

PIZZA

MARGHERITA

San Marzano tomatoes,
fior di latte, basil, olive oil

🌿 35

BURRATA FRESCA

San Marzano tomatoes, burrata,
roasted cherry tomatoes, basil,
olive oil, pesto alla Genovese.

🌿 51

CAPRICCIOSA

San Marzano tomatoes,
fior di latte, mushrooms, olives,
artichokes, prosciutto cotto

44

AFFUMICATA

San Marzano tomatoes,
fior di latte, spianata piccante,
mushrooms, scamorza, speck

46

SAPORITA

San Marzano tomatoes,
fior di latte,
spianata piccante,
mascarpone, oregano

44

DIAVOLA

San Marzano tomatoes,
fior di latte,
spianata piccante,
peperoncino, basil

🔥 45

SCAMPI

San Marzano tomatoes,
fior di latte,
shrimp, arugula,
Parmigiano Reggiano

🔥 51

CAMPAGNOLA

San Marzano tomatoes,
fior di latte, spianata piccante,
mushrooms, onion,
speck, cherry tomatoes

46

'NDUJA

San Marzano tomatoes,
fior di latte,
'nduja, Parmigiano Reggiano,
red onion jam

🔥 45

BURRATA CON 'NDUJA

San Marzano tomatoes,
'nduja, burrata,
red onion jam

🔥 52

PANCETTA

San Marzano tomatoes,
fior di latte,
pancetta, salsa verde,
red onion jam

45

PARMA

San Marzano tomatoes,
fior di latte,
prosciutto crudo,
Parmigiano Reggiano,
arugula, cherry tomatoes

45

FRESCA

focaccia, burrata, prosciutto crudo,
tomatoes, pesto alla genovese,
Parmigiano Reggiano

51

FRUTTI DI MARE

San Marzano tomatoes,
fior di latte, seafood,
garlic, parsley, chili

60

ORTOLANA

San Marzano tomatoes, fior di latte,
zucchini, eggplant, carrot, Parmesan,
salsa verde, oregano

🌿 42

PIZZE BIANCHE

TARTUFO

olive oil, black truffle cream,
spianata, mascarpone,
fior di latte

48

E PATATA

panna, fior di latte,
potato, pancetta,
rosemary, onion jam

45

QUATTRO FORMAGGI

panna, fior di latte,
Parmigiano Reggiano,
scamorza, gorgonzola

🌿 45

SALAME NAPOLI

panna, fior di latte,
black truffle cream,
napoli salami, arugula,
Parmigiano Reggiano

47

MORTADELLA CON BURRATA E PISTACCHIO

fior di latte, pistachios, burrata, garlic,
roasted cherry tomatoes, arugula, mortadella

52

CALZONE

PICCANTE

San Marzano tomatoes, fior di latte,
'nduja, gorgonzola, oregano, garlic olive oil,
red onion jam

🔥 46

COTTO

San Marzano tomatoes,
fior di latte, mushrooms, garlic oil,
oregano, prosciutto cotto

46

FRUTTI DI MARE

San Marzano tomatoes,
fior di latte, seafood, garlic,
parsley, chili

60

BOOK A TABLE ONLINE

Book a table now! Send us your reservation request, and we will confirm it within 24 hours.



www.fornonero.szczecin.pl/zamow-stolik/

Need a table for today? Give us a call

726 808 408

OPENING HOURS:

MONDAY – THURSDAY

12.00-23.00

FRIDAY – SATURDAY

12.00-24.00

SUNDAY

12.00-22.00

For orders of 10 or more people,
a 10% service charge is added.

PLEASE ASK THE STAFF FOR THE LIST OF ALLERGENS.

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The best place for your party



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MENU



ENG

ANTIPASTI / STARTERS

BRUSCHETTA CON PROSCIUTTO E BURRATA

tomato marmalade, burrata, prosciutto crudo, arugula, pesto alla genovese, Parmigiano Reggiano

42

FRITO MISTO DI MARE

shrimp, Humboldt squid, mussels, fish, seasonal vegetables, sun-dried tomato aioli, mixed greens, semolina

75

BRUSCHETTA CON FUNGHI

mascarpone, truffles, mushrooms, rosemary, red onion confiture

39

ARANCINI CON 'NDUJA

tomato marmalade, arugula, basil oil, Parmesan

41

TARTARE DI MANZO

beef tenderloin, truffle mayonnaise, radish, mustard, onion, confit garlic

57

ANTIPASTI DI CARNE E FORMAGGIO

4 types of Italian cured meats, 4 types of Italian cheeses, artichokes, olives, sun-dried tomatoes

79 (FOR 2)

INSALATE / SALADS

(SERVED WITH HOUSE-MADE BREAD)

INSALATA CESARE

romaine lettuce, cherry tomatoes, croutons, Parmigiano Reggiano, caesar dressing
- extra chicken +16 - extra shrimp +23

