



MONKA at Rother's Mills

MONKA was born from the history of Rother's Mills and the idea of gathering around a shared table. We wanted to create a place where craftsmanship, local produce and contemporary hospitality come together. Our kitchen is built around bread baked in-house, fresh pasta and seasonal ingredients sourced from local producers. The food is designed for sharing, conversation and spending time together. In this setting, the history of Rother's Mills takes on a new culinary dimension.

Rother's Mills Centre for Science and Culture

Rother's Mills is one of Bydgoszcz's most important historic landmarks and a symbol of the city's industrial heritage. Following an extensive restoration, it has become a contemporary destination combining culture, education and gastronomy. The Centre for Science and Culture offers interactive exhibitions, stories about the history of the site and engaging ways to explore science through hands-on experiences. The complex also features a free viewing terrace overlooking Mill Island and Bydgoszcz Old Town. It is a place where the past naturally meets the future.

Collaboration with the Faculty of Design Arts and the Product Design Programme at the J. J. Śniadecki University of Science and Technology

Together with the Faculty of Design Arts and the Product Design Programme at the J. J. Śniadecki University of Science and Technology, under the guidance of Dr Magda Jugo, we developed a collection of original ceramic objects inspired by MONKA and Rother's Mills. The students created functional pieces referencing the architecture of the building, details of the restaurant interior and MONKA's visual identity. The project demonstrated the value of collaboration between business, academia and emerging designers. The result is a unique collection combining everyday functionality with an artistic interpretation of the place and its history.



INFORMATION

For groups of 6 or more people we do not split bills.

For groups of 6 or more people we add 10% waiter service.

List of allergens available in the menu.

You can take our desserts and breads with you!
(package PLN 5 / pc , bag PLN 2/pc).

Information on issuing a vat invoice
please inform staff before placing an order.

(V) – vegetarian (W) – vegan

RESERVATION À LA CARTE

zjedz.my/monka_torun

577 720 955

RESERVATION GROUPS & EVENTS

rezerwacjemonkabymgosczy@gmail.com

ALLERGENS

1. Cereal grains containing **GLUTEN**, i.e. wheat, rye, barley, oats, spelt or kamut wheat , as well as grains of hybrid varieties of the above cereals and products prepared on their basis 2. **CRUSTACEANS** and products thereof 3. **EGGS** and products thereof; 4. **FISH** and products thereof 5. **PEANUTS** (peanuts) and derived products 6. **SOYA** and derived products 7. **MILK** and products thereof (including lactose) 8. **NUTS** i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachios / pistachio nuts (*Pistacia vera*), macadamia nuts (Macadamia) or Queensland nuts (*Macadamia ternifolia*), as well as products thereof, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin 9. **CELERY** and derived products 10. **MUSTARD** and derived products 11. **SESAME SEEDS** and derived products 12. **SULPHUR DIOXIDE** and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as total SO₂ for products ready for immediate consumption or prepared for consumption in accordance with the manufacturers' instructions 13. **LUPIN** and derived products 14. **MOLLUSCS** and derived products.

December 3, 2014 By virtue of Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers , the European Union has imposed on the owners of all catering establishments the obligation to inform customers about the composition of dishes, and above all about allergens that may be present in them.

TO START

MARINATED GREEN OLIVES / 18 PLN ^(w)

Italian olives, chilli, lemon, fresh herbs 120g (11)

BREAD & WHIPPED BUTTER / 13 PLN ^(v)

Sourdough bread from our bakery, whipped butter, sea salt 160g (1,7)

FOCACCIA WITH BASIL PESTO / 29 PLN ^(v)

Freshly baked focaccia, basil and pine nut pesto, roasted garlic aioli,
extra virgin olive oil 300g (1,3,7,8)

CRISPY WHITEBAIT WITH AIOLI / 23 PLN

Fried small fish, roasted garlic aioli, Maldon salt 150g (1,3,4,10)

PADRÓN PEPPERS WITH MALDON SALT / 24 PLN

Roasted Padrón peppers, leek oil, Maldon salt 150g (6,9)

SMALL PLATES

ROASTED CAULIFLOWER WITH CHEESE / 25 PLN ^(V)

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble,
Emilgrana cheese 210g (1,6,7)

