

TRATTORIA

Italiano Moderno. Aperitivi. Fresh pasta, hand crafted pizza. Weekend sounds. Vino veritas. Always cocktails. Dolces. Vita.

We start with some universally classic Italian dishes, but also add in a few modern-day interpretations, to reflect tastes and the times we live in.

PASTA FRESCA

We import all our fresh pasta directly from Milano and cook it al dente. Cooking al dente enhances the texture of the pasta, providing a pleasant chewiness and retaining some of its inherent flavor. It also allows the pasta to better absorb and cling to sauces, resulting in a more satisfying and well-balanced dish.

PESTO VERDE ^V

Fussiloni, our very own, house-made basil pesto with herbs, seeds and garlic, fresh baby spinach, green beans, cracked black pepper and Grana Padano.
135

POMODORO E STRACCIATELLA ^V

Fussiloni, house-made classic tomato sauce, marinated & baked cherry tomatoes, creamy stracciatella cheese, fresh basil and black pepper.
179

'NDUJA PICCANTE

Mezzi Paccheri, house-made spicy 'Nduja sauce, ricotta cheese, Grana Padano crunch, basil-infused olive oil and cracked black pepper.
159

RAGU DI MANZO

Mezzi paccheri with our beef ragu, made with a classic tomato sauce with aromatic herbs, fresh basil and grated Grana Padano.
149

PESTO ROSSO ^V

Fussiloni, home-made pesto rosso, sun-dried tomatoes, freshly grated Grana Padano and a touch of cracked black pepper.
135

TARTUFO NERO ^V

Mezzi paccheri, our house-made black truffle sauce, roasted portabello mushrooms, Grana Padano crunch and parsley.
199

TO START & SHARE

MARINATED OLIVES ^{VG, GF, LF}

Mixed olives marinated in-house with herbs and orange peel.
79

TRUFFLE CHIPS ^{V, GF}

Rootfruit chips topped with freshly grated Grana Padano cheese. Accompanied by a black truffle dip.
65

ANTIPASTI

STRACCIATELLA ^V

Creamy stracciatella cheese spread, in-house baked cherry tomatoes marinated in herbs, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks.
125

BURRATA OLIVADA ^V

Burrata classica, olivada rustica (black olives, capers, garlic, wild herbs & olive oil), cherry tomatoes. Topped with Grana Padano crunch.
115

BRESAOLA CARPACCIO ^{GF}

Thinly sliced, air-dried beef tenderloin Bresaola "carpaccio style" with arugula, onions, cherry tomatoes, ricotta cheese, and Grana Padano cheese flakes. Topped with drizzle of fresh lemon-infused olive oil.
134

INSALATA

CHICKEN CAESAR

Romaine, roasted herb-marinated chicken, bacon crisp, cheese flakes, house caesar dressing, freshly grated Grana Padano & lemon zest.
145

BURRATA E PESTO VERDE ^{V, GF}

Romaine, peppery arugula, cherry & sun-dried tomatoes, topped with a creamy burrata filled with a basil pesto & ricotta dressing.
154

INSALATINA

A small side salad is the perfect companion to your pizza.

PICCOLA ^{V, GF}

Romaine, peppery arugula, cherry tomatoes. Drizzled with a basil-infused olive oil dressing.
35

SOURDOUGH PIZZA

Our sourdough pizzas are made Genovese style. We make the dough by hand daily in the restaurant, as it should be. Then, we let it ferment for 48 hours, resulting in a unique texture that is quite different from Neapolitan-style pizza. Finally, we bake it to perfection in our imported oven from Genoa at 400°C.

*We also have gluten free dough. (20 kr)

CLASSICS WITH A TWIST

QUEEN MARGHERITA ^{V, *GF}

herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano
135

PROSCIUTTO E FUNGHI ^{*GF}

herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme
155

SWEDISH FOREST ^{V, *GF}

herb-infused tomato sauce, fior di latte mozzarella, smoked wild meat, roasted portabello, Västerbotten cheese, rootfruit chips, lingonberries and parsley.
179

FETA MERGUEZ ^{*GF}

herb-infused tomato sauce, fior di latte mozzarella merguez (lamb sausage), green bell peppers, fresh herbs and feta cheese
158

MARGARITA VEGANA ^{VG, *GF}

herb-infused tomato sauce, vegan mozzarella marinated cherry tomatoes, fresh basil
139

GOURMET SPECIALS

'NDUJA & RICOTTA ^{*GF}

herb-infused tomato sauce, spicy Calabrian 'Nduja sausage, fior di latte mozzarella, Grana Padano, fresh basil, ricotta cheese.
165

TOMATA BURRATA ^{V, *GF}

herb-infused tomato sauce, fior di latte mozzarella cocktail tomatoes, basil oil, creamy Italian burrata & arugula.
169

MY FAVORITE BEET ^{V, *GF}

olive oil, roasted beets, chèvre, fresh basil, fior di latte mozzarella rootfruit chips, sticky balsamic dressing, Grana Padano.
165

BEE STING ^{*GF}

olive oil, spicy salami ventricina, honey, fior di latte mozzarella, red onion, chili flakes, Grana Padano, rosemary & thyme leaves.
165

PESTO PRIMAVERA ^{V, *GF}

house made basil pesto, fior di latte mozzarella, fresh spinach, roasted broccoli, marinated cherry tomatoes, Grana Padano.
145

Il Pizzaiolo recommends

SALAMI PICCANTE ^{*GF}

herb-infused tomato sauce, spicy salami ventricina, red onion, fior di latte mozzarella, rosemary & thyme, Grana Padano.
155

TARTUFO NERO ^{V, *GF}

olive oil, fior di latte mozzarella, black truffle tapenade, garlic roasted portobello, Grana Padano, sea salt, chopped parsley
199

DIP SAUCES

The perfect dip sauce for enjoying your crust to the last bite.

PICCANTE

Chili-infused tomato sauce.
25
VG, GF, LF

TARTUFO NERO

Creamy black truffle tapenade, smetana.
25
V, GF

PESTO DOLCI

Sweet basil pesto, olive oil, garlic.
25
V, GF

DRAGONCELLO

Tarragon leaves, lemon zest, cream and a touch of garlic.
25
V, GF

VÄSTERBOTTEN

Rich Västerbotten cheese cream.
25
V, GF

LA DOLCE VITA

Indulge in the sweet finale of your dining experience with our crafted desserts. Inspired by the rich traditions of Italian pastry-making, made with love and the finest ingredients.

TIRAMISU ^V

The Italian classic with mascarpone & cocoa. Our version is topped off with caramel cookie crumbles.
79

PANNACOTTA ROSMARINO ^{V, GF}

Our home-made vanilla pannacotta infused with fresh rosemary and topped with Oreo chocolate crumble.
79

AFFOGATO ^V

A steaming hot espresso with creamy vanilla ice cream.
49

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.

V Vegetarian GF Gluten Free
VG Vegan LF Lactose Free