

OSTERIA ANTONINA

Osteria Antonina is a place inspired by Italian culture and attention to authentic taste - with our Baltic twist.

We believe that true cuisine is based on quality, not quantity - that's why our menu is short, and each dish is created from the best ingredients, paying attention to flavor, seasonality, and authenticity.

We invite you on a culinary journey through sunny Italy. To start things off, we'll treat you to our bread and exceptional olive oil – Colli Etruschi, which we discovered in the heart of Lazio, a region of Italy famous for its olive oil.

ANTIPASTI



ARANCINI WITH TROUT PAPRICAS 36

This dish is a meeting of two ports—the Sicilian tradition of arancini and the flavors of the Polish coast. We were inspired by the history of paprikash, which originated with sailors bringing spices from Africa to Szczecin. We captured these flavors in a crispy, Italian form.



BEEF TARTARE 59

Seasoned beef bavetta with truffle mayonnaise, chives, red onion, egg yolk, homemade whipped butter and bread.

LIGHTLY SALTED 35

CUCUMBERS & STRACIATELLA

Homemade pickled cucumbers from the market with creamy straciatella, mint and dill olive oil.

MIXED FRIED FOOD 49

A trip to the sunny shores of Italy, where fresh seafood reigns supreme. squid, octopus, sardines and zucchini - all with aioli sauce.

SHRIMP MARINATED IN ORANGES 55

Seafood bisque sauce with white wine, butter, peperoncino and shallots with roasted almonds, confit tomatoes and our bread.

BRUSCHETTA WITH STRACIATELLA 35

A crispy slice of bread with garlic confit, raspberry tomatoes and creamy straciatella.

SOUPS



They warm, fill you up and highlight the simplicity of Italian cuisine.



FLORENTINE-STYLE TRIPE 35

A long-simmered goulash soup made with beef tripe, tomatoes, and fresh herbs. Served with our bread.

FISH SOUP 45

Cacciucco – a traditional Tuscan fish soup from Livorno, prepared with fish and seafood in an aromatic tomato sauce with garlic, wine and olive oil.

SECOND COURSES

Our main courses will transport you to the most beautiful regions of Italy, from Abruzzo to Milan's iconic dish, cotoletta milanese. All combined with our vision and twist.

TROUT FROM THE WATERFALL 75

Salmon trout from Zielenica is considered the best trout in Poland. We serve it from the fire with a creamy beurre blanc sauce, herb oil and light salads with vinaigrette.

We recommend it with
Risotto A'lla Milanese 19

SKEWER WITH FRESH SQUID & PADRÓN PEPPERS 55

Skewer with fresh calamari, red onion and padrón peppers with green chimichurri.

CAESAR SALAD 59

Crispy free-range chicken or shrimp with classic romaine lettuce, Caesar dressing, croutons and Parmigiano Reggiano.

Available with chicken or shrimp

ANTONINA-STYLE CUTLET 55

Breaded free-range chicken cutlet with parmigiano reggiano, basil butter, tomatoes, red onion and arugula.

SALAD WITH BURRATA 49

Fresh, creamy burrata with raspberry tomatoes, grilled zucchini, fresh peach and lettuce.

DUCK 79

Miso-marinated duck fillet with new potato puree, orange demi-glace and asparagus.

ACCESSORIES

FRIES WITH PARMIGIANO
REGGIANO 15



SELECTED LETTUCES WITH
VINAIGRETTE 15



GNOCCHI WITH BUTTER
AND PECORINO ROMANO 15



FRESH PASTA & RISOTTO

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We make fresh pasta for you every day -
try it and feel the difference.
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RIGATONI RAGOUT NO.2 59

Pappardelle pasta with pulled American beef brisket and bone marrow ragout with pecorino romano cheese.

PACCHIERI WITH SHRIMPS 59

Homemade pacchieri pasta with shrimp in red roasted pepper pesto and Calabrian chili.

SEAFOOD RISOTTO 75

Creamy risotto with seafood bisque, mascarpone and spicy Calabrian nduja sausage with squid, shrimp and octopus.

PAPARDELLE WITH BURRATÄ AND GOCHUJANG 59

Homemade papardelle pasta with creamy burrata, semi-dry cherry tomatoes, gochujang paste, and pine nuts

ORECCHIETTE CARBONARA 55

Orecchiette pasta with classic carbonara sauce made with pecorino romano cheese, egg yolk, aged guanciale and black pepper.

FETTUCCINE WITH BLACK TRUFFLE 54

Homemade fettuccine pasta in a classic Alfredo sauce based on butter and Parmigiano Reggiano with the addition of fresh black truffle.



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RISOTTO WITH SMOKED HALIBUT 69

Crispy risotto with horseradish beurre blanc sauce, parmigiano reggiano and warm smoked halibut.



