Brusco
NAPOLETANA

The bread we serve
comes from our bakery
located at 200C Grabiszyńska Street.

O ZBOŻE!

Bread available
in the display case:
Wheat Bread | 16
Wheat & Rye Bread | 15

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
- salame napoli, salsiccia piccante, salami spianata, cotto chorizo, 'nduja, speck +8
- prosciutto di parma +12
- foccacia +15
- box +2



Hot Vegeterian Vegan

Seasonal menu
Pumpkin

Appetizer | pumpkin "Silesian-style" dumplings (3 pcs.), pumpkin sauce, pickled pumpkin, pumpkin seeds, garlic/sesame/peanut oil | **35**
Pasta | strozzapreti with pumpkin, pumpkin sauce, chorizo, alla vodka sauce, pumpkin seeds, lemon ricotta, pangrattato | **55**
Pizza | pumpkin sauce, 'nduja sauce, chorizo, roasted onion, chive-infused olive oil, thyme, pickled pumpkin, stracciatella | **57**
Soup | roasted pumpkin cream soup, garlic/sesame/nut oil, honey, sour cream, goat cheese, bread | **30**
Beer | seasonal pumpkin ale from NEPO brewery | **21**

Starters

Bruschetta with tomatoes | confit cherry tomatoes, basil, parmigiano reggiano | **21**
Bruschetta with Stracciatella | stracciatella, cherry tomatoes, mini burrata, mini peperoni, chives olive oil, pangrattato | **35**
Beef Tartar | caramelized and fresh red onion, egg yolk, jerusalem artichoke chips, truffle mayo, french mustard, balsamico, bread | **50**
Antipasti misti | selection of italian cured meats, cheese, olives, red onion chutney, butter, walnuts, grapes, bread (for two) | **79**
Starter mix | antipasti misti + mix bruschetta served on a big board | **149**

Pizza Rossa
San Marzano tomatoes, mozzarella fior di latte

Marinara | garlic, fresh basil, oregano (no mozzarella) | **30**
Vegana 2.0 | garlic, artichokes, red onion with sumac, walnuts, dried tomato (no mozzarella) | **40**
Margherita | fresh basil, parmigiano reggiano | **36**
Blu | gorgonzola, jalapenos, red onion with sumac, hot honey | **44**
Verde | dried tomatoes, olives kalamon, rocket, grana padano | **45**
Bufalina | fresh basil, bufala, parmigiano reggiano (no mozzarella) | **45**
Marinara e Burrata | garlic, fresh basil, sycilian oregano, burrata (no mozzarella) | **46**
Salame salami napoli, garlic, grana padano | **46**
Prosciutto e Funghi | mushrooms, prosciutto cotto, grana padano, pepper | **47**
Capricciosa | prosciutto cotto, artichokes, olives kalamon, mushrooms, parmigiano reggiano | **52**
Parma e Rucola | prosciutto di parma, rocket, parmigiano reggiano | **55**
Diavola 2.0 | chipotle sauce, salami spianata, jalapeños, grana padano, lime mayo | **49**
Caramellata | salsiccia piccante, caramelized red onion, grana padano | **49**
Brigante | salsiccia, salami spianata, garlic, chilli, grana padano | **51**
N'duja e Stracciatella | n'duja souce, stracciatella, red onion chutney, thyme, hot honey (no mozzarella) | **54**

Pizza Bianca
Mozzarella fior di latte

Quattro Formaggi | gorgonzola, parmigiano reggiano, smoked cheese, pomegranate, chilli | **52**
Al Tartufo | truffle sauce, salami spianata, mushrooms, rocket, truffle olive oil | **55**
Speck | speck, provolone, caramelized red onion, creme fraiche, garlic, thyme | **50**
Pistacchi | pistacchio pesto, creme fraiche, fior di latte, mortadella, burrata, pistachios, lemon zest | **59**
Chorizo | spanish sausage chorizo, chilli flakes, hot honey | **48**

