



MODERN
ITALIAN

ANTIPASTI

ENG

New!

FOCACCIA TARTUFATA

Freshly baked Focaccia served with plenty of Grana Padano. Accompanied by a intense truffle dip. (V) 79
- FOCACCIA NATURALE. (V) 49

TRUFFLE CHIPS

Rootfruit chips topped with freshly grated Grana Padano cheese. Accompanied by an black truffle dip. 79

MARINATED OLIVES

A mediterranean mix of olives in-house marinated with, herbs and orange peel. (V+) 79

V SNACK PLATE

Plate for two with spicy Salami Ventricina, Bresaola, Focaccia bread, Tartufo dip, and our marinated olives on the side. 149

STRACCIATELLA

Creamy stracciatella cheese spread, cherry tomatoes marinated in herbs, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks. (V) 119

New!

SCAMPI GRATINATI INFERNO

Oven-roasted Scampi in a marinade of chili, lemon zest, garlic & parsley, topped with Grana Padano. Served with Focaccia on the side. 139

New!

MARINATED ROASTED ARTICHOKE

Roasted marinated Artichoke topped with Panko crunch, parsley and generous amount of Grana Padano. Served hot. (V) 119

New!

ROASTED ITALIAN MEATBALLS

Oven-baked classic Italian meatballs in a buttery tomato sauce, topped with Stracciatella & parsley. Served with Focaccia. Perfect to share. 129

BRESAOLA CARPACCIO

Thinly sliced, beef tenderloin Bresaola with olive spread, arugula, onions, cherry tomatoes, pomegranate and topped with lemon zest. 146

BURRATA OLIVADA

Burrata, olivada rustica (black olives, capers, garlic, wild herbs & olive oil), cherry tomatoes. Topped with Grana Padano crunch. (V) 124

INSALATE

OUR CAESAR

Romaine lettuce, roasted herb-marinated chicken, pancetta crisp, panko crunch, house caesar dressing, freshly grated Grana Padano & lemon zest. 159

PICCOLA

A small side salad to have with your pizza. Romaine, peppery arugula, cherry tomatoes. Drizzled with balsamico & a basil-infused olive oil dressing. (V+) 35

BURRATA E PESTO VERDE

Romaine lettuce, peppery arugula tossed in a pesto and oil dressing, panko crunch, fresh cocktail tomatoes, Italian Burrata, topped with chiliflakes. (V) 164

PASTA FRESCA

PASTA ENTRECÔTE

Finely sliced entrecote, radicchio, oven-baked portabello mushrooms, parsley & garlic. Served with Rigatoni. 224

PASTA AL LIMONE

Fresh, creamy lemon sauce with garlic and plenty of cheese with pasta Tagliatelle. Topped with freshly grated Grana padano cheese, panko crumble, parsley & a slice of lemon. (V) 159

New!

RAVIOLI TARTUFO E FUNGHI

An upgrade on our very popular Truffle Pasta! Ravioli filled with Ricotta, our house-made black truffle sauce, portabello mushrooms. Topped with browned butter, Grana Padano and parsley. 229

PESTO VERDE

Rigatoni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, cracked black pepper and Grana Padano. (V) 165

RAVIOLI AL BURRO DE RICOTTA

Spinach & Ricotta filled ravioli tossed in a tangy lemon sauce, broccoli, topped with salty browned butter & lime zest. (V) 198

New!

ITALIAN MEATBALL PASTA

A classic served the V way! Italian meatballs with Italian spices and sun-dried tomatoes, tossed in a tasty buttery tomato sauce with Linguini, topped with Grana Padano & parsley. 194

CARBONARA

The Italian classic with pancetta, Pecorino romano, egg yolks, black pepper and Grana padano. Served with Linguine. 179

New!

RAGU' AL VINO AMARONE

Rich slow-cooked ragu' with Amarone Wine, on roasted salsiccia sausage & pancetta, seasoned with Italian herbs. Served with Linguine. 194

SCAMPI PICANTE

Marinated Scampi, spicy tomato sauce with white wine, lemon, Roma tomatoes & parsley. Served with Linguine. 194

SALSICCIA FINOCCHIO

One of our guests' favorites. An intense cream & tomato based sauce with fresh roasted minced Salsiccia, garlic, chili, parsley & oregano, served with Rigatoni. 198

SOURDOUGH PIZZA

The perfect dip sauce for enjoying your crust to the last bite. Black truffle, Västerbotten cheese or Caesar. 30 each.

QUEEN MARGHERITA

Vegan or Classic. Herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano. (V) 158
- MARGHERITA VEGANA (V+) 158

PROSCIUTTO E FUNGHI

Herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme. 177

SWEDISH FOREST

Tomato sauce, fior di latte, smoked wild meat, roasted portabello, rootfruit chips, Västerbotten cheese and lingonberries. 194

SALAMI PICCANTE

Herb-infused tomato sauce, fior di latte, spicy salami Ventricina, red onion, rosemary & thyme. 179

BEE STING

Olive oil, spicy salami Ventricina, honey, fior di latte mozzarella, red onion, chili flakes, Grana Padano, rosemary & thyme. 179

PESTO PRIMAVERA

House made basil pesto, fior di latte mozzarella, fresh spinach, roasted broccoli, cherry tomatoes, Grana Padano. (V) 174

New!

MEAT LOVERS

Herb-infused tomato sauce, roasted Salsiccia, Pancetta, Salami Ventricina, fior di latte mozzarella and red onions. Finished with Italian spices and served with an intense Chili-Balsamic Glaze dip on the side. 213

TOMATA BURRATA

Herb-infused tomato sauce, fior di latte mozzarella, Grana Padano cheese, cocktail tomatoes, basil oil, creamy Italian burrata & arugula. (V) 189

TARTUFO NERO

Olive oil, fior di latte mozzarella, black truffle tapenade, garlic-roasted portobello, Grana Padano, parsley. 219

BEETROOT & CHEVRE

Olive oil, roasted beets, chèvre, fresh basil, Fior di latte mozzarella, crispy vegetable chips, sticky balsamic dressing, Grana Padano. (V) 184

ENTRECÔTE CON CHIMICHURRI

Herb-infused tomato sauce, fior-di-latte mozzarella, finely sliced entrecote, topped with peppery arugula, pearl onions, chimichurri & chiliflakes. 219

New!

SALMONE LIMONE

A white fresh pizza with a lemon base. Salmon marinated in lemon garlic and parsley. Red onion, lemon wedge and topped with crispy colorful radicchio. 198

In case of allergies, ask the staff and we will help you!

DOLCI

(V) - Vegetarian
(V+) - Vegan

V TIRAMISU

The Italian classic with mascarpone & cocoa, topped off with caramel cookie crumbles. 79

PANNACOTTA ROSMARINO

Perfect to share. Our home-made vanilla pannacotta infused with fresh rosemary and topped with Oreo chocolate crumble. 97

LEMON SORBET

A classic Italian lemon sorbet topped with lime zest. (V+) 68



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ITALIAN

LUNCH MENU

ENG

ANTIPASTI

(Perfect to share)

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