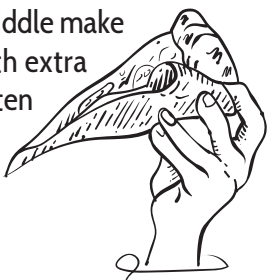


Brusco

NAPOLETANA

First time?

Neapolitan thin crust pizza made with sourdough. One size (32 cm)baked for 90 s. at 500 °C topped with fresh mozzarella and italian tomatoes San Marzano from around Mount Vesuvius. Crispy crust and juicy middle make a perfect match just with extra virgin olive oil. Best eaten with knife and fork or with hands like in the picture.



Lunch

mon - fri 12 - 16

Lunch special | 29

Everyday two options
(including one veg.)
For details ask waiter.

Extras

• basil, thyme, garlic, jalapeño +3
• caramelized red onion, dried tomatoes, rocket, olives kalamon, mushrooms +5

• mozzarella, gorgonzola, pecorino, parmigiano +7
• bufala +16 • burrata +17

• cotto, salame napoli, salsiccia piccante, salami spianata, chorizo, 'nduja, speck +8
• prosciutto di parma +12

• focaccia +15

• box +2



Hot



Vegetarian



Vegan

Seasonal menu

🍷 **Fried Burrata** | San Marzano tomatoes, cherry tomatoes, pickled red onion, basil olive oil, basil | 39

Gnocchi bolognese | stracciatella, parmigiano, red pepper | 49

Pizza all philly | baked sliced beef with onions and bell peppers, San Marzano tomatoes, mozzarella fior di latte, smoked mozzarella, cheese whiz, basil | 58

Starters

🍷🍷 **Soup** | roasted pumpkin cream, chili oil / sesame / peanuts, honey, sour cream, goat cheese, croutons | 30

🍷 **Stracciatella bruschetta** (2 pc) | burrata cream, cherry tomatoes, chives olive oil, pangrattato | 29

Speck bruschetta (2 szt.) | stracciatella, speck, hot honey, grapes, balsamico | 33

Beef tartare | caramelised and fresh red onion, egg yolk, balsamic vinegar, truffle mayo, french mustard, dill, focaccia with burned butter | 47

Antipasti misti | selection of italian cured meats, cheese, olives, red onion chutney, burned butter, walnuts, grapes, bread (for two) | 79

Starter mix | antipasti misti + mix bruschetta (6 pc) served on a big board | 149

Pizza Rossa

San Marzano tomatoes, mozzarella fior di latte

🍷🍷 **Marinara** | garlic, fresh basil, oregano (no mozzarella) | 29

🍷🍷 **Vegana 2.0** | garlic, artichokes, red onion, walnuts, dried tomato (no mozzarella) | 39

🍷 **Margherita** | fresh basil, parmigiano reggiano | 36

🍷🍷 **Blu** | gorgonzola, jalapenos, red onion, hot honey | 43

🍷 **Verde** | dried tomatoes, olives kalamon, rocket, grana padano | 44

🍷 **Bufalina** | fresh basil, bufala, parmigiano reggiano (no mozzarella) | 44

🍷 **Marinara e Burrata** | garlic, fresh basil, sycilian oregano, burrata (no mozzarella) | 46

Salame salami napoli, garlic, grana padano | 45

Prosciutto e Funghi | mushrooms, prosciutto cotto, grana padano, pepper | 46

Capricciosa | prosciutto cotto, artichokes, olives kalamon, mushrooms, parmigiano reggiano | 51

Parma e Rucola | prosciutto di parma, rocket, parmigiano reggiano | 55

🍷 **Diavola 2.0** | chipotle sauce, salami spianata, jalapeños, grana padano, lime mayo | 46

🍷 **Caramellata** | salsiccia piccante, caramelized red onion, grana padano | 48

🍷 **Brigante** | salsiccia, salami spianata, garlic, chilli, grana padano | 49

🍷 **N'duja e Stracciatella** | n'duja souce, stracciatella, red onion chutney, thyme, hot honey (no mozzarella) | 51

Pizza Bianca

Mozzarella fior di latte

🍷🍷 **Quattro Formaggi** | gorgonzola, parmigiano reggiano, smoked cheese, pomegranate, chilli | 51

🍷 **Al Tartufo** | truffle sauce, salami spianata, mushrooms, rocket, truffle olive oil | 54 New!