ANTONINA'S NEAPOLITAN PIZZA SPECIALTY

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Pizzas that you will find only here – refined in every detail,
full of passion and character of Osteria Antonina.
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GUANCIALE 52

Crème fraîche. Fior di latte mozzarella. Fior di latte mozzarella. Ser tallegio.
garlic. Pecorino Romano. Peppered bacon.

BURRATA 55

San Marzano tomatoes. Fresh burrata. Garlic. Fresh basil.
pickled yellow and red tomatoes.



STRACIATELLA 'NDUJA 59

Crème fraîche. Fior di latte mozzarella. 'nduja. Miód spadziowy.
Buffalo straciatella, chili pepper, basil.

SMOKED MARGHERITA 45

Yellow tomato sauce. Smoked fior di latte mozzarella. fresh basil. Parmigiano
Reggiano.



BASIL PESTO 49

San Marzano tomatoes. Fior di latte mozzarella. Marinated yellow and red tomatoes.
Basil pesto. Fresh basil. Parmigiano Reggiano cheese.



SWEET PARMA 59

Mozzarella fior di latte. Prosciutto Di Parma. Baked peaches.
red onion. fresh basil. mascarpone.

PARMA HAM 59

San Marzano tomatoes, fior di latte mozzarella, Parma ham, and arugula.
sun-dried tomatoes. Parmigiano Reggiano DOP.

DEVIL'S HABANERO 55

San Marzano tomatoes. Fior di latte mozzarella. Baked peach.
habanero peppers. ventricina salami.



RED NEAPOLITAN PIZZA

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Pizza Rosso - classic Neapolitan pizza based on
San Marzano DOP tomatoes, which are its heart and the basis of its flavor.

MARGHERITA 37

San Marzano DOP tomatoes, fior di latte mozzarella, parmesan cheese, basil.



PROSCIUTTO COTTO 47

San Marzano DOP tomatoes, fior di latte mozzarella, cooked ham, basil.

PEPPERONI 54

San Marzano DOP tomatoes, fior di latte mozzarella, spicy sausage.
Sicilian oregano.



SALAMI NAPOLI 47

San Marzano DOP tomatoes, fior di latte mozzarella,
and sweet Neapolitan salami, leccino olives.

WHITE NEAPOLITAN PIZZA

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Pizza Bianca - a variant without tomato sauce, based on cheese and
crème fraîche, emphasizing the delicacy of the ingredients.



QUATTRO FORMAGGI 55

Fior di latte mozzarella. crème fraîche. Gorgonzola. Taleggio. Smoked scamorza.
walnuts.



MORTADELLA AND STRACIATELLA 56

Basil pesto, fior di latte mozzarella, and Bologna mortadella.
stracciatella di bufala. Sicilian pistachios.

CHILDREN



Dishes created with our youngest guests in mind. Simple, delicious, and served in child-friendly portions, so everyone can enjoy an Italian feast.



TOMATO FETTUCINE 25

Fettucine pasta. A classic tomato sauce made with cherry tomatoes and Parmigiano Reggiano DOP.



BAMBINO CHICKENS 25

Crispy chicken in a delicate breading with fries.

FETTUCINE WITH BUTTER 25

Handmade fettucine pasta with butter and parmigiano reggiano.



DESSERTS



A sweet ending to an Italian feast. Our specialty is classic tiramisu, served straight from the pan—just like it's served in Italian homes. Creamy, light, and irresistibly tempting.



TIRAMISU 29

Savoardi biscuits. Amaretto liqueur. Mascarpone. Cocoa. Espresso.



FIOR DI LATTE ICE CREAM 32

Homemade fior di latte ice cream with raspberry coulis.



COCKTAILS

Classics and signature compositions where Italian lightness meets modern creativity. They are refreshing, surprising in flavor, and perfectly complement every moment at the table.

MELON STAR MARTINI 42

Vodka. Alpina pistachio liqueur. Lemon juice. Simple syrup. Egg white. Prosecco.

PORNSTAR MARINI 39

Vodka worked. puree z herbs. vanilla syrup. Lemon juice. white. prosecco.

WHISKEY SOUR 37

Whiskey. Protein. Angostura. lemon juice. sugar syrup.

CUBA LIBRE 34

Rum. Lime. Cola.

MOJITO 38

Rum. Sugar syrup. Lime. Mint. Sparkling water.

PALOMA 38

Tequila. Lime. Agave syrup. Pinch of salt. Pink grapefruit soda.

GIN BASIL SMASH XX

Gin. Lemon juice. Sugar syrup. Basil.

DARK N STORMY 42

Dark rum. Ginger beer. Angostura. Lime juice.

DAIQUIRI TWIST 36

Rum. lime juice, mirabelle plum syrup. triple sec.

MARGARITA 38

Tequila. Triple sec. Lime.

NEGRONI 39

Gin. Campari. Vermouth Rosso.

SPRITZ MENU



Spritz: a light, sparkling lifestyle—prosecco and a moment of Italian elegance captured in a glass.



