

IL FORNO ITALIANO
ITALIENSKT KÖK

BENVENUTI A TAVOLA!

Det bästa från utvalda delar av Italien!

Vi vill ge er en genuin Italiensk matupplevelse även om vi befinner oss långt norr om Italien!

Vi arbetar uteslutande med de bästa råvarorna och hanterar dem varsamt.

I Italien har varje region en stark mattradition med egna specialiteter, både när det gäller mat och vin.

I söder är man mest känd för sin spagetti. Bologna har sina tortelloni och

i Milano kan du njuta av olika risottorätter. Napoli räknas som moderstaden för pizza.

Välj gärna ett gott vin från vår genomarbetade vinlista för en fulländad Italiensk matupplevelse.

Välkommen till oss på Il Forno Italiano!

APERITIVI

FÖRDRINKAR

DRY MARTINI DELLA CASA 5cl 135:-
Gin, Martini Extra Dry och Kapisbär

APEROL SPRITZ
Aperol, Prosecco, Soda, Blodapelsin

NEGRONI
Campari, Martini Rosso, Gin

NEGRONI SBAGLIATO
Prosecco Brut, Martini Rosso, Campari

AMERICANO
Campari, Martini Rosso

BELLINI
Prosecco, Persika juice

GODA BUBBLOR ATT BÖRJA MED

ZONIN PROSECCO
Prosecco DOC, Glera glas 99:- 450:-

FANTINEL PROSECCO EXTRA DRY
One&Only, millesimato
100% Glera, Charmat lungo glas 135:- 650:-

FANTINEL ONE&ONLY
Rosè Brut, Charmat lungo
90% Pinot Nero 10% Chardonnay glas 135:- 650:-

LE BIRRE

ÖL

FATÖL

BIRRA PORETTI 40 cl 65:-

FLASKÖL

ERIKSBERG 50 cl 74:-

CARLSBERG HOF 33cl 52:-

OPPIGÅRDS EVERYDAY (IPA 4,6%) 33cl 74:-

OPPIGÅRDS INDIA PALE ALE (6,6%) 33CL 79:-

OPPIGÅRDS WEISSBIER (veteöl 5,0%) 33cl 74:-

OPPIGÅRDS DALALAGER (5,2%) 33cl 74:-

CIDER

SOMERSBY PÄRON/BLACKBERRY 33CL 59:-

ALKOHOLFRITT

LÄSK OCH LÄTTÖL 33 cl 36:-

ITALIENSK LÄSK SAN PELLEGRINO
Lemonad
Apelsin
Röd Apelsin 36:-

PUREZZA 39:-
(EXTRA-FILTRERAT MINERALVATTEN)

CARLSBERG NON ALCOHOLIC 33 cl 49:-

ALKOHOLFRITT VIN RÖTT/VIT Glas 75 / 285:-

LA SCELTA DELLA CUCINA

MENYFÖRSLAG
3-rätters 450:-

BURRATA

Gräddfylld buffelmozzarella
med rostade körsbärtomater
toppad med basilikapesto.

FILETTO DI CINGHIALE

Vildsvinfilé med pumpapuré,
Blåbärssås och rostade pumpafrön

Alternativt

FILETTO DI SALMERINO

Smörstekt rödingfilé serveras med
ramslöks gremolata,
ramslöksemulsion och rostade
grösaker

TIRAMISÚ

Hemlagat tiramisú.
Savoiardikex i mascarponecreme
smaksatt med espresso och
amaretto.

ANTIPASTI

FÖRRÄTTER

BURRATA

Gräddfylld buffelmozzarella
med rostade körsbärstomater
toppad med basilikapesto
119:-

CARPACCIO DI FILETTO DI MANZO

Lövtunn oxfilé toppas med
parmigiano reggiano, ruccola
och rostade pinjenötter
145:-

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grillad italienskt lantbröd med vitlökscreme,
mozzarella, hackad tomat och lök toppas
med parmaskinka.
98:-

GAMBERI AL PICCANTE

Tigerräkor i het vitlöksolja och
färsk chili.
139:-

COZZE GRATINATE

Vitlöks gratinerade blåmusslor
95:-

ANTIPASTO MISTO DELLA CASA

Smått och gott av italienska
delikatesser med tapenade.
1 pers 155:-
2 pers 295:-

