

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

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, sliced orange)
5cl 145:- / 20 cl (pitcher) 495:-

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

Mariposa Spritz (Brachetto dessert wine, Spumante Bianco,
soda water, strawberries, green apple) 5cl 145:- / 495:-



MALFY GIN TONIC 5cl

Original: Malfy Gin Originale,
tonic water, basil 169:-

Citron: Malfy Lemon Gin,
tonic water, lemon 169:-

Rosa: Malfy Gin Rosa, tonic water 169:-

Bloody Orange: Malfy Gin, sliced orange,
chili stripes 169:-

COCKTAILS

Dry Martini Classico: Malfy Gin, Vermouth 155:-

Elderflower Collins: Gin, elderflower liquor,
lemon juice, syrup, soda water 159:-

Basil Instinct: Malfy Gin, lemon juice,
syrup, basil 159:-

Espresso Martini: Vodka, Kahlua, espresso 155:-

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

Amaretto sour: Amaretto, lemon juice,
syrup 150:-

Bellini: Prosecco, peach puré 129:-



VERMOUTH ARTIGIANALE

Tenuta Tamburin, Piemonte, 6 cl,
serveras med ice och apelsinskivor. 129:-



LE BIRRE

Beer

BEER ON DRAFT

40cl

Birra Poretti (5,5%) 89:-

Nya Carnegie IPA 100 W (6,8%) 108:-

BEER ON BOTTLE

Carlsberg Hof (4,2) 33cl 70:-

Staropramen Dark (4,4%) 33cl 75:-

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

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

Birra Messina Cristalli di Sale,
Ofiltrerad Lager (5%) 50cl 125:-

Peroni Doppio Malto

Gran Riserva (6,5%) 50cl 135:-

CIDER

Somersby Pear 85:-

ALKOHOLFRITT

Soft drinks and Light beer 33 cl 40:-

Peroni Libera Alcohol free beer 33cl 65:-

Brooklyn Special Effects Alcohol free beer 33cl 60:-

Alcohol free Cider Pear 33 cl 65:-

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

ITALIAN SODA

Lemonade 55:-

Orange 55:-

Pomgranate 55:-

Blood orange 55:-

MOCKTAIL

Virgin Basil Instinct: Soda water, lemon juice,
syrup, basil 95:-

While waiting

Small Snacks

Green olives 65:-

Fried salty peanuts 55:-

Fried salty Macadamia nuts 95:-

Fried Marcona almonds with sea salt: 95:-

Taralli artigianali from Puglia 55:-

Italian Salami Selection of the week 50gr 99:-



LA SCELTA DELLA CUCINA



Chefs suggestion

4 COURSE MENU 750:-

STARTERS

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and artichoke chips.

VEGAN

Alternative

CROCHETTE DI PATATE RIPIENE AL PROSCIUTTO SERVITE CON CREMA AL TARTUFO NERO

Crispy croquettes filled with prosciutto are topped with truffle cream, parmesan and fresh truffle.

Alternative

ANTIPASTO MISTO DELLA CASA

Our selection of Italian charcuterie, cheeses, pickled vegetables, olives, tapenades and snacks.
Served for 2 people.

FIRST COURSE

MACCHERONI AL TARTUFO E FILETTO DI VITELLO

Maccheroni in creamy truffle sauce with veal fillet topped with citrus and fresh truffle.

MAIN COURSE

SALTIMBOCCA ALLA "IL FORNO"

Grilled veal fillet wrapped with prosciutto and fresh sage.
Served with green asparagus, gravy and potato pastry topped with grated parmesan.

Alternative

FILETTO DI SALMERINO

Butter-baked char fillet served with seasonal vegetables, new potatoes
and butter sauce flavored with lemon and chives.

Alternative

GNOCCOLONI RIPIENI AL PESTO DI PISTACHIO

Vegan potato dumplings filled with pesto on soybeans served with chopped pistachios,
lingonberries and browned butter.

VEGETARIAN - VEGAN ALTERNATIVE

DESSERT

TIRAMISÙ

Homemade Tiramisù: Savoyard biscuits in mascarpone cream flavored with espresso and amaretto.

