

LARGE GROUPS

We offer a selection of fixed menus to ensure that your group is served at the same time. Everyone chooses the same menu, but each person may select different options within it.



Menu 1

2-COURSE 395:-

MAIN COURSE

BIGOLI AI FRUTTI DI MARE

Bigoli with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA AI FUNGHI

Rigatoni in creamy mushroom sauce with portobello, shiitake and oyster mushroom, topped with fried artichoke.

VEGAN

Alternative

FETTUCCHINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

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

Alternative

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI

Oven-baked cannelloni filled with ricotta, basil and baby spinach in homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.

VEGETARIAN

DESSERT

TIRAMISU

Homemade Tiramisu: Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLA VANIGLIA

Italian vanilla pudding with sea buckthorn. Optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Served with optional coffee.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

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2-COURSE 450:-

STARTER

CARCIOFI FRITTI E SALSA AL TARTUFO

Deep-fried artichoke served with truffle cream, pickled silver onion and Jerusalem artichoke chips.

VEGAN

Alternative

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.

Alternative

SAUTE AI FRUTTI DI MARE

Tiger prawns, green mussels and squid, sautéed in olive oil, white wine, lemon, garlic – and a dash of chili for extra heat.

MAIN COURSE

BIGOLI AI FRUTTI DI MARE

Bigoli with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA AI FUNGHI

Rigatoni in creamy mushroom sauce with portobello, shiitake and oyster mushrooms, topped with fried artichoke.

VEGAN

Alternative

FETTUCCINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

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

Alternative

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI

Oven-baked cannelloni filled with ricotta, basil and baby spinach in homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.

VEGETARIAN

Coffee of choice.

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Menu 3

2-COURSE 575:-

MAIN COURSE

STINCO DI AGNELLO AL FORNO

Mör, långbakad lammlägg serverad med krämig saffransrisotto, frisk gremolata, picklad pärlök och syrliga cornichons.

Alternativt

CACCIUCCO "IL FORNO STYLE"

Fiskgryta i het tomatsås med dagens fisk, blåmusslor och handskalade räkor serveras med saffransaioli och potatis.

Alternativt

RISOTTO IN CREMA DI PORCINI CON PANCETTA E TARTUFO NERO

Risotto med porcini-kräm, toppad med kantareller, knaperstekt pancetta, parmigiano, friterad salvia och rosmarin, samt riven färsk svart tryffel.

DESSERT

TIRAMISU

Savoiard biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLA VANIGLIA

Italian vanilla pudding with sea buckthorn. Optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Served with optional coffee.

GLUTEN-FREE AND VEGAN

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Menu 4

3-COURSE 650:-

STARTER

ANTIPASTI MISTI DELLA CASA

The starter is served as an inviting platter directly on the table – perfect to share and enjoy together. A generous selection of Italian cold cuts and cheeses, pickled vegetables, olives, tapenades and snacks.

MAIN COURSE

STINCO DI AGNELLO AL FORNO

Tender, slow-baked leg of lamb served with creamy saffron risotto, fresh gremolata, pickled pearl onions and tangy cornichons.

Alternative

CACCIUCCO "IL FORNO STYLE"

Fish stew in hot tomato sauce with fish of the day, mussels and hand-peeled shrimp served with saffron aioli and potatoes.

Alternative

RISOTTO CREMA DI PORCINI CON PANCETTA

Risotto with porcini cream, topped with chanterelles, crispy pancetta, parmigiano, sage and rosemary.

DESSERT

TIRAMISU

Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLA VANIGLIA

Italian vanilla pudding with sea buckthorn. Optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Optional coffee.

GLUTEN-FREE AND VEGAN

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE