



Trufla & Wino

RESTAURACJA

BUONGIORNO

Trufla & Wino

RESTAURACJA

Our restaurant takes pride in being a true culinary workshop – nearly 90% of our dishes are prepared on-site by our chefs, using only the freshest, authentic, certified Italian ingredients [DOP, IGP].

All dishes are prepared fresh – during peak hours, the waiting time for your meal may be extended.



OPENING HOURS:

Monday - Thursday | 12:00 PM - 10:00 PM

Friday - Saturday | 12:00 PM - 12:00 AM

Sunday | 12:00 PM - 9:00 PM



meatless



contains seafood



spicy

WE WOULD BE DELIGHTED IF YOU STAY WITH US LONGER!

Follow us:



@trufla_i_wino_bialystok



Trufla i Wino Białystok

Take the good taste with you! We are EKO - nothing can go to waste.
Ask the staff about the packaging option.

Please provide information about the need for an invoice before ordering.

Each day our kitchen closes an hour earlier

Prices do not include the service.

The tip is discretionary and expresses the satisfaction and appreciation of our staff.
Service in the amount of 10% will be added to the bill for groups of 6 people or more. You can be sure that we make every effort to ensure that during your visit to our restaurant everything is at a high level. However, if you are not satisfied with our services, please report it to the manager.

www.truflaiwino.pl | biuro@truflaiwino.pl | 514-929-839

ANTIPASTI - Appetizers

TAVALOZZA DI SALUMI E FORMAGGI

(A dish of Italian cold cuts and cheeses with toppings)

72.00 PLN / 290g

● GAMBERI ALL'AGLIO

(6 Argentine shrimps in wine and butter sauce, cherry tomatoes, garlic, parsley, arugula)

71.00 PLN / 280g

● LARDO DI COLONNATA

(Salan, honey, peperoncini, hazelnuts)

39.00 PLN / 180g

● BATTUTA DI CARNE AL TARTUFO

(Chopped beef, anchovies, dried tomatoes, basil, fresh truffle, bread)

58.00 PLN / 210g

● BRUSCHETTA CON PESTO DI BASILICO POMODORI SECCHI E FRUTTI DI MARE

(3pcs croutons, basil pesto, dried tomatoes, seafood)

39.00 PLN / 200g

ZUPPE - Soups

● CACCUCCIO CON FRUTTI DI MARE

(Fish stock, seafood, peperoncini, tomatoes, toast)

45.00 PLN / 350g

BRODO CON TORTELLINI AL TARTUFO

(Beef and poultry broth, parsley, fresco tortellini with beef and veal, parmigiano reggiano, truffle)

31.00 PLN / 350g

SECONDI - Main course

SCOTTADITO DI ANGELO CON SPINACI E PATATE

Lamb ribs with spinach

(Grilled lamb ribs, fresh spinach, garlic, cherry tomatoes, potato fondant)

120.00 PLN / 300g

BISTECCA DI FILETO DI MANZO

Beef tenderloin steak with truffle potato

(Beef tenderloin steak, truffle potato, fresh truffle, truffle sauce or pepper sauce)

115.00 PLN / 360g

PETTO DI POLLO

Sous vide chicken breast

(Chicken breast, gorgonzola sauce, pear, chicche, arugula)

53.00 PLN / 400g

● STRACETTI DI FILETO AL TARTUFO

Pieces of beef tenderloin in truffle sauce

(Pieces of beef tenderloin in truffle sauce, portobello, tomatoes, garlic, peperoncini, cream, red wine, arugula)

89.00 PLN / 500g

● meatless

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● spicy

PESCI E FRUTTI DI MARE - Fish and seafood

- **POLPO CON TAGLIATELLE NERO** 85.00 PLN / 350g
Black pasta with octopus maca in white wine
(Octopus tentacles, tagliatelle nero, white wine, peperoncini, tomatoes, capers)
- **ORATA ALL'CARTOCCIO PAZZA** 79.00 PLN / 400g
Fish from the oven with potatoes
(Baked whole sea bream served with baked potatoes)
- **TAGLIOLINI NERO DI SEPIA CON GAMBERI** 67.00 PLN / 450g
Black noodles with shrimp in white wine
(Tagliolini nero - dyed with sepia, shrimp, white wine, garlic, peperoncini)

