



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 – 480 kr

Choose one Starter, one Pasta/Pizza and one Dessert



Antipasti Starters

Antipasto del Magazzino

PICCOLO 230KR / 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 wait

Olive Italiane e grissini ** 95KR 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



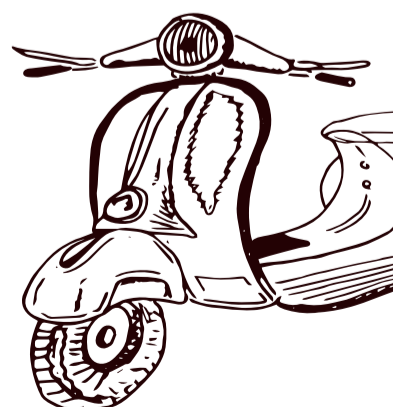
Insalate / Salads

Insalata mista *** 125KR V

SALAD WITH SEASONAL VEGETABLES

Parma, Mozzarella di bufala e fichi 225KR

SALAD, PARMA HAM, BUFFALO MOZZARELLA, DRIED FIGS,
HAND MADE SOURDOUGH GRISSINI

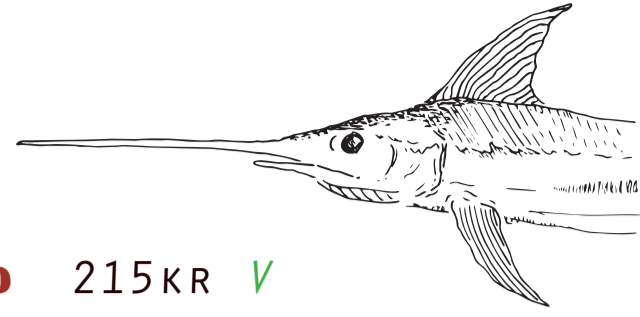


VEGETARIAN V

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 215KR V

NEAPOLITAN PASTA "MANCINI" WITH SAN MARZANO TOMATOES SAUCE, 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

Fusillotti alla Salsiccia di Manzo in salsa piccante 245KR

LUXURY DURUM PASTA WITH A BEEF-SALSICCIA IN A HOMEMADE SPICY SAUCE FROM FRESH RED CHILLY, GARLIC AND SAN MARZANO TOMATOES, FRESH BASIL, PARMESAN

"Variazione" dello Spaghetto all' Amatriciana 240KR

TRADITIONAL AMATRICE PASTA SERVED WITH 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)

EKO Risotto ai Frutti di Mare * 275KR

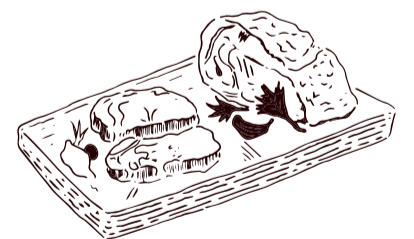
ORGANIC CARNAROLI RISERVA RICE
SERVED WITH A SAUCE OF HIGH QUALITY SEAFOOD MIX
(CONTAINS SHELLFISH)

EKO 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 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

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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 215KR

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

Prosciutto e Funghi 215KR

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, 235KR
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 280KR

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

**Bianca alla Salsiccia di Manzo Piemontese,
Peperoncini e Bufala 245KR**

FIORDILATTE MOZZARELLA, SALSICCIA FROM BEEF "FASSONA",
FRIED FRESH CHILLI PEPPERS, GARLIC, RED ONION,
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

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 ✓

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

Bianca al Pesto Genovese, 235KR ✓
Pomodorini confit e Bufala

BASIL-PESTO, MOZZARELLA FIORDILATTE,
CONFIT TOMATOES,
BUFFALO MOZZARELLA (AFTER BAKING)

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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 — •

L' 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, COFFEE,
BROWN SUGAR, CREAM

Kaffe Karlsson 155KR

BAILEYS, COINTREAU, COFFEE, CREAM

Ice cold Limoncello 89KR

LEMON LIQUEUR FROM THE AMALFI COAST

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