LIMONCELLO BASIL SPRITZ 34

Limoncello. Prosecco. Sparkling water. Basil.

APERITIVO SPRITZ 34

Aperitivo. prosecco. sparkling water.

CAMPARI SPRITZ 37

Campari. Prosecco. Sparkling water.

HUGO SPRITZ 35

Prosecco. syrop elderflower. mint. lime.

COLADA SPRITZ 36

Prosecco. Spiced rum. pineapple syrup. lemon juice.

BLACKCURRANT SPRITZ 35

Prosecco. gin. blackcurrant syrup. lemon juice.

BEER



DRAFT BEER

PERONI NASTRO 20/24
AZZURRO (5%) 0.3L / 0.5L



PERONI NASTRO 20
AZZURRO 0.33L | 5%

KSIĄŻĘCE PSZENICZNE 19
0.5L | 4.9%

PERONI NASTRO 20
AZZURRO 0.0% 0.33L

KSIĄŻĘCE PSZENICZNE
NON-ALCOHOLIC 19
0.5L | 0.0%

COCKTAILS 0%



Full flavor without the alcohol. Refreshing, colorful, and created with the same passion as classic cocktails – perfect for when you want to enjoy the pleasure of the moment in a lighter version.



APEROL ZERO 33

Crodino. Prosecco 0% la Gioiosa. Woda gazowana.

PORNSTAR ZERO 39

Passion fruit puree. Prosecco 0% la Gioiosa. Vanilla syrup. lemon juice. sugar syrup. egg white.

PEAR & SPICED FIZZ 35

Rum 0%, tonic, pear syrup, lemon juice.

WATERMELON 0% 34

Rum 0%, watermelon syrup, lemon juice, sparkling water.

MOJITO 0% 38

Rum 0%. Sugar syrup. Lime. Mint. Sparkling water.

LIMONCELLO ZERO 34

Limonzero. Prosecco 0% La Gioiosa. sparkling water.

VERDE BASILICO 36

Prosecco 0% la Gioiosa. Peach syrup. Lemon juice.

BERRY SPRITZ 35

Prosecco 0% la Gioiosa. Blackberry syrup. Lemon juice.

GRAPEFRUIT GARDEN 35

Gin 0%. Grapefruit syrup. lemon juice. sparkling water.

CUBA LIBRE 0% 33

Rum 0%. Cola. Lime.

COFFEE

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Musetti coffee – Italian tradition, intense aroma and perfect
balance of flavor.
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ESPRESSO 11	MATCHA LATTE 20
DOUBLE ESPRESSO 13	Moya Matcha
AMERICAN 13	MILK 3
FLAT WHITE 17	Oat/coconut
CAPPUCCINO 15	

TEA

EARL GREY, JASMINE, FOREST
FRUIT, PEACH, ROOIBOS, 16
RASPBERRY-PEAR

ANTONINA'S ICE TEA

APPLE PIE 19
BLACKBERRY 19
& STRAWBERRY

SOFTY

COCA-COLA 0.25L 12	DELICE SPARKLING WATER / STILL 0.33L
COCA-COLA ZERO 0.25L 12	CARAFE OF FILTERED WATER 0.7L 14
FANTA 0.25L 12	
TONIC 0,25L 12	
HOMEMADE LEMONADE 16	
lemon / watermelon / peach	
CARAFE OF HOMEMADE LEMONADE 1L 47	
lemon / watermelon / peach	

LIQUEURS

To conclude the feast, we invite you to sample our selected Italian wines. They will enhance the flavor of the desserts and make table conversations unforgettable.

LIMONCINO PORTOFINO 19
An Italian, slightly sweet lemon liqueur, made from selected lemons grown in the Liguria region.

ADRIATIC AMARETTO 25
A unique take on a classic liqueur. Made with skinless Apulian almonds.

PAESANO MELON LIQUEUR 26
A velvety and creamy liqueur with a distinct melon flavor.

ALPINE WILD STRAWBERRY CREAM 26
Strawberry cream with alpine milk

ALPINE PISTACHIO CREAM 26
Pistachio Alpine Milk Cream

MIRTO HISTORICAL RECIPE 26
Mirto berry liqueur with an intense spicy aroma and a balsamic note.

GRAPPY

TASTING KIT 169
LE DICIOTTO LUNE GRAPPA.
GIARE AMARONE GRAPPA. LA
TRENTINA MORBIDA GRAPPA.

GRAPPA GIARE AMARONE 25

GRAPPA LA TRENTINA MORBIDA 20

GRAPPA LE DICIOTTO LUNE 22

GRAPPA RISERVA BOTTE PORTO 23

GRAPPA RUM BARRELS 21

GRAPPA BOTTI DA WHISKEY 21

All grappas are tasted at 20ml

PREMIUM ALCOHOL

ALTAMURA VODKA 30

GIN SICILY EDITION 33

WHISKEY SILVIO CARTA FROM SARDINIA 70

TEQUILA DON JULIO 40