

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)

BRUSCHETTONA "MADE IN SUD" 169KR  
A BIG ROASTED BRUSCHETTA-BREAD WITH  
PACHINO TOMATOES FROM SICILY,  
BUFFALO MOZZARELLA FROM CASERTA,  
FRESH BASIL AND EKO EXTRAVIRGIN OLIVE OIL

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

### Focaccine

FOCACCINA ALL' AGLIO \*\* 99KR  
EXTRAVERGINE OLIVOLJA, VITLÖK

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

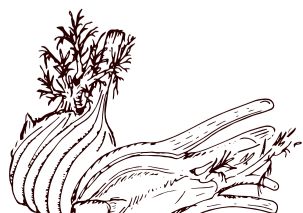
### Insalate

#### 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, BUFALA E FICHI 189KR  
SALAD, BUFFALO MOZZARELLA, PARMA HAM, DRIED FIGS



### Antipasto Misto

A MIX OF TYPICAL ITALIAN  
STARTERS

FOR 4 PEOPLE  
599 KR

## Menu Degustazione

### 3 Course menu Pasta/Pizza

399 KR

CHOOSE 1 STARTER, 1 PASTA/PIZZA,  
1 DESSERT

### 3 Course menu Main course

449 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 AI FUNGHI E TARTUFO FRESCO 209KR  
EGGPASTA FILLED WITH MUSHROOMS, ASIAGO CHEESE  
AND TRUFFLE, SERVED WITH A FONTINA-CHEESE FONDUE  
AND FRESH BLACK TRUFFLE

PACCHERI RUMMO AL SUGO DI POMODORO 179KR  
"SAN MARZANO", SALSICCIA E BASILICO  
"RUMMO" DURUM-WHEAT PASTA SERVED WITH TOMATO SAUCE  
MADE OF SAN MARZANO TOMATOES, ITALIAN SAUSAGE,  
FRESH BASIL AND EKO EXTRAVIRGIN OLIVOIL

#### Rice

RISOTTO AI FUNGHI E BRASATO \* 199KR  
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

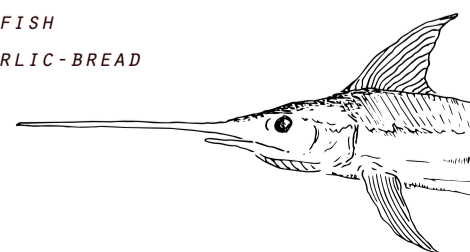
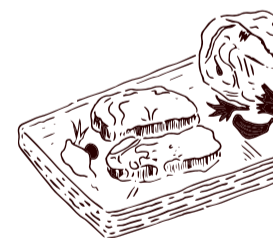
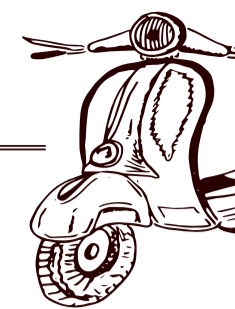
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#### Maincourses

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

TAGLIATA DI MANZO AI PORCINI, \* 299KR  
FONDUTA E TARTUFO NERO FRESCO  
PAN-SEARED BIFF STEAK SERVED WITH PORCINI MUSHROOMS,  
FONTINA CHEESE FONDUE AND FRESH BLACK TRUFFLE

O`CIOPPIN DI PESCE E CROSTACEI 269KR  
TYPICAL NEAPOLITAN FISH OCH SHELLFISH`S TOMATO-SOUP  
MADE WITH DAILY FISH, MUSSELS, CLAMS, SHRIMPS,  
LANGOSTINO, AND BLACK FISH  
SERVED WITH ROASTED GARLIC-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

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 PEARED 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 AL TARTUFO NERO FRESCO 209KR  
MOZZARELLA, TRUFFLE PASTE, FRESH BLACK TRUFFLE,  
GRANA PADANO, ROCKET SALAD

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

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

## 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' 89 KR  
CLASSIC ITALIAN TIRAMISU

PANNA COTTA ALLO ZAFFERANO \* 89 KR  
E VANIGLIA CON SALSA DI MORE  
SAFFRON AND VANILLA PANNA COTTA WITH BLACKBERRIES SAUCE

BRIOSCIA SICILIANA  
CON GELATO AL CIOCCOLATO, NOCCIOLA E VANIGLIA 89 KR  
CLASSICAL SICILIAN DESSERT  
BRIOCHEs FILLED WITH CHOCOLATE, VANILLA AND HAZELNUT ICE CREAM AND  
FRESH BERRIES (CONTAINS NUTS)

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

L' AFFOGATO AL CAFFE' 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\*\*\*

