

APEROL SPRITZ – 155KR
APEROL, PROSECCO, TONIC SODA

PEACH BELLINI – 145KR
PROSECCO, PERSIKOJUICE, JORDGUBBE

PRE DINNER DRINKS

HUGO SPRITZ – 155KR
FLÄDERLIKÖR, PROSECCO, TONIC SODA

NEGRONI – 155KR
GIN, VERMOUTH, CAMPARI



Menu Degustazione

3 Courses Menu Pasta/Pizza

495KR

Choose one Starter, one Pasta/Pizza and one Dessert

Antipasti Starters

Antipasto del Magazzino

PICCOLO 235KR / GRANDE 385KR

A SELECTION OF COLD CUTS AND CHEESE
FROM 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 155KR

CLASSIC BUFFALO MOZZARELLA CAPRESE WITH
TOMATOES AND CRISPY BREAD

While you waiting

Olive Italiane e grissini ** 105KR V

ITALIAN OLIVES WITH HAND MADE
SOURDOUGH-GRISSINI

Prosciutto di Parma e grissini ** 125KR

PARMA HAM WITH HAND MADE
SOURDOUGH-GRISSINI

Chips di Grana Padano * 90KR V

HOME-MADE GRANA PADANO CHEESE CHIPS

A big Starter to Share

A MIX OF TRADITIONAL STARTERS
FOR 4 PEOPLE
750 KR

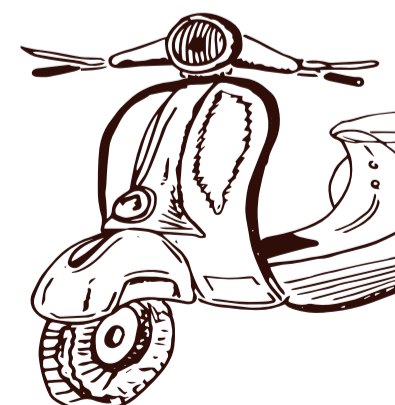
Insalate / Salads

Insalata mista *** 125KR V

SALAD WITH SEASONAL VEGETABLES

Parma, Mozzarella di bufala e fichi 245KR

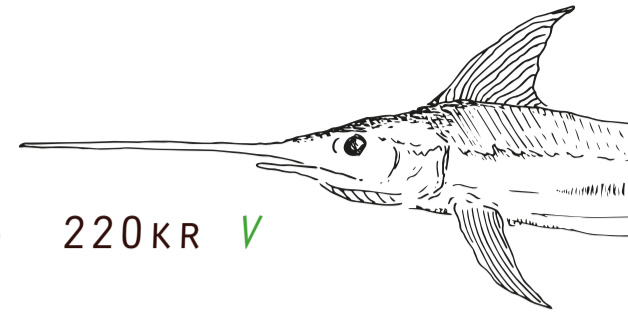
SALAD, PARMA HAM, BUFFAALO MOZZARELLA, FRESH FIGS,
HAND MADE SOURDOUGH-GRISSINI



VEGETARIAN V
GLUTENFREE* LACTOSFREE** GLUTENFREE+LACTOSFREE***

PLEASE, TELL US IF YOU HAVE
ANY ALLERGIES!

• — I Primi — • Pasta and Rice



Rigatoni Napoletani ai Pomodori San Marzano e Mozzarella di Bufala Campana 220KR V

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

Pappardelle ai Funghi e Salsa al Tartufo nero 245KR V

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

Ravioli alla Faraona, fonduta di Taleggio, Speck croccante, Fichi secchi e Pinoli tostati 255KR

EGGPASTA FILLED WITH GUINEA FOWL AND RECIOTO WINE, TALEGGIO-CHEESE FONDUE, DRIED FIGS, CRISPY SPECK(SMOKED HAM) AND PINENUTS

Spaghetti all' Amatriciana del Magazzino 240KR

TRADITIONAL AMATRICE PASTA SERVED WITH A SAN MARZANO TOMATO BASED SAUCE, SOUVIDE PORK BELLY, ONIONS, WHITE WINE AND PECORINO ROMANO CHEESE ON TOP

Cannelloni agli Asparagi, Gamberi e Bufala 275KR

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

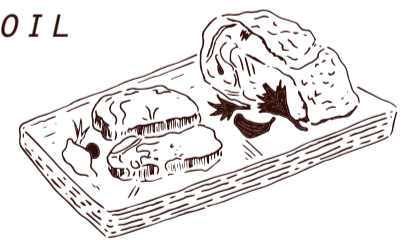
Fusillotti al Granchio e Gamberoni 295KR

"MANCINI" DURUMPASTA WITH ARGENTINIAN WILD SHRIMPS IN A CREAMY SAUCE MADE WITH SHELLFISH AND NORWEGIAN CRAB (CONTAINS SHELLFISH)

" BIO " Risotto ai Funghi Porcini e Brasato * 240KR

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

You can have Risotto vegetarian!



