversations taste better with Italian coffee

Discover our new flavor proposals.



CAFFÉ FRUTTETO

CAFFÉ CORRETTO

CAFFÉ MOCHA

DESSERTS

Homemade Panna Cotta with saffron and raspberry mousse - 120 g 19,99

Homemade Panna Cotta with vanilla and raspberry mousse - 120 g 19,99

Cheesecake with Ricotta and Grana Padano - 160 g 25,99
Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.

HOT DRINKS



Selective tea „t” - a wide selection of species and flavors 300 ml 13,99

Espresso 30 ml 11,99

Double Espresso 60 ml 13,99

Americano Coffee 150 ml 13,99

Cappuccino 150 ml 14,99

Flat White 150 ml 15,99

Caffé Latte 330 ml 16,99

Caffé Frutteto **NEW** 330 ml 19,99
Double espresso, plum jam with cinnamon, milk.

Caffé Mocha **NEW** 240 ml 20,99
Double espresso, Italian cream Nocciolata BIO, milk, cocoa.

Caffé Corretto **NEW** 60 ml 22,99

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

Plant milk for the selected coffee +2,50

HOT BEVERAGES

Jasmine warming green tea 350 ml 19,99
With orange, honey, orange syrup and mint.

Earl grey warming tea 350 ml 19,99
With orange, caramel syrup and cherry syrup.

Warming green tea **NEW** 350 ml 20,99
with homemade sea buckthorn puree with apple, cinnamon, rosemary, anise and ginger.

Black tea with plum jam 330 ml 19,99
With the addition of orange and cinnamon.

Hot Apple 225 ml 19,99
Apple and ginger juice with the addition of anise, cloves and cinnamon.

DRINKS



COLD DRINKS

Pepsi	0,2 l	9,90
Pepsi Max	0,2 l	9,90
Schweppes Tonic	0,2 l	9,90
7UP	0,2 l	9,90
Mirinda	0,2 l	9,90
Lipton Ice Tea (Peach, Green Tea)	0,2 l	9,90
Fruit juices (Orange, Apple, Blackcurrant)	0,2 l	9,90
Water Krystaliczne Źródło (sparkling, still)	0,3 l	8,90
Water Cisowianka (perlage, still)	0,7 l	16,90
Ice coffee	0,3 l	16,99
Ice coffee caramel	0,3 l	17,99

FRESHLY SQUEEZED JUICES

Orange	0,25 l	19,90
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LEMONADE

Natural lemonade (Peach with ice, Lemon with ice, Mango with ice)	0,45 l	19,99
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ALCOHOL - FREE COCKTAILS

Mojito Virgin Apple juice, lime, sparkling water, cane sugar, mint.	135 ml*	24,99
Fiore Lilla Jasmine ice tea, elder syrup, orange, lemon, mint.	240 ml*	23,99

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*	24,99
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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	15,99	0,4 l	17,99
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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.

Książęce Lager	0,3 l	14,99	0,5 l	16,99
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BOTTLED BEER

Książęce Złote Pszeniczne	0,5 l	16,99
Książęce IPA	0,5 l	16,99
Książęce Cherry ALE	0,5 l	16,99
Książęce Porter	0,5 l	16,99
Książęce Ciemne Łagodne	0,5 l	16,99
Tyskie Gronie	0,5 l	15,99

BOTTLED BEER - FLAVORED

Hardmade (various flavours)	0,4 l	15,99
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ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	15,99
Lech Free Lager 0,0%	0,33 l	14,99
Książęce Złote Pszeniczne 0,0%	0,5 l	15,99

Dear Guests,

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

Elbląg

ul. Bednarska 1A lokal U1

Gdańsk

ul. Grunwaldzka 211

Głogów

ul. Franciszkańska 22

Gniezno

ul. Sobieskiego 17

Gorzów Wielkopolski

ul. Sikorskiego 9

Kalisz

ul. Górnośląska 71

Kielce

ul. Warszawska 26

Konin

ul. Wojska Polskiego 3

Kraków Czyżyny

ul. Medweckiego 7

Kraków Zakopiańska

ul. Zakopiańska 62

Leszno

ul. Niepodległości 75A

Lubin

ul. Legnicka 69

Łódź

ul. Piotrkowska 295

Ostrów Wielkopolski

pl. 23 stycznia 16

Poznań

ul. Ogrodowa 10

Warszawa

ul. Królewska 18

Wrocław

al. Hallera 52

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.



★ **Płock**, ul. Kobylińskiego 13

www.tuttisanti.pl

Facebook icon Tutti Santi Płock

