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

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

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

Hugo Spritz (Elderflower liquor, Spumante, soda) 5cl 145:- / 20cl (karaff) 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, creme de mure 160:-

Espresso Martini: Vodka, Kahlua, espresso 160:-

Amaretto sour: Amaretto, lemon juice, syrup 155:-

Bellini: Prosecco, peach purée 135:-



MOCKTAIL

Baristas Mocktail of the day 95:-

LE BIRRE
Beer



BEER ON DRAFT

40cl

Birra Poretti (5,5%) 92:-

BEER ON BOTTLE

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%), 50 cl, 145:-

Guglielmo Unfiltred Lager (4,9%) 50cl, 125:-

Cordelia Unfiltred IPA (6,0%) 50cl, 145:-

CIDER

Somersby Pear 80:-

ALCOHOL FREE

Soda 33cl 45:-

Peroni Libera Alkoholfri öl 33cl 65:-

”Roadtrip” Alkoholfri IPA, Uppsala Brygghus 33cl 65:-

Alcohol free Cider Pear 33 cl 65:-

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



ECOLOGIC ITALIAN SODA

Lemonade, Orange, Blood orange 65:-



While waiting
Small Snacks





Green olives 65:-

Fried Marcona almonds with sea salt: 95:-

Taralli artigianali from Puglia 55:-

Italian Salami Selection of the week 50gr 95:-

Snacks of the day 65:-





ANTIPASTI

Starters

ANTIPASTO MISTO 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.

Min 2 pers.

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

PANE ALL´AGLIO

Oven baked garlic bread topped with parmigiano reggiano. For 2 people.
105:-

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with oven-roasted fresh buffalo mozzarella, chopped tomato, garlic, olive oil, basil, and onion, topped with balsamic pearls and 16-month-aged Prosciutto di Parma.
VEGAN OPTION AVAILABLE
170:-

TUNA TARTARE

Tuna tartare with soy, lime, and avocado cream, mixed with celery and sweet honeydew melon. Topped with lemon pearls and finely grated lemon zest.
185:-

CARPACCIO DI FILETTO DI MANZO

Beef tenderloin carpaccio, salsa piccante, toasted pine nuts, sun-dried tomatoes, deep-fried capers, and balsamic pearls. Topped with a Västerbotten cheese crisp.
185:-

RAVIOLO FRITTO RIPIENO

Deep-fried pasta puffs filled with stracciatella and rosemary, topped with roasted hazelnuts and honey.
170:-

SAUTE AI FRUTTI DI MARE

Shellfish sautéed in olive oil, tomato sauce, white wine, and spicy 'nduja.
180:-



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, Parmigiano Reggiano, vegetables and salsa, topped with crispy bacon.
285:-

RIGATONI IN SALSA ALLE ZUCCHINE E FUNGHI
Rigatoni in a creamy zucchini sauce with mushrooms, topped with roasted pistachios, finely chopped carrot, and zucchini.
VEGAN
275:-

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI
Oven-baked cannelloni filled with ricotta, basil, and baby spinach in a homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.
VEGETARIAN
275:-

MACCHERONI AL TARTUFO E FILETTO DI VITELLO
Maccheroni in creamy truffle sauce with veal fillet topped with citrus and fresh truffle.
285:-

RAVIOLI CASERECCI RIPIENI CON PROVOLONE
Our house-made ravioli filled with provola cheese and chanterelles, served in a creamy chanterelle sauce. Topped with roasted, crushed hazelnuts and butter-sautéed chanterelles.
VEGETARIAN
285:-

BIGOLI AI FRUTTI DI MARE
Bigoli with garlic-scented seafood, lobster stock, chilli, white wine and parsley.
285:-

RISOTTO AI FUNGHI E TARTUFO
Creamy risotto with mixed mushrooms, topped with fresh black truffle, roasted hazelnuts, and Parmigiano Reggiano.
285:-



FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

SECONDI

Main courses



FILETTO ALL'AMARONE
Grilled beef fillet tournedos, served with a rich amaro sauce and topped with buttered mixed mushrooms and Parmesan creamed potato cake.
445:-

STINCO DI AGNELLO AL FORNO
Slow-cooked lamb shank (12 hours), served with saffron risotto and gremolata.
385:-

