

APEROL SPRITZ 99KR
APEROL, PROSECCO, TONIC SODA
FROZEN PEACH BELLINI 99KR
PROSECCO, PEACH NECTAR, STRAWBERRY

Pre Dinner Drinks

ZERO SPRITZ 69KR
ALCOLFRI SPRITZ
NEGRONI 99KR
HENDRICKS GIN, CARPANO CAMPARI



Antipasti

Starters

TAGLIERE DELLA VALPOLICELLA 179KR / 289KR
MIXED COLD CUTS/CHEESE FROM VALPOLICELLA AND VENETO

CARPACCIO DI PESCE SPADA * 169KR
SMOKED SWORDFISH CARPACCIO WITH CITRONETTE AND
PISTACHIOS (CONTAINS NUTS)

CAPRESE DI MOZZARELLA DI BUFALA * 159KR
TOMATOES, BUFFALO MOZZARELLA FROM CASERTA, BASIL

BRUSCHETTE DI "TERRA" 149KR
MIXED CLASSIC ITALIAN BRUSCHETTE

CULATELLO E MELONE *** 159KR
THE FINEST HAM FROM VALPOLICELLA,
SERVED WITH MELON

CARPACCIO DI BRESAOLA, FRUTTI DI BOSCO 169KR
E PECORINO AL TARTUFO NERO *
BIFF-BRESAOLA, TRUFFLE PECORINO, FIGS VINCOTTO,
WILD BERRIES AND DRIED FIGS

Focaccine

FOCACCIA ALL' AGLIO E PARMA ** 129KR
EXTRAVIRGIN OLIV OIL, GARLIC, PARMA

FOCACCIA POMODORO, OLIVE E RUCOLA ** 119KR
EXTRAVIRGIN OLIV OIL, GARLIK, TOMATO,
OLIVES, ROCKET SALAD

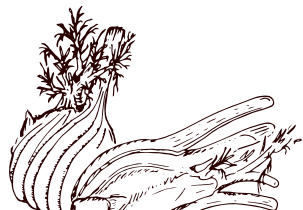
Insalate

Salads

INSALATA MISTA *** 89KR
SALAD WITH SEASONAL VEGETABLES

PERE, GORGO E PINOLI * 179KR
SALAD, PEARS, GORGONZOLA CHEESE,
ROASTED PINE NUTS AND CITRONETTE
(CONTAINS NUTS)

PARMA, BURRATA E FICHI 189KR
SALAD, BURRATA (CREAMY MOZZARELLA FROM PUGLIA)
PARMA HAM, DRIED FIGS



Antipasto Misto

A MIX OF TYPICAL ITALIAN
STARTERS

FOR 4 PEOPLE
599 KR

Menu Degustazione

3 Course menu Pasta/Pizza

389 KR

CHOOSE 1 STARTER, 1 PASTA/PIZZA,
1 DESSERT

3 Course menu Main course

439 KR

CHOOSE 1 STARTER, 1 MAINCOURSE,
1 DESSERT

PLEASE TELL US

WHETHER YOU HAVE

ANY ALLERGIES

I Primi

Pasta

PAPPARDELLE AL GRANCHIO REALE 219KR
FRESH EGG-PASTA AND KING KRAB
IN A CREAMY SHELLFISH SAUCE

CANNELLONI AGLI ASPARAGI, 199KR
SCAMPI E GAMBERI
STUFFED PASTAROLLES FILLED WITH ASPARAGUS,
SERVED WITH CRAYFISH AND SHRIMPS

RAVIOLI VERDI AI POMODORINI "PACHINO" 189KR
MELANZANE E BURRATA
GREEN EGG-PASTA FILLED WITH COCKTAIL TOMATOES
AND EGGPLANT, SERVED WITH "PACHINO" TOMATOES,
TAGGIASCHE OLIVES, EGGPLANT
AND BURRATA MOZZARELLA ON TOP

LA VARIAZIONE DELLA "AMATRICIANA" 179KR
TRADITIONAL DURUM WHEAT PASTA FRÂN SOUTHERN ITALY
SERVED WITH TYPICAL SAUCE FROM AMATRICE
MADE WITH SOUVIDE PORK BELLY, SAN MARZANO TOMATOES,
ONION AND PECORINO ROMANO CHEESE

Rice

RISOTTO AI FUNGHI E BRASATO * 189KR
CARNAROLI RISERVA RICE, MUSHROOM,
BRAISED CHUCK STEAK VEAL IN BARBERA WINE, TRUFFLE OIL

RISOTTO AI FRUTTI DI MARE * 199KR
CARNAROLI RISERVA RICE, SEAFOOD MIX, MUSSELS,
HAND PEELED SHRIMPS FROM SMÖGEN

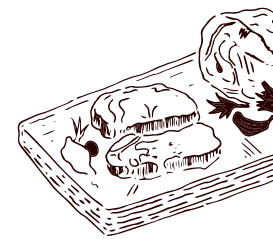
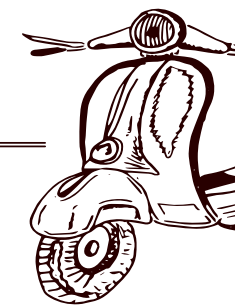
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Maincourses

BRASATO AL BARBERA*** 269KR
LONG COOKED BRAISED CHUCK STEAK VEAL
IN BARBERA WINE, SEASONAL VEGETABLES

TAGLIATA DI VITELLO CON L'OSSO 299KR
SEARED SOUVIDE VEAL CHOP SERVED "TAGLIATA"
WITH ROCKET SALAD, COCKTAIL TOMATOES, GRANA PADANO,
BALSAMIC REDUCTION AND HERBS MAYONNAISE

