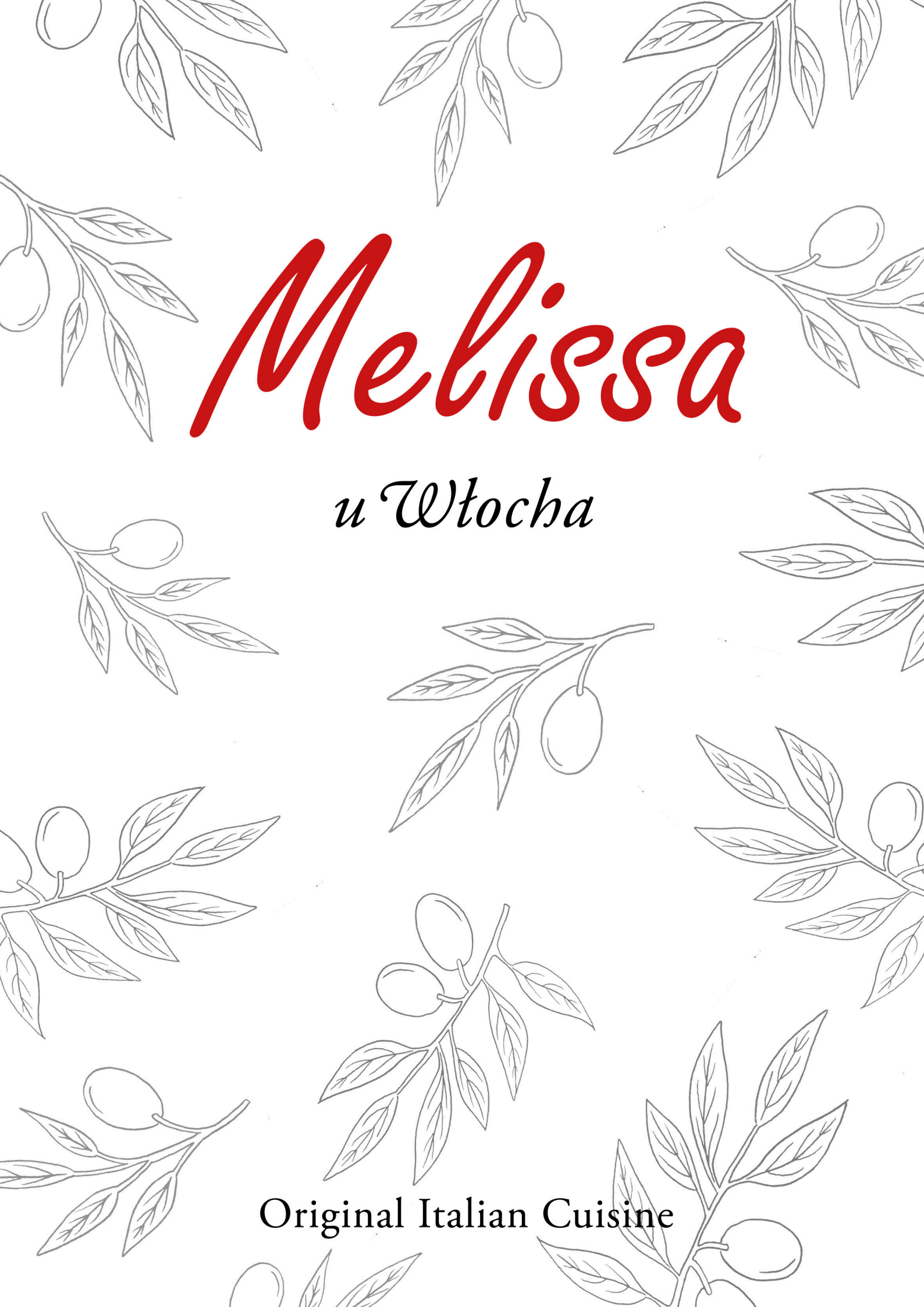


The background of the entire page is a repeating pattern of olive branches. Each branch features several elongated, pointed leaves and a single olive fruit hanging from a small stem. The pattern is rendered in a light gray line-art style, creating a subtle, textured backdrop for the text.

Melissa

u Włocha

Original Italian Cuisine

We would like to inform our Guests that all dishes are prepared to order using fresh ingredients - the waiting time can be up to ca. 45 minutes.