SALTIMBOCCA ALLA "IL FORNO"
Grilled veal tenderloin wrapped in prosciutto with fresh sage. Served with green asparagus, broccolini, pan jus, and oven-roasted potatoes.
385:-

ENTRECOTE DI BLACK ANGUS ALLA GRIGLIA
Grilled ribeye served with red wine sauce, basil butter, grilled asparagus, tenderstem broccoli, fries, and tomato salad.
445:-

FILETTO DI MERLUZZO AL FORNO
Lightly grilled fresh cod served with homemade gnocchi tossed in a creamy saffron sauce, topped with vendace roe.
415:-

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.
345:-

SALAD
As a side 65:-
As a main course 195:-
Mixed salad with lime and mint dressing, vegan cheese, and roasted hazelnuts.
VEGAN



FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE



TRIPUDIO DI CARNI ALLA GRIGLIA

BISTECCA ALLA FIORENTINA
Hanged, thick and tender T-bone steak from Black Angus, grilled until rare or medium rare and single salted. A true Tuscan classic.
Would recommend for at least 2 people. about 1,200 g
1 795:-

SERVED WITH:
Crispy french fries with grated parmesan, red wine sauce, grilled asparagus, cabbage, broccoli asparagus, sweet datterini tomatoes, onions and a fresh green salad with cherry tomatoes. All topped with flavorful n'duja butter.

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 185:-
Tomato sauce, buffalo mozzarella, fior di latte, semi-dried tomatoes and fresh basil.

BOSCO DI PARMA 215:-
Tomato sauce, fior di latte, mushrooms, semi-dried tomatoes, arugula, prosciutto di Parma and Parmigiano Reggiano DOP.

VERDURE 205:-
Tomato sauce made with yellow tomatoes, fior di latte, peppers, red onion, artichoke, semi-dried tomatoes and yellow zucchini served with pesto and chili 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 chili, 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 cheese, red onion, pine nuts, chili 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, tiger prawns, blue mussels, calamari and scallops marinated in N'duja.

FILETTO DELLA CASA 235:-
Tomato sauce, fior di latte, beef tenderloin, red onion, green asparagus, semi-dried tomatoes, yellow zucchini 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).

Pizze Bianche

SALSICCIA 220:-
Fior di latte, ricotta cream, fresh salsiccia, chili, red onion, arugula and pickled fennel.

CHEVRE 195:-
Fior di latte, ricotta cream, chevre cheese, beetroot, arugula, 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 Parmesan cream flavored with lemon.

And more

SALAD 65:-
Mixed salad with lime and mint dressing, vegan cheese and roasted hazelnuts.
VEGAN

CREMA DI PIZZE 25:-
Choose between: Basil cream, Basil pesto, Chili tapenade, Parmesan cream flavored with lemon 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 120:-
Homemade Tiramisú: Savoiardi biscuits in 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.
LACTOSE FREE, GLUTEN FREE AND VEGAN
Recommended dessert wine:
Picolit 2018, La Buse dal Lof 6 cl 139:-

PANNA COTTA AL PISTACCHIO 115:-
Pistachio pannacotta with marinated strawberries, crushed pistachios, and mint.
Recommended dessert wine:
Picolit 2018, La Buse dal Lof 6 cl 139:-

GELATO ARTIGIANALE 45:-/BALL
Pistachio, vanilla and chocolate.

SORBETTO 105:-
Two scoops of sorbet. Ask what we're 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 160:-

ESPRESSO MARTINI
Espresso, Vodka, Kahlúa

IRISH COFFEE
Jameson, coffee

KAFFE KARLSSON
Baileys, Cointreau, coffee

CAFFÉ E GRAPPA 155:-
Espresso with 2 cl of Grappa and a dark chocolate truffle.

Please feel free to ask our staff about our
grappa menu,
developed in collaboration with
La Distilleria Villa de Varda.

