



**APEROL SPRITZ** – 155KR  
APEROL, PROSECCO, TONIC SODA

**PEACH BELLINI** – 145KR  
PROSECCO, PEACH JUICE, STRAWBERRY

## PRE DINNER DRINKS

**HUGO SPRITZ** – 155KR  
ELDER LIQUEUR, PROSECCO, TONIC SODA

**NEGRONI** – 155KR  
GIN, VERMOUTH, CAMPARI



### Antipasto Misto

#### A big Starter to Share

A MIX OF  
TRADITIONAL STARTER  
FOR 4 PEOPLE  
750KR

## Menu Degustazione

### 3 Courses menu Pasta/Pizza

495 Kr

Choose one starter,  
one Pasta/Pizza and  
one Dessert

### While you wait

**Olive Italiane e grissini** \*\* 110KR ✓  
ITALIAN OLIVES WITH HANDMADE GRISSINI

**Prosciutto di Parma e grissini** \*\* 125KR  
PARMA HAM WITH HANDMADE GRISSINI

**Chips di Grana Padano** \* 95KR ✓  
HANDMADE GRANA PADANO CHEESE CHIPS

### Antipasti Starters

#### Antipasto del Magazzino

PICCOLO 240KR / GRANDE 395KR

A SELECTION OF COLD CUTS AND CHEESE  
FROM THE BEST ITALIAN PRODUCERS

#### Carpaccio di Manzo, Rucola, Parmigiano Reggiano

**Pinoli tostati e olio al Tartufo** \* 195KR

BEEF-CARPACCIO, ROCKET SALAD,  
PARMIGIANO REGGIANO, PINENUTS, TRUFFLE OIL

#### Caprese di Mozzarella di Bufala con crostini 160KR

CLASSIC BUFFALO MOZZARELLA CAPRESE  
WITH TOMATOES AND CRISPY BREAD

#### Carpaccio di Tonno, Stracciatella e Pistacchi \* 195KR

SMOKED TUNA-CARPACCIO, SALAD, PISTACHIOS  
CREAMY MOZZARELLA, LEMON ZEST  
(CONTAIN NUTS)

### I Primi Pasta and Rice

#### Rigatoni Napoletani ai Pomodori San Marzano 225KR ✓ e Mozzarella di Bufala Campana

NEAPOLITAN PASTA "MANCINI" WITH A SLOW-COOKED SAUCE  
MADE OF SAN MARZANO TOMATOES, EVOO OLIVEOIL, FRESH BASIL,  
PARMESAN AND BUFFALO MOZZARELLA ON TOP

#### Spaghetti con Polpette di Vitello alla Romana 255KR

TRADITIONAL PASTA FROM ROMA WITH VEAL MEATBALLS.  
SERVED IN A SAN MARZANO TOMATOE SAUCE TOPPED WITH  
FRESHLY GRATED PECORINO ROMANO AND GREMOLADA SAUCE

#### Ravioloni alla Carbonara in Salsa di Pecorino Romano 255KR

FRESH EGG PASTA FILLED WITH "CARBONARA SAUCE" SERVED IN  
A CREAMY PECORINO ROMANO SAUCE WITH SOUSVIDE PORK BELLY  
AND BLACK PEPPER

#### Pappardelle ai Funghi e Salsa al Tartufo nero 245KR ✓

FRESH EGG PASTA SERVED WITH A CREAMY BLACK TRUFFLE SAUCE,  
MIXED MUSHROOMS, BUTTER AND FRESH CHIVES

#### Cannelloni agli Asparagi, Gamberi e Bufala 285KR

OVEN GRATIN FRESH EGG-PASTA ROLLS FILLED WITH ASPARAGUS,  
BUFFALO MOZZARELLA, SERVED WITH HAND PELED SHRIMPS  
(CONTAINS SHELLFISH)

#### Fusillotti ai Frutti di Mare 295KR

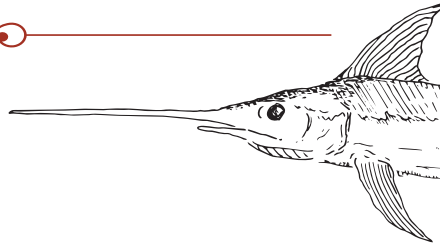
LUXURIOUS DURUM PASTA SERVED WITH A TASTY SAUCE  
OF SEAFOOD DELICACIES (CONTAINS SHELLFISH)

#### Parmigiana di Melanzane 225KR ✓

EGGPLANT GRATIN WITH FIORDILATTE MOZZARELLA,  
SAN MARZANO-TOMATOES SAUCE, FRESH BASIL.  
THIS IS A TYPICAL SUMMER DISH IN ITALY

#### **EKO Risotto ai Funghi Porcini e Brasato** \* 245KR

ORGANIC CARNAROLI RISERVA RICE,  
PORCINI MUSHROOMS, BRAISED CHUCK STEAK IN BARBERAWINE,  
PARMESAN, TRUFFLE OIL



### Insalate / Salads

#### Insalata mista \*\*\* 135KR ✓

SALAD WITH SEASONAL VEGETABLES

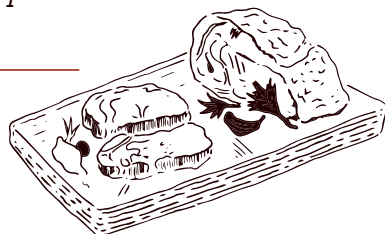
#### Parma, Mozzarella di Bufala e Fichi 255KR