FRIES BY MONKA / 22 PLN ^(V)

Thick-cut fries, roasted garlic aioli or truffle mayonnaise, Grana Padano,
chives 200g (1,3,6,7,10)

VEGETABLE RATATOUILLE WITH FETA / 32 PLN

Grilled Provençal vegetables, pepper ajvar, salsa verde, Greek feta 230g (6,7,9,10)

BEEF TARTARE WITH LOVAGE / 59 PLN

Beef tenderloin, sous-vide egg yolk, lovage mayonnaise, shallot, mustard seeds,
house pickles, potato crisps, MONKA bread 240g (1,3,6,7,10)

SUMMER TOMATO CARPACCIO / 39 PLN ^(V)

Raspberry tomatoes, creamy feta, toasted pine nuts, raspberries, balsamic vinegar,
pickled shallot, garlic toast made with MONKA bread 240g (1,5,7,8,10,11)

SCAMPI & MUSSELS ON FOCACCIA / 69 PLN

Prawns in garlic butter–wine emulsion, baked green mussels with herbs,
focaccia, parsley leek oil 320g (1,2,6,7,12,14)

ROASTED CARROTS WITH LABNEH / 25 PLN ^(V)

Roasted carrots, tahini labneh, pomegranate, chervil,
caramelised cashews 220g (5,6,8,10,12)

SOUPS

FISH CHOWDER / 39 PLN

Creamy fish soup, buttery potatoes with bacon, mussels, prawns, fennel,
dill 330g (2,4,6,7,9,10,14)

SOUP OF THE DAY

SALADS

CRISPY HALLOUMI / 53 PLN ^(V)

Mixed greens, golden fried halloumi, avocado, spiced pickled pear, cherry tomato, raspberry balsamic dressing, toasted sunflower seeds 380g (1,7,8,10)

CAESAR WITH CHICKEN / 49 PLN

Sous-vide chicken breast, romaine lettuce, MONKA croutons, Grana Padano, classic anchovy dressing 390g (1,6,9,10)

CAESAR WITH PRAWNS / 65 PLN

Prawns in butter-wine emulsion, romaine lettuce, MONKA croutons, Grana Padano, classic anchovy dressing 390g (1,6,9,10)

PASTA

BASIL GNOCCHI / 55 PLN ^(V)

House potato gnocchi, creamy basil sauce, lemon ricotta, colourful cherry tomatoes, courgette, toasted pine nuts 360g (1,3,6,7,8,9)

CASARECCE WITH BEEF TENDERLOIN / 78 PLN

Fresh egg casarecce, grilled beef tenderloin, sun-dried tomatoes, red onion, courgette, demi-glace, Emilgrana cheese 390g (1,3,6,7,9,10)

TERIYAKI CHICKEN FAGGOTINI / 59 PLN

Pasta parcels with teriyaki chicken, edamame beans, pickled carrot, chicken pho jus, caramelised nuts 370g (1,3,5,6,7,8,9,10)

MACCHERONI WITH BURRATA & PISTACHIOS / 68 PLN ^(V)

Homemade elbow-shaped pasta, creamy burrata, basil pesto, spinach, colourful tomatoes, toasted pistachios 390g (1,3,6,7,8,9,10)

FISH AND SEAFOOD

SALMON TROUT / 85 PLN

Salmon trout, caviar beurre blanc, Grana Padano arancini, fennel salad, glazed pak choi 370g (1,3,4,6,7,9,10)

ROASTED BLACK COD LOIN / 79 PLN

Roasted black cod loin, young vegetables in a butter and white wine emulsion, new potatoes with dill, hollandaise sauce, spring onion 390g (3,4,6,7,10)

MAIN COURSES

STUFFED PEPPER WITH CREAMY CURRY / 52 PLN ^(V)

Cabbage, pearl barley, vegetables, mashed potatoes, oyster mushroom ragout with herbs, roasted tomato sauce, parsley crisps 360g (6,9,10,12)

CORN-FED CHICKEN SUPREME / 69 PLN

Sous-vide corn-fed chicken, grilled romaine lettuce with herb salsa, carrot mousse with toasted quinoa, creamy pea sauce, apricot and peach chutney 385g (1,6,7,8,9,10)

