



## 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**  
(replace with di bufala + £10)  
Italian tomatoes, basil, Grana Padano, fior di latte mozzarella, olive oil

-  **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

-  **salami** 420g **41**  
Italian tomatoes, Grana Padano, fior di latte mozzarella, Napoli salami, olives, olive oil

-  **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

-  **straciatella** 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 **22**  
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 **14**  
bread with rosemary, salt, and olive oil

-  **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

-  **fries with ketchup** 300g **14**

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.

from 6 people – a 10% service charge will be added • prices are quoted in pln

lunch: mon–fri 12–5 pm

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

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 is issued

## pasta/noodles

**34**  **spicy stracciatella** 500g  
rigatoni pasta, spicy tomato sauce, stracciatella cheese

**34** ('nduja +7pln)

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

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

**34** **tagliatelle bolognese** 500g  
Pasta with rich beef sauce, grana padano

**34**  **pistachio casarecce** 350g  
pasta with pesto, stracciatella cheese, pecorino romano, pistachios

**truffle gnocchi** 450g  
potato gnocchi, truffle cream sauce, mushrooms, rocket, grana padano

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

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

**57**

## desserts

**pastry dessert bites** **20-26**

**cannolo** 110g **17**  
Italian tube with ricotta cream and pistachios

**pistachio affogato** 100g **22**  
a cup of vanilla ice cream with pistachio paste and coffee

**pistachio tiramisu** 180g **26**

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the kitchen and pizza close one hour before the venue closes

## beer

**33** **ipa / sour / owocowe**  
pint, funky fluid, three mates – ask about the available offer

Funky Fluid Gelato (various types) 26  
Trzech Kumpli Pan i Pani IPA 25

**35** **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 21  
Trzech Kumpli Weizen 22

**38** 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

**34** **Non-alcoholic 0.5l**  
Miłosław IPA 15  
Miłosław Wheat 15  
Kormoran 1 on 100 16  
Grodziskie Mango Ale 16  
Czech Non-alcoholic 15  
Non-alcoholic Wheat 17  
Trzech Kumpli Non-alcoholic 22

**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**

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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**  
**plant milk +2 PLN**

**espresso tonic** 200ml **18**  
**vanilla iced latte** 200ml **18**

**birchall tea** 300ml **11**  
black, earl grey, green, fruity  
**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 infusion with turmeric** 300ml **16**  
**green tea and mint infusion** 300ml **16**  
with honey and orange  
**lemon infusion** 300ml **16**  
with rosemary

**hot chocolate** 200ml **22**  
with whipped cream

**mulled wine** 200ml **24**  
with orange and cloves

## cold drinks

**pepsi, pepsi max, 7up, mirinda, tonic 0.2l** **9**  
**juice: orange, apple, blackcurrant 0.2l** **9**  
**red bull** **12**  
**three cents 0.2l** **12**  
aegean tonic, tonic, pink grapefruit, ginger beer  
**Italian verum drink 0.2l** **14**  
chinotto, bergamot, lemon, blood orange  
**mio mio mate 0.5l** **15**  
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**

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instagram: @dzielna43