VILLA de VARDA



Coffee, Nespresso, Macchiato 36:-

Cappuccino 49:-

Caffè latte 55:-

Double Nespresso / Macchiato 45:-

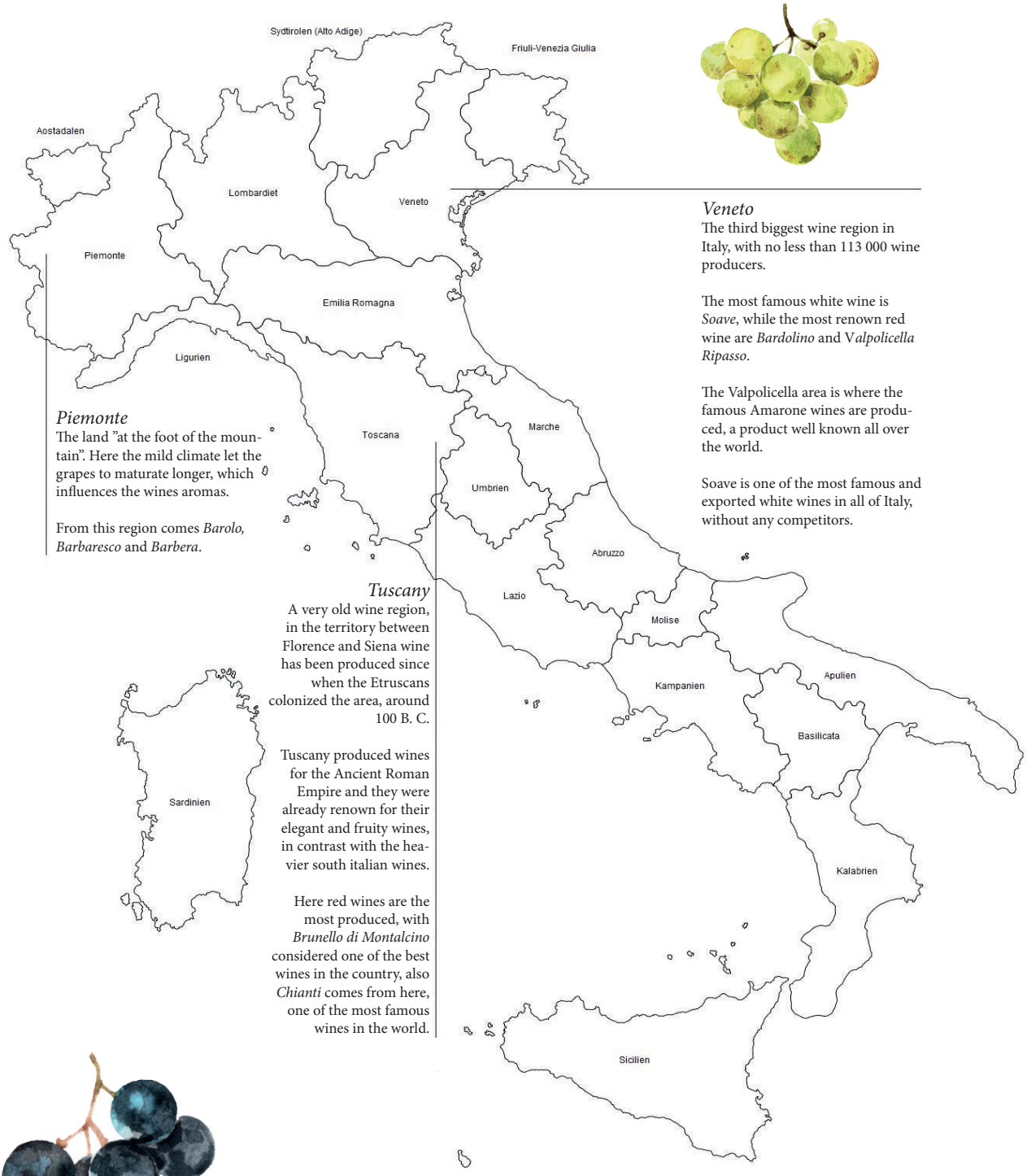
Ice latte 55:-

House's dark chocolate truffle 65:-

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 renown red wine are *Bardolino* and V*alpolicella 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 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.

