

Benvenuti a tavola

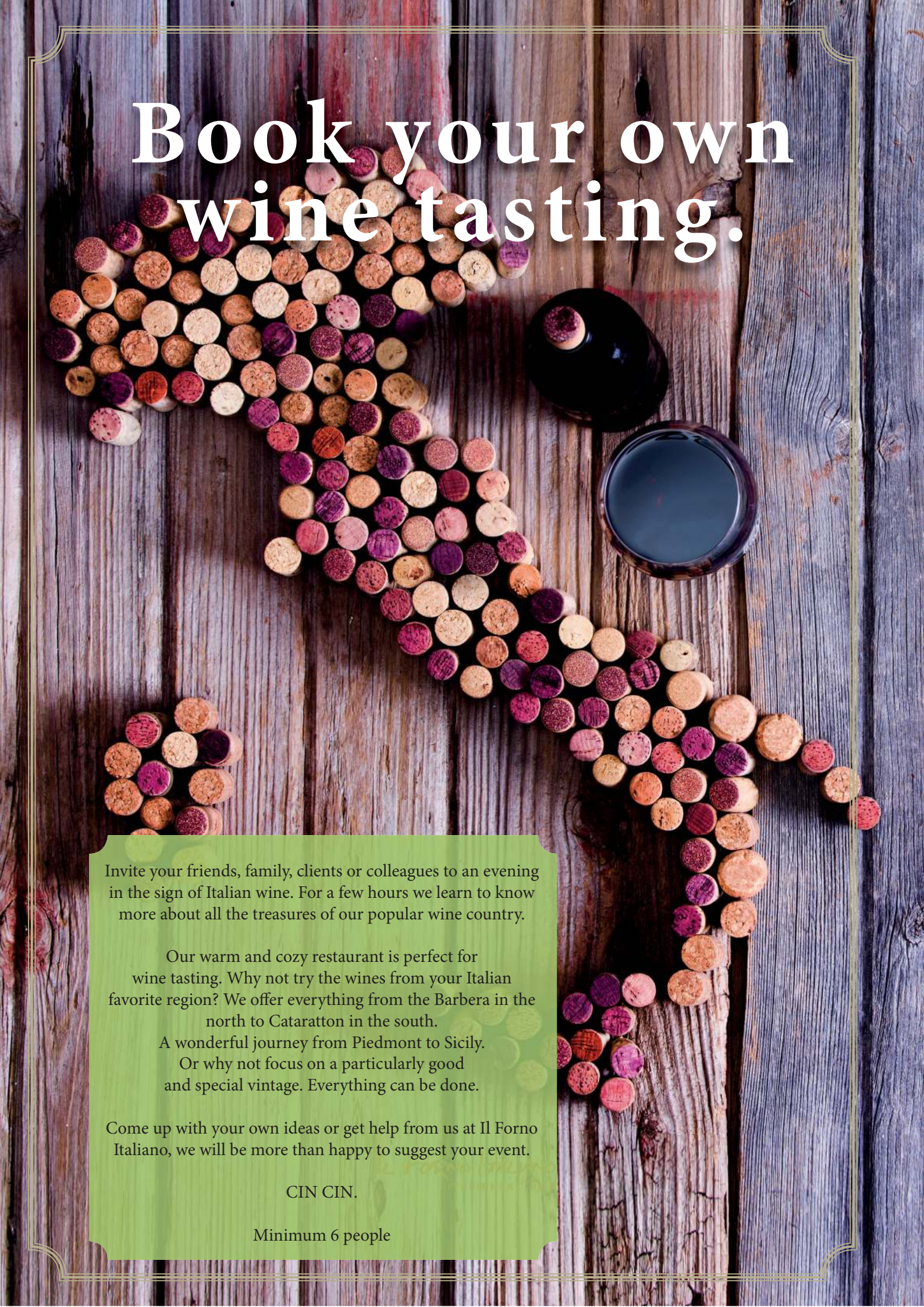
THE BEST OF SELECTED PARTS OF ITALY!

We want to give you an authentic Italian dining experience even though we are far north of Italy! We work exclusively with the best ingredients and handle them with care. In Italy, each region has a strong culinary tradition with their own specialties, both in food and wine. The southern regions are best known for their spaghetti. Bologna has its tortelloni and Milan, you can enjoy various risotto dishes. The pizza has its origin from Napoli. Try to choose a good wine from our elaborate wine list for a flawless Italian dining experience.

Welcome to us at Il Forno Italiano!

IL FORNO ITALIANO
ITALIENSKT KÖK

Book your own wine tasting.

A large map of Italy is formed by a dense arrangement of wine corks of various colors (tan, purple, red) on a rustic wooden background. To the right of the map, there is a dark glass bottle with a cork stopper and a glass filled with red wine.

Invite your friends, family, clients or colleagues to an evening in the sign of Italian wine. For a few hours we learn to know more about all the treasures of our popular wine country.

Our warm and cozy restaurant is perfect for wine tasting. Why not try the wines from your Italian favorite region? We offer everything from the Barbera in the north to Cataratton in the south.

A wonderful journey from Piedmont to Sicily.

Or why not focus on a particularly good and special vintage. Everything can be done.

Come up with your own ideas or get help from us at Il Forno Italiano, we will be more than happy to suggest your event.

CIN CIN.