• — I Secondi — • Main Courses

Tagliata di Manzo all' Italiana * 385KR

SELECTED PREMIUM PIECE OF BEEF (300GR) WHICH WE FIRST DO SOUVIDE, 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

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Classic Pizzas

Magazzino 225KR

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, PARMA HAM, PARMIGIANO REGGIANO, ROCKET SALAD

Margherita di Bufala DOP 210KR *V*

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, BASIL, BUFFALO MOZZARELLA DOP (AFTER BAKING)

Diavola 220KR

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, ITALIAN SPICY SALAMI, OREGANO

Prosciutto e Funghi 220KR

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, FOREST-CHAMPIGNON, COOKED HAM FROM ITALY

Salsiccia e Ricotta 220KR

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, RICOTTA CHEESE, ITALIAN SAUSAGE, ROCKET SALAD

Vegetariana 220KR *V*

SAN MARZANO TOMATO, MOZZARELLA FIORDILATTE, BASIL, CHAMPIGNON AND A MIX OF VEGETABLES

Napoli 215KR

SAN MARZANO 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 JUST
THE FINEST SELECTION OF
ITALIAN INGREDIENTS*

*WE ALSO OFFER
GLUTEN FREE PIZZAS
FOR
39KR EXTRA*



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White Gourmet Pizzas



Bianca alla Bufala, Prosciutto di Parma e Olio al Tartufo 235KR

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

Bianca agli Asparagi e Gamberi 285KR

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

Bianca al Ragù di Manzo, Peperoncini e Bufala 245KR

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

Bianca alle Cantarelle e Breasola 255KR

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

Bianca al Tris di Funghi e Parmigiano 265KR V

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

Bianca Lombetto all`Amarone e Bufala 245KR

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

Bianca Pere, Gorgonzola e Pinoli 235KR V

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

Bianca alla Salsiccia, Friarielli e Mozzarella di Bufala 235KR

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



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FROM SOURDOUGH, YEAST

AT LEAST 24 HOURS. FOR

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I Dessert



Il Tiramisu 110KR

CLASSIC ITALIAN TIRAMISU

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

La Crema Cotta alla Vaniglia e Pistacchio 120KR

VANILLA "CREME BRULE" WITH PISTACHIOS (CONTAINS NUTS)

Cantucci con Vin Santo 100KR

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



I Gelati

I`affogato al Caffè espresso * 95KR

VANILLA ICE CREAM WITH A DUBBLE 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



Coffee

Espresso 40KR

Americano 40KR

Caffè Macchiato 40KR

Espresso Doppio 45KR

Caffè Decaffeinato 40KR

Cappuccino 50KR

Caffè Latte 55KR

Coffee Cocktails

Espresso Martini 155KR

ABSOLUT VODKA, KAHLUA, ESPRESSO

Irish Coffee 155KR

JAMESON WHISKEY, KAFFE,
FARINSOCKER, GRÄDDE

Kaffe Karlsson 155KR

BAILEYS, COINTREAU, KAFFE, GRÄDDE

Ice cold Limoncello 89KR

CITRONLIKÖR FRÅN AMALFI-KUSTEN

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Spritz & Cocktail

- Aperol Spritz** 155KR
APEROL, PROSECCO, SODA, ARANCIA
- Hugo Spritz** 155KR
ST GERMAIN FLÄDERLIKÖR, PROSECCO,
LIME, MENTA
- Amalfi Spritz** 155KR
LIMONCELLO, PROSECCO, MENTA, LEMON
- Negroni** 155KR
CAMPARI, COCCHI VERMOUTH, GIN, ARANCIA
- Gin Tonic Malfy** 155KR
MALFY GIN, PREMIUM TONIC, LEMON
- Campari Spritz** 155KR
CAMPARI, PROSECCO, SODA
- Peach Bellini** 145KR
ITALIAN PEACH & PROSECCO

Vini Bianchi

- Prosecco Treviso Dry DOC** 99KR
VENETO
- Franciacorta Brut Bellavista** 120KR
LOMBARDIA
- Rosé Fantini Calalenta Merlot** 125KR
ABRUZZO
- Pomino Bianco DOC Chardonnay** 130KR
TOSCANA
- Tiefenbrunner Pinot Grigio** 135KR
ALTO ADIGE
- Vermentino Belgvarado** 135KR
TOSCANA
- Walters Recommendation Bianco** 140KR

Vini Rosso

- Belguardo Tirrenico Cabernet** 130KR
MAREMMA TOSCANA
- Valpolicella Ripasso Superiore DOC**
VENETO 140KR
- Chianti Rufina Riserva DOCG** 145KR
TOSCANA
- Barbera d`Alba Superiore** 150KR
PIEMONTE
- Pinot Nero Frecciarossa Carillo** 145KR
LOMBARDIA
- Piano Del Cerro Aglianico** 150KR
BASILICATA
- Walters Recommendation Rosso** 140KR