PRIMI

TORTELLONI SPINACI E RICOTTA CON PESTO

Tortellini fylld med ricotta, spenat och mascarponeost slungad i en genovesisk pesto. **[V]**
185:-

CANNELLONI AL POMODORO CON RIPIENO DI RICOTTA, SPINACI E NOCI

Parmesan, ricotta valnötsfylld cannelloni toppas med tomatsås och gratineras i vedugnen. **[V]**
189:-

FETTUCCHINE CON FILETTO E PANCETTA IN SALSA ROSA

Oxfile, parmigiano reggiano, grönsaker samt salsa slungad i fettucine toppas med knaperstekt bacon. **[G]**
195:-

FETTUCCHINE CON POLLO

Fettuccine med kycklingfilé, kronärtskocka, spenat, chili i en krämig gräddsås toppad med friterad jordärtskocka. **[G]**
185:-

RAVIOLI IN SALSA DI TALEGGIO CONDITI CON TARTUFO NERO

Ravioli fyllda med kantareller serveras med säsongens svamp i tallegiosås toppad med svarttryffel. **[V]**
215:-

TAGLIOLINI AL SALMONE E ZAFFERANO

Tagliolini med lax, körsbärtomater, sparris och babyspenat i en krämig saffransås toppad med riven pecorino. **[G]**
195:-

TAGLIOLINI ALLO SCOGLIO

Tagliolini med vitlöksfrästa tigerräkor, Blåmusslor kokas i krossade tomater och vit vin. **[G]**
215:-

RISOTTO ALL'AGNELLO E ASPARAGI SELVATICI

Risotto med lammytterfilé, sparris, Soltorkade tomater och kantareller toppas med parmesan. **[G]**
215:-

[*VEGAN ALTERNATIV 185:-]

SECONDI

HUVUDRÄTTER

FILETTO DI SALMERINO

Smörstekt rödingfilé med ramslöks gremolata, ramslöksemulsion och rostade grönsaker.
279:-

CACIUCCO ALLA "IL FORNO"

Fiskgryta gjord på marulk, gös, handskalade räkor i en het tomatsås, serveras med vitlöksbröd och aioli.
215:-

FILETTO DI CINGHIALE IN SALSA DI MIRTILLI E PUREA DI ZUCCA

Vildsvinsfilé med pumpapuré, blåbärrsås och rostade pumpafrön.
275:-

LOMBATA DI VITELLO

Grillad kalvrygg med smörstekt svamp och cognacsås.
Serveras med potatisgrateng
265:-

STINCO DI AGNELLO

AL FORNO

Lågtempad lammlägg, serveras med saffran risotto och gremolata.
235:-

GUANCETTA DI MANZO

BRASATA AL VINO ROSSO

Rödvinbräserverad oxkind, serveras med tryffelpuré och parmesan
245:-

PIZZE CON MOZZARELLA

Ordet Pizza förekommer för första gången år 997 på medeltidslatin. Det var på 1500 – talet i Neapel som det först avsåg ett bröd varför det ofta heter att det var härifrån Pizza kommer. Degen består av ett glutenrikt mjöl, matolja, vatten, salt och jäst. Den Napolitanska pizzan finns ursprungligen i två varianter: Pizza Marinara med tomat, vitlök, olivolja och oregano (ingen ost alltså) samt Pizza Margherita med tomat och Mozzarella.