SELEZIONE AL CALICE

Our wines on glass



	Glass	Bottle
Sparkling		
Spumante della Casa, Cuvee Brut Vandori, Friuli	125	675
Champagne Blanc de Blancs Brut, Esterlin	195	950
Vini Bianchi		
Light and fresch		
Terre di Mario Bianco, NV, blend di uve selezionate, Abruzzo	115	495
Falanghina del Sannio 2023, Ducato Sannita, Campania	145	625
Medium and fruity		
Fiano di Avellino 2021, Cantina Di Prisco, Campania	155	695
Pinot Bianco 2022, La Buse dal Lof, Friuli	165	725
Full-bodied and flavorful		
Soave Superiore Riserva (100% Garganega), Villa Canestrari, Veneto	175	785
Vini Rose		
Pinot Grigio Blush 2022, Viticoltori Friulani La Delizia, Friuli	135	575
Vini Rossi		
Light and fruity		
Valpolicella Classico 2022, Pietro Zardini, Veneto	155	695
Pinot Nero 2021, Steinhaus, Alto-Adige	195	895
Medium-bodied, fruity		
Terre di Mario Rosso, NV, blend di uve selezionate, Abruzzo	115	495
Barbera 2018, Castello di Cigognola, Lombardia	155	685
Nero d´Avola 2022, Alessandro di Camporeale, Sicilia	145	650
Merlot 2022, La Buse dal Lof, Friuli	165	725
Full-bodied, rich and complex		
Syrah 2023, Alessandro di Camporeale, Sicilia	175	785
Chianti Classico Riserva 2020, Villa Trasqua, Toscana	185	825
Rosignol Rosso 2020, Appassimento della Valpolicella, Pietro Zardini, Veneto	195	895







On the following pages we present more bottle recommendations

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

LA NOSTRA SELEZIONE A BOTTIGLIA



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

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

BIGGER BOTTLES



Vini Rossi

Veneto

Rosignol 2020, Appasimento della Valpolicella method (1,5 L), Pietro Zardini	1700
Valpolicella Ripasso Classico Superiore 2020 (1,5 L), Pietro Zardini	1950
Valpolicella Superiore 2018 (1,5 L), Villa Canestrari	2300
Amarone della Valpolicella 2019 (1,5 L), Pietro Zardini	3600
Amarone Plenum 2009 (1,5 L), Villa Canestrari	3900
Amarone della Valpolicella 2017 (1,5 L), Pietro Zardini	3900
Amarone della Valpolicella 1998 (1,5 L), Masi Costasera	4500
Jeroboam Valpolicella Superiore Ripasso (3 L), Villa Canestrari	5600
Rehoboam Valpolicella Superiore Ripasso (5 L), Villa Canestrari	9000
Salmanazar Valpolicella Superiore Ripasso (9 L), Villa Canestrari	15000

Piemonte

Monferrato Rosso 2019 (1,5 L), Rus, azienda Agricola Casalone	1800
Nebbiolo d´Alba Superiore 2018 (1,5 L), Cascina Rabaglio	1800
Barbera d´Alba Superiore 2018 (1,5 L), Cascina Rabaglio	1950
Barbera d´Alba Superiore ”Armujan” 2022 (1,5 L), podere Ruggeri Corsini	2100
Barbaresco 2019 (1,5 L), Cascina Rabaglio	1900
Barbaresco Gaja Principe 2019 (1,5 L), Cascina Rabaglio	2100
Barbaresco Meruzzano 2019 (1,5 L), Cascina Rabaglio	2100
Barbera d´Alba Superiore ”Armujan” (1,5 L), poderi Ruggeri Corsini	2100
Jeroboam Barolo Bussia 2017 (3 L), poderi Ruggeri Corsini	6500
Barbaresco 2017 Gaja Principe (1,5 L), Cascina Rabaglio	2800
Barbaresco 2015 Gaja Principe (1,5 L), Cascina Rabaglio	3300
Barolo Bussia 2015 (1,5 L), poderi Ruggeri Corsini	3500
Barbaresco 2014 Ca Grossa (1,5 L), Cascina Rabaglio	3700
Barbaresco 2013 Ca Grossa (1,5 L), Cascina Rabaglio	3900

Friuli Venezia-Giulia

Merlot 2020, La Buse dal Lof	1900
Refosco dal Peduncolo Rosso 2018 (1,5 L), La Buse dal Lof	2200