Alternative

PANNACOTTA ALLA VANIGLIA

Creamy vanilla pannacotta with chopped pistachios and strawberries
flavored with lime and basil.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



ANTIPASTI

Förrätter

ANTIPASTO MISTO DELLA CASA
*Our selection of Italian charcuterie, cheeses,
pickled vegetables, olives, tapenades and snacks.*

Min 2 pers.

2 pers 315:-, 3-5 pers 550:-

PANE ALL' AGLIO

Ovenbaked garlic bread topped with parmigiano reggiano. For 2 people.
95:-

CROCHETTE DI PATATE RIPIENE AL PROSCIUTTO SERVITE CON CREMA AL TARTUFO NERO

Crispy croquettes filled with prosciutto are topped with truffle cream,
parmesan and fresh truffle.

155:-

BURRATA ARTIGIANALE PUGLIESE

Creamy burrata with variation on tomatoes, iced silver onions, basil and balsamic caviar.

VEGETARISK

165:-

CARPACCIO DI FILETTO DI MANZO

Carpaccio on beef fillet served with chopped pistachios, balsamic caviar, fresh strawberries,
honey vinaigrette, frisee salad and crumbled feta cheese.

185:-

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and artichoke chips.

VEGANSK

145:-

FRITTO MISTO DELLA CASA

A selection of seafood and vegetables in crispy tempura
served with herb aioli and grilled lemon.

165:-



FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



PRIMI

Pasta etc

FETTUCINE CON FILETTO

Fettuccine with beef fillet, cream reduction flavored with white wine, garlic and parmesan.
Served with seasonal grilled vegetables and crispy prosciutto.

275:-

RAVIOLI CASERECCI RIPIENI CON RICOTTA E BASILICO SERVITI CON PANCETTA

Our own ravioli filled with ricotta, basil and tomato.
Served in a creamy reduction with spinach, chilli and sun-dried tomatoes.
Topped with pancetta.

VEGETARIAN ALTERNATIVE

275:-

MACCHERONI AL TARTUFO E FILETTO DI VITELLO

Maccheroni in creamy truffle sauce with veal fillet topped with citrus and fresh truffle.

265:-

TAGLIOLINI ALL'ARRABBIATA E BURRATA

Tagliolini tossed in tomato sauce on Italian san marzano tomatoes, fresh Roman tomatoes
and basil served with broken burrata and pesto.

VEGETARIAN

245:-

LINGUINI AI FRUTTI DI MARE

Linguine with garlic-scented seafood, lobster stock, chilli, white wine and parsley.

275:-

RISOTTO AGLI ASPARAGI

Creamy risotto flavored with white wine, shallots, parmesan and asparagus pesto
served with grilled green asparagus.

VEGETARIAN - VEGAN ALTERNATIVE

265:-

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE





SECONDI

Main courses

SALTIMBOCCA ALLA "IL FORNO"

Grilled veal fillet wrapped with prosciutto and fresh sage.
Served with green asparagus, sky sauce and potato pastry topped with grated parmesan.
325:-

FILETTO DI MANZO ALLA GRIGLIA

Grilled beef fillet is served with potato pastry, gravy sauce on amarone, roasted carrot and truffle cream.
425:-

ENTRECÔTE ALLA GRIGLIA

Served with Amarone gravy, garlic butter, tomato salad and fries topped with parmesan.
415:-

GNOCCOLONI RIPIENI AL PESTO DI PISTACHIO

Vegan potato dumplings filled with pesto on soybeans served with chopped pistachios, lingonberries and browned butter.

VEGETARIAN - VEGAN ALTERNATIVE

275:-

FILETTO DI SALMERINO

Butter-baked char fillet served with seasonal vegetables, new potatoes and butter sauce flavored with lemon and chives.
345:-

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



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 165:-

Tomato sauce, buffalo mozzarella, fior di latte, cocktail tomatoes and fresh basil.

BOSCO DI PARMA 195:-

Tomato sauce, fior di latte, mushrooms, cocktail tomatoes, arugula, prosciutto di Parma and Parmigiano Reggiano DOP.