INSALATE - Salads

- **INSALATA MISTA DI POLPO** 68.00 PLN / 290g
Salad with grilled octopus mace
(Grilled octopus tentacle, salad mix, lemon, olive oil, raspberry)
- **INSALATA CON FORMAGGIO DI CAPRA** 41.00 PLN / 250g
Salad with goat cheese and spinach
(Salad, goat cheese, spinach, arugula, dried tomato, lemon, olives, olive oil)
- INSALATA CESARE** 42.00 PLN / 250g
Caesar salad with chicken
(Rome salad, grilled chicken, mustard, garlic, anchovy, yolk)
- LATTUGA CON MANZO** 49.00 PLN / 290g
Salad with beef tenderloin, arugula and spinach
(Arugula, spinach, cherry tomatoes, grilled beef tenderloin, strasatella, shallot, balsamic vinegar dressing)
- **CAPRESE CON STRACCIATELLA** 41.00 PLN / 250g
Salad with canned tomatoes
(Confied tomatoes, olives, stracciatella, arugula, extra virgin olive oil)

CUCINATO

CON PASSIONE

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PASTA - Pasta

SPAGHETTONI ALLA CARBONARA CON TARTUFO

Carbonara pasta with fresh truffle and guanciale

(Pasta with traditional carbonara sauce, guanciale, pecorino romano, guanciale, fresh truffle)

71.00 PLN / 360g

● RAVIOLI AL TARTUFO

Ravioli pasta with fresh truffles stuffed with ricotta cheese

(Fresh truffle, parmigiano reggiano, cream)

56.00 PLN / 280g

STROZZAPRETI AL PESTO SICILIANO

Sicilian pasta with pistachio pesto

(Pistachio pesto, onion, pancetta, white wine, parmigiano reggiano)

54.00 PLN / 350g

STROZZAPRETI DI MANZO AL TARTUFO

Pasta with beef tenderloin in truffle sauce and white wine

(Pieces of beef tenderloin, truffle sauce, garlic, sugar peas, white wine)

58.00 PLN / 300g

● TAGLIATELLE CON SPINACI

Pasta in spinach pesto

(Spinach pesto, dried tomato, parmigiano reggiano, walnuts)

43.00 PLN / 300g

● TAGLIOLINI AL TARTUFO

Pasta with fresh truffles

(Butter, parmigiano reggiano, fresh truffle)

55.00 PLN / 280g

● PAPARDELLE AL RAGU CINGHIALE

Pasta with stewed wild boar meat

(Pasta, stewed wild boar meat, celery, carrots, parmigiano reggiano)

56.00 PLN / 300g

SPAGHETTI CARBONARA

Spaghetti pasta with guanciale

(Egg-based sauce, pecorino romano, guanciale)

51.00 PLN / 350g



TULONE®

We work with local manufacturer **TULONE**, where pasta is handmade from Italian durum semolina, fresh local eggs, and pure water—without preservatives or artificial colors. Our pasta is always **freschi**, created with passion and human warmth, so that every bite reflects the authentic taste of Italy.

DOLCI - Desserts

LA TORTA DELLA MADELEINE

(Nutella, mascarpone, cookies, crushed pistachios)

33.00 PLN / 150g

GELATO ARTIGIANALE

(Own-made ice cream - offer available at the waiter)

26.00 PLN / 150g

TIRAMISU

(Soaked amaretto and Baileys biscuits, coffee, mascarpone cream, cocoa)

31.00 PLN / 180g

PASTICCIO DI TARTUFO

(Meringue, raspberry mousse, mascarpone)

