

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 13,99

Marinated olives.

Beef Tartare with Gorgonzola Cream and a Hint of Primitivo - 240 g **NEW** 54,99

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 86,99

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** 13,99

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

Focaccia - 110 g 14,99

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 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 42,99

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 54,99

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 88,99

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 47,99

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 51,99

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 75,00 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 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 | 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 75,00 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	44,99
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	46,99
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	50,99
Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.	
Spinaci e Ricotta	44,99
Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.	
Parma	46,99
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	51,99
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	46,99	
Sauce made from Italian tomatoes, Mozzarella cheese, smoked Italian Speck ham, Italian Provolone Picante cheese, onion, spicy pepper, fresh thyme.		
Pancetta	45,99	
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham, Italian cured Pancetta bacon.		
Margherita con Bufala	38,99	
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 47,99

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 46,99

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 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 45,99

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

San Pietro **RECOMMENDED** 45,99

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

Carciofi e Bufala 45,99

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.

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

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	45,99	
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola.		
Quattro Stagioni	43,99	
(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)	43,99	
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham, mushrooms, arugula.		
Prosciutto e Funghi	44,99	
Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Prosciutto Cotto ham.		
Quattro Formaggi	43,99	
Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Grana Padano cheese, Italian Pecorino Romano sheep cheese.		
Prosciutto	43,99	
Sauce made from Italian tomatoes, Mozzarella cheese, Prosciutto Cotto ham.		

ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
Hawai	43,99
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.	
Salame Picante RECOMMENDED	45,99
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante.	
Salame Dolce Italy	43,99
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 + 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!

*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%.

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)	
	7,50
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g), arugula (30g)	8,50

CHEESES	
Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g)	
	8,50
Mozzarella (75g), Stracchino (50g)	10,50
Mozzarella di Bufala D.O.P. (60g)	15,50

MEAT	
Panchetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g)	
	10,50
Bresaola (60g), Crudo di Parma (50g)	15,50

On client's request additionally we serve olive oil - traditional, garlic or spicy.
Package price for pizza small 1,50 zł/ large 2,00 zł.
Package price for pasta and salads 2,00 zł.
Package price for desserts 2,00 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 Carpaccio - 250 g 45,99

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 44,99

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 Verdure e Gamberi - 290 g 51,99

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

Insalata Pesca con Carne - 190 g 44,99

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

Insalata Terra e Mare - 360 g 44,99

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 40,99

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 13,99

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

Focaccia - 110 g 14,99

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

PASTA

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

Lasagna della Mamma - 440 g 41,99
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 42,99
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 53,99
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. 

Parma e Tartufa - 420 g 44,99
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 51,99
Tagliatelle pasta, cherry tomatoes, prawns, white wine, butter sauce, Italian Grana Padano cheese, parsley, garlic.

Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g 24,99
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. 



SPAGHETTI ROSSI



CROSTATA CON PANNA E FRUTTI

DESSERTS

- Homemade Panna Cotta with vanilla and raspberry mousse - 120 g20,99
- Tiramisu - 170 g22,99
- Cheesecake with Ricotta and Grana Padano - 160 g25,99
Served with passion fruit sauce, hazelnuts and Italian hazelnut
- chocolate cream Nocciolata Bio.
- Crostata con Panna e Frutti - 190 g 24,99
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



- Selective tea „t-series” - a wide selection of species and flavors 300 ml 13,99
- Espresso 30 ml 12,99
- Double Espresso 60 ml 14,99
- Americano Coffee 150 ml 14,99
- Cappuccino 150 ml 15,99
- Flat White 150 ml 15,99
- Caffé Latte 330 ml 17,99
- Caffé Mocha 240 ml 18,99
Double espresso, Italian cream Nocciolata BIO, milk, cocoa.
- Caffé Corretto 60 ml 19,99
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 3,00

HOT BEVERAGES

- Jasmine warming green tea 350 ml 20,99
with orange, honey, orange syrup and mint.
- Earl grey warming tea 350 ml 20,99
with orange, caramel syrup and cherry syrup.