VERDURE 185:-

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

QUATTRO FORMAGGI 195:-

Tomato sauce, fior di latte, taleggio, gorgonzola, Parmigiano Reggiano DOP, cherry tomatoes and basil.

ALLA DIAVOLA 195:-

Tomato sauce, fior di latte, salami, fresh chili, onion, pesto, cherry tomatoes, garlic oil and pine nuts.

SALSICCIA CON RICOTTA 195:-

Tomato sauce, fior di latte, salsiccia, cherry tomatoes, ricotta cheese, red onion, pine nuts, chili and basil.

POLLO DELLA CASA 195:-

Tomato sauce, fior di latte, truffle marinated chicken fillet, pine nuts, fresh spinach.

PESCATORA 195:-

Tomato sauce, fior di latte, sea delicacies, cherry tomatoes, parsley, garlic cream.

il Classico

QUATTRO STAGIONI 195:-

Tomato sauce, fior di latte, tiger prawns, prosciutto di Parma, anchovies, capers and cocktail tomatoes.



FILETTO DELLA CASA 205:-

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

N' DUJA 195:-

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

Pizze Bianche

MORTADELLA 195:-

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

CHEVRE 185:-

Fior di latte, chevre cheese, beetroot, honey and walnuts.

FUNGHI E TARTUFO 195:-

Fior di latte, fresh mushrooms, shiitake mushrooms, provolone, truffle vinaigrette and basil.

CARPACCIO 185:-

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

LÖJROMSPIZZA 275:-

Fior di latte, roe, pickled red onion, artichoke and creme fraiche.

And more

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

VEGAN CHEESE IS AVAILABLE AS AN OPTION.
ASK US ABOUT THE GLUTEN-FREE PIZZA BASE. (extra 35:-)



DOLCI E CAFFÉ

Desserts Et Coffees

TIRAMISÙ 119:-

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

Recommended dessert wine:

Picolit 2018, La Buse dal Lof 6 cl 139:-

TORTINO AL CIOCCOLATO BIANCO E CARMELLO 125:-

White chocolate fondant served with raspberry sorbet and fresh raspberries.

Recommended dessert wine:

Picolit 2018, La Buse dal Lof 6 cl 139:-

MOUSSE AL CIOCCOLATO FONDENTE 115:-

Chocolate pastry served with roasted hazelnuts and vanilla ice cream.

Recommended dessert wine:

Recioto della Valpolicella, Pietro Zardini 6cl 129:-

PANNACOTTA ALLA VANIGLIA 115:-

Creamy vanilla panna cotta with chopped pistachios and raw strawberries flavored with lime and basil.

Recommended dessert wine:

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

SORBETTO 89:-

Two scoops of sorbet. Ask what we are serving today.

Recommended dessert wine:

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

FORMAGGI E VERDUZZO 165:-

Cheese plate served with Italian fig marmalade and a glass of verduzzo friulano



COFFEE DRINKS

5 cl 145:-

ESPRESSO MARTINI
Espresso, Vodka, Kahlúa

IRISH COFFEE
Jameson, coffee

KAFFE KARLSSON
Baileys, Cointreau, coffee

CAFFÉ E GRAPPA 149:-

Simple espresso with 2 cl of
Grappa di Amarone Riserva Pietro Zardini
and a dark chocolate truffle.



Coffee, Espresso, Macchiato 36:-

Cappuccino 49:-

Caffè latte 55:-

Double Espresso / Macchiato 45:-

House's dark chocolate truffle 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.



Piemonte

The land "at the foot of the mountain". Here the mild climate let the grapes to maturate longer, which influences the wines 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 renown 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.



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 renown red wine are *Bardolino* and *Valpolicella Ripasso*.

The Valpolicella area is wherethe 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.



Vintage Collection



Each bottle of wine is its own little microcosmos 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

Dom Perignon 1998, Champagne	4800
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

Vi reserverar oss för att presenterade årgångar kan vara slut.