Minimum 6 people

APERITIVI

Drinks & Cocktails

SPRITZ

Aperol Spritz (Aperol, Prosecco, soda, orange)
5cl 145:- / 20 cl (pitcher) 495:-

Limoncello Spritz (Limoncello, Prosecco, soda,
mint, lime, lemon) 5cl 145:- / 20cl (pitcher) 495:-



MALFY GIN TONIC 5cl

Original: Malfy Gin Originale,
tonic water, basil 155:-

Citron: Malfy Lemon Gin,
tonic water, lemon 155:-

Rosa: Malfy Gin Rosa, tonic water,
rosé pepper 155:-

Bloody Orange: Malfy Gin, sliced orange,
chili 155:-



COCKTAILS

Dry Martini Classico: Gin, Vermouth 149:-

No name: Malfy Gin Originale, fläder liquor,
lemon juice, strawberry syrup 149:-

Espresso Martini: Vodka, Kahlua, Espresso 149:-

Negroni Classico: Campari, Martini Rosso, Gin 139:-

Italian 75: Gin, lemon juice, Prosecco 149:-

Bellini: Prosecco, peach puré 129:-



VERMOUTH ARTIGIANALE

Tenuta Tamburin, Piemonte, 6 cl,
served with ice and sliced orange 129:-



LE BIRRE

Beer

BEER ON DRAFT

40cl

Birra Poretta (5,5%) 85:-

Nya Carnegie IPA 100 W (6,8%) 99:-

BEER ON BOTTLE

Eriksberg (5,3%) 50cl 95:-

Carlsberg Hof (4,2) 33cl 57:-

Staropramen Dark (4,4%) 33cl 72:-

Grimbergen Double Ambree (6,5%) 33cl 87:-

Peroni Nastro Azzurro Gluten Free (5,1%) 33cl 75:-

Peroni Doppio Malto

Gran Riserva (6,5%) 500ml 135:-



CIDER

Somersby Pear 67:-

ALCOHOL FREE

Soft drinks and Light beer 33 cl 39:-

Peroni Libera Alcohol free beer 33cl 60:-

Brooklyn Special Effects Alcohol free beer 33cl 57:-

Alcohol free Cider Pear 33 cl 62:-

Alcohol free wine Bubbles/White/Red 68:- / 270:-

ITALIENSK SODA

Lemonade 55:-

Apelsin 55:-

Blodapelsin 55:-

Granatäpple 55:-



While waiting *Small Snacks*



Green olives 65:-

Truffle chips 55:-

Pesto chips 55:-

Roasted sicilian almonds 55:-

Hasselnötter "Nocciola gentile" from Piemonte 55:-

Taralli artigianali from Puglia 55:-

Italian Salami Selection of the week 50gr 99:-



LA SCELTA DELLA CUCINA

Chefs suggestion



4 COURSE MENU 650:-

BURRATA ARTIGIANALE PUGLIESE



Handmade delicacy mozzarella from Puglia, served with sweet Pomodoro Pizzuttello topped with homemade basil pesto and balsamico pearls.

RAVIOLI RIPIENI AL VÄSTERBOTTENOST IN SALSA DI CANTARELLI

Ravioli stuffed with Västerbotten cheese and chanterelles with chanterelle sauce, fried cale, hazelnuts Tonda Gentile and Västerbotten cheese crisp.

CERVO ALLA GRIGLIA



Grilled deer filet with fried cale, served with blueberry sauce and pumpkin puré.

Alternative

SGOMBRO REALE ALLA GRIGLIA



Grilled mackerel with olives, caper, garlic, parsley and lemon serverd with potatoes and browned butter.

Alternative

RISOTTO AI FUNGHI E TARTUFO NERO



Vegan risotto with chanterelles, oyster mushroom, shiitake and black truffle creme.

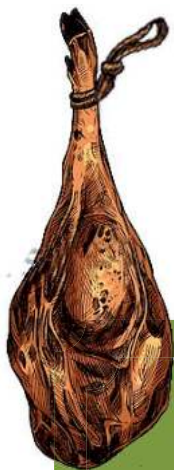
VEGAN

CAFFÉ E GRAPPA

Single espresso with 2 cl Grappa di Amarone Riserva Pietro Zardini. with one dark chocolat praline.

ASK THE STAFF FOR ALLERGIES





ANTIPASTI

Starters

ANTIPASTO MISTO DELLA CASA

Our selection of Italian charcuterie, cheeses, pickled vegetables, olives, tapenades and snacks. We also have vegetarian and vegan options.

2 pers 295:-, 3-5 pers 550:-

BURRATA ARTIGIANALE PUGLIESE



Handmade delicacy mozzarella from Puglia, served with sweet Pomodoro Pizzuttello topped with homemade basil pesto and balsamico pearls.

165:-

CARPACCIO DI FILETTO DI MANZO



Thin tenderloin fillet topped with hazelnut creme, served with pickled chanterelles, lingonberries, västerbotten cheese crisp and fried Jerusalem artichoke.

185:-

BRUSCHETTA AL PROSCIUTTO DI PARMA



Grilled focaccia with garlic cream, mozzarella, chopped tomato, garlic, olive oil, basil and onion topped with balsamico pearls and Prosciutto di Parma 16 months.

GLUTEN FREE ALTERNATIVE

159:-

BRUSCHETTA VEGANA



Ovenbaked garlic bread with chopped tomatoes, garlic, olive oil, green and black olives, balsamico pearls, basil and onion. **VEGAN**

149:-

GAMBERI AL PICCANTE



Tiger prawns in hot garlic oil and fresh chili.

