

# SOMETHING EXTRA?

DRAUGHT BEER

	300 ml / 500 ml	
<b>Cracov Pils</b>		<b>15 / 17 zł</b>
<small>Pils, alc 4,8% obj., 12 Plato</small>		
<b>Cracov Wheat</b>		<b>15 / 17 zł</b>
<small>Pszeniczne, alc. 4,9% obj., 12 Plato</small>		
<b>Cracov Pale Ale</b>		<b>16 / 18 zł</b>
<small>APA, alc. 4,7% obj., 12 Plato</small>		

**our offer of craft beers also includes seasonal offers. Ask the service for details.**

BOTTLED BEERS

<b>C.K. Jasne</b> Lager	<b>20 zł</b>
<b>C.K. Pear</b> Lager	<b>21 zł</b>
<b>C.K. Honey</b> Lager	<b>20 zł</b>
<b>C.K. Watermelon</b> IPA	<b>22 zł</b>
<b>C.K. Kirschweizen</b> wheat beer	<b>21 zł</b>
<b>Litovel Cerny Citron</b>	<b>17 zł</b>
<b>Litovel Pomelo</b> alc. free (<0,5%)	<b>18 zł</b>
<b>Menabrea</b> alc. free lager (0%)	<b>19 zł</b>
<b>Cider Dzik</b> semi-sweet	<b>19 zł</b>
<b>Cider Dzik 0%</b> with lemongrass non-alcoholic	<b>19 zł</b>

WINE

	200 ml / bottle	
<b>White</b>	Avoglia Fiano Puglia IGP / Chardonnay / Pinot Grigio	<b>25 zł / 99 zł</b>
<b>Red</b>	Avoglia Puglia IGP Primitivo / Avoglia Negromaro / Avoglia Susumaniello	<b>25 zł / 100 zł</b>
<b>Rosé</b>	Avoglia Rosato Puglia IGP	<b>25 zł / 99 zł</b>
<b>Prosecco</b>	Prosecco DOC / Prosecco Rose DOC / Frizzante 0%	<b>99 zł</b>
<b>Mulled Wine</b>	White / Red	<b>22 zł</b> 300 ml

SOFTS

<b>Fritz-kola</b>	Classic / Sugar-free - 330 ml	<b>17 zł</b>
<b>On Lemon</b>	Pear / Orange / Lime / Rhubarb - 330 ml	<b>17 zł</b>
<b>Jasmine Icebata</b>	330 ml	<b>17 zł</b>
<b>Matchbata</b>	330 ml	<b>17 zł</b>
<b>Yerbata</b>	330 ml	<b>17 zł</b>
<b>Yoga Juice</b>	Orange / Peach / Apple / Strawberry / Pear & Mango - 200 ml	<b>12 zł</b>
<b>Double Dutch Tonic</b>	indian tonic - 150 ml	<b>12 zł</b>
<b>Woda</b>	Still / Sparkling - 400 ml	<b>6 zł</b>

DRINKS

	300 ml / 500 ml standard / MAXX	
<b>Aperol Spritz</b>	Aperol, Frizzante, orange	<b>32 zł / 49 zł</b>
<b>Rose Spritz</b>	Sprisetto Eden, Frizzante, lemon, raspberry, mint, rose petals	<b>32 zł / 49 zł</b>
<b>Hugo Spritz</b>	Elderflower liqueur, Frizzante, lime, mint	<b>32 zł / 49 zł</b>
<b>Limoncello Spritz</b>	Limoncello, Frizzante, lemon, lime, mint	<b>32 zł / 49 zł</b>
<b>Winter Aperol Spritz</b>	Aperol, Frizzante, homemade spiced syrup, orange with cloves	<b>32 zł / 49 zł</b>
<b>Mojito</b> Classic / Strawberry / Raspberry / Passionfruit	rum, lime, mint, cane sugar, soda water	<b>32 zł / 49 zł</b>
<b>Pearmeister</b>	Jagermeister, pear cider, pear mousse, cinnamon syrup, pear with cloves	<b>36 zł / 49 zł</b>
<b>Tropical Aperol</b>	Aperol, rum, mango-passion fruit mousse, soda water, lime, orange	<b>36 zł / 49 zł</b>
<b>Pinky</b>	Pink gin, Frizzante, rose syrup, rose petals	<b>34 zł / 49 zł</b>
<b>Bergamotto Tonic</b>	Bergamot liqueur, elderflower syrup, tonic, lime, mint	<b>34 zł / 49 zł</b>
<b>Jager Mojito</b> RASPBERRY / PASSIONFRUIT	Jagermeister, lime, mint, cane sugar, soda water	<b>32 zł / 49 zł</b>
<b>Classic / Pink Gin &amp; Tonic</b>	Gin Gordons / Gin Gordons Pink, tonic, lime, lemon / orange / raspberry / mint	<b>32 zł</b>
<b>Orange Gin &amp; Tonic</b>	Gin Ambrosia Sicily Edition, tonic, orange, mint	<b>36 zł</b>
<b>Negroni / Sbagliato</b>	Gin Gillo / Frizzante, Sprisetto Bitter, Tosti Vermouth Rosso	<b>36 zł / 34 zł</b>

LEMONADE

<b>Raspberry &amp; Rosemary</b>	400 ml	<b>17 zł</b>
<b>Mango &amp; Passionfruit</b>	400 ml	<b>17 zł</b>
<b>Elderflower</b>	400 ml	<b>17 zł</b>
<b>Rose Flower</b>	400 ml	<b>17 zł</b>

