

APEROL SPRITZ 99KR
APEROL, PROSECCO, TONIC SODA
FROZEN PEACH BELLINI 89KR
PROSECCO, PEACH NECTAR, STRAWBERRY

Pre Dinner Drinks

ZERO SPRITZ 69KR
ALCOHOL FREE SPRITZ
NEGRONI 99KR
HENDRICKS GIN, CARPANO CAMPARI

Aperitivi

Appetizers

BRUSCHETTE AL POMODORO ** 49KR
ROASTED BREAD WITH FRESH TOMATOES AND BASIL

MINI MOZZARELLE DI BUFALA * 59KR
MINI BUFFALO MOZZARELLA FROM CASERTA, BASIL

CARPACCINO DI BRESAOLA * 69KR
BIFF-BRESAOLA, TRUFFLE PECORINO, FIGS VINCOTTO

OLIVE MISTE E CARCIOFI *** 69KR
MIXED ITALIAN OLIVES AND ARTICHOKE

PICCOLO FRITTO ALL'ITALIANA 79KR
A SELECTION OF ITALIAN DEEP-FRIED SPECIALTIES

PORCHETTA AL FORNO 79KR
BAKED PORK WITH HERBS

INSALATINA DI GAMBERETTI * 89KR
MINI SALLAD WITH HAND PEELED SHRIMPS FROM SMÖGEN

FORMAGGI MISTI 89KR
MIXED ITALIAN CHEESE

Focaccine

FOCACCIA ALL' AGLIO E PARMA ** 119KR
EXTRAVIRGIN OLIV OIL, GARLIC, PARMA

FOCACCIA POMODORO, OLIVE E RUCOLA ** 109KR
EXTRAVIRGIN OLIV OIL, GARLIK, TOMATO,
OLIVES, ROCKET SALAD

Antipasti

Starters

TAGLIERE DELLA VALPOLICELLA 169KR / 279KR
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 * 149KR
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

Antipasto Misto

A MIX OF TYPICAL ITALIAN
STARTERS

FOR 4 PEOPLE
499 KR

Menu´ Degustazione

3 Course menu Pasta/Pizza

379 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, 189KR
SCAMPI E GAMBERI
STUFFED PASTAROLLES FILLED WITH ASPARAGUS,
SERVED WITH CRAYFISH AND SHRIMPS

LA VERA "PASTA ALLA NORMA" 179KR
CLASSIC ITALIAN PASTA WITH SAN MARZANO DOP TOMATOES,
EKO BASIL, EGGPLANT AND GRATED RICOTTA CHEESE

BIGOLI AL RAGU` BIANCO DI SALSICCIA 179KR
E MANZO
TRADITIONAL EGG PASTA FROM VENETO SERVED WITH
WHITE RAGU´ MADE WITH CHUCK STEAK VEAL AND SALSICCIA

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

I Secondi

Maincourses

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

BISTECCA CON L'OSSO ALLA MILANESE 299KR
SOUSVIDE VEAL CHOP SERVED WITH POTATOES
AND HERBS MAYONNAISE

FANTASIA DI PESCE E CROSTACEI 279KR
MIX OF SEAFOOD, MADE IN A TRADITIONAL ITALIAN WAY
SERVED WITH ROASTED BREAD

Insalate

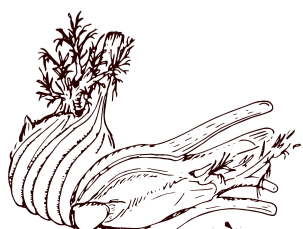
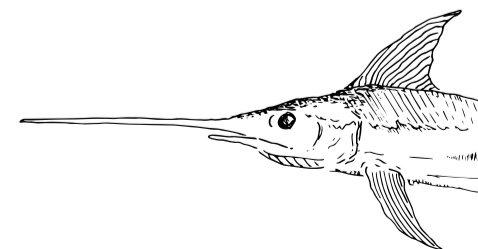
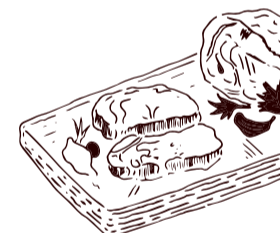
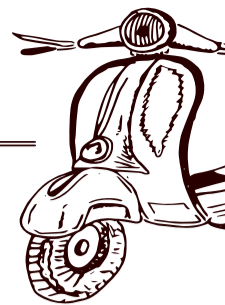
Salads

INSALATA MISTA *** 79KR
SALAD WITH SEASONAL VEGETABLES

PERE, GORGO E PINOLI * 169KR
SALAD, PEARS, GORGONZOLA CHEESE,
ROASTED PINE NUTS AND CITRONETTE
(CONTAINS NUTS)

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

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



Classic Pizzas

MAGAZZINO 179KR
TOMATO, MOZZARELLA, PARMA HAM
GRANA PADANO, ROCKET SALAD

MARGHERITA DI BUFALA DOP 169KR
TOMATO, MOZZARELLA, BASIL,
BUFFALO MOZZARELLA DOP (AFTER BAKING)

DIAVOLA 169KR
TOMATO, MOZZARELLA, SPICY SALAMI FROM CALABRIA,
OREGANO

PROSCIUTTO E FUNGHI 169KR
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 179KR
TOMATO, MOZZARELLA, RICOTTA CHEESE,
ITALIAN SAUSAGE, ROCKET SALAD

VEGETARIANA 169KR
TOMATO, MOZZARELLA, EGGPLANT, CHAMPIGNON,
OLIVES, GREEN ASPARAGUS, ONION, BASIL

FRUTTI DI MARE 199KR
TOMATO, MOZZARELLA, SEAFOOD MIX, MUSSELS,
HAND PEALD 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 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
"NDUJA" (CHILI AND PORK PASTE) FROM CALABRIA

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, COFFEE, FARINSOCKER, WHIP CREAM

Dessert Drinks

KAFFE KARLSSON 119KR

BAILEYS, COINTREAU, COFFEE, WHIP CREAM

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 CAFFE' ESPRESSO * 79KR
VANILLA ICE CREAM WITH A DUBBLE ESPRESSO

CANTUCCI CON VIN SANTO 89KR

ITALIAN ALMONDS BISCUITS,
SERVED WITH A GLASS OF VINSANTO DESSERT WINE
(CONTAINS NUTS)

