

# Gli Antipasti

## Starters

TAGLIERE DELLA VALPOLICELLA 169KR / 279KR

MIXED COLD CUTS/CHEESE FROM VALPOLICELLA AND VENETO

CULATELLO E MELONE \* 159KR

THE BEST HAM FROM VALPOLICELLA AND MELON

CAPRESE DI MOZZARELLA DI BUFALA \* 149KR

TOMATO, BUFFALO MOZZARELLA FROM CASERTA, BASIL

CEVICHE ALL`ITALIANA \*\* 159KR

ITALIAN VARIATION OF "CEVICHE" MADE WITH DAILY FISH, SHRIMPS AND MIXED VEGETABLES

BRUSCHETTE DI "TERRA" 149KR

MIXED CLASSIC ITALIAN BRUSCHETTE

## Salads

INSALATA MISTA \*\*\* 79KR

MIXED SALAD

PERE, GORGO E PINOLI \* 159KR

SALAD, PEAR, GORGONZOLA CHEESE, ROSTED PINENUTS AND CITRONETTE( CONTAINS NUTS)

INSALATA CON GRANCHIO REALE 189KR  
E CAPESANTE \*

SALAD, KING KRAB, SCALLOPS , CITRUS, CHILI PEPPER, MELON, PUMPKIN SEEDS

# I Primi

## Pasta

TAGLIOLINI AL GRANCHIO REALE 229KR

FRESH EGG-PASTA, KING KRAB

CANNELLONI AGLI ASPARAGI, SCAMPI E GAMBERI 189KR

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

RAVIOLI RIPIENI ALLA FARAONA RECIOTO 189KR

HANDMADE EGGPASTA FILLED WITH GUINEA-FOWL AND RECIOTO WINE SERVED WITH ITALIAN SQUASH SAUCE, BRAISED SAUCE, AND PINENUTS (CONTAINS NUTS)

## 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

# 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 Secondi

### Maincourse



PESCATO DEL GIORNO AL FORNO 299KR  
IN CROSTA DI PATATE

BAKED WILDLY CAUGHT SEASONAL FISH SERVED ON POTATOES "BED" ,MUSSELS, CLAMS

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

PARMIGIANA DI MELANZANE 239KR

FRIED EGGPLANT SERVED WITH SMOKED CHEESE, MOZZARELLA, GRANA PADANO AND SAN MARZANO TOMATOES SAUCE

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

# Le Pizze al Lievito Madre

OUR AUTHENTIC ITALIAN PIZZAS ARE MADE FROM SOURDOUGH, YEAST LEAST 24 HOURS



## White Pizzas

BIANCA ALLA BUFALA,  
PROSCIUTTO DI PARMA E TARTUFO 189KR

MOZZARELLA, PARMA HAM, WHITE TRUFFLE OIL, GRANA PADANO,  
BUFFELMOZZARELLA (AFTER BAKING)

BIANCA PERE, GORGONZOLA E PINOLI 179KR

MOZZARELLA, PEAR, GORGONZOLA CHEESE,  
PINENUTS (CONTAINS NUTS)

BIANCA ALLA SALSICCIA, FRIARIELLI E BUFALA 179KR

MOZZARELLA, ITALIAN SAUSAGE, BROCCOLI RAVE,  
BUFFALO MOZZARELLA (AFTER BAKING)

BIANCA ALLA NDUJA E MELANZANE 179KR

MOZZARELLA, TOMATOES, BASIL, EGGPLANT, SCAMORZA CHEESE  
"NDUJA" FRESH CHILI AND PORK PASTE FROM CALABRIA

BIANCA AI MARI E MONTI 209KR

MOZZARELLA, ITALIAN SQUASH SAUCE, SHRIMPS,  
PORCINI-MUSHROOMS, CLAMS, BASIL, MUSSELS

## Focaccine

FOCACCIA ALL' AGLIO E PARMA 119KR

EXTRAVIRGIN OLIV OIL, GARLIC, PARMA HAM

FOCACCIA POMODORO, OLIVE E RUCOLA 109KR

EXTRAVIRGIN OLIV OIL, GARLIC,  
VITLÖK, TOMATO, OLIVES, ROCKET SALAD

## 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, CHILI 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 FISH CARPACCIO,  
DRIED TOMATO PESTO, ROCKET SALAD

NAPOLI \*\* 179KR

TOMATO, ANCHOVY, CAPPERS, TROPEA RED ONJONS,  
TAGGIASCHE OLIVES

SALSICCIA E RICOTTA 179KR

TOMATO, MOZZARELLA, RICOTTA CHEESE,  
ITALIAN SAUSAGE, ROCKET SALAD

FRUTTI DI MARE 199KR

TOMAT, MOZZARELLA, SEAFOOD, MUSSELS,  
HAND PEELED SHRIMPS FROM SMÖGEN,  
GARLIC, PARSLEY

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



## 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  
CON SALSA ALLE CILIEGIE \* 89 KR

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

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