DRINKS



COLD DRINKS

Pepsi Zero Sugar	0,2 l	9,00
Pepsi	0,2 l	9,00
Mirinda	0,2 l	9,00
7UP Zero	0,2 l	9,00
Schweppes Tonic	0,2 l	9,00
Lipton Ice Tea (Peach, Green Tea)	0,2 l	9,00
Fruit juices (Orange, Apple, Blackcurrant)	0,2 l	9,00
Water Krystaliczne Źródło (sparkling, still)	0,3 l	9,00
Water Cisowianka (perlage, still)	0,7 l	15,00

FRESHLY SQUEEZED JUICES

Orange	0,25 l	20,99
Orange - Apple - Raspberry purée	0,25 l	20,99
Apple - Celery - Lemon - Parsley	0,25 l	20,99
Apple - Pineapple Nectar - Spinach - Parsley - Lime	0,25 l	20,99
Apple - Lime - Mint	0,25 l	20,99

Ice coffee	0,3 l	15,99
Ice coffee caramel	0,3 l	16,99

LEMONADE

Natural lemonade	0,45 l	20,99
(Peach with ice, Lemon with ice, Mango with ice, Ginger with ice, Passion fruit with ice)		

ALCOHOL - FREE COCKTAILS

Primavera NEW	150 ml*	24,99
Pressed rhubarb juice, homemade lemonade base, lychee purée, hibiscus tonic, orange, mint.		
Selvaggio NEW	215 ml*	24,99
Black tea, elderflower syrup, cherry syrup, blueberry syrup, lime juice, foam, blueberries, cherry in syrup, rosemary.		
Fiore Lilla	240 ml*	23,99
Jasmine ice tea, elder syrup, orange, lemon, mint.		
Frutto Spritz	160 ml*	24,99
Orange juice, tonic water, passion fruit purée, strawberry purée, pineapple juice, orange slice.		
Pineapple Mojito	100 ml*	24,99
Pineapple syrup, sparkling water, lime, mint.		
Crodino	175 ml*	23,99
Non-alcoholic aperitif (<0,5% obj.). The drink matures in oak barrels, thanks to which it has a classic, refreshing taste.		
Crodino, orange.		

*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	14,99	0,4 l	16,99
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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. (5.0% ABV)

Książęce Lager (5.0% ABV)	0,3 l	14,99	0,5 l	16,99
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BOTTLED BEER

Książęce Złote Pszeniczne (4.9% ABV)	0,5 l	16,99
Książęce IPA (5.4% ABV)	0,5 l	16,99
Książęce Cherry ALE (4.1% ABV)	0,5 l	16,99
Książęce Czerwony Lager (4.9% ABV)	0,5 l	16,99
Książęce Ciemne Łagodne (4.1% ABV)	0,5 l	16,99
Lech Premium (5.0% ABV)	0,5 l	16,99
Lech Pils (5.5% ABV)	0,5 l	16,99
Tyskie Gronie (5.2% ABV)	0,5 l	16,99

BOTTLED BEER - FLAVORED

Hardmade (various flavours) (4.5% ABV)	0,4 l	15,99
Lech Cherry Plum (4.0% ABV)	0,5 l	16,99

ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	15,99
Lech Free Lager 0,0%	0,5 l	15,99
Lech Free Lime Mint 0,0%	0,5 l	15,99
Lech Free Cherry Plum 0,0%	0,5 l	15,99
Książęce Złote Pszeniczne 0,0%	0,5 l	16,99

Flavored syrup	20 ml	3,00
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ALLERGEN TABLE

Due to your needs, we have prepared a list of allergens that appear in our dishes.