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 2007, Masi, Campolongo di Torbe	2300
DECEM, Amarone della Valpolicella Riserva 2012, Pietro Zardini	3200
Amarone della Valpolicella Dieci Anni Riserva 2009, Villa Canestrari	3900
Amarone della Valpolicella 2000, Quintarelli	9000
Amarone della Valpolicella 1999, Bertani	4500
Amarone della Valpolicella 1995, Masi Campolongo di Torbe	4500

Piemonte:

Cerreta Gran vigneto 2004, Vigneti Massa (50% Nebbiolo, 30% Barbera, 15% Croatina, 5% Freisa)	1950
Sito Moresco 1992, Nebbiolo, Gaja	2950
Barbaresco 2005, vigneto Gallina, La Spinetta	3900
Barbaresco, Giuseppe Cortese Rabaja 1996	2900
Barolo blend '82 '03 '14, Borgogno	2600
Barolo 2006, Burlotto Verduno, vigneto Monvigliero	4500
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

We reserve the right that the vintages presented may be out of stock.

SELEZIONE AL CALICE

Our wines on glass

Sparkling

Prosecco DOC Brut (Glera), Viticoltori La Delizia, Friuli
Prosecco Rose Millesimato 2021, Stocco, Friuli



<i>Glass</i>	<i>Bottle</i>
120	650
120	650

Vini Bianchi

Light and fresh

Terre di Mario Bianco, NV, blend di uve selezionate
JM Bianco 2022, Jasci e Marchesiani, Trebbiano, Abruzzo
Pinot Grigio 2022, Viticoltori Friulani La Delizia, Friuli



115	495
135	550
145	625

Medium and fruity

Verdicchio Classico Castelli di Jesi, 2021, Vignamato, Marche
Sauvignon 2019, Poggiobello, Friuli Colli Orientali



165	725
165	725

Vini Rose

Pinot Grigio Blush 2022, Viticoltori Friulani La Delizia, Friuli



135	550
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Vini Rossi

Light Bodied

JM Rosso 2022, Jasci e Marchesani, Montepulciano d' Abruzzo, Abruzzo



129	630
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Medium Bodied

Terre di Mario Rosso, NV, blend di uve selezionate
Sangiovese/Primitivo 2022, Pattini, Puglia
Barbaresco 2018 "I Patriarchi", Francone, Piemonte

115	495
145	595
245	995

Full Bodied

Barbera 2018, Castello di Cigognola, Lombardia
Rosignol Apassimento della Valpolicella 2019, Pietro Zardini, Veneto

155	685
195	895

On the following pages we present more bottle recommendations

We reserve the right that the vintages presented may be out of stock.

The house recommends

LA NOSTRA SELEZIONE A BOTTIGLIA



MAGNUM BOTTLE

Vini Rossi

Rosignol 2020, Appasimento della Valpolicella method, Pietro Zardini, Veneto	1700
Nebbiolo d'Alba Superiore 2019, Cascina Rabaglio, Piemonte	1800
Monferrato Rosso, Rus, azienda Agricola Casalone, Piemonte	1800
Merlot 2020, La Buse dal Lof, Friuli Colli Orientali	1900
Barbaresco 2019, Cascina Rabaglio	1900
Valpolicella Ripasso Classico Superiore 2020, Pietro Zardini, Veneto	1950
Barbera d'Alba Superiore 2018, Cascina Rabaglio, Piemonte	1950
Nebbiolo d'Alba Superiore 2018, Cascina Rabaglio, Piemonte	1950
Barbaresco Gaja Principe 2019, Cascina Rabaglio, Piemonte	2100
Barbaresco Meruzzano 2019, Cascina Rabaglio, Piemonte	2100
Barbera d'Alba Superiore ''Armujan'', poderi Ruggeri Corsini, Piemonte	2100
Refosco dal Peduncolo Rosso 2018, La Buse dal Lof, Friuli Colli Orientali	2200
Valpolicella Superiore 2018, Villa Canestrari, Veneto	2300
Barbaresco 2017 Gaja Principe, Cascina Rabaglio, Piemonte	2800
Barolo San Pietro 2015, poderi Ruggeri Corsini, Piemonte	3200
Barbaresco 2015 Gaja Principe, Cascina Rabaglio, Piemonte	3300
Barolo Bussia 2015, poderi Ruggeri Corsini, Piemonte	3500
Amarone della Valpolicella 2019, Pietro Zardini, Veneto	3600
Barbaresco 2014 Ca Grossa, Cascina Rabaglio, Piemonte	3700
Amarone della Valpolicella 2017, Pietro Zardini, Veneto	3900
Brunello di Montalcino ''Bramante'' 2014, Tenuta San Lorenzo, Toscana	3900
Amarone Plenum 2009, Villa Canestrari, Veneto	3900
Amarone della Valpolicella 1998, Masi Costasera	4500
Jeroboam Valpolicella Superiore Ripasso (3 L), Villa Canestrari, Veneto	5600
Jeroboam Barolo Bussia 2015 (3 L), poderi Ruggeri Corsini, Piemonte	6500
Rehoboam Valpolicella Superiore Ripasso (5 L), Villa Canestrari, Veneto	9000
Salmanazar Valpolicella Superiore Ripasso (9 L), Villa Canestrari, Veneto	15000