Toscana

Brunello di Montalcino ”Bramante” 2014 (1,5 L), Tenuta San Lorenzo	3900

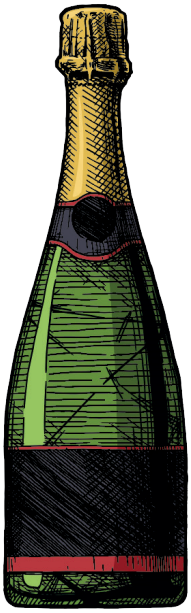
Campania

Taurasi 2017 (1,5 L), cantina di Prisco	2700

Sicilia

Syrah 2019 (1,5 L), Alessandro di Camporeale	1900

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



Sparkeling

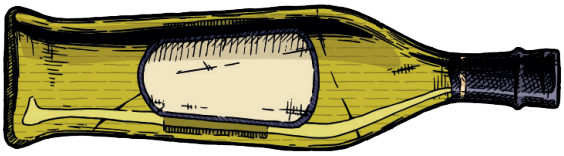
MAGNUM BOTTLE

Prosecco Extra Dry, Naonis, Friuli	1200
Monvasia Spumante Metodo Classcio, (Malvasia Greca) Azienda Agricola Casalone, Piemonte	1500
Ribolla Gialla Spumante Brut, La Buse dal Lof, Friuli Colli Orientali	1700

75 CL

Prosecco Rose Milesimato 2021 (Glera & Pinot Nero), Stocco, Friuli	675
Monvasia Spumante Metodo Classico Brut, (Malvasia Greca) Casalone, Piemonte	725
Franciacorta Brut 2021, cuvee N.7 (100% Chardonnay), Lo Sparviere, Lombardia	975
Franciacorta Saten Brut 2020 (100% Chardonnay), Lo Sparviere, Lombardia	1500
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
Esterlin Brut Nature 2009, Champagne	1800
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

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



Vini Bianchi

Friuli Venezia-Giulia

Pinot Bianco 2022, La Buse dal Lof	725
Ribolla Gialla 2021, La Buse dal Lof	750
Malvasia 2020, La Buse dal Lof	750
Chardonnay 2022, La Buse dal Lof	750
Sauvignon 2022, La Buse dal Lof	750
Ribolla Gialla 2013, Gravner	2200

Trentino Alto-Adige

Gewurtztraminer 2023, Steinhaus	895

Veneto

Rosignol Bianco 2022, (Tai, Garganega, Chardonnay) Pietro Zardini	650
Soave Superiore Riserva (100% Garganega), Villa Canestrari	785
Lugana 2023 (Trebbiano di Lugana), Pietro Zardini	825

Lombardia

Riesling 2021, Pratello	750

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
Nascetta 2024, Francone	895
Derthona Costa del Vento 2016, Timorasso, Vignetti Massa	1450
Rossj-Bass 2023 (100% Chardonnay), Gaja	1945
Alteni di Brassica 2021 (100% Sauvignon), Gaja	2750
Gaja & Rey 2022 (100% Chardonnay), Gaja	4890

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

Emilia-Romagna

Pescabianca (Bombino Bianco), Valle delle Lepri	750:-

Marche

Verdicchio Castelli di Jesi 2024, Vignamato	695
Campo delle Oche, Verdicchio dei Castelli di Jesi Classico 2016, Fattoria San Lorenzo	990
Il San Lorenzo Bianco 2008 (Verdicchio), Fattoria San Lorenzo	1990

Toscana

Vermentino ´´Trastella´´, 2023, Villa Trasqua	725
Ca Marcanda Vistamare 2022 (Vermentino, Viognier, Fiano), Gaja	1500

Umbria

Umbria Bianco 2019, Trebbiano Spoletino, Tabarrini	975

Abruzzo

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

Campania

Falanghina del Sannio 2023, Ducato Sannita	625
Fiano d´Avellino 2020, Di Prisco	695
Greco di Tufo 2021, Di Prisco	725
Coda di volpe, Di prisco 2021	750

