



Here, where once the street Dzieln4 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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Dzieln4

- 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 **24**
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

- 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


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 **48**
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 **38**
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

- lunch: mon-fri 12–5 pm

 **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 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 **47/87**
selection of various Italian cheeses and cold cuts, our homemade bread, jam, borettane onions, olives

squid 180g **29**
panko-breaded squid with lime and herb sauce

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


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

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

 **gnocchi alla sorrentina** 500g **35**
small potato gnocchi, tomato sauce with garlic and basil, mozzarella, 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

55

desserts

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

cannolo 110g **16**
Italian tube with ricotta cream and pistachios

pistachio affogato 100g **18**
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

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

funky fluid gelato (various types) 26

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

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
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 **10**
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 **20**
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 **17**
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