MARGHERITA Tomatsås, buffelmozzarella, cocktail tomat och färsk basilika.	125:-	CARPACCIO Mozzarella, bresaola, rucola, parmesan, citron och olivolja.	149:-
BOSCO DI PARMA Mozzarella, tomatsås, champinjoner, cocktail tomat, rucola, parmaskinka och parmesan.	149:-	POLLO DELLA CASA Mozzarella, tomatsås, kycklingfilé, pinjenötter, saltorkade tomat och färsk spenat.	139:-
CATANESE Mozzarella, tomatsås, aubergine, zucchini, rödlök, champinjoner, cocktail tomat, rucola och pinjenötter. [V]	135:-	FILETTO DELLA CASA Tomatsås, mozzarella, oxfilé, aubergine, rödlök, grön sparris, cocktail tomat med vitlök och basilikacrème.	155:-
AI QUATTRO FORMAGGI Mozzarella, tomatsås, taleggio, gorgonzola, parmesan, körsbärstomat och basilika. [V]	145:-	PESCATORA Mozzarella, tomatsås, havets frukter, körsbärstomat, vitlökskrème och citron.	149:-
CASARECCIA CON FUNGHI Mozzarella, tomatsås, färska champinjoner, kantareller, gorgonzola, körsbärstomat och basilika. [V]	139:-	CHORIZO CON ARRUGULA Tomatsås, chorizo, rucola, parmesan, olivolja.	135:-
<i>Il Classico</i>		AI VERDURE Tomatsås, mozzarella, aubergin, zucchini, paprika, rödlök, cocktail tomat, chilitapenade, pesto och kronärtskocks kräm. [V]	145:-
QUATTRO STAGIONI Mozzarella, tomatsås, tigerräkor, parmaskinka, sardeller, caprisbär och cocktail tomat.	149:-	INSALATA MISTA Grön sallad med körsbärstomat och oliver.	45:-
ALLA DIAVOLA Mozzarella, tomatsås, salami, färsk chili, lök, cocktail tomat, vitlöksolja och pinjenötter.	139:-	CREMA DI PIZZE Basilikacrème Basilikapesto Chilitapenade Vitlökskrème	15:-
SALSICCIA CON RICOTTA Mozzarella, tomatsås, salsiccia, körsbärstomat, ricottaost, rödlök, pinjenötter, chili och basilika.	145:-		

Fråga personal om glutenfri pizzabotten tillgänglighet.

DOLCI E CAFFÈ

DESSERTER OCH KAFFÉDRINKAR

CAFFÈ CORRETTO CON PANNA

EVANGELICO KAFFE 4 cl 110:-
Frangelico & Baileys 6 cl 125:-

GUDFADERN
Whisky & Amaretto

KAFFE AMARETTO
Amaretto

KAFFE ROMANO
Galliano, Kahlua, kaffe och grädde

IRISH COFFEE
Jameson, farinsocker, kaffe och grädde

JAMAICAN KAFFE
Rom & Butterscotch

KAFFE LEONARD SACHS
Grand Marnier & Kahlua

KAFFE, ESPRESSO, MACCHIATO 35:-

CAPPUCCINO 39:-
CAFFÈ LATTE
DUBBELL ESPRESSO
DUBBEL MACCHIATO

CHOCKLAD TRYFFEL 15:-

TIRAMISÙ 98:-
Hemlagat Tiramisù
Savoirdikex i
mascarponecreme
smaksatt med espresso
och amaretto.

TORTINO CON CUORE DI
CIOCCOLATO FONDENTE 105:-
Chokladfondant serveras med
en kula italiensk vaniljglass. **[G,VEGAN]**

PANNACOTTA CLASSICA 98:-
Italiensk vaniljpudding med
rårörda havtorn. **[G]**

GELATO AFFOGATO 98:-
Italiensk vaniljglass dränkt i
espresso, toppad med vispgrädde.
+ valfri likör 23:-/cl **[G]**

SORBET 85:-
Två kulor hemlagad sorbet.
Fråga vad vi serverar idag. **[G]**

FORMAGGI E AMARONE 155:-
Italiensk osttallrik, serveras
med ett glas piccolo Amarone.

DESSERTVIN

La Buse dal Lof:
Verduzzo Friulano 2014, Friuli Colli Orientali DOC
Ursprunglig druvan från Friuli Venezia Giulia.
Stark guld färgen, väl balanserad mellan sötma och
friskhet.