33

INSALATA DI BARBABIETOLE

selection of salads, roasted beetroot, red onion jam, pickled radish, fried goat cheese, roasted chickpeas

43

INSALATA MANZO

selection of salads, grilled vegetables, beef tenderloin, vinaigrette, caramelized nuts, Parmigiano Reggiano

61

INSALATA DI GAMBERI

selection of salads, grilled pineapple, avocado, shrimp, lime vinaigrette, cherry tomatoes, radish, capers

58

ZUPPE / SOUPS

CREMA DI POMODORO

San Marzano tomatoes, croutons, burrata, salsa verde

33

ZUPPA FREDDA

zucchini, cucumber, buttermilk, goat cheese, mint, olive oil

36

ZUPPA DI FRUTTI DI MARE

seafood, fish, tomato, chili, garlic, celery, butter, onion

49

ADDITIVI ALIMENTARI / SIDES

FOCACCIA

extra virgin olive oil, herbs

23

HOUSE-BAKED BREAD

14

MIXED SALAD WITH SEEDS

14

FORNO NERO

PROSECCO • CUCINA ITALIANA

SECONDI PIATTI / MAIN COURSES

BISTECCA DI MANZO

ROAST BEEF 250 g

grilled vegetables, demi-glace sauce, roasted potatoes/steak fries, garlic confit, pickled onion

119

RIBEYE STEAK 250 g

grilled vegetables, demi-glace sauce, roasted potatoes/steak fries, garlic confit, pickled onion

139

BEEF TENDERLOIN 250 g

grilled vegetables, demi-glace sauce, roasted potatoes/steak fries, garlic confit, pickled onion

133

POLLO ALLA MILANESE

chicken fillet, panko breading, parmesan, mashed potatoes, roasted cherry tomatoes, salsa verde, lettuce

59

SALTIMBOCCA ALLA ROMANA

veal, prosciutto crudo, sage, white wine, zucchini, truffle mashed potatoes

78

FEGATO DI VITELLO

veal liver, demi-glace sauce, caramelized onion, buttery gnocchi

66

ANATRA

duck fillet, roasted sweet potato, red cabbage, demi-glace sauce, currant purée, currant powder

77

PESCE E FRUTTI DI MARE FISH AND SEAFOOD

IPPOGLOSSO AL FORNO

halibut, pangrattato, parsley purée, pickled onion, tomato relish

81

GAMBERI CON 'NDUJA

shrimp, garlic, 'nduja, white wine, lemon, cherry tomatoes, parsley, mixed greens, bread

75

CALAMARO GRIGLIATO

Humboldt squid steak, baked potato, peperonata, lemon

75

COZZE

mussels, roasted tomatoes, garlic, onion, chili, white wine, parsley

59

PASTA

AGLIO E OLIO

spaghetti, garlic, chili, parsley

36
shrimp +23

ALLA CARBONARA

spaghetti, guanciale, Pecorino Romano, yolk, pepper

45

SPAGHETTI VERDE

peas, zucchini, butter, herbal sauce

39

STROZZAPRETI CON POLLO

chicken fillet, sun-dried tomatoes, San Marzano tomatoes, onion, garlic, chili, spinach

44

TAGLIOLINI NERO CON GAMBERI

black tagliolini, shrimp, green peas, zucchini, butter, lemon

59

SPAGHETTI FRUTTI DI MARE

seafood, butter, garlic, cherry tomatoes, parsley, lemon, fennel

63

GNOCCHI DI FORMAGGIO DI CAPRA

roasted cherry tomatoes, spinach, parsley, garlic, onion, chili, white wine, butter, goat cheese

42

SPAGHETTI CON PISTACCHIO E BURRATA

spaghetti grossi, pistachios, garlic, cherry tomatoes, burrata, Parmigiano Reggiano, basil, lemon

44

RAVIOLI CON ANATRA E PERA

duck and pear ravioli, butter, caramelized pear, currant purée, currant powder

51

PAPPARDELLE CON PANCETTA

pancetta, roasted bell pepper and cherry tomato cream, peas, chili, onion, garlic

46 WEGE 39

RISOTTO

RISOTTO VERDE CON BURRATA

zucchini, peas, burrata, butter, white wine, herbs

59

RISOTTO GAMBERI

shrimp, butter, garlic, lemon, braised leek, spinach

63

DOLCI / DESSERTS

TIRAMISÙ CON PISTACCHIO

mascarpone, egg, pistachios, pistachio liqueur, pistachio powder, savoiardi

34

BROWNIE CON LAMPONE

chocolate, vanilla ice cream, hot raspberries, mint, white chocolate

38

TIRAMISU

mascarpone, egg, savoiardi, espresso, amaretto, cocoa

31

PANNA COTTA PISTACHIO

pistachios, raspberry coulis, pistachio liqueur, roasted white chocolate

32

ARTISAN ICE CREAM - 3 SCOOPS

Ask the staff about our current ice cream flavors - we make them ourselves on-site, ensuring the highest quality and natural ingredients

28

PIZZA & CALZONE