BONE-IN PORK SCHNITZEL / 69 PLN

Breaded pork chop with bone, buttery mashed potatoes, cucumber salad, beef gravy, mini mushrooms with pearl onions 520g (1,3,6,7,9,10)

AGED BEEF RUMP STEAK / 112 PLN

Aged beef rump, roasted parsley root purée, pickled red onion, forest fruit demi-glace 300g (6,7,9)

DRY-AGED BONE-IN RIB-EYE / 174 PLN

Dry-aged rib-eye steak, grilled to preference, warm grilled romaine lettuce with herb salsa, demi-glace 640g (1,7,9)

SIDES

BUTTERY MASHED POTATOES / 15 PLN ^(V)

Mashed potatoes, Grana Padano, chives 200g (7)

FRIES BY MONKA / 22 PLN ^(V)

Thick-cut fries, garlic aioli or truffle mayonnaise, Grana Padano, chives 200g (1,3,6,7,10)

ROASTED CAULIFLOWER WITH CHEESE / 25 PLN ^(V)

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble, Emilgrana cheese 190g (1,6,7)

VEGETABLE RATATOUILLE WITH FETA / 32 PLN

Grilled vegetables, pepper ajvar, salsa verde, feta 230g (6,7,9,10)

ROASTED CARROTS WITH LABNEH / 25 PLN ^(V)

Roasted carrots, tahini labneh, pomegranate, chervil, caramelised cashews 220g (5,6,8,10,12)

ROMAINE LETTUCE / 19 PLN ^(V)

Romaine lettuce, ranch dressing, chives (7)

NEAPOLITAN PIZZA

DOUGH WEIGHT 280–300 G

ANTICA

MARINARA / 28 PLN ^(VV)

Tomatoes, garlic, Sicilian oregano, olive oil, basil (1,9)

MARGHERITA / 34 PLN ^(V)

Tomatoes, fior di latte mozzarella, Grana Padano, olive oil, basil (1,7,9)

MARGHERITA BUFALA / 46 PLN ^(V)

Tomatoes, fior di latte mozzarella, buffalo mozzarella, Grana Padano,
olive oil, basil (1,7,9)

MARGHERITA PROSCIUTTO COTTO / 44 PLN

Tomatoes, fior di latte mozzarella, prosciutto cotto, Grana Padano, olive oil,
basil (1,7,9)

MODERNISTICA

POMODORO / 45 PLN ^(V)

Tomatoes, Fior di Latte mozzarella, colourful cherry tomatoes, oregano, black pepper
(1,6,7)

BURRATA / 59 PLN ^(V)

Tomatoes, colourful tomatoes, burrata filled with pesto Genovese,
Sicilian oregano, olive oil (1,7,8,9)

GORGONZOLA / 48 PLN ^(V)

Fior di latte mozzarella, gorgonzola, Grana Padano, pear, pine nuts, rocket (1,7,8)

PIZZA OF THE WEEK

ASK YOUR SERVER ABOUT THE CHEF'S CURRENT SPECIAL

CLASSICA

QUATTRO FORMAGGI / 56 PLN

Buffalo mozzarella, gorgonzola, pecorino, Grana Padano, confit garlic, honey, thyme (1,7,8)

SALAME / 45 PLN

Tomatoes, Napoli salami, fior di latte mozzarella, cherry tomatoes (1,7,9)

PICANTE / 49 PLN

Tomatoes, fior di latte mozzarella, Calabrian nduja, spianata salami, ricotta (1,7,9)

CAPRICCIOSA / 53 PLN

Tomatoes, fior di latte mozzarella, prosciutto cotto, artichokes, mushrooms, olives (1,7,8)

PARMA / 59 PLN

Tomatoes, fior di latte mozzarella, prosciutto crudo, rocket, Grana Padano (1,7,8)

LARDO & STRACCIATELLA / 58 PLN

Potato cream, jalapeño, lardo, stracciatella, dill, black pepper (1,6,7)

DESSERTS

TIRAMISÙ / 36 PLN ^(V)

Mascarpone cream, espresso-soaked sponge, amaretto, cocoa, vanilla ice cream, warm raspberry sauce 220g (1,3,7)