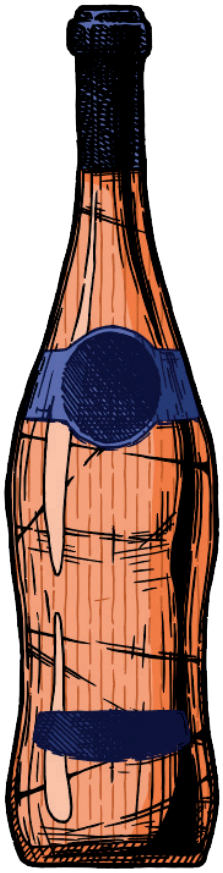
Sicilia

Monreale Bianco (100% Cataratto), Alessandro di Camporeale	850
Etna Bianco ”Trainara” (100% Carricante), Alessandro di Camporeale	895
Etna Bianco ´´Idda´´ 2021 (100% Carricatente), Gaja	1300
Etna Bianco ”Anthemis” (100% Carricante), Monteleone	1600

Sardegna

Villa di Chiesa 2020 (Vermentino, Chardonnay), Santadi	1400

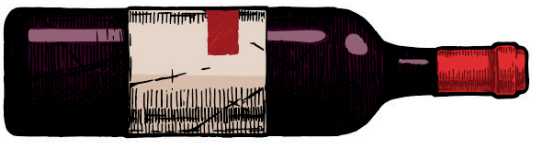
We reserve the right that the vintages presented may be out of stock.



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
Rosantico 2017 (Moscato Rosa), Bressan, Friuli	1600

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



Vini Rossi

Friuli Venezia Giulia

Merlot 2022, La Buse dal Lof	725
Schioppetino ”Scacco Rosso” 2022, La Buse dal Lof	795
Cabernet Sauvignon 2020, La Buse dal Lof	850
Refosco dal Peduncolo Rosso 2021, La Buse dal Lof	895
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 di Prepotto, Ronchi di Cialla 2009	1300
Schioppettino di Prepotto Riserva 2019, La Buse dal Lof	1400
Ghiardo 2018 (Schioppettino, Refosco, Merlot), La Buse dal Lof	1400
Schioppettino Bressan 2015	1500
Schioppettino di Prepotto, Ronchi di Cialla 1996	1900
Pignolo 2004, Bressan	2500
Rosso Breg 2007 (Pignolo), Gravner	4500

Trentino Alto-Adige

Pinot Nero 2021, Steinhaus	895

Veneto

Valpolicella Classico 2022, Pietro Zardini	695
Valpolicella Ripasso Classico Superiore 2021, Pietro Zardini	895
Rosignol Apassimento della Valpolicella 2019, (Corvina, Rondinella, Molinara) Pietro Zardini, Veneto	895
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
Valpolicella Superiore 2018 ´´Hercules´´, Pietro Zardini	1900
Amarone della Valpolicella Riserva 2016, Pietro Zardini	1900
Amarone della Valpolicella Riserva 2014, Villa Canestrari	2200
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
Valpolicella Superiore 2017, Dal Forno Romano	4200
Amarone della Valpolicella, Dal Forno Romano 2017	4500
Amarone della Valpolicella 2000, Quintarelli	9500
Amarone della Valpolicella 1999, Bertani	4500
Amarone della Valpolicella 1995, Masi Campolongo di Torbe	4500

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

Lombardia

Barbera 2018, Castello di Cigognola	685
Garda Rosso ”Mille 1” (Corvina, Rebo, Merlot), Pratello	750

Piemonte

BAROLO (NEBBIOLO)

Barolo 2020, Giorno Nuovo	895
Barolo Monforte d´Alba 2020, poderi Ruggeri Corsini	1200
Barolo bricco San Pietro 2021, poderi Ruggeri Corsini	1300
Barolo Bussia 2020, poderi Ruggeri Corsini	1500
Barolo Castelletto 2019, Fortemasso	1800
Barolo Riserva Bussia 2016, poderi Ruggeri Corsini	1950
Barolo 2017, Burlotto, Acclivi	2200
Barolo Riserva 2013, Ellena Giuseppe	2400
Barolo Riserva 2012, Massolino, vigna Rionda	2500
Barolo blend ‘82 ’03 ’14, Borgogno	2600
Barolo 2015, Burlotto, Acclivi	2650
Barolo 1968, Bersano	3200
Barolo Castelletto Riserva 2015, Fortemasso	3200
Barolo 2017, Burlotto, Cannubi	3750
Barolo 2015 Pira, Roagna	3900
Barolo Castelletto Riserva 2013, Fortemasso	4200
Barolo Bussia 2018, Aldo Conterno	4200
Barolo 2006, Burlotto Verduno, vigneto Monvigliero	4500
Barolo 2016 Bruno Giacosa	4800
Barolo Villero 2000, Giuseppe Mascarello	5400
Barolo Faletto 2003, Bruno Giacosa	5850
Barolo 2016 Bruno Giacosa Falletto	6800
Barolo Paje vecchie vigne 2012, Roagna	7350
Barolo 2018, Bartolo Mascarello	7600
Barolo Arione 2015, Giacomo Conterno	7800
Barolo Sperss 2020, Gaja	8200