Focaccia

Panko shrimps | mango jalapeno dip, lettuce, pickled red onion, mayo, penauts, mint | **51**
Panko chicken breast | chipotle sauce, parmigiano, pickled red onion, basil, lettuce, lime mayo | **45**
Mortadella | stracciatella, mortadella, pistachio - basil pesto, pistachios, lemon zest, greens | **43**

Pasta
We make all pasta, gnocchi & ravioli in-house

Rigatoni al pesto | pistachio - basil pesto, burrata, pistachios, mascarpone, pangrattato, lemon zest | **57**
Ricotta ravioli | spinach, butter, sage, jerusalem artichoke chips, parmigiano reggiano, pine nuts | **50**
Gnocchi al tartufo | truffle paste, butter, thyme, cream, jerusalem artichoke chips, parmigiano chip | **50**
Lasagne | classic baked pasta | **50** (served in hot cast iron)
Carbonara | spaghetti alla chitarra, guanciale, yolk, pecorino, pepper | **51**
Ragu alla genovese | rigatoni, beef shoulder braised for 12 h with lots of onion and soffritto, parmigiano reggiano, bazylia | **52**
Parma ravioli | Prosciutto di Parma filled ravioli with burned butter, pomegranate, dill, mint, sweet peperoni | **55**
Garlic shrimp strozzapreti | shrimp, butter, wine, garlic, cherry tomatoes, cream, garlic/sezam/peanuts oil, lemon zest, parmigiano, parsley | **59**
Shrimp arrabbiata | spaghetti, tomato sauce, cherry tomatoes, chilli, garlic, parsley, shrimp | **57**
Gnocchi rosso | chipotle - san marzano sauce, white wine, n'duja, bacon bits, crushed meatballs, basil, grana padano | **50**

Salads

Mix greens & cherry tomatoes with red onion | **19**
Panko Chicken breast | greens, kalamon olives, dried tomatoes, olive oil, balsamico, parmigiano, foccacia | **49**
Baked camembert | grapes, jerusalem artichoke chips, pine nuts, greens, balsamico, olive oil, focaccia | **49**

Dessert

Spiced Tiramisu | **28**
Lotus cheesecake | **28**
Ask waiter for other options from the display

For Kids

Rigatoni & meatballs | in tomato sauce | **27**
Gnocchi | butter, parmegiano reggiano | **25**

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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**
- raspberry | **19/38**
- mango - passion fruit | **21/42**

Juice 0,2/0,4 l.
- apple cold pressed | **8/14**
- orange (fresh) | **12/22**

Cola/Fanta/Sprite can 0,33 l. | **12**
Tonic bot. 0,25 l. | **12**
Redbull | **16**

Coffe / Tea

Tea
- black / green / rooibos / jasmin | **14**

Coffee
- Espressso | **10**
- Espressso macchiato | **11**
- Espressso doppio | **12**
- Americano | **12**
- Cappuccino | **14**
- Flat white | **16**
- Latte | **16**
- Tonic espresso | **18**
- Orange espresso | **19**
- Iced coffee | **18**
  - oat milk **+2**

Seasonal

Hot apple lemonade | cinnamon, orange, cloves, rosemary | **21**
Herbal infusion | thyme, orange, dried plum | **21**
Spiced Tea | orange, lemon, ginger-clove syrup | **21**
Mulled 0% Beer | non-alcoholic beer, cloves, citrus, ginger, syrup | **25**

Mulled Beer | lager, cloves, citrus, ginger, syrup | **29**
Mulled Red Wine | Sangiovese, cloves, citrus, dried fruits, ginger, honey | **29**
Mulled White Wine | Grillo, orange, rosemary, cloves, ginger syrup | **29**
Hot Aperol | Aperol, Grillo, orange, rosemary | **34**

Beer

Bottled | Nepomucen | Brusco Pils [Pils] / Milo [wheat] / / Forest [IPA] / Tart Bomb [Raspberry Berliner Weisse] / Citrus Snap [Calamanci Hazy Pale Ale] 21

