

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

APERITIVI

Drinks & Cocktails

SPRITZ

Aperol Spritz (Aperol, Spumante, Organics Tonic, sliced orange) 5cl 145:- / 20 cl (pitcher) 495:-

Limoncello Spritz (Limoncello, Spumante, Organics Tonic, mint, lime, lemon) 5cl 145:- / 20cl (pitcher) 495:-

Sarti Spritz (Sarti Rosa, Spumante, Organics Purple berry, lime) 5cl 145:- / 495:-

Campari Spritz (Campari, Spumante, Organics Purple berry) 5cl 145:- / 495:-



MALFY GIN TONIC 5cl

Original: Malfy Gin Originale, Organics Tonic 169:-

Lemon: Malfy Citron Gin, Organics Tonic 169:-

Rosa: Malfy Gin Rosa, Organics Purple berry 169:-

Bloody Orange: Malfy Gin, sliced orange, Organics Tonic 169:-

COCKTAILS

Dry Martini Classico: Malfy Gin, Vermouth 155:-

Elderflower Collins: Gin, elderflower liquor, lemon juice, syrup, Organics Tonic 159:-

Espresso Martini: Vodka, Kahlua, espresso 155:-

Negroni Classico: Campari, Martini Rosso, Gin 145:-

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

Bellini: Prosecco, peach puré 129:-



LE BIRRE

Beer

BEER ON DRAFT

40cl

Birra Poretta (5,5%) 89:-

Nya Carnegie IPA 100 W (6,8%) 115:-

BEER ON BOTTLE

Carlsberg Hof (4,2) 33cl 79:-

Staropramen Dark (4,4%) 33cl 90:-

Grimbergen Double Ambree (6,5%) 33cl 95:-

Gluten Free Peroni Nastro Azzurro (5,1%) 33cl 80:-

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

Peroni Doppio Malto Gran Riserva (6,5%) 50cl 145:-

CIDER

Somersby Pear 90:-

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

Baristas Mocktail of the day 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

CODA DI ROSPO ALLA GRIGLIA

Grilled monkfish with hand-peeled shrimp in a lobster sauce flavored with cognac and thyme
served with green beans and potato croquettes.

Alternative

CANNELLONI RIPIENI AI SPINACI E FUNGHI

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

VEGANSK

DESSERT

TIRAMISÙ

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

Alternative

PANNACOTTA ALLA VANIGLIA

Vanilla panna cotta with blackberries & caramel crisps.

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.
105:-

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion
topped with balsamic pearls and Prosciutto di Parma 16 months.
165:-

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.

VEGETARIAN

175:-

CARPACCIO DI FILETTO DI MANZO

Carpaccio of beef fillet with sliced shallots, parmesan cream,
truffle-roasted pine nuts, frisée salad and parmesan.
185:-

CARCIOFI CROCCANTI E SALSA AL TARTUFO

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

VEGAN

155:-

GAMBERI PICCANTI

Tiger prawns in hot garlic oil and fresh chili.
155:-

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE





PRIMI

Pasta etc

FETTUCINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

Fettuccine with beef fillet, cream reduction flavored with white wine, garlic and parmesan.

Served with seasonal grilled vegetables and crispy bacon.

275:-

RAVIOLI CASERECCI IN SALSA AL TALEGGIO E RICOTTA

Our own raviolis filled with taleggio, ricotta, spinach and chanterelles. Served in creamy taleggio sauce with butter-fried chanterelles. Topped with crushed hazelnuts and Västerbotten cheese crisps.

VEGETARIAN ALTERNATIVE

275:-

CANNELLONI RIPIENI AI SPINACI E FUNGHI

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

VEGAN

265:-

MACCHERONI AL TARTUFO E FILETTO DI VITELLO

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

265:-

PAPPARDELLE ALL'ARRABBIATA CON BURRATA E SALSICCIA

Pappardelle tossed in tomato sauce made with Italian San Marzano tomatoes, fresh Romantic tomatoes

and basil served with salsiccia (sausage), crumbled burrata and pesto.