SMOOTHIE

<b>Hit lata</b>	Banana, strawberry, raspberry, red currant - 400 ml	<b>21 zł</b>
<b>Na zdrowie</b>	Banana, mango, strawberry, black currant - 400 ml	<b>21 zł</b>
<b>Red Dragon</b>	Dragon fruit, banana, mango - 400 ml	<b>21 zł</b>
<b>Tropikalne Niebo</b>	Peach, passionfruit, mango - 400 ml	<b>21 zł</b>

TEA / COFFEE

<b>Tea</b>	Ask the staff about available flavors	<b>8 zł</b>
<b>Winter Tea</b>		<b>14 zł</b>
<b>Espresso</b>		<b>8 zł</b>
<b>Americano</b>		<b>12 zł</b>
<b>Cappuccino</b>		<b>12 zł</b>
<b>Latte</b>		<b>14 zł</b>
<b>Espresso Tonic</b>		<b>17 zł</b>

0% DRINKS

<b>Virgin Mojito</b>	Classic / Strawberry / Raspberry / Passionfruit	<b>20 zł</b>
<b>Aperol 0%</b>	Aperitif Bitter	<b>22 zł</b>
<b>Limoncello 0%</b>	Limoncello, Frizzante 0%, lemon, mint	<b>26 zł</b>

## FOLLOW OUR SOCIAL MEDIA

 @PLACEKNAPOLETANA

 PLACEK NAPOLETANA

\*Our drinks are dispensed in cups made of biodegradable PLA plastic. Due to the coming into force of the regulations of the EU SUP Directive, we are required to charge a consumer fee of 25 cents gross per disposable cup dispensed.

# THE BEST PIZZA OF YOUR LIFE

PLACEK MENU AUTUMN/WINTER 2024

#EKIPAPLACEK



Ø 32 cm

## Marinara

tomato sauce, garlic, oregano, olive oil

29 zł

## Margherita

tomato sauce, mozzarella fior d'Agerola / mozzarella di bufala Campana / vegan mozzarella, basil, olive oil

36 / 40 / 34 zł  
(classic / bufala / vegan #)

RED

## Diavola

tomato sauce, mozzarella fior d'Agerola, spianata piccante, pecorino romano, basil, olive oil

44 zł

## Capricciosa

tomato sauce, mozzarella fior d'Agerola, prosciutto cotto, mushrooms, olives, artichokes, basil, olive oil

44 zł

## Salame e Olive

tomato sauce, mozzarella fior d'Agerola, salami Napoli, olives, basil, olive oil

44 zł

## Prosciutto Funghi

tomato sauce, mozzarella fior d'Agerola, prosciutto cotto, mushrooms, basil, olive oil

42 zł

## Nduja

tomato sauce, mozzarella fior d'Agerola, nduja, gorgonzola, pickled shallots, basil, olive oil

44 zł

## Nduja Dolce

tomato sauce, mozzarella fior d'Agerola, ricotta, nduja, honey

44 zł

## Pepperoni

tomato sauce, mozzarella fior d'Agerola, spicy sausage, oregano, spicy oil

48 zł

## Burrata

tomato sauce, burrata di bufala, basil, olive oil, pepper

48 zł

Ø 32 cm

## Patate

mozzarella fior d'Agerola, potato, guanciale, garlic, parsley, pepper, olive oil

44 zł

## Speck

mozzarella fior d'Agerola, speck, oyster mushroom, pepper, olive oil

44 zł

## Speck Dolce

mozzarella fior d'Agerola, speck, nuts, honey, olive oil

44 zł

## Salsiccia pepe

mozzarella fior d'Agerola, salsiccia fresca, red and yellow peppers, basil, pepper, olive oil

46 zł

## Porro

mozzarella fior d'Agerola, leek, gorgonzola, ricotta, pepper, olive oil

48 zł

## Carbonara

mozzarella fior d'Agerola, guanciale, pecorino romano, egg yolk, olive oil, pepper

48 zł

## Inverno

mozzarella fior d'Agerola, goat cheese, red onion jam, arugula, olive oil

48 zł

## Formaggi

mozzarella fior d'Agerola, gorgonzola, taleggio, ricotta, oregano, olive oil

48 zł

## Mortadella

mozzarella fior d'Agerola, mortadella, ricotta, cherry tomatoes, pistachios, olive oil

52 zł

## Parma

mozzarella fior d'Agerola, prosciutto crudo, parmigiano-reggiano, arugula, cherry tomatoes, olive oil

52 zł

WHITE

VEGAN

## Pancetta Vegana

tomato sauce, vegan mozzarella, vegan bacon, red and yellow bell peppers, oil

42 zł

## Verdura Vegana

tomato sauce, vegan mozzarella, spinach, sun-dried tomatoes, olives, garlic, oil

42 zł

## Diavola Vegana

tomato sauce, vegan mozzarella, vegan piccante salami, red onion, basil, oil

42 zł

## Capricciosa Vegana

tomato sauce, vegan mozzarella, vegan salami, mushrooms, artichokes, olives, basil, oil

44 zł

SPECIAL

## Tao

thai sweet and spicy sauce, mozzarella fior d'Agerola, shrimp, mango, cilantro, black sesame, garlic, oil

52 zł

## Tartufo

truffle paste, mozzarella fior d'Agerola, sun-dried tomatoes, ricotta, peperoncino

52 zł

APPETIZER

## Focaccia

salt, rosemary, oil

15 zł

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ON SOCIAL MEDIA**

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**TASTED?  
RATE US ON GOOGLE!**



**Monday**

**49 zł**

**Any pizza  
+  
large beer**

**All day long**

**Tuesday**

**-50%**

**for a second  
cheaper pizza**

**Second pizza  
50% off**

**Wednesday**

**Margherita**

**FOR 1 zł**

**for every  
MAXX Drink**

**Margherita  
for 1 zł**

**Thursday**

**29 zł**

**All vegan  
pizzas at  
29 zł each**

**Vegan  
Thursday**