ENJOY YOUR MEAL!
Buon appetito!

We are open
Sunday to Thursday from 12:00 to 21:00
Friday to Saturday from 12:00 to 22:00

✧

We issue invoices.

✧

Half portion 75% of regular price.

✧

You can also have a take away, box 2 zł/each.

✧

For tables above 10 people, a 10% service charge will be automatically included to the bill.

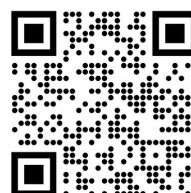


[instagram.com/restauracjamelissa](https://www.instagram.com/restauracjamelissa)



facebook.pl/RestauracjaMelissa

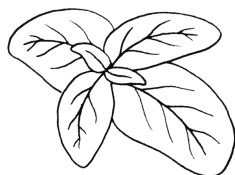
WIFI? Scan me!



Pur dishes may contain some allergens like: celery, cereals containing gluten, eggs, fish, lupine, milk, molluscs, mustard, nuts, peanuts, sesame seeds, shellfish, soy, sulfur dioxide (used as antioxidant and fixative substance in dried fruits, wine, processed potatoes).

Antipasti

STARTERS



1.MELISSA MARE

Italian seafood and fish antipasto / 95

2.MELISSA TERRA

Italian ham and cheese plate / 95

3.VITELLO TONNATO

Stewed veal in tuna and mayonnaise sauce / 45

4.ACCIUGHE AL VERDE

Sardines in a parsley-based sauce with croutons, olives, and capers / 38

5.CARPACCIO DI POLPO

Octopus carpaccio with garlic and olive oil / 45

6.GAMBERETTI AL COGNAC

Shrimps with brandy served on green lettuce with crouton/ 49

7.TRIS DI BRUSCHETTE

Croutons with tomatoes, garlic and basil, with olive paste and with aubergine / 24

8.PERE CON GORGONZOLA

Pears with honey and Gorgonzola cheese, walnuts and Marsala wine / 38

9.CARPACCIO DI FILETTO

Raw beef tenderloin slices in honey sauce with rocket, capers and Parmesan cheese / 45

10.TARTARA DI FILETTO

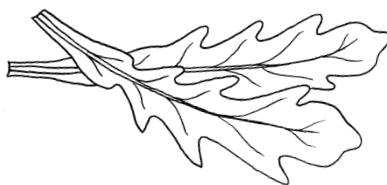
Steak tartare served with chopped onion, cucumber, marinated mushrooms and sardine / 45

11.TARTARA DI SALMONE

Salmon tartare with orange sauce served on fennel salad / 45

Insalate

SALADS



1.INSALATA ALLA MELISSA

Mix of salad with cherry tomatoes,
grilled shrimps and parmesan cheese / 65

2.INSALATA SFIZIOSA

Mix of salads with beef tenderloin, cherry tomatoes
ricotta salata cheese, pine nuts, mango and balsamic
dressing / 65

3.INSALATA A MODO MIO

Mix of salad with pear, ricotta cheese, pomegranate,
roasted walnuts and balsamic dressing
small: 40 • large: 44

4.INSALATA DI BARBABIETOLE E ARANCE

Mix of salad with slices of baked beetroots,
gorgonzola cheese, onion, orange fillets
and honey vinaigrette
small: 35 • large: 40

5.INSALATA DEL SOLE

Lettuce salad with tomato, onion, ham,
cheese and sliced egg
small: 40 • large: 44

6.INSALATA DELLO CHEF

Lettuce salad with tomato, pepper, ham, tuna,
onion, corn, cheese and sliced egg
small: 44 • large: 48

9.INSALATA MISTA

Lettuce salad with cherry tomatoes,
onion and pepper
small: 30 • large: 35

8.INSALATA CON POLLO

Lettuce salad with chicken,
tomatoes, red onion and avocado
small: 46 • large: 52

Extras

FOCACCIA

Focaccia with rosemary / 18

PANINI CALDI

Panini with tomato sauce and
mozzarella (6 pieces) / 18

PANE

Bread / 4

BURRO ALL'AGLIO ED ERBE

Garlic and herbs butter / 6

SALSA VERDE

Parsley and garlic dressing / 8

HOMEMADE VINEGAR

0,5 l / 25

Zuppe

SOUP

1. TORTELLINI IN BRODO

Chicken soup with tortellini / 20

2. MINESTRONE

Thick Italian vegetable soup with beans and small pieces of meat / 22

3. CREMA DI POMODORO

Creamy tomato soup with Parmesan cheese and fresh basil / 20

Primi Piatti

MAIN DISHES

We serve original Italian DE CECCO pasta and rice.