VEGETARIAN ALTERNATIVE

265:-

LINGUINI AI FRUTTI DI MARE

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

275:-

RISOTTO AI FUNGHI

Creamy risotto with chanterelles, shiitake and wild mushrooms, and a cream of Karl-Johan mushrooms. Topped with artichoke chips.

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.

365:-

STINCO DI AGNELLO AL FORNO

Low-tempered lamb shank, served with saffron risotto and gremolata.

315:-

FILETTO DI MANZO ALLA GRIGLIA

Grilled beef fillet with garlic-baked carrot, caramelized fried onions,
truffle sky & whipped pesto butter

425:-

CODA DI ROSPO ALLA GRIGLIA

Grilled monkfish with hand-peeled shrimp in a lobster sauce flavored with cognac and thyme
served with green beans and potato croquettes.

415:-

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 180:-

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

BOSCO DI PARMA 205:-

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

VERDURE 195:-

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

QUATTRO FORMAGGI 205:-

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

ALLA DIAVOLA 205:-

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

SALSICCIA CON RICOTTA 205:-

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

POLLO DELLA CASA 205:-

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

PESCATORA 205:-

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

il Classico

QUATTRO STAGIONI 205:-

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



FILETTO DELLA CASA 215:-

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

N' DUJA 205:-

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

Pizze Bianche

MORTADELLA 205:-

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

CHEVRE 195:-

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

FUNGHI E TARTUFO 205:-

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

CARPACCIO 205:-

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

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:-)

Share a pizza? Extra 55:- in service fee.



DOLCI E CAFFÉ

Desserts & 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 CARAMELLO 125:-

White chocolate fondant served with raspberry sorbet and fresh raspberries.

Recommended dessert wine:

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

VEGAN CHOCOLAT CAKE 119:-

Served with a scoop of raspberry sorbet, topped with roasted hazelnuts.

Recommended dessert wine:

Recioto della Valpolicella, Pietro Zardini 6cl 129:-

PANNACOTTA ALLA VANIGLIA 115:-

Vanilla panna cotta with blackberries & caramel crisps.

Recommended dessert wine:

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

GELATO ALLA VANIGLIA 105:-

Italian vanilla ice cream, served with chocolat sauce and berries from the forest.

Recommended dessert wine:

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

SORBETTO 105:-

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 155:-

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 chocolat truffle 65:-

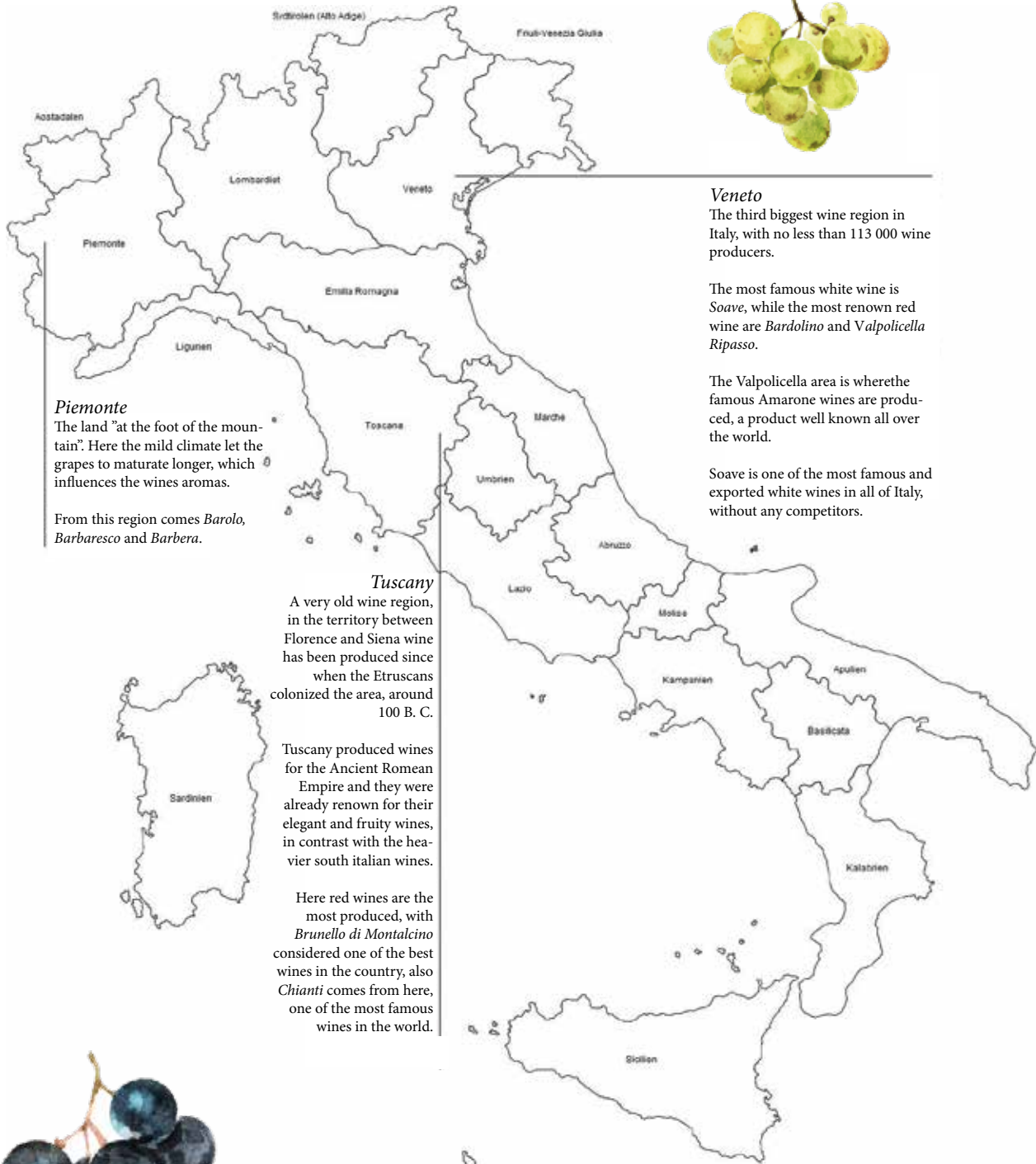
WITH GRAPPA, COGNAC, WHISKEY, BRANDY & LIQUORS
ASK THE STAFF FOR SUGGESTIONS

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 Romean 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
Pol Roger, Sir Winston Churchill 2012, Champagne	4800
Dom Perignon 1993, Champagne	6500
Dom Perignon P2 1998, Champagne	8900
Cristal Vinotheque 1999, Louis Roederer, Champagne	27000
Cristal Vinotheque 2000, Louis Roederer, Champagne	25000

Vini Bianchi

Il San Lorenzo Bianco 2008 (Verdicchio), Fattoria San Lorenzo, Marche	1990
Ribolla Gialla 2013, Gravner, Friuli	2200

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



Vini Rossi

Friuli:

Schioppettino di Prepotto, Ronchi di Cialla 2009	1300
Schioppettino di Prepotto, Ronchi di Cialla 1996	1900
Pignolo 2004, Bressan	2500
Rosso Breg 2007 (Pignolo), Gravner	4500

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, Dal Forno Romano 2009	4900
Amarone della Valpolicella 2000, Quintarelli	9500
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	3500
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
Barolo Riserva 2012, Massolino, vigna Rionda	2500
Barolo 2010 Oddero, Brunate	2500
Barolo 2011 Brovia, Rocche di Castiglione	2400
Barolo Borgogno 2011, vigneto Cannubi	2200
Barolo 2012, Oddero, Villero	1900

Toscana:

Brunello di Montalcino 1999, Il Marroneto	2900
Solaia, Bolgheri 2011 (Cabernet Sauvignon, Cabernet Franc, Sangiovese), Marchesi Antinori	6500
I Sodi di San Niccolò 2013, (Sangiovese e Malvasia Nera), Castellare	2100
Monteverro 2009 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3500
Tinnata Syrah 2010, Monteverro	2900
Brunello di Montalcino 2010, Casanova di Neri	3800
Solengo 2013 (Cabernet Sauvignon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2700
Monteverro 2013 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3200
Brunello di Montalcino Tenuta Nuova 2010, Casanova di Neri	9000