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Sparkling

MAGNUM BOTTLE

Monvasia Spumante Metodo Classico, (Malvasia Greca) Azienda Agricola Casalone, Piemonte	1500
Ribolla Gialla Spumante Brut, La Buse dal Lof, Friuli Colli Orientali	1700

75 CL

EOS Rose (Naturvinn) NV, La Chimera, Piemonte	650
Monvasia Spumante Metodo Classico Brut, (Malvasia Greca) Casalone, Piemonte	725
Rosignol Rosato Brut, (Corvina, Rondinella, Molinara) Pietro Zardini, Veneto	895
Monvasia Spumante, Edizione Speciale 100 mesi, Brut Nature, (Malvasia Greca), Azienda Agricola Casalone, Piemonte	1100
Blanc des Blancs, Brut Nature 2018, Alessandra Divella, Lombardia	1500
Cristal 2013, Louis Roederer, Champagne	4300



Vini Bianchi

Friuli Venezia-Giulia

Ribolla Gialla 2022, Viticoltori La Delizia	525
Pinot Grigio 2021, La Buse dal Lof	725
Friulano 2020, La Buse dal Lof	725
Ribolla Gialla 2021, La Buse dal Lof	750
Malvasia 2020, La Buse dal Lof	750
Pinot Bianco 2022, La Buse dal Lof	750
Chardonnay 2022, La Buse dal Lof	750
Sauvignon 2022, La Buse dal Lof	750
Verduzzo 2016, Fulvio Bressan	1200

Veneto

Rosignol Bianco 2022, (Tai, Garganega, Chardonnay) Pietro Zardini	695
Soave Superiore Riserva 2019, (100% Garganega) Villa Canestrari	795
Lugana 2023 (Trebiano di Lugana), Pietro Zardini	825

Piemonte

Langhe Arneis 2021, Cascina Rabaglio	575
Langhe Bianco 2020 (Arneis, Sauvignon, Chardonnay), poderi Ruggeri Corsini	695
Riesling 2018, Cascina Rabaglio	750
Chardonnay 2019 'Lolly', poderi Ruggeri Corsini	875
Derthona Costa del Vento 2016, Timorasso, Vignetti Massa	1450

Marche

Verdicchio Superiore 2021 'Versiano', Vignamato	695
Campo delle Oche, Verdicchio dei Castelli di Jesi Classico 2016, Fattoria San Lorenzo	990

Umbria

Umbria Bianco 2019, Trebbiano Spoletino, Tabarrini	975
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Abruzzo

Pecorino 2021, Jasci&Marchesani	750
Trebiano d Abruzzo 2015, Valentini	2500

Puglia

Vermentino 2022, Tenute Sannella, Puglia	675
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Lombardia

Riesling 2021, Pratello	685
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Campania

Greco di Tufo 2021, Di Prisco	725
Falanghina 2021, Di Prisco	725
Catalanesca 2019, cantine Olivella	895

Sicilia

Monreale Bianco (100% Cataratto), Alessandro di Camporeale	850
Etna Bianco 'Trainara' (100% Carricante), Alessandro di Camporeale	895
Etna Bianco 'Anthemis' (100% Carricante), Monteleone	1600

We reserve the right that the vintages presented may be out of stock.