- - May contain traces
- ✚ - Contains an allergen

	GLUTEN	SHELLFISH	EGGS	FISHES	NUTS	PEANUTS	SOY	MILK/LACTOSE	CELERY	MUSTARD	SESAME	SULPHUR DIOXIDE	LUPINE	MOLLUSCS	ALMONDS	PISTACHIOS
PIZZA																
Capricciosa	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Prosciutto e Salame	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Pancetta e Salame	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Quattro Stagioni	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Calzone Valerio	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Prosciutto e Funghi	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Quattro Formaggi	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Prosciutto	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Hawai	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Salame Dolce Italy	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Salame Picante	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Margherita	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Margherita con Bufala	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Rukola	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
San Giovanni	✚	•	•	•	•	•	✚	✚	•	✚	•	•	•	•	•	•
Sant' Andrea	✚	✚	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Abruzja	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Parma	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
San Antonio	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
San Sebastiano	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Quattro Formaggi Plus	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Pancetta	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
San Giorgio	✚	✚	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Spinaci e Ricotta	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Funghi Misti	✚	•	•	•	✚	•	•	•	✚	✚	•	•	•	•	•	•
Verdure Miste	✚	•	•	•	✚	•	•	•	•	•	•	•	•	•	•	•
San Marco	✚	•	•	•	•	•	•	✚	✚	✚	•	•	•	•	•	•
San Luca	✚	•	•	•	•	•	•	✚	✚	✚	•	•	•	•	•	•
Tartufo	✚	•	•	•	•	•	✚	✚	•	✚	•	•	•	•	•	•
Santa Rita	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
San Pietro	✚	•	•	•	✚	•	•	✚	•	•	•	•	•	•	•	•
Carciofi e Bufala	✚	•	•	•	✚	✚	✚	✚	•	✚	✚	✚	•	•	•	•
Santa Clara	✚	•	•	•	•	•	•	✚	•	•	•	✚	•	•	•	•
Spinaci e Ventricina	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
PIZZA GOURMET																
Santa Lucia	✚	•	✚	•	✚	✚	•	✚	•	•	•	•	•	•	•	✚
San Michele	✚	•	•	•	•	•	•	✚	•	•	•	✚	•	•	•	•
Santa Rosalia	✚	•	✚	•	✚	✚	•	✚	•	•	•	•	•	•	•	•