28.00 PLN / 180g

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Pizza Canotto

●	MARGARITA	35.00 PLN
	Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola – parmigiano reggiano DOP – basil – extra virgin olive oil	
●	MARINARA	31.00 PLN
	San Marzano DOP tomatoes - garlic - oregano - extra virgin olive oil	
	SALAMI NAPOLI	45.00 PLN
	Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola - salami napoli - olives Riviera Ligure DOP	
●	N'DUJA	48.00 PLN
	Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola - spinata picante - n'duja - chilli - peperoncini	
●	RUKOLA FRESCA	42.00 PLN
	San Marzano DOP tomatoes - mozzarella Fior di Latte di Agerola - arugula - cherry tomatoes - parmigiano reggiano flakes - extra virgin olive oil - roasted pine nuts	
	CAPRICCIOSA	44.00 PLN
	Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola - garlic - prosciutto cotto - portobello - parmigiano reggiano - olive oil	
●	QUATTRO FORMAGGI	52.00 PLN
	Fresh cream – ricotta – gorgonzola – scarmorza – parmigiano reggiano	
●	GAMBERETTI	55.00 PLN
	San Marzano DOP tomatoes - mozzarella Fior di Latte di Agerola - tiger shrimp - red onion - garlic - peperoncini - olives Riviera Ligure DOP – parsley – cherry tomatoes	
●	CARNE	51.00 PLN
	Tomatoes San Marzano DOP – mozzarella Fior di Latte di Agerola – spinata – prosciutto cotto – n'duja – pancetta affumicata	
●	TRICOLORE	42.00 PLN
	Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola - cherry tomatoes - straciatella - spinach baby	
●	BUFALA E PESTO	48.00 PLN
	Tomatoes San Marzano DOP - mozzarella di bufala - pesto genovese - pesto rosso - cherry tomatoes - basil)	
	PRIMA BURRATA	65.00 PLN
	Tomatoes San Marzano DOP - pesto stuffed burrata - extra virgin olive oil - prosciutto crudo - cherry tomatoes - garlic - basil	



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Pizza Canotto

Special items selected by our Pizzaiolo Alina

- **MORTADELLA CON PISTACCHIO** 64.00 PLN
Fresh basil pesto on the bottom - mozzarella Fior di Latte di Agerola - mortadela - cherry tomatoes - pistachios - honey with chilli - stracciatella
- **ALINA TARTUFO BIANCO** 68.00 PLN
Fresh cream - mozzarella Fior di Latte di Agerola - pear - gorgonzola - fresh white truffle - honey - walnut
- TARTUFO** 68.00 PLN
Tomatoes San Marzano DOP - mozzarella Fior di Latte di Agerola - truffle ricotta - crudo di parma - fresh truffle - cherry tomatoes - arugula
- MANZO ALLA GRIGLIA MIRTILLI ROSI E ALINA** 64.00 PLN
Fresh cream - mozzarella Fior di Latte di Agerola - garlic - arugula - stracciatella - cranberry - grilled beef

PIZZA CANOTTO - A REAL ITALIAN FEAST

Pizza canotto is a unique style of Neapolitan pizza, distinguished by its high, fluffy, and delicate crust—reminiscent of an inflated pontoon (hence the name “**canotto**”). The dough is long fermented, light, and springy, and the center is thin, elastic, and juicy—different from classic Italian pizza.

To some, it may look “underbaked” or “watery,” but this is the result of fresh, top-quality ingredients and baking at a very high temperature (450–500°C) in accordance with Italian tradition.

We are the only ones in Białystok to serve **canotto** – considered the most modern version of classic pizza. Each fluffy crust, filled with flavor and aroma, is made in accordance with DOP and IGP standards. It is a pizza that tastes best right out of the oven – surprising, elegant, and extremely Italian.

How to enjoy canotto?

First, savor the juicy center, then dip the crispy edges in our signature olive oils. This is the moment when simplicity meets elegance – and every bite takes you straight to the heart of Italy.