BARBARESCO (NEBBIOLO)

Barbaresco 2019 Merruzzano, Cascina Rabaglio, Piemonte	995
Barbaresco ”I Patriarchi” 2020, Francone	1100
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, Giuseppe Cortese Rabaja 1996	2900
Barbaresco 2005, vigneto Gallina, La Spinetta	3500
Barbaresco Paje 2015, Roagna	3900

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

OTHER WINES

Dolcetto d´Alba 2022, Cascina Rabaglio, Piemonte	695
Langhe Nebbiolo 2022, Cascina Rabaglio	695
Barbera d´Alba 2022, poderi Ruggeri Corsini	695
Barbera d´Alba 2022, Cascina Rabaglio	750
Barbera d´Alba Superiore 2018, Cascina Rabaglio	850
Barbera d´Alba Superiore ”Armujan” 2019, poderi Ruggeri Corsini	895
Langhe Nebbiolo Anfora 2021, Francone	895
Pinot Nero ”Argamakov” 2019, poderi Ruggeri Corsini	950
Albarossa 2022, podere Ruggeri Corsini	950
Cerreta Gran vigneto 2004, Vigneti Massa (50% Nebbiolo, 30% Barbera, 15% Croatina, 5% Freisa)	1950
Sito Moresco 1992, Nebbiolo, Gaja	2950

MONFERRATO

Grignolino 2022, Casalone	750
Monferrato Rosso 2020, Casalone	895

Emilia-Romagna

Montepirolo 2019 (100% Cabernet Sauvignon), San Patrignano	895

Toscana

CHIANTI

Chianti governo all´uso toscano 2024, Colle Adimari	650
Chianti Classico 2021, Villa Trasqua	675
Chianti Riserva 2020, Colle Adimari	785
Chianti Classico Riserva 2020, Villa Trasqua	825
Chianti Classico Gran Selezione 2019, Villa Trasqua	990
Trasgaia Rosso (50% Sangiovese, 40% Cabernet Sauvignon, 10% Cabernet Franc), Villa Trasqua	1100
Panzanello 2015 (Sangiovese, Merlot), Il Manunzio	1250
I Sodi di San Niccol 2013, (Sangioveto e Malvasia Nera), Castellare	2100
Flacianello della Pieve 2016, Sangiovese, Fontodi	8500

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

MONTALCINO

Rosso di Montalcino 2021, Scopone	1100
Rosso di Montalcino 2019, San Lorenzo	1200
Rimani Toscana Rosso (50% Cabernet Sauvignon, 30% Merlot och Syrah, 20% Sangiovese), Scopone	1200
Brunello di Montalcino 2018, Scopone	1400
Brunello di Montalcino Bramante 2014, Tenuta San Lorenzo	1695
Brunello di Montalcino 2020, Scopone	1800
Brunello di Montalcino 2016, Tenuta di Argiano	1800
Brunello di Montalcino 2019, San Lorenzo	1900
Brunello di Montalcino Sorgente 2017, Podere Salicutti	2100
Brunello di Montalcino Pieve Santa Restituta 2018, Gaja	2200
Solengo 2016 (Cabernet Sauvigon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2300
Brunello di Montalcino Piaggione 2017, Podere Salicutti	2500
Brunello di Montalcino 2016, San Lorenzo	2500
Solengo 2013 (Cabernet Sauvigon, Petit Verdot, Merlot, Syrah), Tenuta di Argiano	2700
Brunello di Montalcino 1999, Il Marroneto	2900
Brunello di Montalcino Renina 2018, Gaja	2900
Brunello di Montalcino Teatro 2016, Podere Salicutti	3750
Brunello di Montalcino 2010, Casanova di Neri	3800
Brunello di Montalcino riserva 2013 ´”Bramante´”, San Lorenzo	4500
Brunello di Montalcino Tenuta Nuova 2010, Casanova di Neri	9000
Brunello di Montalcino 2006, San Lorenzo	10500
Brunello di Montalcino 2020, Soldera Case Basse	15000