On Your request, it is possible to change every pasta into whole wheat penne with extra charge of 5.00 zł.

Pasta



1. SPAGHETTI ALLA „MELISSA”

Spaghetti with prawns, fresh tomatoes, garlic, rocket and Parmesan cheese / 65

2. SPAGHETTI AL NERO DI SEPPIA ALLO SCOGLIO

Squid ink spaghetti with seafood, cherry tomatoes and parsley / 62

3. SPAGHETTI ALLA CARBONARA

Spaghetti with smoked bacon, eggs and Parmesan cheese / 48

4. TAGLIATELLE AL PISTACCHIO

Tagliatelle with bacon, red onion, cherry tomatoes and pistachios / 48

5. RIGATONI ALLA NORMA

Rigatoni with eggplant, tomatoe sauce, ricotta salata cheese and fresh basil / 48

6. TAGLIATELLE AL SALMONE

Tagliatelle with salmon in creamy tomato sauce / 54

7. TORTELLINI DELLA CASA

Tortellini with cream sauce with ham and mushrooms / 45

8. TAGLIATELLE AI FUNGHI PORCINI

Tagliatelle with Porcini mushrooms, parsley and olive oil / 48

9. TAGLIATELLE PIEMONTESE

Tagliatelle with dried tomatoes, sliced pork tenderloin and parsley / 52

10. TAGLIATELLE ALLA CAMPAGNOLA

Tagliatelle with chicken, spinach in creamy gorgonzola sauce / 52

Pasta al forno

11.LASAGNE

Lasagna with tomato sauce, meat, béchamel sauce and mozzarella / 38

Risotti

12.RISOTTO AI FUNGHI PORCINI

Risotto with Porcini mushrooms and parsley / 52

13.RISOTTO GAMBERI E ZUCCHINE

Risotto with shrimps and zucchini/ 65

Secondi di Carne

MEAT DISHES



1.FILETTO ALLA „MELISSA”

Beef tenderloin with butter, red pepper and potatoe puree with truffle oil / 120

6.SALTIMBOCCA ALLA ROMANA

Pork steaks pockets with Parma ham, Parmesan cheese and fresh sage served with salad / 68

2.AGLIATA DI MANZO AL TARTUFFO

Sliced beef tenderloin with truffle butter with truffle puree served with vegetables / 129

7.COSTOLETTE AL SUGO

Ribs in tomatoe sauce with accents of fennel served with potatoes / 55

3.FILETTO AL PEPE VERDE

Beef tenderloin in creamy sauce with green pepper and potatoes / 120

8.OSSOBUCCO

Stewed Ossobuco (veal) in fresh tomatoes sauce with rice / 69

4.SCALOPPINE AI FUNGHI PORCINI

Sliced veal with Porcini mushrooms and baked potatoes / 69

9.TRIPPA ALLA ROMANA

Italian beef tripe with tomatoes / 42

5.SCALOPPINE AL MARSALA

Sliced veal in marsala wine sauce with gnocchi / 68

10.FILETTO DI POLLO

Chicken filet in creamy gorgonzola sauce with gnocchi/ 48

11.AGNELLO AL FORNO CON PATATE

Baked lamb with aromatic potatoes and beetroots salad / 78

Secondi di Pesce

FISH DISHES



1. ORATA AL SALE

Sea bream fillet baked in salt served with stewed vegetable / 92

2. ORATA ALL'ACQUA PAZZA

Sea bream baked in a special cooking liquor / 89

3. SALMONE AL FORNO

Baked salmon with aromatic crumble served on spinach / 60

4. TROTA AL BURRO

Pan fried trout with butter / 52

5. FRITTO MISTO

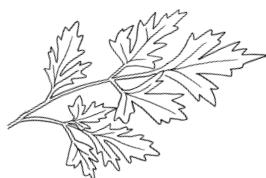
Fried calamari rings, fried king prawns, mussels and salmon / 99

