

*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.*

<b>Tomato cream soup</b> - 300 g .....	18,00
Tomato cream soup based on vegetable broth, served with fresh thyme and Pecorino Romano - Italian sheep cheese. 	
<b>Olive della casa</b> - 100 g .....	16,00
Marinated olives.  	
<b>Selection of Italian cured meats and cheeses</b> - 370 g .....	44,00
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.	
<b>Hot focaccia</b> - 110 g .....	10,00
Italian type of bread with olive oil and garlic, baked by us in our woodfired oven. 	
<b>Insalata Mista</b> - RECOMMENDED ADDITION FOR PIZZA - 60 g .....	16,00
Cherry tomatoes, parsley pesto, salad mix, arugula, spinach, lamb's lettuce, Italian Grana Padano cheese, basil. 	
<b>Burrata e Pomodorini</b> - 380 g <b>RECOMMENDED</b> .....	42,00
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

# PARMIGIANO *Show*

Watch as one of the most beloved dish in the world is created!  
Right before your eyes, we'll prepare pasta in Parmigiano Reggiano wheel, from which we make the perfect, creamy sauce.

**Parmigiano Reggiano Pasta** - 1300 g  ..... 220,00

**Recommended for 3-5 people**

Tagliatelle pasta with creamy sauce made from 24-month-old Parmigiano Reggiano with butter and garlic, espuma of Parmigiano Reggiano and cream, brandy, extra virgin olive oil, lemon zest, freshly ground pepper.



# 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

# PREMIUM ITALIAN PIZZA

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

Pizza  
32 cm

## Abruzja ..... 39,95

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** ..... 39,95

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian dry-cured Prosciutto Crudo ham, fresh arugula.

## San Antonio **RECOMMENDED** ..... 39,95

Sauce made from Italian tomatoes, Mozzarella cheese, Italian veined blue cheese Gorgonzola, Italian Salami Picante, Italian Grana Padano cheese, fresh arugula.

## Santa Clara ..... 43,50

Italian tomato sauce, Italian ham Prosciutto Crudo, cherry tomatoes, arugula, Italian Burrata cheese, balsamic cream.

## Spinaci e Ricotta ..... 41,95

Sauce made from Italian tomatoes, Mozzarella cheese, spinach, caramelized cherry tomatoes, Ricotta cheese, black olives, thyme.

## Parma ..... 41,95

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 ..... 41,95

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 ..... 45,95

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 ..... 45,95

Sauce made from Italian tomatoes, Mozzarella cheese, spicy olive oil flavoured prawns, fresh spinach, Italian Salami Picante, Ricotta cheese, lemon, thyme.

Book of allergens and weights is available from the premises staff.

N°1 - 460 g, N°2 - 400 g, N°3 - 480 g



SPICY



WITHOUT MEAT

PREMIUM ITALIAN PIZZA

Pizza  
32 cm

**San Sebastiano **RECOMMENDED**** ..... 43,95

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



**San Francesco** ..... 43,95

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

**Pancetta** ..... 43,95

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

**Margherita con Bufala** ..... 30,00

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\*** ..... + 14,00  
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 ..... 45,95

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** ..... 45,95

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 ..... 45,95

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 ..... 45,95

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

Tartufo ..... 42,95

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

San Pietro **RECOMMENDED** ..... 42,95

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

Carciofi e Bufala ..... 41,95

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 ..... + 14,00  
WITH GLUTEN FREE FLOUR\* for each kind of  
pizza / 30 cm

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# 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** ..... 43,95

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



**Funghi Misti** ..... 43,95

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\*** ..... + 14,00  
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** ..... 38,00

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

**Prosciutto e Salame RECOMMENDED** ..... 38,00

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

**Pancetta e Salame** ..... 41,95

Sauce made from Italian tomatoes, Mozzarella cheese, mushrooms, Italian cured Pancetta bacon, Italian Salami Picante, Italian veined blue cheese Gorgonzola.



**Quattro Stagioni** ..... 38,00

(Four flavours. 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)** ..... 38,00

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

**Tonno e Cipolla** ..... 38,00

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

**Prosciutto e Funghi** ..... 38,00

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

**Quattro Formaggi** ..... 38,00

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





**Prosciutto** ..... 38,00

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



## ORIGINAL ITALIAN PIZZA

	Pizza 32 cm
<b>Hawai</b> .....	<b>38,00</b>
Sauce made from Italian tomatoes, Mozzarella cheese, pineapple, Prosciutto Cotto ham.	
<b>Salame Picante</b> <b>RECOMMENDED</b> .....	<b>38,00</b>
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Picante. 	
<b>Salame Dolce Italy</b> .....	<b>38,00</b>
Sauce made from Italian tomatoes, Mozzarella cheese, Italian Salami Milano.	
<b>Margherita</b> .....	<b>26,00</b>
Sauce made from Italian tomatoes, Mozzarella cheese, fresh basil. 	

★ **YOU CAN ORDER A PIZZA ON DOUGH** ..... + 14,00  
**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

arugula (30g), 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) .....	5,00
artichoke (50g), mix of Italian mushrooms (50g), pine nuts (10g) .....	6,00

### CHEESES

Ricotta (30g), Grana Padano D.O.P. (15g), Pecorino Romano D.O.P. (15g), Gorgonzola D.O.P. (20g), Provolone (15g) .....	6,00
Mozzarella (75g), Stracchino (50g) .....	8,00
Mozzarella di Bufala D.O.P. (60g) .....	10,00

### MEAT AND FISH

Panchetta (40g), Salami Milano (45g), Prosciutto Cotto ham (65g), Salami Picante (35g), Speck (50g) .....	8,00
Bresaola (60g), Crudo di Parma (50g) .....	14,00
Tuna (70g) .....	6,00

On client's request additionally we serve olive oil - traditional, garlic or spicy.  
 Package price for pizza 2,00 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 ..... 38,00**

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 ..... 42,00**

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 Pesca con Carne - 190 g ..... 38,00**

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 ..... 42,00**

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 ..... 38,00**

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 ..... 34,00**

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 ..... 10,00**



SPICY



WITHOUT MEAT



# PASTA

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

**Lasagna della Mamma - 480 g ..... 35,00**

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 ..... 45,00**

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 ..... 40,00**

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 ..... 40,00**

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 ..... 42,00**

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

**Gnocchi Creamosi - 335 g ..... 40,00**

Gnocchi, Pecorino Romano, Grana Padano, Provolone Picante, cream, Verduzzo wine, Nduja, Pancetta, chili, green olive, garlic, chives, lemon zest.



**Gnocchi al Burro RECOMMENDED FOR CHILDREN - 150 g ..... 20,00**

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



## — PARMIGIANO SHOW —

**Parmigiano Reggiano Pasta - 1300 g NEW ..... 220,00**

Recommended for 3-5 people.



Tagliatelle pasta with creamy sauce made from 24-month-old Parmigiano Reggiano with butter and garlic, espuma of Parmigiano Reggiano and cream, brandy, extra virgin olive oil, lemon zest, freshly ground pepper.



SPICY



WITHOUT MEAT

POMODORINI E GAMBERETTI

# Conversations taste better with Italian coffee

Discover our new flavor proposals.



CAFFÉ FRUTTETO



CAFFÉ MOCHA

## DESSERTS

Homemade Panna Cotta with saffron and raspberry mousse - 120 g .....18,00

Homemade Panna Cotta with vanilla and raspberry mousse - 120 g .....18,00

Cheesecake with Ricotta and Grana Padano - 160 g ..... 24,00  
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 12,00

Espresso ..... 30 ml 12,00

Double Espresso ..... 60 ml 15,00

Americano Coffee ..... 150 ml 14,00

Cappuccino ..... 150 ml 15,00

Flat White ..... 150 ml 15,00

Caffé Latte ..... 330 ml 15,00

Caffé Frutteto ..... 330 ml 16,00

Double espresso, plum jam with cinnamon, milk.

