

# APERITIVI

## Pre-dinner drinks

### SPRITZ

Aperol Spritz (Aperol, Spumante, Soda, orange slice) 5cl 145:- / 20cl (carafe) 495:-

Limoncello Spritz (Limoncello, Spumante, Soda, mint, lime, lemon)  
5cl 145:- / 20cl (carafe) 495:-

Campari Spritz (Campari, Spumante, Purple berry) 5cl 145:- / 20cl (carafe) 495:-

Hugo Spritz ( Elderflower liqueur, Spumante, soda)  
5cl 145:- / 20cl (carafe) 495:-



### COCKTAILS 5CL

Gin Tonic: Gin Mazzetti, 3 cents tonic water 165:-

Dry Martini Classico: Vermouth Bianco, Gin Mazzetti 155:-

Limoncello Sour: Lemon gin, limoncello, angostura, lemon juice 160:-

Negroni: Bitter Mazzetti, Gin Mazzetti, Vermouth Rosso 155:-

Myrtillo: Mazzetti blueberry liqueur, Gin Mazzetti, lemon juice 160:-

Paloma: Tequila, lime juice, grapefruit soda 160:-

Bramble: Gin, lime juice, crème de mûre 160:-

Espresso Martini: Vodka, Kahlúa, espresso 160:-

Amaretto Sour: Amaretto, lemon juice, sugar syrup 155:-

Bellini: Prosecco, peach purée 135:-



### MOCKTAIL

Barista's Mocktail of the Day 95:-



## WHILE YOU WAIT

### Small Snacks

Green Olives 65:-

Fried Marcona Almonds with sea salt 95:-

Artisan Taralli from Puglia 55:-

Weekly Italian Salami Selection 50g 95:-

Today's Flavoured Crisps 65:-



# LE BIRRE

## Beer

### DRAUGHT BEER 40cl

Birra Poretti (5.5%) 92:-

### BOTTLED BEER

Lager Gluten Free (4.8%), 33cl, Theresianer 95:-

Pilsner (5.0%), 33cl, Theresianer 89:-

IPA (5.8%), 33cl, Theresianer 95:-

Amleto Italian Red Ale (6.5%), 50cl 145:-

Guglielmo Unfiltered Lager (4.9%) 50cl 125:-

Cordelia Unfiltered IPA (6.0%) 50cl 145:-

### CIDER

Somersby Pear 80:-

### NON-ALCOHOLIC

Soft Drink 33cl 45:-

Peroni Libera Alcohol-Free Beer 33cl 65:-

"Roadtrip" Alcohol-Free IPA,

Uppsala Brygghus 33cl 65:-

Alcohol-Free Pear Cider 33cl 65:-

Alcohol-Free Wine Sparkling/White/Red 68:- / 270:-



### ORGANIC ITALIAN SOFT DRINKS

Lemonade, Orange, Blood Orange 65:-

# ANTIPASTI

## Starters



### **ANTIPASTO MISTO DELLA CASA**

*A generous sharing platter served straight to the table – perfect to share and enjoy together.*

*A generous selection of Italian charcuterie and cheeses, pickled vegetables, olives, tapenades and snacks.*

Minimum 2 persons.

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

### **PANE ALL'AGLIO**

Oven-baked garlic bread topped with parmigiano reggiano. For 2 persons.

105:-

### **BRUSCHETTA AL PROSCIUTTO DI PARMA**

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

170:-

### **TARTARE DI TONNO:**

Tuna tartare in soy and lime, with creamy avocado, celery and sweet honeydew melon. Topped with lemon pearls.

185:-

### **CARPACCIO DI FILETTO DI MANZO**

Beef fillet carpaccio topped with Parmigiano Reggiano, marinated kale salad, pickled fennel, toasted pine nuts, fresh figs and balsamic pearls.

185:-

### **CARCIOFI CROCCANTI E SALSA AL TARTUFO**

**VEGAN**

Fried artichoke served with truffle cream, pickled silverskin onions and Jerusalem artichoke crisps.

165:-

### **ARANCINI RIPIENI**

Fried risotto balls filled with mozzarella, parmesan and baby spinach. Served on homemade tomato sauce, topped with fresh basil.

170:-

### **CALAMARI FRITTI**

Fried squid with lemon aioli.