6. COZZE ALLA MUGNAIA

Mussels in white wine with cherry tomatoes, parsley and garlic / 65

Contorni

SIDE DISHES



1. PEPERONATA

Stewed pepper in tomato sauce
with garlic / 15

2. PATATE CON ROSMARINO

Potatoes with rosemary / 10

3. PATATE FRITTE

French fries / 10

4. PUREA

Potato puree / 10

5. GNOCCHI

Italian dumplings / 10

6. SPINACI AL BURRO E FORMAGGIO

Spinach with butter and Parmesan cheese / 12

7. BARBABIETOLE CON AGLIO

Beetroots with garlic / 10

8. VERDURE

Braised vegetables / 12

Pizza

Our pizzas are made following original Italian recipes prepared with fresh ingredients specially imported from Italy.

diameter 30 cm



1. MELISSA

Mozzarella, tomato sauce, Parma ham, rocket, Parmesan / 46

2. PESTO E NOCI

Mozzarella, tomato sauce, Parma ham, homemade pesto, cherry tomatoes walnuts, Parmesan, rocket / 48

3. GAMBERETTI

Mozzarella, tomato sauce, tiger shrimps, cherry tomatoes, rocket and garlic / 48

4. PISTACCHIOSA

Mozzarella, pistacchio sauce, Mortadella and burrata cheese / 49

5. QUATTRO FORMAGGI

Mix of cheese, tomato sauce / 49

6. MARGHERITA

Mozzarella, tomato sauce / 30

7. VEGETARIANA

Mozzarella, tomato sauce, artichoke, spinach, pepper, red onion and fresh tomatoes / 44

8. PROSCIUTTO COTTO

Mozzarella, tomato sauce, cotto ham / 40

9. SALAME

Mozzarella, tomato sauce, Italian salami / 40

10. ROMA

Mozzarella, tomato sauce, cotto ham, mushrooms, Italian salami / 42

11. PARADISO

Mozzarella, tomato sauce, ham, artichoke, spinach, tuna, mushrooms, pepper / 45

12. PICCANTE

Mozzarella, tomato sauce, spicy salami, peperoncino, artichoke, pepper / 42

13. CARNE

Mozzarella, tomato sauce, ham, salami, bacon, onion / 45

14. CALZONE (STUFFED PIZZA)

Mozzarella, tomato sauce, ham, pepper, salami, mushrooms / 42

Extras

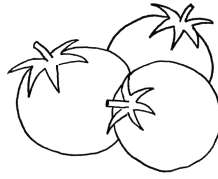
Tomato sauce / 3

Garlic dip / 3

Ketchup / 3

Menu per Bambini

KIDS MENU



1.PASTA ALLA BOLOGNESE

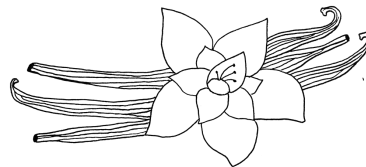
Spaghetti with meat and tomato sauce / 32

2.COTOLETTA IMPANATA DI POLLO

Breaded chicken breast with French fries and broccoli / 38

Dolci

DESSERTS



1.TIRAMISU

Coffee-flavoured dessert made with biscuits savoiardi and whipped mascarpone cheese / 26

2.CREMA AMARENA

Dessert made with cherries, amaretti cookies and whipped mascarpone cheese / 26

3.PANNA COTTA

Vanilla dessert with fruit / 24

4.SEASONAL DESSERT

For details please ask our staff ☺

For more desserts, we invite You to acquaint yourself with our Bindi's Dessert Menu.

Bevande Calde

HOT BEVERAGES

1.CAFFE ESPRESSO / 10

2.CAFFE AMERICANO / 12

3.CAFFE LATTE / 14

4.CAPPUCCINO / 14

5.LATTE MACCHIATO / 18

6.THE RICHMONT

Tea RichMont / 14

7.CIOCCOLATA CALDA

Hot chocolate with whipped cream / 18

Bevande Fredde

COLD BEVERAGES

1.COCA-COLA

250 ml / 10



2.SPRITE / FANTA / KINLEY TONIC WATER

250 ml / 10



3.SPARKLING OR STILL
SPRING WATER

330 ml / 10

KROPLA BESKIDU®



4.FUZETEA brzoskwiowa lub cytrynowa

/ 250 ml / 10



5.ENERGY DRINK

250 ml / 15



6.CAPPY JUICE

Apple, orange, grapefruit, blackcurrant, multifruit

250 ml / 10

Cappy

7.ICE TEA

300 ml / 20



8.SUCCO D'ARANCE

Fresh orange juice / 150 ml / 18

9.SUCCO YOGA

Fruit juice / 200 ml / 14

10.LEMON SODA / ORAN SODA / MOJITO

Lemon/orange/mojito flavoured sparkling drink / 330 ml / 15

11.SAN PELLEGRINO

Sparkling water / 750 ml / 24

12.ACQUA PANNA

Still water / 750 ml / 24

13.JUG OF WATER

Sparkling or still mineral water with lemon and mint / 1 l / 16

14.CRODINO

Alcohol-free aperitif / 100 ml / 12

15.CHINOTTO

Alcohol-free aperitif / 200 ml / 15

Vini

WINE

1.RED OR WHITE TABLE WINE



150 ml / 20



500 ml / 60

2.SWEET RED WINE



150 ml / 25

3.WHITE SPARKLING WINE MOSCATO



150 ml / 25

4.WHITE WINE ZIBIBBO



150 ml / 25

5. RED SICILIAN WINE PASSIVENTO



150 ml / 25



500 ml / 60

6.VIN BRULÈ

Mulled wine served with sliced orange,
cloves and cinnamon stick / in autumn
and winter season / 200 ml / 28

7.NON-ALCOHOLIC WINE CANTINA

ZACCAGNINI



150 ml / 25

8.PROSECCO 0%



150 ml / 22

We also offer a large selection of Italian Wines,
which You can find in our Wine List.

Birra

B E E R

Draft Beer

1. PERONI

5,10% / 400 ml / 18

Bottled beer

2. PILSNER URQUELL

500 ml / 22

3. KSIĄŻĘCE (IRISH ALE, ZŁOTE
PSZENICZNE, CZERWONY LAGER, IPA)

500 ml / 20

Alcohol-free beer

4. PERONI '0'

330 ml / 16

5. KSIĄŻĘCE ZŁOTE PSZENICZNE '0'

500 ml / 18

6. LECH FREE (LIME WITH MINT, POMEGRANATE
WITH ACAI)

330 ml / 16

Alcolici

ALCOHOL & MOCKTAILS

Drinks

1. APEROL SPRITZ / 30

2. LIMONCELLO SPRITZ / 30

3. MOHITO / 30

4. GEORGIA LIBRE

 & vodka (40 ml) / 30

5. CUBA LIBRE

 & Bacardi (40 ml) / 30

6. JACK AND COKE

 & Whisky Jack Daniel's (40 ml) / 32

Mocktail

7. CRODINO SPRITZ "0" / 28

8. LIMIONE SPRITZ "0" / 28

9. AMARICO SPRITZ "0" / 28

Aperitivi

10. CAMPARI / 40 ml / 14

11. APEROL / 40 ml / 14

Whisky

12. BALLANTINES / 40 ml / 16

13. CHIVAS REGAL / 40 ml / 22

14. JOHNNIE WALKER RED / 40 ml / 16

15. JOHNNIE WALKER BLACK / 40 ml / 22

16. JACK DANIEL'S / 40 ml / 22

Vodka

17. ABSOLUT / 40 ml / 12

18. FINLANDIA / 40 ml / 12

19. GRAPPA / 40 ml / 16

Aperitif

HERBAL LIQUEUR

Liquori

LIQUEUR

- 20. AMARO RAMAZZOTTI / 40 ml / 18
- 21. AMARO AVERNA / 40 ml / 18
- 22. AMARO FERNET BRANCA / 40 ml / 18
- 23. AMARO JEGERMEISTER / 40 ml / 18
- 24. AMARO MONTENEGRO / 40 ml / 18

- 25. LIMONCELLO / 40 ml / 16
- 26. BAILEY's / 40 ml / 16
- 27. SAMBUCA / 40 ml / 16
- 28. BACARDI / 40 ml / 16
- 29. AMARETTO DISARONNO / 40 ml / 18
- 30. GIN BEEFEATER / 40 ml / 16
- 31. RUM GALEON / 40 ml / 10
- 32. BOMBARDINO / 40 ml / 20



A repeating pattern of olive branches with leaves and olives, rendered in a simple line-art style, framing the central text.

*Grazie
&
Arrivederci !*