SALAD, PARMA HAM, BUFFALO MOZZARELLA,  
FRESH FIGS, HANDMADE GRISSINI

### I Secondi Main course

#### Tagliata di Manzo all'Italiana \* 395KR

SELECTED PREMIUM PIECE OF BEEF (300GR)  
WHICH WE FIRST DO SOUSVIDE, THEN COOKED AND  
SERVED SEARED (TAGLIATA) IN THE  
TRADITIONAL ITALIAN WAY.  
SERVED ON A BED OF ROCKET SALAD  
WITH CHERRY TOMATOES AND PARMIGIANO REGGIANO,  
OVEN-ROASTED POTATOES AND TRUFFLE MAYONNAISE





## Classic Pizzas

**Magazzino** 240KR

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, PARMA HAM, PARMIGIANO REGGIANO, ROCKET SALAD

**Margherita di Bufala DOP** 220KR ✓

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, BASIL, BUFFALO MOZZARELLA (AFTER BAKING)

**Diavola** 220KR

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, ITALIAN SPICY SALAMI, OREGANO

**Prosciutto e Funghi** 220KR

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, FOREST MUSHROOMS, COOKED HAM FROM ITALY

**4 Formaggi** 230KR ✓

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, GORGONZOLA, GRANA PADANO, SMOKED PROVOLA AND SHAVED PARMIGIANO REGGIANO

**Salsiccia e Ricotta** 220KR

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

**Vegetariana** 220KR ✓

SANMARZANO TOMATO, MOZZARELLA FIORDILATTE, BASIL, MUSHROOMS AND A MIX OF VEGETABLES

**Napoli** 220KR

SANMARZANO TOMATO, FIORDILATTE MOZZARELLA, ANCHOVIS, CAPPERS, RED ONION, TAGGIASCHE OLIVES



## Le Pizze al Lievito Madre

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

WE ALSO OFFER  
GLUTEN FREE PIZZAS  
FOR 39KR EXTRA

## White Gourmet Pizzas

**Bianca alla Bufala,** 250KR

**Prosciutto di Parma e Olio al Tartufo**

MOZZARELLA FIORDILATTE, PARMA HAM, WHITE TRUFFLE OIL, PARMIGIANO REGGIANO, BUFFALO MOZZARELLA (AFTER BAKING)

**Bianca agli Asparagi e Gamberi** 290KR

FIORDILATTE MOZZARELLA, RED ONION, GREEN ASPARAGUS, HAND PEAELED SHRIMPS, GARLIC, PARSLEY (CONTAIN SHELLFISH)

**Bianca al Ragù di Manzo,  
Peperoncini e Bufala** 250KR

FIORDILATTE MOZZARELLA, RAGOUT FROM BEEF, FRIED FRESH CHILLI PEPPERS, GARLIC, GRANA PADANO AND BUFFALO MOZZARELLA (AFTER BAKING)

**Bianca alle Cantarelle e Breasola** 265KR

MOZZARELLA FIORDILATTE, CHANTERELLE MUSHROOMS, BIFF-BRESAOLA, ROCKET SALAD, PARMIGIANO REGGIANO

**Bianca al Tris di Funghi  
e Parmigiano** 265KR ✓

MOZZARELLA FIORDILATTE, FOREST MUSHROOMS, PORCINI MUSHROOMS, CHANTERELLE, PARMIGIANO REGGIANO, ROCKET SALAD

**Bianca Lombetto all'Amarone e Bufala** 250KR

MOZZARELLA FIORDILATTE, COCKTAIL TOMATOES, BASIL, VALPOLICELLA HAM AGED IN AMARONE WINE MUST, BUFFALO MOZZARELLA (AFTER BAKING)

**Bianca Pere, Gorgonzola e Pinoli** 240KR ✓

MOZZARELLA FIORDILATTE, FRESH PEARS, GORGONZOLA CHEESE, ITALIAN PINE NUTS (CONTAINS NUTS)

**Espresso Martini** 155KR

ABSOLUT VODKA, KAHLUA, ESPRESSO

**Irish Coffee** 155KR

JAMESON WHISKEY, COFFEE, BROWN SUGAR, WHIPPED CREAM

## Coffee Cocktails

**Kaffe Karlsson** 155KR

BAILEYS, COINTREAU, COFFEE, WHIPPED CREAM

**Ice cold Limoncello** 89KR

LEMON LIQUEUR FROM AMALFI COAST

**Il Tiramisu'** 110KR

CLASSIC ITALIAN TIRAMISU

## I Dessert

**La Crema Cotta alla Vaniglia e Pistacchio** 120KR

VANILLA "CREME BRULEE" WITH PISTACHIOS (CONTAINS NUTS)

**La Mousse al Cioccolato "Gianduja"** 120KR

HOME MADE DESSERT FROM TURIN, MADE FROM A "GIANDUJA" CREAM WHICH CONTAINS CHOCOLATE AND ROASTED HAZELNUTS FROM PIEMONTE (CONTAINS NUTS)

**Panna Cotta alla Vaniglia, salsa ai frutti di bosco,  
crumble al cioccolato** 115KR

VANILLA PANNA COTTA WITH WILD-BERRIES SAUCE AND CHOCOLATE-CRUMBLE

**Cantucci con Vin Santo** 100KR

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

## I Gelati

**l'affogato al Caffè espresso \*** 95KR

VANILLA ICE CREAM WITH A DOUBLE ESPRESSO

**Coppa di Gelato all'Italiana \*** 115KR

CHOCOLATE, VANILLA AND HAZELNUT ICE CREAM WITH WHIPPED CREAM (CONTAINS NUTS)

**Sorbetto al Limone e frutta di stagione \*\*\*** 115KR

LEMON SORBET AND SEASONAL FRUITS



GLUTENFREE\* LAKTOSFREE\*\* GLUTENFREE+LAKTOSFREE\*\*\*

VEGETARIAN ✓

PLEASE, TELL US IF YOU HAVE ANY ALLERGIES!