159:-

CALAMARETTI FRITTI



Fried baby squid with lemon aioli.

155:-

ASK THE STAFF FOR ALLERGIES



PRIMI

Pasta etc

CANNELLONI RIPIENI AI SPINACI E FUNGHI



Mushrooms and spinach-filled cannelloni with homemade vegan basil pesto topped with semi-dried tomatoes, arugula and lime dressing, gratinated in the wood oven.

VEGAN

239:-

FETTUCCINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

Fettuccine with tenderloin fillet, Parmigiano Reggiano, vegetables and salsa, topped with crispy bacon.

GLUTEN FREE ALTERNATIVE

249:-

PAPPARDELLE ALL'ARRABIATA CON SALSICCIA E BURRATA

Pappardelle with arrabiata tomato sauce and salsiccia, topped with burrata and homemade basil pesto.

GLUTEN FREE & VEGETARIAN ALTERNATIVE WITHOUT SALSICCIA (SAUSAGE)

229:-

RAVIOLI RIPIENI AL VÄSTERBOTTENOST IN SALSA DI CANTARELLI

Ravioli stuffed with Västerbotten cheese and chanterelles with chanterelle sauce, fried cale, hazel nuts Tonda Gentile and Västerbotten cheese crisp.

265:-

LINGUINI ALLO SCOGLIO



Linguni with tiger prawns, squid and mussels in lobster sauce. Topped with scallops.

GLUTEN FREE ALTERNATIVE

265:-

SPAGHETTI AL SALMONE E ZAFFERANO



Spaghetti with salmon, cherry tomatoes, asparagus and baby spinach in a creamy saffron sauce, topped with grated pecorino.

GLUTEN FREE ALTERNATIVE

245:-

RISOTTO AI FUNGHI E TARTUFO NERO



Vegan risotto with chanterelles, oyster mushroom, shiitake and black truffle creme.

VEGANSK

229:-

ASK THE STAFF FOR ALLERGIES





SECONDI

Main courses

BLACK ANGUS BRISKET A LENTA COTTURA AL FORNO

Over night baked black angus beef brisket with sallarossa, provencale butter, gravy and salt baked asparagus potatoes.

285:-



STINCO DI AGNELLO AL FORNO

Low tempered lamb leg, served with saffron risotto and gremolata.

295:-



CERVO ALLA GRIGLIA

Grilled deer filet with fried cale, served with blueberry sauce and pumpkin puré.

315:-



CACIUCCO ALLA "IL FORNO"

Fish stew with skrei cod, hand peeled shrimp, mussels and salmon in a slightly chili San Marzano DOP tomato sauce, served with garlic-/gluten free bread and saffron aioli.

265:-



SGOMBRO REALE ALLA GRIGLIA

Grilled mackerel with olives, caper, garlic, parsley and lemon served with potatoes and browned butter.

295:-



CHÈVRE SALAD

Neapolitan mixed salad with chèvre cheese, boiled beets, roasted walnuts and pumpkin seeds, cocktail tomatoes, Taggiasche olives and balsamico pearls.

225:-



ASK THE STAFF FOR ALLERGIES



PIZZE

con fior di latte

The word *pizza* appeared for the first time in the year 997 in medieval latin. It was only in the 1500 century Napoli that it was used for the first time to indicate a type of bread that the Pizza is based upon. The dough consists of a gluten rich flour, oil, water, salt and yeast. The original Neapolitan pizza came in two variations: *Marinara*, with tomato sauce, garlic, olive oil, and oregano (no cheese) and *Margherita*, with tomato sauce and mozzarella.



MARGHERITA 149:-

San Marzano DOP tomato sauce, buffalo mozzarella, fior di latte, cocktail tomatoes and fresh basil.

MARINARA 169:-

Tomato sauce on fully ripe hand-picked tomatoes that have scalded for a few seconds in boiling water, then hand-peeled and placed in glass jars with a leaf of fresh basil.
Cherry tomatoes, Olio Extravergine di Oliva, garlic, oregano and fresh basil. **VEGAN**

BOSCO DI PARMA 189:-

San Marzano DOP tomato sauce, fior di latte, mushrooms, tomato cocktail, arugula, prosciutto di Parma and Parmigiano Reggiano DOP.

CATANESE 179:-

San Marzano DOP tomato sauce, fior di latte, eggplant, zucchini, red onion, mushrooms, cocktail tomatoes, arugula and pine nuts.

QUATTRO FORMAGGI 185:-

San Marzano DOP tomato sauce, fior di latte, taleggio, gorgonzola, Parmigiano Reggiano DOP, cherry tomatoes and basil.

CASARECCIA CON FUNGHI 185:-

San Marzano DOP tomato sauce, fior di latte, fresh mushrooms, chanterelles, gorgonzola, cherry tomatoes and basil.

ALLA DIAVOLA 185:-

San Marzano DOP tomato sauce, fior di latte, salami, fresh chili, onion, pesto, cherry tomatoes, garlic oil and pine nuts.

SALSICCIA CON RICOTTA 185:-

San Marzano DOP tomato sauce, fior di latte, fresh salsiccia, cherry tomatoes, ricotta cheese, red onion, pine nuts, chili and basil.

