



Here, where once the street Dzielna ran, young architect Gustaw Landau-Gutenteger sketched the Łódź of the future.

Today we sketch it on cake – by hand, with simple ingredients, without haste. We draw from the city's history, but we live here and now.

In the warmth of a Neapolitan oven, in the scent of tomatoes and fresh mozzarella.

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Dzielna

- we do not make half-and-half pizzas.

about our pizza

We bake Neapolitan-style pizza. Only four ingredients: water, flour, salt, and yeast. The dough ferments for over **24 hours**, so it is light, elastic, and full of flavor.

We use Italian tomatoes and creamy fior di latte mozzarella. Each base is stretched by hand – the crust must be fluffy, the centre thin.

We bake at **450°C** for **60–90 seconds** in a Manna Forni oven, specially made for us by artisans from Naples.

We don't cut the pizza – that's how it's served in Naples. The dark leopard spots on the crust are a sign that it has matured long and patiently.

Each one is about **32 cm** in diameter and is never perfectly round. Because true pizza – like us – likes to be itself.

dictionary

mozzarella fior di latte:
"flower of milk" – a fresh, creamy cheese from cow's milk.
stracciatella:
pieces of mozzarella in thick cream.
mozzarella di bufala:
cheese made from buffalo milk originating from the Campania region, richer and creamier than fior di latte.
salame ungherese:
mild Italian salami with Hungarian roots.
'nduja:
spicy Calabrian sausage with a soft texture.
prosciutto crudo:
a long-aged ham with a rich flavour.

our pizzas

 marinara 380g	25
italian tomatoes, basil, garlic, sicilian oregano, olive oil	
 margherita 410g	33
italian tomatoes, basil, grana padano, fior di latte mozzarella, olive oil (replace with di bufala + 10zł)	
salame 420g	41
italian tomatoes, grana padano, fior di latte mozzarella, napoli salami, olives, olive oil	
-	-
from 6 people – a 10% service charge will be added • prices are quoted in pln	

vera capricciosa 500g	46
italian tomatoes, grana padano, mozzarella fior di latte , cooked ham, pickled mushrooms, olives, artichokes, olive oil	
magiario 450g	42
italian tomatoes, grana padano, olives, mozzarella fior di latte , hungarian salami, red onion, olive oil	
 new! ricca 450g	46
italian tomatoes, grana padano, mozzarella fior di latte, garlic, cooked ham, salsiccia piccante, olives, red onion, sicilian oregano	
 diavola 430g	40
italian tomatoes, grana padano, fior di latte mozzarella, spicy salami, pickled jalapeños, olive oil	
prosciutto crudo 480g	49
italian tomatoes, fior di latte mozzarella, prosciutto crudo, arugula, cherry tomatoes, grana padano, olive oil	
 'nduja 430g	38
italian tomatoes, grana padano, fior di latte mozzarella, 'nduja, red onion, olive oil	
 tartufo 400g	46
truffle crème fraîche, grana padano, mozzarella fior di latte , spicy salami, pickled mushrooms, arugula	
 hit! rossa piccante 370g	49
italian tomatoes, spicy sausage, pickled jalapeños, garlic, burrata, basil honey	
 stracciatella 500g	42
italian tomatoes, basil, garlic, oregano, datterino tomatoes, stracciatella, olive oil	
  pepe vegano 400g	39
tomato sauce, garlic, roasted pepper, jalapeño, red onion, oregano	
 gamberi 480g	49
italian tomatoes, fior di latte mozzarella, prawns 16/20 – 6 pieces, garlic, cherry tomatoes, parsley	
 pere 470g	42
crème fraîche, fior di latte mozzarella, grana padano, pear, caramelised onion, goat cheese, arugula, balsamic	
 vegetariana 480g	40
italian tomatoes, grana padano, fior di latte mozzarella, garlic, grilled eggplant, roasted pepper, goat cheese, olive oil	