BUON APPETITO

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BEVANDE - Drinks

PEPSI, PEPSI ZERO	11.00 PLN / 0,2L
MIRINDA	11.00 PLN / 0,2L
7UP ZERO	11.00 PLN / 0,2L
SCHWEPES INDIAN TONIC, CITRUS MIX	11.00 PLN / 0,2L
LIPTON ICE TEA PEACH, GREEN, LEMON	11.00 PLN / 0,2L
NON-GASSED WATER ACQUA PANNA	12.00 PLN / 0,25L 23.00 PLN / 0,75L
CARBONATED WATER SAN PELLEGRINO	12.00 PLN / 0,25L 23.00 PLN / 0,75L
ITALY LEMONADE SPUMA ALPINA (ask staff about available flavors)	29.00 PLN / 0,75L



RICHMONT TEAPOT	16.00 PLN
ESPRESSO	4.50 PLN
AMERICANO	9.00 PLN
DOPPIO	8.00 PLN
CAFFE LATTE	13.00 PLN
CAPPUCCINO	12.00 PLN
FLAT WHITE	13.00 PLN
ICED COFFEE	13.00 PLN

* Milk with or without lactose



Vergnano 600 Espresso Classico

At **Trufli & Wino**, we focus exclusively on authentic Italian products – that's why we serve coffee from Italy's oldest roastery, **Vergnano** (Turin, 1882). It is a blend of 60% Arabica and 40% Robusta, whose dark roast brings out a full, chocolatey flavor – intense yet velvety. Each cup is a journey to the heart of Italy, created so that our guests can experience the true dolce vita.

Drink card

APEROL SPRITZ

31.00 PLN

aperol – prosecco – orange – sparkling water

HUGO SPRITZ

31.00 PLN

prosecco – elderberry flower syrup - lime - mint

NEGRONI

32.00 PLN

gin – wermut rosso – campari

PORNSTAR MARTINI

32.00 PLN

stumbras vodka – vanilla - lime juice - passion fruit

LIMONCELLO SPRTIZ

31.00 PLN

limoncello – sparkling water - prosecco

Non-alcoholic cocktails

HUGO SPRITZ 0,0%

28.00 PLN

prosecco 0% - elderflower syrup - sparkling water

APEROL SPRITZ 0,0%

28.00 PLN

aperol 0% – prosecco 0% - orange – sparkling water

LIMONCELLO SPRTIZ 0,0%

28.00 PLN

limoncello spitz 0% - prosecco 0% - sparkling water

Draft beer

PERONI NASTRO AZZURRO KEG 5,0%

12.00 PLN / 0,25L | 15.00 PLN / 0,4L

Bottled beer

PERONI NASTRO AZZURRO

16,00 PLN / 0,33L

Non-alcoholic beer

PERONI NASTRO AZZURRO 0,0%

15.00 PLN / 0,33L

Strong alcohols

STUMBRAS VODKA

12.00 PLN / 40ML | 120.00PLN / 0,5L

- WINTER WHEAT 40%
- WHEAT 40%
- YOUNG POTATOES 40%

LIMONCELLO MORRA 30%

12.00 PLN / 40ML

GRAPPA MORRA DI MOSCATO RESERVA 40%

22.00 PLN / 40ML

GRAPPA MORRA CHARDONNAY 40%

22.00 PLN / 40ML

JACK DANIEL'S TENNESSEE WHISKY 40%

23.00 PLN / 40ML | 330.00PLN / 0,7L

JURA 10YO SINGLE MALT WHISKY 40%

25.00 PLN / 40ML | 350.00PLN / 0,7L

JURA 12YO SINGLE MALT WHISKY 40%

28.00 PLN / 40ML | 390.00PLN / 0,7L

ANGOSTURA RESERVA RUM 5YO 40%

21.00 PLN / 40ML | 310.00PLN / 0,7L

ANGOSTURA RESERVA RUM 7YO 40%

24.00 PLN / 40ML | 350.00PLN / 0,7L

BEEFEATER GIN 40%

dry / pink strawberry / blood orange

21.00 PLN / 40ML | 300.00PLN / 0,7L

BOMBAY SAPPHIRE LONDON DRY GIN

25.00 PLN / 40ML | 350.00PLN / 0,7L

TEQUILA OLMECA 38%

silver / gold

21.00 PLN / 40ML | 310.00PLN / 0,7L

MARTINI 14,4%

bianco / rosso / fiero

17.00 PLN / 80ML | 170.00PLN / 1L



GRAZIE