6 cl 95:-

MED GRAPPA, COGNAC, WHISKEY, KAFFEDRINKAR & LIKÖRER
HJÄLPER VI ER GÄRNA. / SERVERINGSPERSONALEN

VIN LISTA

Direktimportering från små konsthantverk producenter

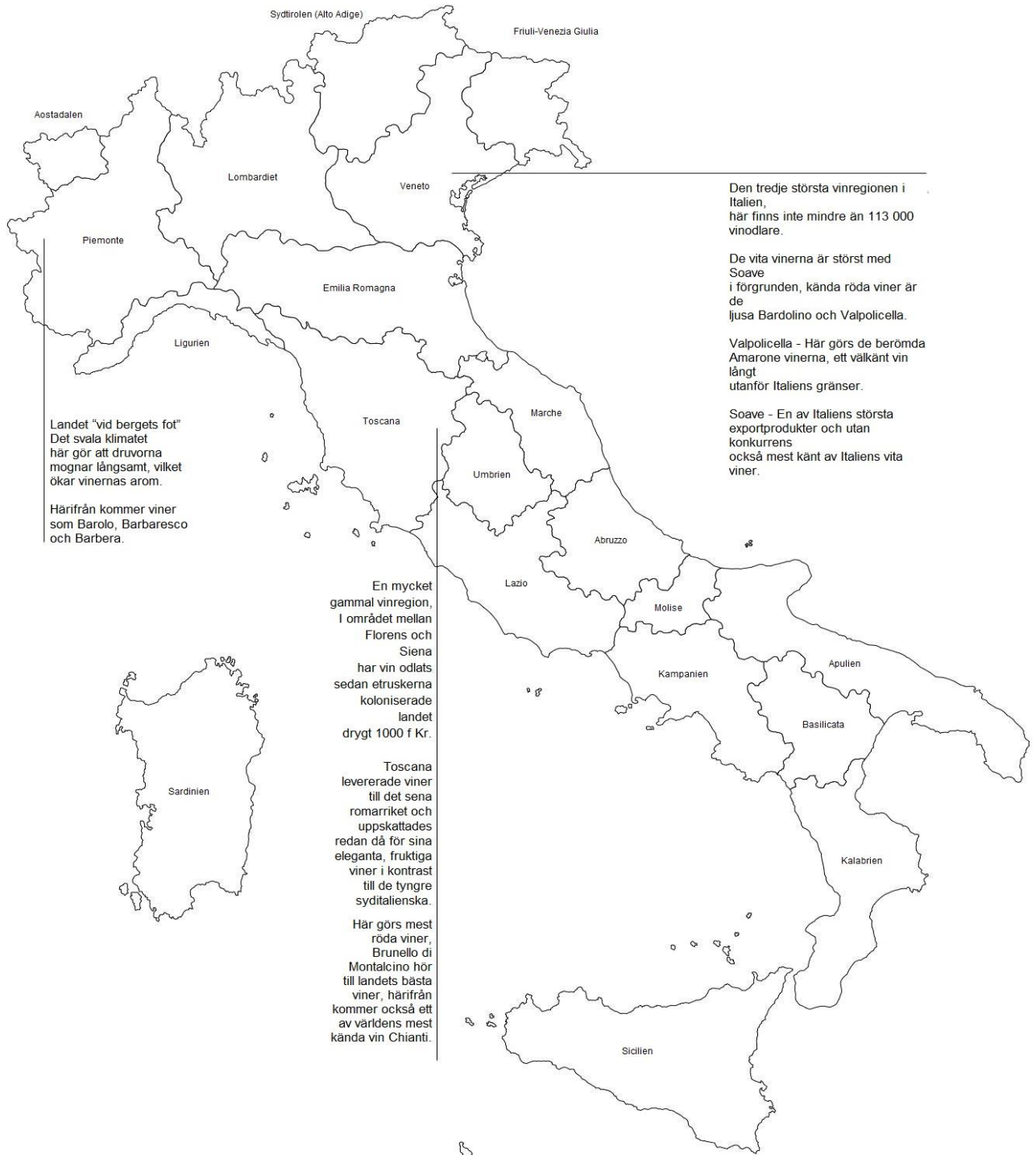
I samarbete med "Dai Fratelli Wine"

CARTA DEI VINI

Italien är ett av världens äldsta vinländer, och kallades av grekerna för "Enotria" - vinlandet.