 four cheeses 390g	42
creme fraiche, grana padano, mozzarella fior di latte, gorgonzola, taleggio, olive oil	
 mushrooms 460g	42
creme fraiche, mozzarella fior di latte, marinated wild mushrooms, garlic, rosemary, red onion, mascarpone	
hit! mortadella 410g	50
mozzarella fior di latte, mortadella, burrata, cherry tomatoes, pistachios, pistachio pesto	
seasonal pizzas	
ask or check on our facebook/instagram	
burrata for pizza	+16
we add 2.5 pln for takeaway boxes	
starters	
Łódź-style zalewajka 350g	24
traditional Łódź soup with smoked meat, porcini mushrooms, and cream	
 olives 100g	9
a bowl of Italian olives marinated in garlic and herbs	
 focaccia 250g	16
choose one: rosemary and salt, olives or sun-dried tomatoes	
 gustaw's garlic bread 350g	27
butter with garlic and herbs, mozzarella fdl, grana padano, marinara sauce	
 prawns with 'nduja 180g	36
5 prawns in a wine-butter sauce with 'nduja and bread	
 mozzarella sticks 300g	28
crispy fried mozzarella with marinara sauce	
beef carpaccio 150g	44
slices of beef tenderloin with grana padano, capers, balsamic cream, and bread	
platter of Italian cold cuts and cheeses (serves 2/4) 450/900g	49/89
selection of various Italian cheeses and cold cuts, our homemade bread, jam, borettane onions, olives	
squid 180g	31
panko-breaded squid with lime and herb sauce	
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dishes and pizzas are served separately – we ask for your understanding.	

salads

gorgonzola 350g
mixed salad, caramelised pear, bacon chips,
walnuts, honey vinaigrette, gorgonzola

grilled chicken 350g
mixed salad, tomato, cucumber, onion, grilled chicken,
toasted sunflower seeds, mustard-honey vinaigrette

shrimp 350g
mixed salad, cherry tomatoes, cucumber, shrimp,
red onion, mango-chilli salsa, vinaigrette

crispy cheese 350g

mixed salad, breaded brine cheese, roasted sweet pepper, cherry tomatoes, pumpkin seeds, vinaigrette

caesar 350g

romaine lettuce, grilled chicken, caesar dressing, grana padano, croutons

gustaw bowl (vegan) 350g

quinoa, cucumber and carrot ribbons, spinach, baked pepper and chickpeas, pickled onion, pomegranate, sesame sauce, garlic pita

salads are served with our freshly baked bread

main courses

pork chop 550g
bone-in pork chop fried in lard, mashed potatoes,
sautéed cabbage

salmon 450g
fried salmon, mashed potatoes, caper sauce, spinach
sautéed with garlic and cherry tomatoes

roast ribs 650g
roast ribs in mustard-honey sauce, roasted potatoes,
red coleslaw

de volaille 550g
breaded chicken fillet with herb-garlic butter, mashed
potatoes, caramelised baby carrots

beef ragout 450g
slow-cooked beef in wine sauce with vegetables,
potato dumplings, grana padano

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do you need an invoice? request it before the receipt i

pasta/noodles

35  **spicy stracciatella** 500g **33**
rigatoni pasta, spicy tomato sauce, stracciatella cheese
(‘nduja +7pln)

35 **spaghetti carbonara** 450g **36**
guanciale, egg yolk, pecorino romano, grana padano,
freshly ground black pepper

44  **tagliatelle with prawns** 450g **45**
black squid ink tagliatelle, 6 prawns, butter,
white wine, garlic, cherry tomatoes, chilli, parsley