BOLGHERI

Bolgheri Rosso ”Pievi” 2022 (Merlot, Cab. Sauv, Sangiovese), Fabio Motta	950
Ca´Marcanda Promis 2021 (Merlot, Syrah, Sangiovese), Gaja	1500
Bolgheri Rosso Superiore ”Le Gonnare” 2021 (Merlot, Cab. Sauv), Fabio Motta	1800
Tignanello 2015 (Sangiovese 85%, Cabernet Sauvignon 10%, Cabernet Franc 5%), Marchesi Antinori	3750
Tignanello 2010 (Sangiovese 85%, Cabernet Sauvignon 10%, Cabernet Franc 5%), Marchesi Antinori	4800
Camarcanda 2019 (Cabernet Sauvignon, Cabernet Franc, Petit Verdot), Gaja	5000
Ornellaia Bolgheri Superiore 2021 Artist label ”Vendemmia d´artista La Generosita” (53% Cabernet Sauvignon, 25% Merlot,	6500
Solaia, Bolgheri 2011 (Cabernet Sauvignon, Cabernet Franc, Sangiovese), Marchesi Antinori	6500
Sassicaia 2018 (70% Cabernet Sauvignon, 30%Sangiovese), Tenuta San Guido	7500
Ornellaia Bolgheri Superiore 2009 (52% Cabernet Sauvignon, 22% Merlot, 21% Cabernet Franc, 5% Petit Verdot), Tenuta dell´Ornellaia	7500
15% Cabernet Franc, 7% Petit Verdot), Frescobaldi	
Sassicaia 2008, (70% Cabernet Sauvignon, 30%Sangiovese) Tenuta San Guido	8900
Sassicaia 1998, (70% Cabernet Sauvignon, 30%Sangiovese) Tenuta San Guido	10200
Sassicaia 1997, (70% Cabernet Sauvignon, 30%Sangiovese) Tenuta San Guido,	11500
Massetto 2010 (100% Merlot), Tenuta dell´Ornellaia	16000

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

MAREMMA TOSCANA

Tinnata Syrah 2016, Monteverro	2500
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
Monteverro 2009 (Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot)	3500

Abruzzo

Montepulciano d´Abruzzo 2023, Jasci&Marchesani	795
Montepulciano d´Abruzzo riserva 2020, Jasci&Marchesani	1500

Umbria

Sagrantino di Montefalco 2016, Campo alla Cerqua, Tabarrini	1350
Sagrantino di Montefalco 2000, Colpetrone	2700
Sagrantino di Montefalco 1999, Colpetrone	2900

Campania

Aglianico 2019, Di Prisco	795
Taurasi 2015 (100% Aglianico), Di Prisco	1600
Terre di Lavoro 2009 (Aglianico, Piedirosso), Fattoria Gallardi	2200
Terre di Lavoro 2005 (Aglianico, Piedirosso), Fattoria Gallardi	3200
Terre di Lavoro 2008 (Aglianico, Piedirosso), Fattoria Gallardi	2500
Terre di Lavoro 2006 (Aglianico, Piedirosso), Fattoria Gallardi	2900

Calabria

Piroci 2019 (100% Nerello Calabrese), Bacelieri	950

Marche

Rosolaccio 2024, (Cabernet Sauvignon, Merlot, Sangiovese, Montepulciano), Vignamato	595

Puglia

Primitivo 2021, Tenute Sannella	650

Sicilia

Etna Rosso 2019 ”Croceferro” (100% Nerello Mescalese), 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 Mescalese), Generazione Alessandro	1650

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

WE ARE CASH FREE

S:T OLOFSGATAN 8, 753 12 UPPSALA
TEL +46 18 10 35 20

web / ilfornoitaliano.se facebook / ilfornoitaliano
Instagram / ilfornoitalianouppsala

See you on Instagram!