165:-



**FOR GUESTS WITH ALLERGIES, PLEASE ASK STAFF FOR ADVICE**

# PRIMI

## *Pasta dishes*



### **FETTUCCINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA**

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

275:-

### **RIGATONI IN SALSA AI CARCIOFI**

**VEGAN**

Rigatoni in creamy artichoke sauce, with sautéed artichokes and mushroom, topped with fried Jerusalem artichoke and vegan cheese.

265:-

### **CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI**

**VEGETARIAN**

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

270:-

### **MACCHERONI AL TARTUFO E FILETTO DI VITELLO**

Maccheroni in creamy truffle sauce with veal fillet, topped with lemon zest and fresh truffle.

285:-

### **RAVIOLI CASERECCI RIPIENI CON RICOTTA, TALEGGIO E BASILICO**

**VEGETARIAN**

Our own ravioli filled with ricotta, taleggio and basil. Served in creamy taleggio sauce, topped with toasted crushed hazelnuts and lemon zest.

285:-

### **BIGOLI AI FRUTTI DI MARE**

Bigoli with garlic-infused seafood, homemade lobster bisque, chilli, white wine and parsley.

275:-

### **RISOTTO AGLI ASPARAGI VERDI**

Creamy risotto with green asparagus cream and peas, topped with grilled green asparagus, toasted pine nuts, sun-dried tomatoes and Parmigiano Reggiano.

275:-



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# SECONDI

## *Main courses*

### **FILETTO ALL'AMARONE**

Grilled beef fillet tournedos, served with a full-bodied Amarone sauce, grilled asparagus, marinated kale salad and oven-roasted potatoes.

425:-

### **FILETTO DI AGNELLO ALLA GRIGLIA**

Grilled lamb loin, served with thyme jus, grilled asparagus, marinated kale salad and oven-roasted potatoes.

375:-

### **BISTECCA DI CONTROFILETTO DI MANZO**

Grilled Black Angus sirloin steak served with red wine sauce, basil butter, broccoli asparagus, fries and tomato salad.

395:-

### **ENTRECOTE DI BLACK ANGUS ALLA GRIGLIA**

Grilled entrecôte served with red wine sauce, basil butter, broccoli asparagus, fries and tomato salad.

415:-



### **FILETTO DI SALMERINO**

Butter-basted arctic char fillet served with seasonal baby vegetables, new potatoes and butter sauce flavoured with lemon and chives, topped with beetroot pearls.

375:-

## *Salads*

### **CHÈVRE SALAD**

Goat's cheese salad with fried goat's cheese, cooked beetroot, toasted walnuts and pumpkin seeds, semi-dried tomatoes, Taggiasca olives and balsamic pearls.

235:-

### **CAESAR SALAD**

Romaine lettuce with chicken, bacon, Parmigiano Reggiano and croutons.

235:-





# TRIPUDIO DI CARNI ALLA GRIGLIA

## **BISTECCA ALLA FIORENTINA**

Dry-aged, thick and tender T-bone steak from Black Angus, grilled to rare or medium rare and simply salted. A true Tuscan classic.

*Recommended for at least 2 persons. approx. 1,200g*

**1 400:-**

## **TOMAHAWK**

Large and juicy dry-aged T-bone steak with bone from Black Angus, perfectly grilled, served with n'duja butter.

*Recommended for at least 2 persons. approx. 1,000g*

**1 200:-**

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## **BOTH MEAT DISHES ARE SERVED WITH:**

Crispy fries with grated parmesan, red wine sauce, grilled asparagus, fennel, broccoli asparagus, sweet datterini tomatoes, onion and a fresh green salad with cherry tomatoes. All topped with flavourful n'duja butter.

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**FOR GUESTS WITH ALLERGIES, PLEASE ASK STAFF FOR ADVICE**

# PIZZE

## con fior di latte

The word Pizza first appears in the year 997 in Medieval Latin. It was in 16th-century Naples that it first referred to a bread, which is why it is often said that pizza originates from there. The dough consists of high-gluten flour, cooking oil, water, salt and yeast. The Neapolitan pizza originally comes in two varieties: Pizza Marinara with tomato sauce, cherry tomatoes, olive oil, garlic, oregano and fresh basil (no cheese), and Pizza Margherita with tomatoes and Mozzarella.



### **MARGHERITA 185:-**

Tomato sauce, buffalo mozzarella, fior di latte, semi-dried tomatoes and fresh basil.

### **BOSCO DI PARMA 215:-**

Tomato sauce, fior di latte, mushroom, semi-dried tomatoes, rocket, prosciutto di Parma and Parmigiano Reggiano DOP.