Caffé Mocha ..... 240 ml 16,00

Double espresso, Italian cream Nocciolata BIO, milk, cocoa.

Plant milk for the selected coffee ..... +1,00

## HOT BEVERAGES

Jasmine warming green tea ..... 350 ml 16,00  
with orange, honey and mint.

Earl grey warming tea ..... 350 ml 16,00  
with orange, caramel syrup and cherry syrup.

Warming green tea ..... 350 ml 16,00  
with homemade sea buckthorn puree with apple, cinnamon, rosemary, anise and ginger.

Black tea with plum jam ..... 330 ml 16,00  
with the addition of orange and cinnamon.

Hot Apple ..... 225 ml 19,00  
Apple and ginger juice with the addition of anise, cloves and cinnamon.

# DRINKS



## COLD DRINKS

Pepsi	0,2 l	8,00
Pepsi Max	0,2 l	8,00
Schweppes Tonic	0,2 l	8,00
7UP	0,2 l	8,00
Mirinda	0,2 l	8,00
Lipton Ice Tea (Peach, Green Tea)	0,2 l	8,00
Fruit juices (Orange, Apple, Blackcurrant)	0,2 l	8,00
Water Krystaliczne Źródło (sparkling, still)	0,3 l	7,00
Water Cisowianka (perlage, still)	0,7 l	16,00

## FRESHLY SQUEEZED JUICE

Orange	0,25 l	18,00
Ice coffee	0,3 l	14,00
Ice coffee with syrup	0,3 l	16,00

## LEMONADE

Natural lemonade (Peach with ice, Lemon with ice, Mango with ice)	0,45 l	18,00
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## ALCOHOL - FREE COCKTAILS

Mojito Virgin Apple juice, lime, sparkling water, cane sugar, mint.	135 ml*	30,00
Fiore Lilla Jasmine ice tea, elder syrup, orange, lemon, mint.	240 ml*	30,00

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*	30,00
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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	12,00	0,4 l	16,00
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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	10,00	0,5 l	16,00
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## BOTTLED BEER

Książęce Złote Pszeniczne	0,5 l	16,00
Książęce IPA	0,5 l	16,00
Książęce Cherry ALE	0,5 l	16,00
Książęce Porter	0,5 l	16,00
Książęce Czerwony Lager	0,5 l	16,00
Książęce Ciemne Łagodne	0,5 l	16,00
Tyskie Gronie	0,5 l	15,00

## BOTTLED BEER - FLAVORED

Hardmade (various flavours)	0,4 l	12,00
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## ALCOHOL - FREE BEER

Peroni Nastro Azzurro 0,0%	0,33 l	14,00
Lech Free Lager 0,0%	0,33 l	12,00
Książęce Złote Pszeniczne 0,0%	0,5 l	16,00



## *Dear Guests,*

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

### **Gdańsk**

ul. Grunwaldzka 211

### **Głogów**

ul. Franciszkańska 22

### **Gniezno**

Jana III 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 Zakopianka**

ul. Zakopiańska 62

### **Leszno**

ul. Niepodległości 75A

### **Lubin**

ul. Legnicka 69

### **Łódź**

ul. Piotrkowska 295

### **Ostrów Wielkopolski**

pl. 23 stycznia 16

### **Płock**

al. Kobylińskiego 13

### **Poznań**

ul. Ogrodowa 10

### **Warszawa**

ul. Królewska 18

### **Wrocław**

al. Hallera 52

A full list of ingredients  
and weights are available  
from our waiters.



★ **Elbląg**, ul. Bednarska 1A lokal U1

[www.tuttisanti.pl](http://www.tuttisanti.pl)

Facebook icon Tutti Santi Elbląg

Margin of error of the basis weight of the dishes and size pizza doesn't go beyond +10%. It comes from product engineering.