	GLUTEN	SHELLFISH	EGGS	FISHES	NUTS	PEANUTS	SOY	MILK/LACTOSE	CELERY	MUSTARD	SESAME	SULPHUR DIOXIDE	LUPINE	MOLLUSCS	ALMONDS	PISTACHIOS
SALADS																
Insalata di Carpaccio	•	•	✚	•	•	•	•	•	•	✚	•	✚	•	•	•	•
Insalata dalla Grecia	•	•	•	•	•	•	•	✚	•	✚	•	✚	•	•	•	•
Insalata Pesca con Carne	•	•	✚	•	✚	✚	✚	✚	✚	✚	•	✚	•	•	•	•
Insalata Terra e Mare	•	•	•	✚	•	•	✚	✚	•	✚	✚	•	•	•	•	•
Insalata Verdure e Gamberi	•	✚	•	•	✚	•	•	✚	•	•	•	•	•	•	•	•
Insalata Mare e Monti	✚	•	✚	✚	✚	✚	✚	•	•	•	•	•	•	•	•	•
STARTERS																
Creamy tomato soup	•	•	•	•	•	•	✚	✚	✚	✚	✚	✚	•	•	•	•
A board of ripening meats and cheeses	✚	•	•	•	•	•	•	✚	•	•	•	•	•	•	•	•
Olive della Casa	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Focaccia	✚	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Insalata Mista	•	•	•	•	✚	✚	•	✚	•	•	•	•	•	•	•	•
Burrata e Pomodorini	✚	•	✚	✚	✚	•	•	✚	•	•	•	✚	•	•	•	•
Selection of PREMIUM Italian meats and cheeses	✚	•	✚	•	•	•	•	•	•	•	•	•	•	•	•	•
Gamberetti con Burro	✚	✚	•	•	•	•	•	✚	•	•	•	✚	•	•	•	•
Focaccia Superiore	✚	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
PASTA																
Parma e Tartufa	✚	•	✚	•	•	•	•	✚	•	✚	•	✚	•	•	•	•
Lasagna della Mamma	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Pomodorini e Gamberetti	✚	✚	✚	•	•	•	•	✚	•	•	•	✚	•	•	•	•
Gnocchi al Burro	✚	•	✚	•	•	•	✚	•	•	•	•	•	•	•	•	•
Spaghetti Rossi	✚	•	✚	•	•	•	•	✚	•	•	•	✚	•	•	•	•
Parmigiano Reggiano Pasta	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Spaghetti con Pomodoro	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Sapori del Bosco	✚	•	✚	•	•	•	•	✚	✚	•	•	•	•	•	•	•
Tagliatelle con Ragù Bolognese	✚	•	✚	•	•	•	•	✚	•	•	•	✚	•	•	•	•
DESSERTS																
Panna Cotta with vanilla	✚	•	•	•	•	•	✚	✚	•	•	•	•	•	•	•	•
Cheesecake with Ricotta and Grana Padano	✚	•	✚	•	✚	✚	✚	✚	•	✚	•	•	•	•	✚	•
Tiramisu	✚	•	✚	•	•	•	•	✚	•	•	•	•	•	•	•	•
Crostata con Panna e Frutti	✚	•	✚	•	•	•	✚	✚	•	•	•	•	•	•	✚	•
ALCOHOL COCKTAILS																
Averna Espresso	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Arancione	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Cinque Fiori	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Capri Alba	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Aperol Spritz	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Hugo	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Ritorno	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Whiskey Sour	•	•	•	•	•	•	•		•	•	•		•	•	•	•
Negroni Fragolino	•	•	•	•	•	•	•		•	•	•		•	•	•	•
Amaro Passione	•	•	•	•	•	•	•		•	•	•		•	•	•	•
Cuba Libre	•	•	•	•	•	•	•		•	•	•		•	•	•	•
Mojito	•	•	•	•	•	•	•		•	•	•		•	•	•	•
Capri Tramonto	•	•	•	•	•	•	•		•	•	•		•	•	•	•
ALCOHOL - FREE COCKTAILS																
Fiore Lilla	•		•		•	•	•		•	•	•	✚				
Mojito Ananasowe	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Frutto Spritz	•	•	•	•	•	•	•		•	•	•	✚	•	•	•	•
Crodino	•	•	•	•	•	•	•		•	•	•		•	•	•	•
LEMONADE																
Classic, Ginger, Peach, Mango, Passion fruit	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•
OTHER ALCOHOLS																
Wine - the whole range	•		•	•	•	•	•	•	•	•	•	✚	•	•	•	•
Beer - the whole range	✚		•	•	•	•	•	•	•	•	•	✚	•	•	•	•
Gin, Bourbon, Rum, Brandy, Whisky & Whiskey, Other Alcohols	•		•	•	•	•	•	•	•	•	•	•	•	•	•	•
COFFEE																
Americano Coffee, Espresso, Double Espresso																
Coffee with milk, Capuccino, Latte, Pumpkin Spice Latte								✚								
Caffé Mocha	•	•	•	•	✚	•	✚	✚	•	•	•	•	•	•	•	•
Caffé Corretto	•	•	•	•	•	•	•	•								

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thank you for visiting Tutti Santi.

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★ **Leszno**, ul. Niepodległości 75 a

www.tuttisanti.pl

 Tutti Santi Leszno

Plate fee of 10 PLN/person for bringing in a cake with a receipt.

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

For large reservations and groups of 10 and more people, it is not possible to split the bill.

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.