Umbria:

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

SELEZIONE AL CALICE

Our wines on glass

Sparkling

Spumante della Casa, Cuvee Brut Vandori, Friuli
Franciacorta Brut, Lo Sparviere Cuvee 7, Lombardia



Glass **Bottle**

125 675
195 950

Vini Bianchi

Light and fresh

Terre di Mario Bianco, NV, blend di uve selezionate, Abruzzo
Falanghina del Sannio 2023, Ducato Sannita, Campania



115 495
145 625

Medium and fruity

Sauvignon 2019, Poggiobello, Friuli Colli Orientali
Pinot Grigio 2023, La Buse dal Lof, Friuli
Soave Superiore Riserva (100% Garganega), Villa Canestrari, Veneto

155 685
165 725
175 785

Vini Rose

Pinot Grigio Blush 2022, Viticoltori Friulani La Delizia, Friuli



135 575

Vini Rossi

Light Bodied

Grignolino 2022, Casalone, Piemonte

145 650

Medium Bodied

Terre di Mario Rosso, NV, blend di uve selezionate, Abruzzo
Montepulciano d' Abruzzo 2022, Jasci&Marchesani, Abruzzo
Refosco dal Peduncolo Rosso 2020, La Buse dal Lof, Friuli



115 495
149 670
179 795

Full Bodied

Barbera 2018, Castello di Cigognola, Lombardia
Austero 2021 (Corvina 100%), Pietro Zardini, Veneto
Rus Monferrato Rosso 2020 (Barbera, Merlot, Pinot Nero), Casalone, Piemonte

155 685
195 895
195 895

On the following pages we present more bottle recommendations

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The house recommends

LA NOSTRA SELEZIONE A BOTTIGLIA

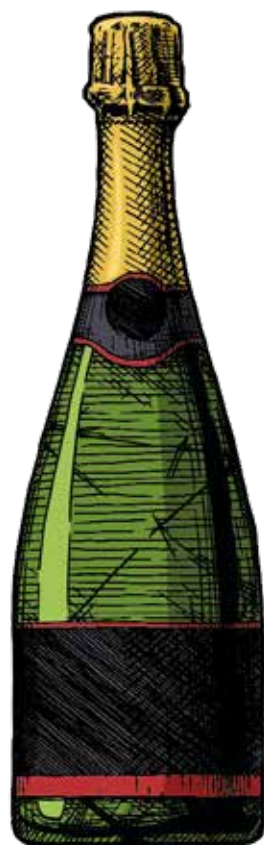


MAGNUM BOTTLE

Vini Rossi

Rosignol 2020, Appasimento della Valpolicella method, Pietro Zardini, Veneto	1700
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
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

Prosecco Extra Dry, Naonis, Friuli	1200
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
Prosecco Conegliano-Valdobbiadene DOCG (100% Glera), Viticoltori La Delizia, Veneto	675
Prosecco Rose Milesimato 2021 (Glera & Pinot Nero), Stocco, Friuli	675
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
Clo Clo Rose NV (100% Pinot Nero), Alessandra Divella, Lombardia	1650
Solera 2014-2018, (100% Chardonnay), Alessandra Divella, Lombardia	2500

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Vini Bianchi



Friuli Venezia-Giulia

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

Trentino Alto-Adige

Gewurtztraminer 2023, Steinhaus	895
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Veneto

Rosignol Bianco 2022, (Tai, Garganega, Chardonnay) Pietro Zardini	695
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
Fiano d'Avellino 2020, Di Prisco	725
Coda di volpe, Di prisco 2021	750
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



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
Rosantico 2017 (Moscato Rosa), Bressan, Friuli	1600

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Vini Rossi

Friuli Venezia Giulia

Merlot 2022, La Buse dal Lof	850
Cabernet Sauvignon 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
Schioppettino Bressan 2015	1500