PANNA COTTA / 36 PLN ^(V)

White chocolate and tonka bean panna cotta, buttery crumble, mango and passion fruit sauce, marinated peach, vanilla ice cream 220g (1,3,7,8)

AFFOGATO / 22 PLN ^(V)

Vanilla ice cream topped with hot espresso 85g (3,7)

ICE CREAM DESSERT / 36 PLN ^(V)

Artisanal ice cream (2 flavours), seasonal fruit, chocolate crumble



POLISH WINES

(12,5cl, 75cl)

FRESH & START

white, light, vibrant

MARGARET / 190 PLN

LUBUSKIE | CHARDONNAY, PINOT NOIR | 12%
citrus, apple, freshness, fine bubbles

CUVÉE SILESIAN / 36 • 180 PLN

LOWER SILESIA | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 13%
apple, florals, crisp, light, fresh

MAJĄTEK DRZEWCIE SOLARIS / 180 PLN

LUBELSKIE | SOLARIS | 12%
apple, apricot, floral, gentle sweetness, freshness

CLASSICS FOR THE TABLE

white, Poland's best with food

KAMIL BARCZENTEWICZ PINOT BLANC / 36 • 180 PLN

LUBELSKIE | POLAND | PINOT BLANC | 12.5%
apple, pear, delicate, elegant, fresh

KAMIL BARCZENTEWICZ CHARDONNAY BETON / 220 PLN

LUBELSKIE | POLAND | CHARDONNAY | 13%
apple, citrus, creaminess, structure, minerality

KOJDER SOUVIGNIER GRIS / 220 PLN

WEST POMERANIA | POLAND | SOUVIGNIER GRIS | 12.5%
pear, apricot, herbs, creaminess, balanced

CHARACTER & TERROIR

white, for the curious about Poland

KAMIL BARCZENTEWICZ RIESLING / 220 PLN

LUBELSKIE | POLAND | RIESLING | 12.5%
lemon, peach, minerality, tension, crisp

DOM BLISKOWICE ULTRA / 225 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | JOHANNITER | 11.8%
apple, citrus, precision, minerality, fresh

DOM BLISKOWICE RATED R / 220 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | RIESLING | 11.9%
citrus, mineral, light, fresh, high acidity

LIGHT & JUICY

red, low tannin, freshness

DOM BLISKOWICE MONDAY LISA / 30 • 160 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | RONDO, REGENT | 10.8%
forest berries, fresh, gentle tannin, juicy, easy-drinking

CHARACTER & STRUCTURE

red, for the curious about Poland

KAMIL BARCZENTEWICZ DOBRE MODRE / 250 PLN

LUBELSKIE | POLAND | BLAUFRÄNKISCH | 12%
dark fruit, spice, structure, tannins, character

KAMIL BARCZENTEWICZ DOBRE MINOR / 50 • 250 PLN

CORAVIN | LUBELSKIE | POLAND | PINOT NOIR | 12%
raspberry, sour cherry, elegance, gentle tannin, lightness

SPARKLING WINES

(12,5cl, 75cl)

APERITIF & START

light, fresh

CORVEZZO PROSECCO / 120 PLN

VENETO | ITALY | GLERA | 11%
apple, pear, citrus, delicate bubbles, fresh

PROA CAVA BRUT / 110 PLN

CATALONIA | SPAIN | XAREL-LO, MACABEO, PARELLADA | 11%
Citrus, yeasty, apple, elegance

CLASSICS & ELEGANCE

traditional method, classic varieties

MUMM CORDON ROUGE / 345 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
Citrus, yeasty, light, elegant, mineral

PERRIER JOUET GRAND BRUT / 385 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
Floral, vanilla, apple, mineral, sparkling

DOMAINE HAAG CREMANT / 180 PLN

ALSACE | FRANCE | PINOT BLANC, RIESLING, PINOT GRIS | 12,5%
Mineral, citrus, yeasty, elegant

BONE-DRY & FRESH

zero sugar, mineral

VONWINNING EXTRA BRUT / 180 PLN

PALATINATE | GERMANY | RIESLING | 11,5%
Sparkling, citrus, mineral, acidity, delicate bubbles