Il Classico

QUATTRO STAGIONI 185:-

San Marzano DOP tomato sauce, fior di latte, tiger prawns, prosciutto di Parma, anchovies, capers and cocktail tomatoes.



CARPACCIO 185:-

Fior di latte, bresaola, arugula, Parmigiano Reggiano DOP, lemon and olive oil.

POLLO DELLA CASA 185:-

San Marzano DOP tomato sauce, fior di latte, truffle marinated chicken fillet, pine nuts, fresh spinach.

FILETTO DELLA CASA 195:-

San Marzano DOP tomato sauce, fior di latte, beef fillet, chanterelles, zucchini, grilled eggplant, red onion, green asparagus, cherry tomatoes, fresh rosemary, basil cream.

PESCATORA 185:-

San Marzano DOP tomato sauce, fior di latte, sea delicacies, cherry tomatoes, parsley, garlic cream.

N'DUJA 185:-

San Marzano DOP tomato sauce, buffalo mozzarella, red onion, Parmigiano Reggiano, sun-dried tomatoes, olives, N'duja (strong sausage from Calabria).

VERDURE 185:-

San Marzano DOP tomato sauce, fior di latte, grilled eggplant, zucchini, peppers, red onion, cocktail tomatoes, chili tapenade, pesto and artichoke cream.

MORTADELLA 179:-

Fior di latte, Sicilian pistachio cream DOP, spinach, mortadella Bologna IGP black taggiasca olives, crushed pistachio.

INSALATA MISTA 65:-

Green salad with cherry tomatoes and olives.

CREMA DI PIZZE 25:-

Choose between: Basil cream, Basil pesto, Chili tapenade or Garlic cream.

VEGANOST FINNS SOM ALTERNATIV.

ASK THE WAITER ABOUT VEGAN AND GLUTEN FREE ALTERNATIVES (extra 35:-)



DOLCI E CAFFÉ

Desserts & Coffees

TIRAMISÙ 119:-

Homemade Tiramisu: Savoyard Biscuits and Mascarpone Cream flavored with espresso and amaretto.

Recommended dessert wine:

Monvasia passita, Casalone 6cl 105:-

TORTINO CON CUORE DI CIOCCOLATO FONDENTE 125:-

Chocolate fondant is served with a scoop of Italian vanilla ice cream.

Recommended dessert wine:

Recioto della Valpolicella, Pietro Zardini 6cl 129:-



VEGAN CHOCOLAT CAKE 119:-

Served with raspberry sauce and a scoop of raspberry sorbet.

Recommended dessert wine:

Recioto della Valpolicella, Pietro Zardini 6cl 129:-



PANNACOTTA CLASSICA 115:-

Italian vanilla pudding with raw sea buckthorn.

Recommended dessert wine:

Verduzzo Friulano, La Buse dal Lof 6cl 95:-



GELATO AL CIOCCOLATO 85:-

Italian vanilla ice cream with chocolate sauce.

Recommended dessert wine:

Recioto della Valpolicella, Pietro Zardini 6cl 129:-



SORBETTO 89:-

Two balls of sorbet. Ask what we serve today.

Recommended dessert wine:

Verduzzo Friulano, La Buse dal Lof 6cl 95:-



FORMAGGI E VERDUZZO 185:-

Cheese plate served with Italian fig jam and a glass of Verduzzo Friulano.

CAFFÉ E GRAPPA 149:-

Single espresso with 2 cl Grappa di Amarone Riserva Pietro Zardini and one dark chocolat praline.



Coffee, Espresso, Macchiato 36:-

Cappuccino, Caffè latte 45:-

Double Espresso / Macchiato 39:-

House's dark chocolat truffles 65:-



WITH GRAPPA, COGNAC, WHISKEY, BRANDY & LIQUORS
ASK THE STAFF FOR SUGGESTIONS

CARTA DEI VINI

Italy - the land of wine

Italy is the world oldest wine producer, and was called by the greeks: "Enotria" – Wine land. It is produced in almost all of the 20 regions and the climate changes from the cool temperatures of the Alps in Trentino Alto Adige and Lombardia to the powerful sun of Sicily.

Ask the waiters for suggestions about which wine to choose with your meal.



Veneto

The third biggest wine region in Italy, with no less than 113 000 wine producers.

The most famous white wine is *Soave*, while the most renowned red wine are *Bardolino* and *Valpolicella Ripasso*.

The Valpolicella area is where the famous *Amarone* wines are produced, a product well known all over the world.

Soave is one of the most famous and exported white wines in all of Italy, without any competitors.

Piemonte

The land "at the foot of the mountain". Here the mild climate lets the grapes mature longer, which influences the wine's aromas.