Det odlas vin i samtliga i samtliga av Italiens 20 regioner och klimatet varierar från de svala alpområdena i trentino Alto adige och Lombardiet till den stekande solen på Sicilien.

Fråga gärna personalen om förslag till de maträtter ni väljer.



Vini Bianchi

*La nostra selezione
(our personal selection)*

Friuli Venezia Giulia

Friuli-Venezia Giulia lies in the top-right corner of Italy, between Austria, Slovenia, the Adriatic Sea and Veneto. Although the region is relatively small compared to the rest of Italy, it ranks among the best producers of white wines.

La Buse dal Lof:

Sauvignon 2016, Friuli Colli Orientali DOC

Aromatic wine with aromas of sage, mint, citrus and elder flowers. Fine and velvety taste, with an elegant and long-lasting structure. Served as aperitif or with spicy food.

🍷 145:- 🍷 575:-

Ribolla Gialla 2016, Friuli Colli Orientali DOC

Characteristic mineral and floral scent. Fresh and dry taste. Excellent aperitif, goes well with appetizers, light first courses or fish based.

🍷 139:- 🍷 550:-

Friulano 2016, Friuli Colli Orientali DOC

Known herbal characteristics. Aromatic, dry, harmonious and soft. Excellent with appetizers, light first courses, white meat and fresh cheeses.

🍷 149:- 🍷 595:-

Piemonte

Cascina Rabaglio, Langhe DOC: Arneis 70%, Chardonnay 30% 2016

Straw yellow color, fruity taste which recalls the pineapple and peach. On the palate the wine is well-balanced, smooth and fresh.

🍷 105:- 🍷 450:-

Veneto

Ai Galli:

Pinot Grigio 2017, Lison-Pramaggiore DOC.

Clean and intense scent. Has pleasant floral hints with typical pear and apple aroma. 🍷 115:- 🍷 495:-

Lison Classico DOCG 2016 (Tai)

It scent recalls flowers and white pulp fruits with pleasant hints of vanilla. Well balanced, powerful with a pleasantly mineral tang. 🍷 650:-

Ca Rugate, Monte Fiorentine:

Garganega 2016, Soave Classico DOC 🍷 650:-

Albino Armani, Campo Napoleone:

Sauvignon Blanc 2015 🍷 750:-

Albino Armani, Colle Ara:

Pinot Grigio, 2015 DOC 🍷 750:-

Toscana

Castello di Banfi, La Pettegola:

Vermentino, 2016 🍷 550:-

Marche

Umani Ronchi, Plenio: Verdicchio 2014, Castelli di Jesi Riserva DOCG 🍷 595:-

Trentino Alto-Adige

Cantina Terlano, Terlaner: Pinot Bianco, Chardonnay, Sauvignon Blanc 2016 🍷 650:-

Sicilia

Zonin, Ventiterre: Inzolia, Chardonnay 2017

🍷 85:- 🍷 315:-

ROSÉ VIN

(Fråga om personal)

Husets rosé 🍷 95:- 🍷 375:-

VINI ROSSI

La nostra selezione

(our personal selection)

Friuli Venezia Giulia

Prepotto is a small town in the province of Udine that enjoys a mild climate thanks to the protection of the Julian Prealps, which act as a natural barrier to the cold winds of the north, and to the mitigating action of the close Adriatic Sea.

La Buse dal Lof:

Merlot 2016, Friuli Colli Orientali DOC

Ruby red colour with a reminiscent perfume of sour cherry, raspberry and blackberry. Soft, savoury and slightly tannic. Goes well with roasts either of white and red meat.

🍷 139:- 🍷 550:-

Refosco dal Ped. Rosso 2015,

Friuli Colli Orientali DOC

Autochthonous grape of Friuli Venezia Giulia. Ruby red colour with violet reflections. Wine with an intense aroma, slightly herbaceous, with hints of wild blackberry. It goes well with roasts, game, fat meats and savoury dishes.

🍷 149:- 🍷 595:-

Schioppettino di Prepotto 2013,

Friuli Colli Orientali DOC

Obtained from the grapes of an ancient autochthonous vine. Ruby red colour. On the nose, typical fragrance of wild red and black berries, with a pleasantly spicy note. It has a soft, harmonious, refined and elegant taste. Wine for every meal, marrying not only meat and game dishes, but even fish dishes and spicy flavours.