Speck | speck, provolone, caramelized red onion, creme fraiche, garlic, thyme | 49

Pistacchi | pistachio pesto, creme fraiche, fior di latte, mortadella, burrata, pistachios, lemon zest | 58

🍷 **Chorizo** | spanish sausage chorizo, chilli flakes, hot honey | 47

Focaccia

Sandwich served hot

🍷 **Panko shrimps** | mango jalapeno dip, lettuce, pickled red onion, mayo, penauts, mint | 49

🍷 **Panko chicken breast** | chipotle sauce, parmigiano, pickled red onion, basil, lettuce, lime mayo | 45

Al Polpette | italian meatballs in chipotle souce, smoked cheese, stracciatella, rocket, lime mayo, red onion | 44

Pasta

We make all pasta, gnocchi & ravioli in-house

🍷 **Rigatoni al pesto** | pistachio - basil pesto, burrata, pistachios, mascarpone, pangrattato, lemon zest | 53

🍷 **Ricotta ravioli** | spinach, butter, sage, jerusalem artichoke chips, parmigiano reggiano, pine nuts | 49

🍷 **Gnocchi al tartufo** | truffle paste, butter, thyme, cream, jerusalem artichoke chips, parmigiano chip | 49

Parma ravioli | Prosciutto di Parma, cream cheese, cheery tomatoes, butter, basil | 50

Lasagne | classic baked pasta | 49 (served in hot cast iron)

Carbonara | spaghetti alla chitarra, guanciale, yolk, pecorino, pepper | 48

Ragu alla genovese | rigatoni, beef shoulder braised for 12 h with lots of onion and soffritto, parmigiano reggiano, bazylia | 49

Garlic shrimp strozzapreti | shrimp, butter, wine, garlic, cherry tomatoes, cream, garlic/sezam/peanuts oil, lemon zest, parmigiano, parsley | 56

🍷 **Shrimp arrabbiata** | spaghetti, tomato sauce, cherry tomatoes, chilli, garlic, parsley, shrimp | 53

🍷 **Gnocchi rosso** | chipotle - san marzano sauce, white wine, n'duja, bacon bits, crushed meatballs, basil, grana padano | 49

Salads

🍷 **Mix greens** | 15

Panko Chicken breast | greens, kalamon olives, dried tomatoes, olive oil, balsamico, parmigiano, focaccia | 46

🍷 **Baked camembert** | grapes, jerusalem artichoke chips, pine nuts, greens, balsamico, olive oil, focaccia | 46 New!

Dessert

Spiced Tiramisu | 29 New!

Cannolo | ricotta, lemon zest, orange zest, sesonal fruits, pistachios | 27

Pistachio cheesecake | 30

Pistachio espresso | espresso doppio, pistachio cream, pistachio, icecream | 30

For Kids

Rigatoni & meatballs | in tomato sauce | 26

🍷 **Gnocchi** | butter, parmegiano reggiano | 24



@brusco.wroclaw

For groups of 6 or more we add 10 % service fee
For groups of 6 or more on weekends, we do not split bills
For invoice please leave the details during ordering

Brusco

NAPOLETANA

Drinks

Water

- bot. 0,33 l. | 6
- Carafe with sesonal fruits 1 l. | 13

Lemonade 0,4 / 1 l.

- classic | 15/30
- strawberry | 17/34
- raspberry | 19/38

Juice 0,2/0,4 l.

- apple cold pressed | 8/14
- orange (fresh) | 12/22

Cola/Fanta/Sprite can 0,33 l. | 10

Tonic bot. 0,25 l. | 10

Redbull | 15

Tea

- black / green / rooibos / jasmin | 14

Coffe

- Espresso | 10
- Espresso macchiato | 11
- Espresso doppio | 12
- Americano | 12
- Cappuccino | 14
- Flat white | 15
- Latte | 16
- Tonic espresso | 17
- Orange espresso | 17
- Iced coffee | 17
- oat milk +2

Seasonal

Hot apple lemonade | cinnamon, orange, cloves, rosemary | 20

Herbal infusion | thyme, orange, dried plum | 20

Spiced Tea | orange, lemon, ginger-clove syrup | 20

Mulled 0% Beer | non-alcoholic beer, cloves, citrus, ginger, syrup | 25

Mulled Beer | lager, cloves, citrus, ginger, syrup | 28

Mulled Red Wine | Sangiovese, cloves, citrus, dried fruits, ginger, honey | 28

Mulled White Wine | Grillo, orange, rosemary, ginger syrup | 28

Hot Aperol | Aperol, Grillo, orange, rosemary, cloves | 33

Spiked Tea | spiced tea + Bacardi Oro | 33

Beer

Bottled | Nepomucen | Pelican [fruit weizen] / Pijze [APA] / Milo [Hefeweizen]
Jose [Sangria gose] / Brusco Pils [Pils]
Forest [IPA] / Milk Stout [Coffe Milk Stout] | 20