Vini Rosé

Langhe Rose 2021, (100% Nebbiolo), poderi Ruggeri Corsini, Piemonte	625
Tanbe Rose 2021, (Corvina, Rondinella), Villa Canestrari, Valpolicella	650
Pinot Grigio Ramato 2021, La Buse dal Lof, Friuli Colli Orientali	675
Opera Rose 2022, (Groppello, Marzemino, Barbera, Sangiovese), Lombardia	750
Vigna Riccardo, Langhe Rosato 2021 (Nebbiolo), Piemonte	795
Rosantico 2017 (Moscato Rosa), Bressan, Friuli	1600

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Vini Rossi

Friuli Venezia Giulia

Pinot Nero 2022, Stocco	550
Scacco Rosso 2021 (Schioppettino di Prepotto), La Buse dal Lof	825
Cabernet Sauvignon 2020, La Buse dal Lof	850
Refosco dal Peduncolo Rosso 2020, La Buse dal Lof	850
Schioppettino di Prepotto 2020, La Buse dal Lof	950
Terrano 2016, Skerk	875
Pinot Nero 2020, Le Due Terre	1150
Schioppettino 2018, Bressan	1300
Pinot Nero 2018, Bressan	1300

Veneto

Valpolicella Classico Superiore 2022, Pietro Zardini	795
Austero 2021 (Corvina 100%), Pietro Zardini	935
Valpolicella Superiore 2018, Villa Canestrari	950
Amarone della Valpolicella 2018, Pietro Zardini	1100
Valpolicella Ripasso Classico Superiore 2021, Pietro Zardini	1100
70/30, 2018 (Corvina, Cabernet), Pietro Zardini	1600
Amarone della Valpolicella PLENUM 2015, Villa Canestrari	1800
Amarone della Valpolicella Riserva 2016, Pietro Zardini	1900
Amarone della Valpolicella Riserva 2013, Villa Canestrari	2200
Valpolicella Superiore 2017, Dal Forno Romano	4200
Amarone della Valpolicella, Dal Forno Romano 2017	4500
Amarone della Valpolicella, Dal Forno Romano 2009	4900

Lombardia (Chiavennasca/Nebbiolo)

Garda Rosso 'Mille 1' (Corvina, Rebo, Merlot), Pratello	750
Inferno Riserva 2019, Rainoldi	990
Sfursat della Valtellina 2018, Fruttaio Ca Rizzieri, Rainoldi	1250

Piemonte

BAROLO (NEBBIOLO)

Barolo Monforte d'Alba 2018, poderi Ruggeri Corsini	1200
Barolo bricco San Pietro 2017, poderi Ruggeri Corsini	1300
Barolo Bussia 2017, poderi Ruggeri Corsini	1500
Barolo 2015, Oddero, Villero	1650
Barolo 2015 Brovia vigneto Ca Mia	1900
Barolo 2012, Oddero, Villero	1900
Barolo Riserva Bussia 2016, poderi Ruggeri Corsini	1950
Barolo 2017, Burlotto, Acclivi	2200
Barolo Borgogno 2011, vigneto Cannubi	2200
Barolo 2011 Brovia, Rocche di Castiglione	2400
Barolo riserva 2013, Ellena Giuseppe	2400
Barolo Riserva 2012, Massolino, vigna Rionda	2500
Barolo 2010 Oddero, Brunate	2500
Barolo 2015, Burlotto, Acclivi	2650
Barolo 2017, Burlotto, Cannubi	3750
Barolo 2015 Pira, Roagna	3900
Barolo 2016 Bruno Giacosa	4800
Barolo 2016 Bruno Giacosa Falletto	6800

BARBARESCO (NEBBIOLO)

Barbaresco 2018 (Nebbiolo) Giorno Nuovo, Piemonte	785
Barbaresco 2019, Cascina Rabaglio	875
Barbaresco 2019, Merruzzano, Cascina Rabaglio	1200
Barbaresco 2018 'I Patriarchi', Francone	1300
Barbaresco Gaja Principe 2017, Cascina Rabaglio	1800
Barbaresco Riserva 2018, Francone	1800
Barbaresco Gaja Principe Riserva 2017, Cascina Rabaglio	2100
Barbaresco Gaja Principe Riserva 2016, Cascina Rabaglio	2300
Barbaresco Paje 2015, Roagna	3900