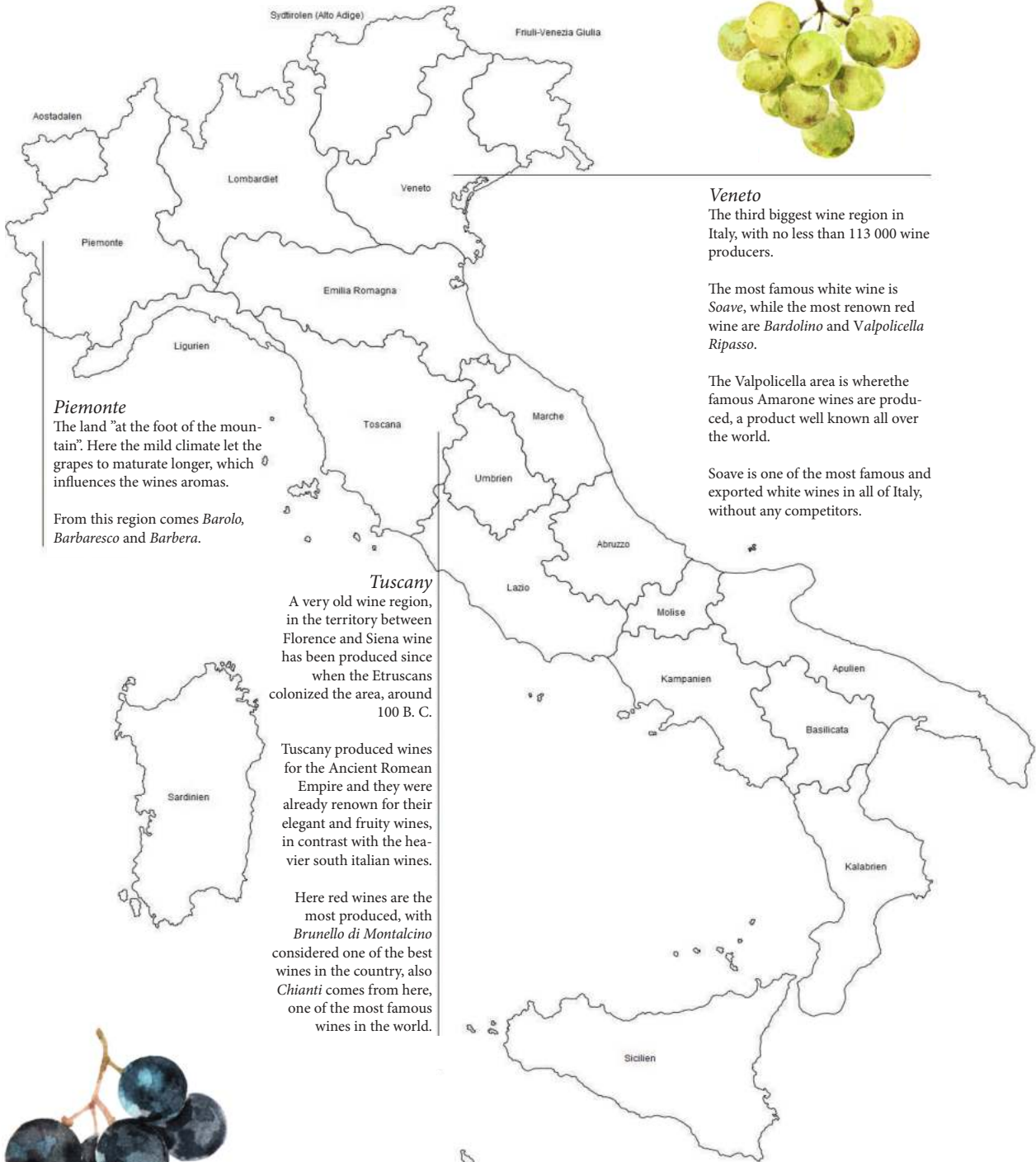
From this region comes *Barolo*, *Barbaresco* and *Barbera*.

Tuscany

A very old wine region, in the territory between Florence and Siena wine has been produced since when the Etruscans colonized the area, around 100 B. C.

Tuscany produced wines for the Ancient Roman Empire and they were already renowned for their elegant and fruity wines, in contrast with the heavier south Italian wines.

Here red wines are the most produced, with *Brunello di Montalcino* considered one of the best wines in the country, also *Chianti* comes from here, one of the most famous wines in the world.



SELEZIONE AL CALICE

Our wines on glass

Sparkeling

	Glass	Bottle
Prosecco DOC Extra Dry (Glera), Viticoltori La Delizia, Friuli	109	625
Prosecco Rose DOC, Millesimato 2021 (90% Glera, 10% Pinot Nero) Viticoltori La Delizia, Friuli	125	695
Monvasia Spumante Metodo Classico 2017, (Malvasia Greca) Casalone, Piemonte	165	725



Vini Bianchi

Light and fresh

Chardonnay, 2021, Viticoltori La Delizia, Friuli

Medium and fruity

Friulano 2020, La Buse dal Lof, Friuli Colli Orientali

Sauvignon 2021, La Buse dal Lof, Friuli Colli Orientali

Lugana 2021 (Trebiano di Lugana), Pietro Zardini, Veneto



115 475

135 575

169 695

189 795

Vini Rose

Pinot Grigio Blush 2021, Viticoltori La Delizia, Friuli



129 550

Vini Rossi

Light Bodied

Cabernet Sauvignon 2021, Viticoltori La Delizia, Friuli

Valpolicella Classico 2021, (Corvina 65%, Rondinella 25%,
Molinara 10%) Pietro Zardini, Veneto

Medium Bodied

Aglianico 2018, Tenuta Coppadoro, Puglia

Barbera d'Alba 2020, Cascina Rabaglio, Piemonte



115 475

165 695

130 550

165 695

Full Bodied

Austero 2019, Corvina Veronese vendemmia tardiva, Pietro Zardini, Veneto

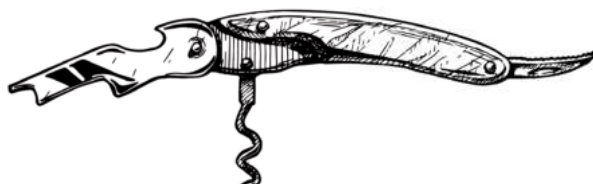
Barbaresco 2017 Gaia Principe (Nebbiolo) Cascina Rabaglio,
Piemonte