Wine

With ice and fruits

Bianco | glass/bottle | lilac syrup, lemon, rosemary | 24/80

Lambrusco | glass/bottle | orange, lime, lemon | 24/80

Frizante

Lambrusco | glass/bottle | 20/90

Ceci, amabile, 27 Opere, Emilia IGT

Prosecco | glass/bottle | 20/90

La Gioiosa, extra dry, Treviso DOC

Bianco

Grillo glass/ carafe 0,5 L / carafe 1 L | 20/55/85

DOC Vigneti Zabu, Sycylia

Pinot Grigio glass/bottle | 23/100

DOC Garde Colle Dei Pini, Garda

Pecorino glass/bottle | 25/110

IGT Terre Di Chieti, Ortona

Rosso

Sangiovese glass/ carafe 0,5 L / carafe 1 L | 20/55/85

IGT Puglia

Nero Di Troia 0,125 / butelka 0,75 l. | 23/100

Terrecarsiche, Puglia IGT

Negroamaro salento 0,125 / butelka 0,75 l. | 23/100

Varvaglione, Manduria IGP

Alcohol - free

Mocktails

Cosmopolitan virgin | cranbeery juice, lemon juice, orange juice, syrup | 20

Mojito virgin | lime, mint, cane sugar | 20

Pornstar martini virgin | sparkling wine 0% , passion fruit, lime, mint | 24

Hugo spritz virgin | sparkling wine 0% , lilac syrup, lime, mint | 24

Mango Chilli mojito virgin | mango, chilli, lime, mint, pomegranate | 24

Beer 0%

Nepomucen | Simple & Easy [AIPA], For.Rest [Forest IPA] | 17

Nachmielona | lemon - apple / orange - pine - apple | 14

Wine 0%

La Gioiosa 0,125 / butelka 0,75 | 18 / 70

Coctails

Mimosa | prosecco, fresh orange juice | 27

Rossini | prosecco, strawberries, mint | 27

Cranberry Gin Tonic | seagram's, tonic, lemon, cranberry juice | 31

Cuba Libre | bacardi blanca, coke, lime | 31

Jägerbomb | jägermeister, redbull | 31

Cosmopolitan | limoncello, cointreau, cranberry juice, lime juice | 33

Whisky sour | jameson, egg white, lemon juice, cane sugar | 32

Mojito | bacardi blanca, lime, mint, cane syrup | 31

Daiquiri | bacardi oro, strawberries, lemon juice, mint | 31

Mango chilli mojito | bacardi, mango, chilli, lime, mint, pomegranate | 34

Strawberry Sour | gordon's pink gin , strawberries, egg white, lemon juice | 34

Pornstar Martini | absolut , passion fruit, lemon juice, syrup | 36

Spritz

Hugo Spritz | prosecco, lilac syrup, lime, mint | 30/100 (1 L)

Limoncello Spritz | limoncello, prosecco, lemon juice, basil | 33/110 (1 L)

Aperol Spritz | prosecco, aperol | 33/110 (1 L)

Pink Spritz | gordon's pink, prosecco, raspberry cordial with lime | 35

Whiskey

Scotch

Ballantine's | 18

Bowmore 12YO SM | 30

Glenmorangie 12YO SM | 24

Ardberg 10YO SM | 30

Balvenie Doublewood 12YO SM | 32

Port Charlotte 10YO SM | 34

Other

Bulleit Rye 95 | 19 Rye USA

Nikka Days | 22 Japan

Eddu Silver | 24 Buckwheat France

Irish

Tullamore Dew | 18

Jameson | 18

Bushmills 10YO SM | 22

Bourbon

Wild Turkey 101 | 20

Tennessee

Jack Daniel's Single Barrel

Rye | 28

Rum

Bacardi | 18

Ron Abuelo 7YO | 21

Kraken Black Spiced Rum | 21

Companero Elixir Orange | 23

Companero Extra Anejo | 25

Don Papa Baroko | 25

Flor de Cana 12 YO | 25

Digestivo

House Limoncello shot/carafe 0,25 L | 11/45 **Absolut** shot/bottle 0,7 | 13/180

Jägermeister | 16