ÖVRIGA

Dolcetto d'Alba 2021, Cascina Rabaglio, Piemonte	695
Langhe Nebbiolo 2021, Cascina Rabaglio	695
Barbera d'Alba 2020, poderi Ruggeri Corsini	695
Barbera d'Alba 2021, Cascina Rabaglio	750
Nebbiolo d'Alba Superiore 2018, Cascina Rabaglio	795
Barbera d'Alba Superiore 2018, Cascina Rabaglio	850
Barbera d'Alba Superiore "Armujan" 2018, poderi Ruggeri Corsini	895
Pinot Nero "Argamakov", poderi Ruggeri Corsini	950
Monleale 2014, Barbera dei Colli Tortonesi, Vigneti Massa	1250

MONFERRATO

Grignolino 2021 "La Capletta", Casalone	675
Pinot Nero 2021 "Fandamat", Casalone	795
Monferrato Rosso 2020 "Rus", Casalone	895



Toscana

CHIANTI

Bono 2022 (Syrah 80%, Sangiovese 20%), Colle Adimari	650
La Lepre delle Fonti (60 % Sangiovese, 35 % Merlot, 5 % Cabernet Sauvignon), fattoria Le Fonti	650
Chianti Classico 2021, Villa Trasqua	675
Chianti Riserva 2019, Colle Adimari	785
Rasente 2019 (50% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon), Colle Adimari	795
Lanfora 2020, Cabernet Sauvignon, Colle Adimari	825
Chianti Classico Riserva 2017, Villa Trasqua	850
Chianti Classico 2019, (Sangiovese 100%), Fattoria Le Fonti	895
Trasgaia Rosso (50% Sangiovese, 40% Cabernet Sauvignon, 10% Cabernet Franc), Villa Trasqua	1100
Chianti Classico Gran Selezione 2017, (Sangiovese 100%), fattoria Le Fonti	1150
Panzanello 2015 (Sangiovese, Merlot), Il Manunzio	1250
I Sodi di San Niccol 2013, (Sangiovese e Malvasia Nera), Castellare	2100
Flacianello della Pieve 2016, Sangiovese, Fontodi	8500

MONTALCINO

Brunello di Montalcino Bramante 2014, Tenuta San Lorenzo	1695
Brunello di Montalcino 2016, Tenuta di Argiano	1800
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 Riserva 2015, Tenuta di Argiano	3700
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

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

MAREMMA TOSCANA

Le Pulledre 2014 (Cabernet Sauvignon, Cilieggiolo, Petit Verdot, Sangiovese, Syrah) cantina Rubbia al Colle	1350
Monteverro 2016 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3000
Monteverro 2013 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3200
Monteverro 2009 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3500
Tinnata Syrah 2010, Monteverro	2900
Tinnata Syrah 2016, Monteverro	2500

Umbria

Il Bocatone, Montefalco Rosso 2017 (Sangiovese, Barbera, Sagrantino), Tabarrini	975
Sagrantino di Montefalco 2016, Campo alla Cerqua, Tabarrini	1350
Sagrantino di Montefalco Collepiano 2015, Arnaldo Caprai	1650

Lazio

Cirsium 2016, (Cesanese di Affile), Damiano Colli	975
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Abruzzo

Montepulciano d' Abruzzo, Jasci & Marchesani	595
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Campania

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

Calabria

Piroci 2019 (100% Nerello Calabrese), Bacelieri	950
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Marche

Rosolaccio (Cabernet Sauvignon, Merlot, Sangiovese, Montepulciano), Vignamato	595
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Puglia

Primitivo 2020, Tenute Sannella	650
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Sicilia

Etna Rosso 2019 "Croceferro" (100% Nerello Mescalare), Alessandro di Camporeale	950
Archimede Nero d'Avola 2016, (Nero d'Avola 100%), Marabino	1100
Etna Rosso 2018 (Nerello Mescalare, Nerello Cappuccio), Azienda Agricola Bonaccorsi	1100
Syrah 2016 "Monreale", Alessandro di Camporeale	1400



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