

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)

MOZZARELLA DI BUFALA, 159KR
MELANZANE ALLA SCAPECE E PESTO *
BUFFALO MOZZARELLA FROM CASERTA, ITALIAN BASIL-PESTO,
VINAGER MARINATED FRIED EGGPLANT (CONTAINS NUTS)

TARTAR DI VITELLO, POLENTA CROCCANTE, 179KR
FONDUTA E TARTUFO NERO FRESCO *
VEAL TARTARE, CRUNCY CORN POLENTA,
FONTINA CHEESE FONDUE, FRESH BLACK TRUFFLE

BRUSCHETTE DI "TERRA" 149KR
MIXED CLASSIC ITALIAN BRUSCHETTE

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

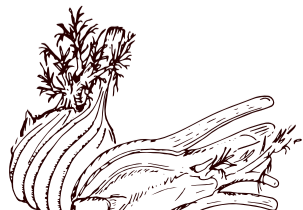
Insalate

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, 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

MACCHERONI AL SUGO DI CINGHIALE 189KR
FRESH PASTA SERVED WITH BRAISED WILD BOAR
IN CHIANTI WINE SAUCE, CHERRY TOMATOES,
JUNIPER BERRIES, FRESH HERBS

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

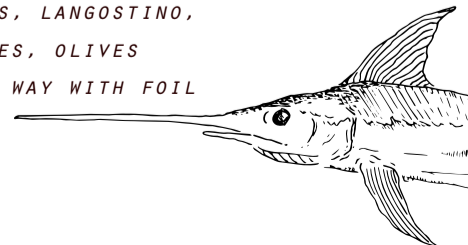
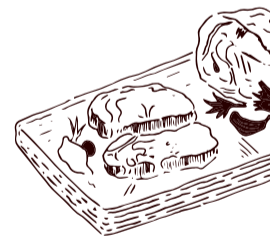
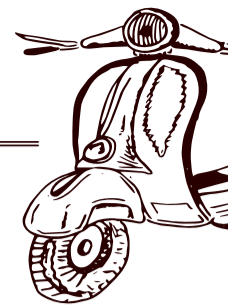
I Secondi

Maincourses

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

FILETTO DI VITELLO AI PORCINI, 319KR
FONDUTA E TARTUFO NERO FRESCO
PAN-SEARED SOUS VIDE VEAL TENDERLOIN,
SERVED WITH PORCINI MUSHROOMS, BABY SPINAC,
FONTINA CHEESE FONDUE AND FRESH BLACK TRUFFLE

CARTOCCIO DI PESCE E CROSTACEI 289KR
IN "CARTA FATA"
BAKED HALLIBUT, SHRIMPS, LANGOSTINO,
MUSSELS, CLAMS, POTATOES, OLIVES
IN A CLASSICAL ITALIAN WAY WITH FOIL



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 ALLA VALTELLINESE 189KR
MOZZARELLA, BEEF-BRESAOLA, TALEGGIO CHEESE, ROCKET SALAD

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)

BIANCA AL PESTO, SALSICCIA E 189KR
POMODORINI CONFIT
MOZZARELLA, ITALIAN SAUSAGE, CONFIT CHERRY TOMATEOS
ITALIAN BASIL-PESTO (CONTAINS NUTS)

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 CIOCCOLATO DARK E ARANCIA 89 KR
DARK CHOCOLATE AND CANDIED ORANGE 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***