35	tagliatelle bolognese 500g	39
	pasta with rich beef sauce, grana padano	
35	 pistachio casarecce 350g	38
	pasta with pesto, stracciatella cheese, pecorino romano, pistachios	
39	 truffle gnocchi 450g	39
	potato gnocchi, truffle cream sauce, mushrooms, rocket, grana padano	

meat pierogi 300g **34**
8 pieces of meat pierogi with cracklings

 **spinach pierogi** 300g **34**
homemade ricotta and spinach pierogi, sage butter, pistachios

desserts

43	dessert of the day	25-28
	ask what we've prepared for you today	
57	cannolo 110g	17
	italian tube with ricotta cream and pistachios	
	pistachio affogato 100g	24
45	a cup of vanilla ice cream with pistachio paste and coffee	
	pistachio tiramisu 180g	26

beer

46  **Dzielný pils** 0,3/0,5l **13-16**
 browar nowomiejski 5,6% alc.
 a refreshing, hoppy, dry bottom – fermented beer in a classic
 style, also available in a bottle
 –
 issued the kitchen and pizza close one hour before the venue closes

ipa / sour / fruity

pinta, funky fluid, trzech kumpli – ask about the available offer

funky fluid gelato (various types)	26
trzech kumpli pan IPAni IPA	25
trzech kumpli misty neipa	25
trzech kumpli taura double nz ipa	28

pilsner / wheat / dark 0.5l

svijany 10	16
bernard 10	16
jever	17
berliner pilsner	17
augustiner helles	19
hacker pschorr münchner hell	20
trzech kumpli polish pils	22
trzech kumpli weizen	22

primator weizen	16
franziskaner	18

trzech kumpli oaty stout	22
porter warmiński	20

Honey beer 0.5l

manufaktura piwna:	
on buckwheat honey	16
on wildflower honey	16

Non-alcoholic 0.5l

miłośław IPA	15
miłośław wheat	15
kormoran 1 on 100	16
grodziskie mango ale	16
czech non-alcoholic	15
non-alcoholic wheat	17
trzech kumpli bezalkoholowe	23
(oatmeal stout, tropical sour 0%, ipa, apa 0%)	

Craft cider

chyliczki old orchard 0.33l	18
chyliczki various flavours 0.5l	25

Italian beer 0.33l

peroni nastro azzurro	17
peroni nastro azzurro 0%	16

**we serve craft beer from 5 taps
for our offer, ask the staff
or check at:**



ask about the wine and cocktail menu

the allergen list is available at the bar

hot drinks

espresso / doppio	30/50ml	8/11
americano	120ml	12
cappuccino	200ml	14
latte macchiato	200ml	14
flat white	200ml	16
mleko roślinne +2 zł		
espresso tonic	200ml	18
vanilla iced latte	200ml	18

pistachio-coconut matcha	200ml	22
birchall tea	300ml	10
czarna, earl grey, zielona, owocowa		
loose tea	450ml	15
black ceylon, earl grey rose, green sencha, fruity love		
warming tea	300ml	18
raspberry, ginger, orange add rum	+7 PLN	

ginger & turmeric infusion	300ml	17
green tea & mint infusion	300ml	17
with honey & orange		
lemon infusion	300ml	17
with rosemary		
hot chocolate	200ml	20
with whipped cream		
mulled wine	200ml	24
with orange & cloves		

cold drinks

pepsi, pepsi max, 7up, mirinda, tonic	0.2l	10
juice: orange, apple, blackcurrant	0.2l	10
red bull		14
kofola on tap	0.5l	14
three cents	0.2l	14
aegean tonic, tonic, pink grapefruit, ginger beer		
Italian verum drink	0.2l	15
chinotto, bergamot, lemon, blood orange		
mio mio mate	0.5l	16
lemongrass, orange, original, ginger		
homemade lemonade	0.3/1l	15/28
lemon, elderflower, passion fruit		
freshly squeezed juice	0.3l	18
orange, grapefruit		
filtered water sparkling/still	0.3/1l	3/9
bottled water sparkling/still	0.3/0.7l	7/12
San Pellegrino water	0.7l	17

instagram: @dzielna43