SENSUM LAXAS BRUT / 170 PLN

GALICIA | SPAIN | ALBARIÑO | 12%
citrus, lemon zest, brioche, honey, elegant bubbles

WHITE WINES

(12,5cl, 75cl)

FRESH & CITRUS

light, fresh

CONDE VILAR VINHO VERDE / 95 PLN

VINHO VERDE | PORTUGAL | LOUREIRO, TRAJADURA | 10%
citrus, green apple, gentle spritz, very fresh

HAHA MARLBOROUGH FERN RIDGE / 36 • 180 PLN

MARLBOROUGH | NEW ZEALAND | SAUVIGNON BLANC | 13%
gooseberry, passion fruit, lime, fresh herbs, intense

WEINGUT WALDSCHÜTZ GRÜNER VELTLINER DAC / 150 PLN

AUSTRIA | KAMPTAL | GRÜNER VELTLINER | 12.5%
green apple, citrus, white pepper, freshness, minerality

L'ESCALE AOC TOURAINE / 28 • 159 PLN

LOIRE | FRANCE | SAUVIGNON BLANC | 12.5%
citrus, gooseberry, white currant, pear, mineral

DIKA SAUVIGNON BLANC / 160 PLN

CROATIA | SLAVONIA | SAUVIGNON BLANC | 12.5%
gooseberry, lime, fresh herbs, crisp, zesty acidity

VON WINNING WEISSERBURGUNDER / 30 • 160 PLN

GERMANY | PFALZ | PINOT BLANC | 12%
apple, lemon, white flowers, clean, light

CREAMY & STRUCTURED

creamy, smooth

TRAMBUSTI LE NICCHIOLE

CHARDONNAY DI TOSCANA / 25 • 120 PLN

TUSCANY | ITALY | CHARDONNAY | 13%
apple, vanilla, buttery, oak, soft

DOMAINE HAAG GEWÜRZTRAMINER AOC / 195 PLN

FRANCE | ALSACE | GEWÜRZTRAMINER | 13%
lychee, rose, spice, aromatic, soft

RIOJA VEGA TEMPRANILLO BLANCO RESERVA / 350 PLN

SPAIN | RIOJA | TEMPRANILLO BLANCO | 12.5%
apple, pear, subtle oak, creaminess, elegance

MINERAL & TERROIR

classics, elegant, balanced

REVERDY & FLIS SANCERRE AOP / 280 PLN

LOIRE VALLEY | FRANCE | SAUVIGNON BLANC | 13%
gooseberry, lemon, flint, high acidity, precision

WEINGUT THANISCH HOCHGEWÄCHS RIESLING / 32 • 160 PLN

MOSEL | GERMANY | RIESLING | 12%
lime, green apple, slate, tension, clean

TENUTA ULISSE PECORINO IGP / 36 • 180 PLN

ITALY | ABRUZZO | PECORINO | 13%
citrus, herbs, minerality, structure, food-friendly

DOMAINE HAAG RIESLING ZINNKOEPLÉ GRAND CRU / 290 PLN

FRANCE | ALSACE | RIESLING | 13%
citrus, peach, minerality, tension, long finish

LAVIS RIESLING DOC / 160 PLN

ITALY | TRENTINO | RIESLING | 12.5%
lemon, green apple, minerality, crisp, dry

PIOGGIO MAESTRINO VERMENTINO / 160 PLN

ITALY | LIGURIA | VERMENTINO | 12.5%
citrus, Mediterranean herbs, salinity, freshness, mineral

CHRISTOPH BAUER

GRAUER BURGUNDER BIO / 30 • 150 PLN

BURGENLAND | AUSTRIA | GRAUER BURGUNDER | 12.5%
pear, apple, almond, creamy, balanced

ORANGE WINES

(12,5cl, 75cl)

TRIS 2022 / 34 • 179 PLN

ISTRIA | SLOVENIA | PINOT BLANC / MALVAZIJA / MUSKAT | 12.5%
yellow apple, mirabelle plum, white flowers, chamomile, fresh, mineral

SONNENGRUSS NAT / 32 • 160 PLN

AUSTRIA | WEINVIERTEL | RIESLING, GRÜNER VELTLINER | 11.5%
lemon, apple, white pepper, herbal, gentle tannin