🍷 165:- 🍷 659:-

Piemonte

Cascina Rabaglio:

Dolcetto d'Alba 2017

Intense ruby-red colour sparkles with mauve highlights. Fragrant and flowery aromas feature cherries and violets, joined by ripe fruit and raisins. Dry and well-balanced, with noticeable body.

🍷 115:- 🍷 450:-

Nebbiolo d'Alba 2014 DOC

🍷 650:-

Barbera d'Alba 2016 DOC

🍷 550:-

Barbaresco 2014 DOCG

🍷 850:-

Veneto

Ai Galli:

Pinot Nero 2017, IGT Delle Venezie

Deep red which tends to garnet with age. Raspberries and mixed berries scent. Dry flavour and slightly aromatic, with pleasant balanced acidity and elegant tannins.

🍷 99:- 🍷 395:-

Probus - Merlot 60%, Cabernet Franc 40%, Lison-Pramaggiore DOC

Intense garnet colour with purple tints. Broad and complex scent, with strong fruity hints and pleasant woody nuances. Persistent, full and velvety. Ideal for stews, braised meat and hard cheese.

🍷 635:-

Pietro Zardini:

Rosignol 2013 - Corvina 70%, Rondinella 25%, Rosignola 5%

Intense ruby red colour with garnet tints. Rich aromas, ripe fruit and spices, with hints of cocoa, tobacco and vanilla. Its full-bodied taste, gives to the palate alcoholic little fruits and chocolate. Perfect match with red meat, game, seasoned cheese. Meditation wine.

🍷 165:- 🍷 659:-

Austero - Corvina 100% 2013,

Intense ruby red with garnet tinges. Velvety and elegant with notes of dark fruits and sweet spices. Rich and balanced body

🍷 650:-

70/30 Corvina Cabernet – Corvina 70%, Cabernet 30% 2013

Rich nose with notes of blackberry, blackcurrant, vanilla and sweet spice. Full body, warm and well-encompassing the palate. Long finish with silky tannins.

🍷 1200:-

Amarone della Valpolicella 2013 DOCG

Intense ruby red with garnet tingers. The bouquet reveals a mix of vanilla-flavoured with shades of coffee, cacao and spice. The taste is full-bodied and gives to the palate alcoholic little fruits and dark chocolate.

🍷 1150:-

Amarone della Valpolicella,

Riserva 2011 DOCG

🍷 1500:-

Veneto

Amarone della Valpolicella

Amarone della Valpolicella is a typically rich Italian dry red wine made from the partially dried grapes of Corvina, Rondinella and other approved red grape varieties. Valpolicella is in the province of Verona, near Venice.

Quintarelli 2000			€ 9000:-
Dal Forno:	2006	2008	2011
	€ 5900:-	€ 5500:-	€ 4750:-
Ernesto Ruffo, Basaltico:	2004	2005	
	€ 2550:-	€ 2350:-	
Bussola 2008			€ 2500:-
Valpolicella Dal Forno:	2008	2011	
	€ 1650:-	€ 1375:-	
Ambrosan:	2007	2008	
	€ 1450:-	€ 1350:-	
Pra 2006			€ 1400:-
Villa Rizzardi 2009			€ 1350:-
Nicolis:	2008	2010	
	€ 1150:-	€ 1050:-	
Ca Rugate 2009			€ 1100:-
Albino Armani 2009			€ 850:-
Zironda			€ 750:-
Bertani 1981			Not on sale

Castello di Roncade

Villa Giustinian it is a classic Bordeaux blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec, which ages in French oak barrels for at least 24 months. A careful selection of the healthiest grapes of the best vintages allows the wine to improve with ageing in the bottle.

Villa Giustinian:	2007	2009	2010	2011
	€ 950:-	€ 850:-	€ 750:-	€ 595:-

Alpha Zeta: Corvina 70%, Rondinella 30% Valpolicella Ripasso 2015 DOC € 450:-

Tuscany

Chianti

Chianti wine is a red blend, from Tuscany, made primarily with Sangiovese grapes. Chianti is a small region within Tuscany, but a wine calling itself "Chianti" is allowed to be made almost anywhere in Tuscany. The truest examples come from Chianti Classico, which is the name given to wines from the original historic boundaries.