189 795

215 895

On the following pages, we present more bottle recommendations

House recommends



LA NOSTRA SELEZIONE A BOTTIGLIA



Magnum bottles

Sparkling

Monvasia Spumante Metodo Classico, (Malvasia Greca)
Azienda Agricola Casalone, Piemonte

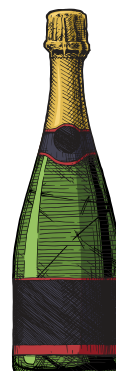
1500

Vini Rossi

Schioppettino di Prepotto 2018, La Buse dal Lof, Friuli Colli Orientali	1900
Valpolicella Classico Ripasso Superiore 2018, Pietro Zardini, Veneto	1800
Rosignol 2017, Appasimento della Valpolicella method, Pietro Zardini, Veneto	1700
Amarone della Valpolicella 2017, Pietro Zardini, Veneto	2600
Rus 2018 (Barbera, Pinot Nero, Merlot), Azienda Agr. Casalone, Piemonte	1450
Nebbiolo d'Alba, Cascina Rabaglio, Piemonte 2014	1900
Nebbiolo d'Alba, Cascina Rabaglio, Piemonte 2016	1600
Barbaresco, Cascina Rabaglio, Piemonte 2016	2400
Barbaresco, Cascina Rabaglio, Piemonte 2017	2100
Amarone della Valpolicella 1998, Masi Costasera	4500
Amarone della Valpolicella 2012, Masi 5 l	7900
Amarone della Valpolicella 2008, Tommasi 5 l	8200

Sparkling

Monvasia Spumante, Edizione Speciale 100 mesi, (Malvasia Greca) Piemonte	1100
Peruzzi Spumante Metodo Classico Verdicchio, Marche	925
Rosignol Rosato, Pietro Zardini, Veneto	675
EOS Rose (Naturvinn) NV, La Chimera, Piemonte	650
Prosecco col Fondo 2020, Mongarda, Veneto	675
Cristal 2012, Louis Roederer, Champagne	4500
Cristal 2013, Louis Roederer, Champagne	4300



Vini Bianchi



Friuli Venezia-Giulia

Ribolla Gialla 2020, Viticoltori La Delizia	525
Pinot Grigio 2020, Viticoltori La Delizia	525
Malvasia 2020, La Buse dal Lof, Friuli Colli Orientali	825
Ribolla Gialla 2021, La Buse dal Lof, Friuli Colli Orientali	725
Friulano 2019, La Buse dal Lof, Friuli Colli Orientali	750
Ograde 2016 (Sauvignon, Malvasia Istriana, Vitovska, Pinot Grigio), Skerk, Carso	875
Verduzzo 2016, Fulvio Bressan	1200
Carat 2016 (Friulano, Malvasia, Ribolla Gialla), Fulvio Bressan	1250

Veneto

Rosignol Bianco 2020, (Tai, Garganega, Chardonnay) Pietro Zardini, Veneto	695
Garganega 2018, Giovanni Menti, Veneto	725
Studio 2013 (Trebiano di Soave, Garganega), Cá Rugate	895

Emilia-Romagna

Valtolla Bianco 2018 (Malvasia, 30 dagar skálkontakt), Croci	675
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Alto-Adige

Terlaner Classico 2020 (Pinot Bianco, Chardonnay, Sauvignon Blanc), Cantina Terlano	850
Vorberg, Pinot Bianco 2016, Cantina Terlano	895
Quarz, Sauvignon 2020, Cantina Terlano	1200

Piemonte

Monvasia 2020 (Malvasia Greca), Azienda Agricola Casalone, Monferrato	550
Langhe Bianco 2020 (Arneis), Cascina Rabaglio, Langhe	625
Riesling 2018, Cascina Rabaglio, Langhe	750
Derthona Costa del Vento 2016, Timorasso, Vignetti Massa	1450

Toscana

Chardonnay 2017, Monteverro	1900
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Marche

Campo delle Oche, Verdicchio dei Castelli di Jesi Classico 2016, Fattoria San Lorenzo	990
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Umbria

Umbria Bianco 2018, Trebbiano Spoletino, Tabarrini	950
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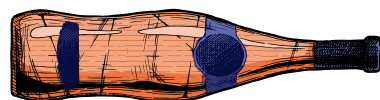
Abruzzo

Pecorino 2020, La Valentina	595
Trebbiano d Abruzzo 2015, Valentini	2250

Molise

Falanghina 2019, Di Majo Morrante	625
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Vini Rosé



Vigna Riccardo, Langhe Rosato 2021 (Nebbiolo), Piemonte	650
Pinot Grigio Ramato 2021, La Buse dal Lof, Friuli Colli Orientali	675