Birre

- Menabrea Bionda Draft Fatöl** 40CL 89KR
LJUS LAGERÖL BRYGGD VID
ALPERNAS FOT I BIELLA
- Menabrea Ambrata Bottiglia** 33CL 79KR
MÖRK LAGER BRYGGD I MÄRZEN-STIL
- Ichnusa Non Filtrata Bottiglia** 33CL 89KR
OFILTRERAD LAGER FRÅN SARDINIEN
- Paulaner Weissbier Bottiglia** 50CL 98KR
HEFE-WEISSBIER ETT GYLLENGULT
OFILTRERAT VETEÖL
- Italian IPA Bottiglia** 33CL 89KR
HANTVERKSÖL BRYGGD I AMERICAN
I.P.A STIL
- La Midóna Doppio Malto** 50CL 105KR
HANTVERKSÖL BRYGGD I GOLDEN
BLOND ALE STIL
- La Volpina Rosso Doppio Malto** 50CL
105KR
HANTVERKSÖL BRYGGD AMBER ALE STIL

Soda & Acqua Alkoholfritt

- San Pellegrino** 50CL 55KR
SPARKLING MINERAL WATER
- Galvanina Limonata Bio** 79KR
TRADITIONAL LEMON BEVERAGE
- Chinotto Bio** 79KR
SWEET AND SPICY SOF DRINK
- Coke Original** 55KR
- Coke Zero** 55KR
- Sprite** 55KR
- Fanta** 55KR
- Moretti Zero Non alcohol** 33CL 65KR
ALKOHOLFRI ÖL FRÅN ITALIEN
- Toselli Spumante Non alcohol** 85KR
ALKOHOLFRIIT MOUSSERANDE VIN
(PROSECCO)

Spritz e Cocktail

APEROL SPRITZ	145 kr
Aperol / Prosecco / Soda / Arancia	
HUGO SPRITZ	145 kr
St Germain Flüderlikör / Prosecco / Lime / Menta	
AMALFI SPRITZ	145 kr
Limoncello / Prosecco / Menta / Lemon	
NEGRONI	145 kr
Campari / Cocchi Vermouth / Gin / Arancia	
GIN TONIC MALFY	145 kr
Malfy Gin / Premium Tonic / Lemon	
CAMPARI SPRITZ	145 kr
Campari / Prosecco / Soda	
PEACH BELLINI	125 kr
Italian Peach & Prosecco	



Un Bicchiere di Vino
Ett Glas Vin

Vini Bianchi

Prosecco Treviso Dry DOC - Veneto	99 kr
Franciacorta Brut Bellavista - Lombardia	120 kr
Rosé Fantini Calalenta Merlot - Abruzzo	125 kr
Pomino Bianco DOC Chardonnay - Toscana	130 kr
Tiefenbrunner Pinot Grigio - Alto Adige	135 kr
Walters Recommendation Bianco	140 kr

Vini Rosso

Belguardo Tirrenico Cabernet	130 kr
- Maremma Toscana	
Valpolicella Ripasso Superiore DOC - Veneto	140 kr
Chianti Rufina Riserva DOCG - Toscana	145 kr
Barbera d`Alba Superiore - Piemonte	150 kr
Pinot Nero Frecciarossa Carillo - Lombardia	145 kr
Piano Del Cerro Aglianico - Basilicata	150 kr
Walters Recommendation Rosso	150 kr

Birre

Menabrea Bionda Draft Fatöl 40 cl	89 kr
Ljus lageröl bryggd vid Alpernas fot i Biella	
Menabrea Ambrata Bottiglia 33 cl	79 kr
Mörk lager bryggd i Märzen-stil	
Ichnusa Non Filtrata Bottiglia 33 cl	89 kr
Ofiltrerad lager från Sardinien	
Paulaner Weissbier Bottiglia 50 cl	98 kr
Hefe-Weissbier ett gyllengult ofiltrerat veteöl	
Italian IPA Bottiglia 33 cl	89 kr
Hantverksöl bryggd i American I.P.A stil	
La Midóna Doppio Malto 50 cl	105 kr
Hantverksöl bryggd i Golden Blond Ale stil	
La Volpina Rosso Doppio Malto 50 cl	105 kr
Hantverksöl bryggd Amber Ale stil	



Soda e Acqua Alkoholritt

San Pellegrino 50 cl	55 kr
Sparkling mineral water	
Galvanina Limonata Bio	79 kr
Traditional lemon beverage	
Chinotto Bio	79 kr
Sweet and Spicy sof drink	
Coke Original	55 kr
Coke Zero	55 kr
Sprite	55 kr
Fanta	55 kr
Moretti Zero Non alcohol 33 cl	65 kr
Alkoholfri öl från Italien	
Toselli Spumante Non alcohol	85 kr
Alkoholritt mousserande vin (prosecco)	