### **VERDURE 205:-**

Yellow tomato sauce, fior di latte, peppers, red onion, artichoke, semi-dried tomatoes and yellow courgette, served with pesto and chilli tapenade.

### **QUATTRO FORMAGGI 205:-**

Tomato sauce, fior di latte, taleggio, gorgonzola, Parmigiano Reggiano DOP, semi-dried tomatoes and basil.

### **ALLA DIAVOLA 205:-**

Tomato sauce, fior di latte, salami, fresh chilli, onion, pesto, semi-dried tomatoes, garlic oil and pine nuts.

### **PEPPERONI CON RICOTTA 215:-**

Tomato sauce, fior di latte, pepperoni sausage, semi-dried tomatoes, ricotta, red onion, pine nuts, chilli and basil.

### **TONNO 215:-**

Tomato sauce, fior di latte, tuna, capers, anchovies, red onion, rocket and lemon aioli.

### **FRUTTI DI MARE 235:-**

Tomato sauce, fior di latte and lemon aioli with tiger prawns, mussels, calamari and scallop marinated in N'duja.

### **FILETTO DELLA CASA 235:-**

Tomato sauce, fior di latte, beef fillet, red onion, green asparagus, semi-dried tomatoes, yellow courgette and basil cream.

### **N'DUJA 205:-**

Tomato sauce, fior di latte, stracciatella, red onion, Parmigiano Reggiano, sun-dried tomatoes, olives and N'duja (spicy sausage from Calabria).

## White Pizzas

### **SALSICCIA 220:-**

Fior di latte, ricotta cream, fresh salsiccia, chilli, red onion, rocket and pickled fennel.

### **CHÈVRE 195:-**

Fior di latte, ricotta cream, goat's cheese, beetroot, rocket, honey and walnuts.

### **TARTUFATA E AFFUMICATA 225:-**

Truffle cream, shiitake, wild mushrooms and smoked provolone cheese.

### **CARPACCIO 215:-**

Fior di latte, ricotta cream, bresaola, rocket, Parmigiano Reggiano DOP, lemon, olive oil and lemon-flavoured parmesan cream.



## Extras

### **PIZZA SALAD 60:-**

Red and green kale salad tossed in a honey and mint vinaigrette, topped with toasted hazelnuts.

### **PIZZA CREAM 25:-**

Choose from: Basil cream, Basil pesto, Chilli tapenade, Lemon-flavoured Parmesan cream or Garlic cream.

**VEGAN CHEESE AVAILABLE AS AN ALTERNATIVE.  
ASK US ABOUT GLUTEN-FREE PIZZA BASE. (+35:-)  
Sharing a pizza? +55:- service charge.**

# DOLCI E CAFFÉ

## Desserts & Coffee



### **TIRAMISÙ 120:-**

Homemade Tiramisù: Savoiardi biscuits in mascarpone cream flavoured with espresso and amaretto.

*Recommended dessert wine:*

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

### **TORTINO AL CIOCCOLATO BIANCO E CARMELLO 125:-**

#### **GLUTEN-FREE AND VEGAN**

White chocolate fondant served with raspberry sorbet and fresh raspberries.

*Recommended dessert wine:*

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

### **PANNA COTTA AL PISTACCHIO 115:-**

Pistachio panna cotta with marinated strawberries, crushed pistachios and mint.

*Recommended dessert wine:*

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

### **GELATO ARTIGIANALE 45:-/scoop**

Pistachio, vanilla and chocolate.

### **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 dessert wine Verduzzo Friulano.



Filter Coffee, Nespresso, Macchiato 36:-

Cappuccino 49:-

Caffè latte 55:-

Double Nespresso / Macchiato 45:-

Iced Latte 55:-

House Dark Chocolate Truffle 65:-

### **COFFEE DRINKS**

**5CL 160:-**

#### **ESPRESSO MARTINI**

Espresso, Vodka, Kahlúa

#### **IRISH COFFEE**

Jameson, Coffee

#### **KAFFE KARLSSON**

Baileys, Cointreau, Coffee

#### **CAFFÉ E GRAPPA 155:-**

Single espresso with 2cl Grappa and a dark chocolate truffle.

FOR GRAPPA, COGNAC, WHISKEY, COFFEE DRINKS & LIQUEURS

PLEASE ASK OUR STAFF. / SERVING STAFF