Vini Rossi

Friuli Venezia Giulia

Merlot 2020, Viticoltori La Delizia	525
Cabernet Sauvignon 2018, La Buse dal Lof, Friuli Colli Orientali	695
Refosco dal Peduncolo Rosso 2018, La Buse dal Lof, Friuli Colli Orientali	750
Schioppettino di Prepotto 2018, La Buse dal Lof, Friuli Colli Orientali	850
Refosco dal Peduncolo Rosso 2017, Ronchi di Cialla	795
Terrano 2016, Skerk	875
Pignolo 2013, Ermacora	995
Pinot Nero 2015, Bressan	1300
Schioppettino 2015, Bressan	1300
Schioppettino di Prepotto, Ronchi di Cialla 2014	1100

Veneto

Valpolicella Ripasso Classico Superiore 2018, Pietro Zardini	850
Rosignol 2018, Appassimento della Valpolicella method, Pietro Zardini	875
Amarone della Valpolicella 2016, Pietro Zardini	1100
Amarone della Valpolicella 2010, Pra	1250
70/30 Corvina Cabernet 2016, Pietro Zardini	1350
Amarone della Valpolicella Riserva 2012, Pietro Zardini	2500
Amarone della Valpolicella 2009, Ambrosan	1900
Amarone della Valpolicella 2008, Vini Meroni	1900
Amarone della Valpolicella 2008, Bussola	2100
Amarone della Valpolicella 2007, Masi, Campolongo di Torbe	2300
Valpolicella Superiore 2019, Dal Forno Romano	3800
Valpolicella Superiore 2016, Dal Forno Romano	4200
Amarone della Valpolicella, Dal Forno Romano 2011	4500

Trentino Alto-Adige

Pinot Nero 2019, Cantina Terlano	750
Lagrein Porphyr Riserva 2014, Cantina Terlano	1450

Vini Rossi

Lombardia (Chiavennasca/Nebbiolo)

Inferno Riserva 2019, Rainoldi	990
Sfursat della Valtellina 2018, Fruttaio Ca Rizzieri, Rainoldi	1250

Piemonte

BAROLO (NEBBIOLO)

Barolo 2017, Cascina Rabaglio	875
Barolo 2017, Burlotto, Acclivi	1995
Barolo 2017, Burlotto, Cannubi	2250
Barolo 2015, Oddero, Villero	1650
Barolo 2015, Oddero, Brunate	2250
Barolo 2015, Burlotto, Acclivi	2450
Barolo 2015 Brovia vigneto Ca Mia	1900
Barolo 2015 Pira, Roagna	3500
Barolo 2014, Ceretto	1495
Barolo 2012, Oddero, Villero	1900
Barolo Riserva 2012, Massolino, vigna Rionda	2500
Barolo 2011 Brovia, Rocche di Castiglione	1950
Barolo 2010 Oddero, Brunate	2500
Barolo Borgogno 2011, vigneto Cannubi	1850

BARBARESCO (NEBBIOLO)

Barbaresco Gaja Principe, 2018, Cascina Rabaglio	925
Barbaresco 2013, Oddero Gallina	1250
Barbaresco 2017, Giuseppe Cortese	1100
Barbaresco, Giuseppe Cortese Rabaja 2011	1750

MONFERRATO

Grignolino 2019, Casalone	575
Bricco Morlantino, Barbera del Monferrato Superiore 2017, Casalone	675
Rubermillo, Barbera del Monferrato Superiore 2016, Casalone	850
Rus 2018, (Barbera, Pinot Nero, Merlot), Casalone, Piemonte	895

ÖVRIGA

Dolcetto d'Alba 2021, Cascina Rabaglio	675
Nebbiolo d'Alba Superiore 2018, Cascina Rabaglio	780
Barbera d'Alba Superiore 2017, Cascina Rabaglio	850
Barbera d'Asti Superiore Nizza, 2018, Ceretti	895
Monleale 2011, Barbera dei Colli Tortonesi, Vigneti Massa	1250
Gattinara 2013 (Nebbiolo), Antoniolo	1650

Valle d'Aosta

Syrah 2016, Grosjean	950
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Vini Rossi

Toscana

CHIANTI

Chianti Classico 2016, Podere Casanova	875
Chianti Classico Riserva 2017, Fattoria Le Fonti	900
Panzanello 2015 (Sangiovese, Merlot), Il Manunzio	1250
I Sodi di San Niccol 2015, (Sangiovese e Malvasia Nera), Castellare	1950
I Sodi di San Niccol 2013, (Sangiovese e Malvasia Nera), Castellare	2100
Camartina 2011 (70% Cabernet Sauvignon, 30% Sangiovese), Agricola Querciabella	2450
Flacianello della Pieve 2016, Sangiovese, Fontodi	8500

MONTALCINO

Rosso di Montalcino 2019 (Sangiovese), Tenuta di Argiano	895
Rosso di Montalcino 2018 (Sangiovese), Albatreti	1100
Brunello di Montalcino Piaggione 2017, Podere Salicutti	2500
Brunello di Montalcino Sorgente 2017, Podere Salicutti	2100
Brunello di Montalcino Teatro 2016, Podere Salicutti	3750
Brunello di Montalcino 2015, Tenuta di Argiano	1350
Brunello di Montalcino Riserva 2015, Tenuta di Argiano	3700
Brunello di Montalcino 2014, Mastrojanni	1450
Brunello di Montalcino Riserva 2012, Tenuta di Argiano	3900
Brunello di Montalcino 2010, Casanova di Neri	3800
Brunello di Montalcino Tenuta Nuova 2010, Casanova di Neri	9000
Solengo 2016 (Cabernet Sauvignon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2300
Solengo 2013 (Cabernet Sauvignon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2700

BOLGHERI

Bolgheri Superiore 2010, (Cabernet Sauvignon, Cabernet Franc), Sada	1950
Solaia, Bolgheri 2011 (Cabernet Sauvignon, Cabernet Franc, Sangiovese), Marchesi Antinori	4500
Sassicaia 2018 (70% Cabernet Sauvignon, 30% Sangiovese), Tenuta San Guido	7500

MAREMMA TOSCANA

Verruzzo 2019 (40% Merlot, 25% Cabernet Franc, 25% Cabernet Sauvignon, 10% Syrah), Monteverro	845
Monteverro 2016 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	4200
Monteverro 2013 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	5200
Monteverro 2009 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	5500
Tinnata Syrah 2010, Monteverro	2750
Tinnata Syrah 2016, Monteverro	3200



Vini Rossi

Emilia - Romagna

Cabernet Franc 2018, Comunità San Patrignano	795
Sprugnolo 2019, Sangiovese Superiore, Valle delle Lepri	650

Marche

Lacrima di Morro d'Alba 2019, Luigi Giusti	650
Solleone 2013 (Montepulciano d'Abruzzo), Fattoria San Lorenzo	1250

Umbria

Janus 2018 (Sangiovese), Marco Merli	795
Il Bocatone, Montefalco Rosso 2017 (Sangiovese, Barbera, Sagrantino), Tabarrini	975
Il Bocatone, Montefalco Rosso 2016 (Sangiovese, Barbera, Sagrantino), Tabarrini	1125
Sagrantino di Montefalco 2015, Campo alla Cerqua, Tabarrini	1350
Sagrantino di Montefalco Collepieno 2014, Arnaldo Caprai	1450

Molise

Contado Riserva 2015, (Aglianico), Di Majo Morrante	795
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Lazio

Cirsium 2016, Cesanese di Affile, Damiano Colli	975
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Campania

Taurasi 2009 (Aglianico), Perillo	1250
Terra di Lavoro 2016 (Aglianico 80%, Piediroso 20%), Galardi	1300
Terra di Lavoro 2015 (Aglianico 80%, Piediroso 20%), Galardi	1400
Taurasi Riserva 2009 (Aglianico), Perillo	1450
Terra di Lavoro 2012 (Aglianico 80%, Piediroso 20%), Galardi	1500
Terra di Lavoro 2011 (Aglianico 80%, Piediroso 20%), Galardi	1600
Terra di Lavoro 2009 (Aglianico 80%, Piediroso 20%), Galardi	1900
Terra di Lavoro 2008 (Aglianico 80%, Piediroso 20%), Galardi	2200

Puglia

Primitivo 2019 BIO, Grifoni 	550
Nero di Troia 2019 BIO, Grifoni 	550

Sicilia

Archimede Nero d'Avola 2016, Marabino	1100
Turi Rosso 2020 (Nero d'Avola), Salvatore Marino	675

Vintage Collection



Each bottle of wine is its own little microcosm and organic chemistry experiment.
In an older bottle, the many different physical and chemical reactions have had time longer.
This is what builds the flavor complexity that can only be gained over time,
but it also has its risks.

Recommendation: Pre-order the selected bottle before your visit

Sparkling

Riserva del Fondatore 2005, Ferrari, Trento	1950
Dom Perignon 1998, Champagne	3800
Dom Perignon P2 1992, Champagne	6500
Cristal Vinotheque 1999, Louis Roederer, Champagne	21000
Cristal Vinotheque 2000, Louis Roederer, Champagne	23000

Vini Bianchi

Il San Lorenzo Bianco 2008 (Verdicchio), Fattoria San Lorenzo, Marche	2100
Ribolla Gialla 2013, Gravner, Friuli	2200



Vini Rossi

Friuli:

Schioppettino di Prepotto, Ronchi di Cialla 2009	1300
Schioppettino di Prepotto, Ronchi di Cialla 1996	1900
Pignolo 2004, Bressan	2250
Rosso Breg 2007 (Pignolo), Gravner	5900

Veneto:

Amarone della Valpolicella 2006, Pra	1600
Amarone della Valpolicella 2000, Quintarelli	9000
Amarone della Valpolicella 1999, Bertani	4500
Amarone della Valpolicella 1995, Masi Campolongo di Torbe	4500

Piemonte:

Sito Moresco 1992, Nebbiolo, Gaja	2950
Barbaresco, Giuseppe Cortese Rabaja 2006	1950
Barbaresco 2005, vigneto Gallina, La Spinetta	3900
Barbaresco, Giuseppe Cortese Rabaja 1996	2150
Barolo blend '82 '03 '14, Borgogno	2600
Barolo 2003, vigneto Campe, La Spinetta	3900
Barolo 2006, Burlotto Verduno, vigneto Monvigliero	3750
Barolo 1966, Luigi Einaudi	2600
Barolo 1969, Luigi Einaudi	3500
Barolo 1968, Bersano	3200

Toscana:

Brunello di Montalcino 1999, Il Marroneto	2900
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Umbria:

Sagrantino di Montefalco 1999, Colpetrone	2900
Sagrantino di Montefalco 2000, Colpetrone	2700

Campania:

Terra di Lavoro 2005 (Aglianico 80%, Piediroso 20%), Galardi	2500
Terra di Lavoro 2006 (Aglianico 80%, Piediroso 20%), Galardi	2700

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