FANTASIA DI PESCE E CROSTACEI 289KR
MIX OF SEAFOOD, MADE IN A TRADITIONAL ITALIAN WAY
SERVED WITH ROASTED BREAD



GLUTEN FREE* LACTOS FREE** GLUTEN FREE + LACTOS FREE***

Classic Pizzas

MAGAZZINO 189KR
TOMATO, MOZZARELLA, PARMA HAM
GRANA PADANO, ROCKET SALAD

MARGHERITA DI BUFALA DOP 179KR
TOMATO, MOZZARELLA, BASIL,
BUFFALO MOZZARELLA DOP (AFTER BAKING)

DIAVOLA 179KR
TOMATO, MOZZARELLA, SPICY SALAMI FROM CALABRIA,
OREGANO

PROSCIUTTO E FUNGHI 179KR
TOMATO, MOZZARELLA, CHAMPIGNON,
COOKED HAM FROM ITALY

TONNO AFFUMICATO E PESTO ROSSO 189KR
TOMATO, MOZZARELLA, SMOKED TUNA FISK CARPACCIO,
SUNDRIED TOMATOES PESTO, ROCKET SALAD

NAPOLI ** 179KR
TOMATO, ANCHOVIS, CAPPERS, TROPEA RED ONION,
TAGGIASCHE OLIVES

SALSICCIA E RICOTTA 189KR
TOMATO, MOZZARELLA, RICOTTA CHEESE,
ITALIAN SAUSAGE, ROCKET SALAD

VEGETARIANA 179KR
TOMATO, MOZZARELLA, EGGPLANT, CHAMPIGNON,
OLIVES, GREEN ASPARAGUS, ONION, BASIL

FRUTTI DI MARE 199KR
TOMATO, MOZZARELLA, SEAFOOD MIX, MUSSELS,
HAND PELED SHRIMPS FROM SMÖGEN, GARLIC, PARSLEY



White Pizzas

BIANCA ALLA BUFALA,
PROSCIUTTO DI PARMA E TARTUFO 189KR
MOZZARELLA, PARMA HAM, WHITE TRUFFLE OIL,
GRANA PADANO, BUFFALO MOZZARELLA (AFTER BAKING)

BIANCA ALLA RICOTTA, POMODORINI 189KR
E BURRATA
MOZZARELLA, COCKTAIL TOMATOES,
RICOTTA CHEESE, BASIL,
BURRATA (CREAMY MOZZARELLA FROM PUGLIA) AFTER BAKING

BIANCA PERE, GORGONZOLA E PINOLI 179KR
MOZZARELLA, FRESH PEARS, GORGONZOLA CHEESE,
PINE NUTS (CONTAINS NUTS)

BIANCA SALSICCIA, FRIARIELLI 179KR
E BUFALA
MOZZARELLA, ITALIENSK SAUSAGE,
BROCCOLI RAVE,
BUFFALO MOZZARELLA (AFTER BAKING)

BIANCA ALLA NDUJA E MELANZANE 179KR
MOZZARELLA, FRESH TOMATOES, BASIL,
SMOKED SCAMORZA CHEESE, EGGPLANT

Le Pizze al Lievito Madre

OUR AUTHENTIC
ITALIAN PIZZAS
ARE MADE FROM SOURDOUGH,
YEAST AT LEAST 24 HOURS.
FOR OUR PIZZAS WE USE JUST
THE FINEST SELECTION OF
ITALIAN INGREDIENTS

WE ALSO OFFER
GLUTEN FREE PIZZAS
FOR
19KR EXTRA

ESPRESSO MARTINI 119KR
ABSOLUT VODKA, KAHLUA, ESPRESSO
IRISH COFFEE 119KR
JAMESON WHISKEY, KAFFE, FARINSOCKER, GRÄDDE

Dessert Drinks

KAFFE KARLSSON 119KR
BAILEYS, COINTREAU, KAFFE, GRÄDDE
ICE COLD LIMONCELLO 48KR
LEMON LIQUEUR FROM AMALFI COAST

I Dessert

IL TIRAMISU' AL PISTACCHIO 89 KR
VARIATION OF CLASSIC ITALIAN TIRAMISU
MADE WITH PISTACHIO CREAM (CONTAINS NUTS)

PANNA COTTA AL PROFUMO DI CANNELLA * 89 KR
E VANIGLIA CON SALSA DI CILIEGIE
PANNACOTTA FLAVORED WITH CINNAMON AND BOURBON VANILLA
SERVED WITH CHERRY SAUCE

SFOGLIATA AL CIOCCOLATO,
GELATO ALLA NOCCIOLA E SALSA AI LAMPONI 89 KR
TYPICAL NEAPOLITAN DESSERT MADE OF PUFF PASTRY AND
CHOCOLATE, SERVED WITH HAZELNUTS ICE CREAM
AND RASPBERRY SAUCE (CONTAINS NUTS)

SORBETTO AL LIMONE E FRUTTA DI STAGIONE *** 89KR
LEMON SORBET AND SEASONAL FRUITS

L'AFFOGATO AL CAFFÈ ESPRESSO * 79KR
VANILLA ICE CREAM WITH A DOUBLE ESPRESSO

CANTUCCI CON VIN SANTO 89KR
ITALIAN ALMONDS BISCUITS,
SERVED WITH A GLASS OF VINSANTO DESSERT WINE
(CONTAINS NUTS)

FORMAGGI MISTI 139KR
MIXED ITALIAN CHEESE

GLUTEN FREE* LACTOS FREE** GLUTEN FREE + LACTOS FREE***