ROSÉ WINES

(12,5cl, 75cl)

PINOT NOIR ROSÉ VON WINNING / 🍷 30 • 150 PLN

PFALZ | GERMANY | PINOT NOIR | 12%
strawberry, raspberry, freshness, dry, elegant

FORTIFIED WINES

(7,5cl, 75cl)

PORTO FINE TAWNY / 🍷 19 • 225 PLN

DOURO | PORTUGAL | BLEND | 19%
caramel, walnut, apricot, velvety, balanced

RED WINES

(12,5cl, 75cl)

LIGHT & JUICY

delicate, fruit-driven

CHÂTEAU DE MANISSY CÔTES DU RHÔNE ROUGE / 135 PLN

RHÔNE | FRANCE | GRENACHE / COUNOISE / CARIGNAN / SYRAH | 14%
red berries, cherry, spices, Provence herbs, mineral

REVERDY & FLIS SANCERRE ROUGE SILEX AOP / 330 PLN

LOIRE VALLEY | FRANCE | PINOT NOIR | 12.5%
sour cherry, raspberry, minerality, lightness, elegant

CHRISTOPH BAUER ZWEIGELT BIO / 26 • 130 PLN

BURGENLAND | AUSTRIA | ZWEIGELT | 12%
sour cherry, blackcurrant, pepper, fresh, juicy

DIKA FRANKOVKA / 160 PLN

CROATIA | SLAVONIA | FRANKOVKA | 12.5%
sour cherry, plum, spice, good acidity, juicy

CLASSIC & RELIABLE

classics, gentle tannins

RIOJA VEGA CRIANZA / 36 • 180 PLN

RIOJA | SPAIN | TEMPRANILLO | 13.5%
sour cherry, vanilla, spice, oak, classic

LAVIS MERLOT TRENTINO DOC / 30 • 150 PLN

TRENTINO | ITALY | MERLOT | 13%
plum, sour cherry, softness, gentle tannins, classic

RADICCA MONTEPULCIANO D'ABRUZZO DOC / 170 PLN

ABRUZZO | ITALY | MONTEPULCIANO | 13%
dark cherry, herbs, juiciness, kitchen-friendly, balanced

CHÂTEAU LA PETIT BARDE / 34 • 165 PLN

FRANCE | BORDEAUX | MERLOT, CABERNET SAUVIGNON | 13%
red fruit, herbs, soft tannins, classic

FIREBRAND CABERNET SAUVIGNON / 32 • 170 PLN

CALIFORNIA | USA | CABERNET SAUVIGNON | 13.5%
blackcurrant, cherry, raspberry, pepper, juicy, smooth tannins

BOLD & STRUCTURED

spice, intensity, fruit

PULENTA ESTATE MALBEC / 56 • 280 PLN

CORAVIN | MENDOZA | ARGENTINA | MALBEC | 14%
dark fruit, plum, spice, structure, smooth

IMBUKO DU PLEVAUX PINOTAGE / 180 PLN

WESTERN CAPE | SOUTH AFRICA | PINOTAGE | 13.5%
plum, spice, subtle smokiness, full, soft

IRONSTONE ZINFANDEL OLD VINE / 200 PLN

CALIFORNIA | USA | ZINFANDEL | 14.5%
ripe fruit, spice, fruit sweetness, full

CANTINA DE FALCO

PRIMITIVO DI MANDURIA / 38 • 190 PLN

APULIA | ITALY | PRIMITIVO | 14.5%
dark fruit, chocolate, spice, dense, intense

ANTICA VIGNA VALPOLICELLA CLASSICO RIPASSO / 170 PLN

VENETO | ITALY | CORVINA, RONDINELLA, CORVINONE | 14%
dried cherries, spice, softness, depth, structure

BUGLIONI AMARONE DELLA VALPOLICELLA

"IL LUSSURIOSO" / 400 PLN

VENETO | ITALY | CORVINA & CO. | 15.5%
dried fruit, cocoa, spice, power, long finish

BORGOGNO BAROLO CLASSICO DOCG / 420 PLN

PIEDMONT | ITALY | NEBBIOLO | 14%
rose, sour cherry, tar, tannins, built to age