Trentino Alto-Adige

Pinot Nero 2021, Steinhaus	950
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Veneto

Valpolicella Classico 2022, Pietro Zardini	795
Valpolicella Ripasso Classico Superiore 2021, Pietro Zardini	895
Rosignol Apassimento della Valpolicella 2019, (Corvina, Rondinella, Molinara) Pietro Zardini, Veneto	950
Valpolicella Superiore 2018, Villa Canestrari	950
Amarone della Valpolicella 2018, 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 2014, Villa Canestrari	2200
Valpolicella Superiore 2017, Dal Forno Romano	4200
Amarone della Valpolicella, Dal Forno Romano 2017	4500

Lombardia (Chiavennasca/Nebbiolo)

Garda Rosso "Mille 1" (Corvina, Rebo, Merlot), Pratello	750
Sfursat della Valtellina 2018, Fruttaio Ca Rizzieri, Rainoldi	1250

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Piemonte

BAROLO (NEBBIOLO)

Barolo 2018, Giorno Nuovo	895
Barolo Monforte d'Alba 2019, poderi Ruggeri Corsini	1200
Barolo bricco San Pietro 2017, poderi Ruggeri Corsini	1300
Barolo Bussia 2017, poderi Ruggeri Corsini	1500
Barolo Riserva Bussia 2016, poderi Ruggeri Corsini	1950
Barolo 2017, Burlotto, Acclivi	2200
Barolo Riserva 2013, Ellena Giuseppe	2400
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 2019 Merruzzano, Cascina Rabaglio, Piemonte	995
Barbaresco "I Patriarchi" 2018, Francone	1100
Barbaresco Gaja Principe 2017, Cascina Rabaglio	1800
Barbaresco Riserva 2018, Francone	1800
Barbaresco Gaja Principe Riserva 2018, Cascina Rabaglio	1900
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 2021, 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

Pinot Nero 2021 "Fandamat", Casalone	795
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Toscana

CHIANTI

Chianti governo all'uso toscano 2020, Colle Adimari	650
Chianti Classico 2021, Villa Trasqua	675
Chianti Riserva 2019, Colle Adimari	785
Chianti Classico Riserva 2017, Villa Trasqua	850
Trasgaia Rosso (50% Sangiovese, 40% Cabernet Sauvignon, 10% Cabernet Franc), Villa Trasqua	1100
Chianti Classico Gran Selezione 2018, Villa Trasqua	990
Panzanello 2015 (Sangiovese, Merlot), Il Manunzio	1250
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
Solengo 2016 (Cabernet Sauvignon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2300

BOLGHERI

Sassicaia 2018 (70% Cabernet Sauvignon, 30% Sangiovese), Tenuta San Guido	7500
Ornellaia Bolgheri Superiore 2021 Artist label "Vendemmia d'artista La Generosita" (53% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc, 7% Petit Verdot), Frescobaldi	6500

MAREMMA TOSCANA

Le Pulledre 2014 (Cabernet Sauvignon, Ciliegiolo, Petit Verdot, Sangiovese, Syrah) cantina Rubbia al Colle	1350
Monteverro 2016 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3000
Tinnata Syrah 2016, Monteverro	2500

Umbria

Sagrantino di Montefalco 2016, Campo alla Cerqua, Tabarrini 1350

Campania

Aglianico 2019, Di Prisco 795

Taurasi 2015 (100% Aglianico), Di Prisco 1200

Calabria

Piroci 2019 (100% Nerello Calabrese), Bacelieri 950

Marche

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

Puglia

Primitivo 2020, Tenute Sannella 650

Sicilia

Etna Rosso 2019 "Croceferro" (100% Nerello Mescalare), Alessandro di Camporeale 950

Etna Rosso 2018 (Nerello Mescalare, Nerello Cappuccio), Azienda Agricola Bonaccorsi 1100

Syrah 2016 "Monreale", Alessandro di Camporeale 1400

Etna Rosso "Sciaramanica" vecchie vigne 2018 (100% Nerello Mescalare), Generazione Alessandro 1650

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WE ARE CASH FREE

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