Castello Fonterutoli, Chianti Classico Gran Selezione 2012	€ 1100:-
Castello d'Albola, Chianti Classico Riserva 2014	€ 750:-
Da Vinci, Riserva 2015	€ 495:-
Barone Ricasoli, Casalferro – Merlot 2008	€ 1400:-

Brunello di Montalcino

Brunello di Montalcino is made with a local Tuscan type of Sangiovese called Brunello. The fruit is a highlight to the enduring popularity of Brunello di Montalcino, but it's the tannins and acidity that extend the life of this wine so it reaches perfection a decade or more later. It's worth the wait.

Castiglion del Bosco 2012	€ 1600:-
Torinesi 2012	€ 1200:-
Da Vinci 2012	€ 850:-
Rosso di Montalcino	€ 650:-

Bolgheri

Bolgheri is a central village in the province of Livorno, Tuscany. Due to the particular characteristic of soil and micro-climate, the grape varieties of Bordeaux tend to thrive, such as Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Sada 2010	€ 1750:-
Tam Bolgheri 2012	€ 1150:-

Piemonte

Barolo

Barolo is a red wine produced in Piemonte. The wines are made from Nebbiolo, a small, thin skinned red grape varietal generally high in acid and tannins. In Piemonte, Nebbiolo is one of the first varietals to undergo budbreak and last to be picked, with harvest generally taking place in late October. Barolo wines must be solely composed of Nebbiolo, no exceptions. The wines are rich and full-bodied, with a strong presence of acidity and tannins. Rose flower, tar, and dried herbs are aromas frequently associated with Barolo wines.

Borgogno Riserva (blend '04 '98 '96 '82)	€ 2700:-
Burletto 2006	€ 2500:-
Brovia: 2010	2011
€ 1950:-	€ 1795:-
Oddero 2012	€ 1350:-
Oberto 2013	€ 1150:-
Ricossa 2013	€ 695:-

Barbaresco

Barbaresco is a red wine produced from 100% Nebbiolo. Barbaresco, like its counterpart, Barolo, is a highly tannic and acidic wine that needs years of cellaring to reach harmony. Although Barbaresco and Barolo have much in common, traditionally Barbaresco tends to express a more feminine side, while Barolo is characterized as masculine and stately. The difference is in the taste on the mid-palate; the tannins won't hit quite as hard in the Barbaresco.

<u>Giuseppe Cortese, Rabaja</u>		
riserva 1999	2001	2006
€ 2495:-	€ 2345:-	€ 1950:-
Oddero 2010	€ 1750:-	
Serraboella 2010	€ 1200:-	

Barbera d'Asti Superiore

Castello di Razzano, Valentino Calligaris

2004	2011	2012
€ 2250:-	€ 1650:-	€ 950:-

Gattinara

Travaglini, Riserva 2010 – Nebbiolo 100%	€ 1100:-
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Lombardia

The Valtellina region is located on the extreme north of Lombardy, close to the Swiss border.. Valtellina produces almost exclusively red wines, made of Chiavennasca, the local name for the Nebbiolo grape. Less tannic and powerful, the nebbiolo of Valtellina are more delicate, with a lot of elegance. Because of the topography and the terraces, mechanization is impossible and everything in the vineyards is done by hand, from growing the grape to harvesting.

Aldo Rainoldi - Sfursat della Valtellina

DOCG: 2009	2015
€ 2350:-	€ 1350:-

Aldo Rainoldi – Valtellina Superiore, Inferno 2013 DOCG	€ 850:-
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Trentino Alto Adige

Cantina Terlano - Pinot Nero 2017	€ 645:-
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Umbria

Arnaldo Caprai, Collepiano – Sagrantino di Montefalco 2011 DOCG	€ 850:-
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Puglia

Primitivo da Lucca 2016	€ 450:-
Rocca - Sangiovese 2015	€ 85:-
	€ 315:-