Wine

With ice and fruits

Bianco | glass/bottle | lilac syrup, lemon, rosemery | **24/85**
Lambrusco | glass/bottle | orange, lime, lemon | **24/85**

Frizante

Lambrusco | glass/bottle | **21/90**
Ceci, amabile, 27 Opere, Emilia IGT
Prosecco | glass/bottle | **21/90**
La Gioiosa, extra dry, Treviso DOC

Bianco

Grillo *glass/ carafe 0,5 L / carafe 1 L* | **21/60/90**
Vigneti Zabu, Sycylia DOC
Pinot Grigio *glass/bottle* | **24/105**
Garde Colle Dei Pini, Garda DOC
Pecorino *glass/bottle* | **26/115**
Terre d'Abruzzo, Abruzzo DOC

Rosso

Sangiovese *glass/ carafe 0,5 L / carafe 1 L* | **21/60/90**
Puglia, IGT
Nero Di Troia *0,125 / butelka 0,75 l.* | **24/105**
Terrecarsiche, Puglia IGT
Primitivo di Manduria *0,125 / butelka 0,75 l.* | **24/105**
Pumo Del Fato, Apulia DOC

Alkohol - free

Mocktails

Cosmopolitan virgin | cranbeery juice, lemon juice, orange juice, syrup | **21**
Mojito virgin | lime, mint, cane sugar | **21**
Lavender mojito virgin | lavender syrup, lime, mint | **23**
Pornstar martini virgin | sparkling wine 0% , passion fruit, apple juice, lemon juice | **26**
Hugo spritz virgin | sparkling wine 0% , lilac syrup, lime, mint | **26**

Beer 0%

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

Wine 0%

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

Coctails

Mimosa | prosecco, fresh orange juice | **29**
Cranberry Gin Tonic | seagram's, tonic, lemon, cranberry juice | **32**
Cuba Libre | bacardi blanca, coke, lime | **32**
MenagoJäger | jägermeister, fanta, lime, mint | **32**
Mojito | bacardi blanca, lime, mint, cane syrup | **32**
Lavender Mojito | bacardi blanca, lime, mint, lavender syrup | **33**
Whisky sour | tullamore, egg white, lemon juice, cane sugar | **34**
Cosmopolitan | limoncello, cointreau, cranberry juice, lime juice | **34**
Orange Daiquiri | bacardi oro, orange juice, lemon juice, cointreau | **34**
Mango Sour | tullamore , mango, egg white, lemon juice | **35**
Negroni | seagram's, campari, martini rosso, orange | **36**
Pornstar Martini | absolut , passion fruit, lemon juice, syrup | **37**

Spritz

Hugo Spritz | prosecco, lilac syrup, lime, mint | **32/100 (1 L)**
Limoncello Spritz | limoncello, prosecco, lemon juice | **34/110 (1 L)**
Aperol Spritz | prosecco, aperol | **34/110 (1 L)**
Negroni Sbagliato | prosecco, campari, martini rosso, orange | **36**

Whiskey

Scotch

Ballantine's | **21**
Bowmore 12YO SM | **32**
Glenmorangie 12YO SM | **28**
Ardberg 10YO SM | **30**
Balvenie Doublewood 12YO SM | **34**
Port Charlotte 10YO SM | **36**

Other

Bulleit Rye 95 | **24** Rye USA
Nikka Days | **26** Japan
Eddu Silver | **28** Buckwheat France

Irish

Tullamore Dew | **21**
Jameson | **21**
Bushmills 10YO SM | **26**

Bourbon

Wild Turkey 101 | **24**

Tennessee

Jack Daniel's Single Barrel Rye | **28**

Rum

Bacardi | **21**
Ron Abuelo 7YO | **24**
Kraken Black Spiced Rum | **24**
Companero Elixir Orange | **25**
Companero Extra Anejo | **25**
Don Papa Baroko | **28**
Flor de Cana 12 YO | **28**

Digestivo

House Limoncello *shot/carafe 0,25 L* | **12 / 46** **Absolut** *shot/bottle 0,7* | **15 / 195**
Jägermeister | **17**