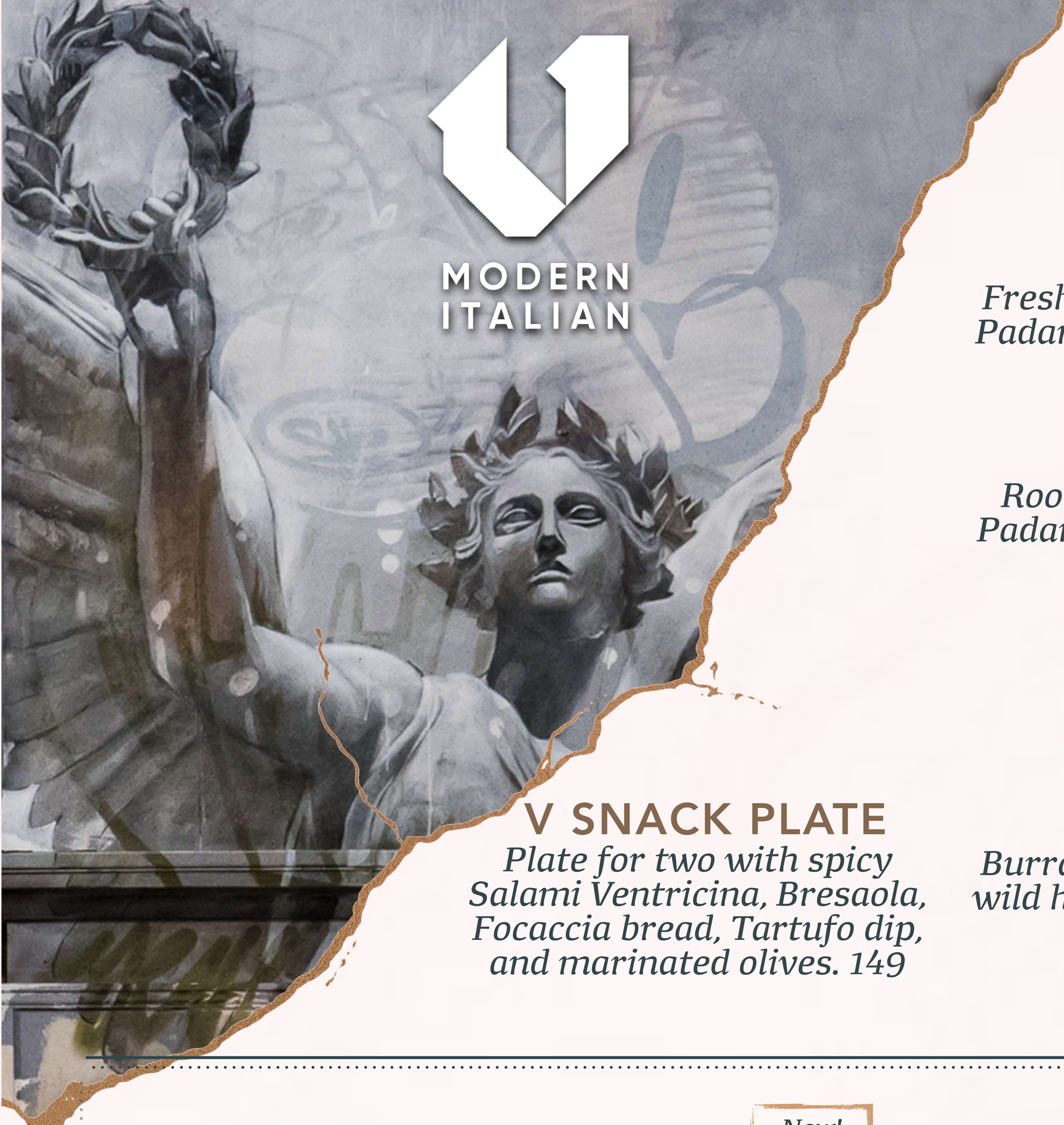




ANTIPASTI

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

BURRATA OLIVADA

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

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

MARINATED ROASTED ARTICHOKE

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

New!

STRACCIATELLA

Oven-roasted cherry tomatoes topped with creamy stracciatella cheese & basil oil. House-baked sourdough breadsticks. Served hot. (V) 119

BRESAOLA CARPACCIO

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

V SNACK PLATE

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

RISOTTO

New!

RISOTTO ENTRECÔTE

A luxurious creamy risotto with thinly sliced entrecôte, radicchio, portabello mushrooms and fresh parsley. 234

New!

RISOTTO LIMONE

Creamy lemon risotto finished with Grana Padano, Broccoli, panko crumble, fresh lemon zest, and parsley. Perfect to ad chicken or roasted pancetta (35kr) (V) 189

New!

RISOTTO TARTUFO

House-made black truffle sauce, topped with roasted portabello, Grana Padano and parsley. (V) 229

INSALATE

OUR CAESAR

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

PICCOLA

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

BURRATA E PESTO VERDE

Romaine lettuce, Radicchio, arugula tossed in a pesto and oil dressing, panko crunch, cocktail tomatoes and Italian Burrata (V) 164

PASTA FRESCA

PASTA ENTRECÔTE

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

PASTA AL LIMONE

Fresh, creamy lemon sauce with plenty of cheese with pasta Tagliatelle. Freshly grated Grana padano cheese, panko crumble, parsley & a lemon wedge. Perfect to add chicken or shrimps (35kr) (V) 159

RAVIOLI TARTUFO E FUNGHI

Ricotta-filled Ravioli, our house-made black truffle sauce, portabello mushrooms. Topped with browned butter, Grana Padano and parsley. (V) 229

PESTO VERDE

Rigatoni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, 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!

GORGONZOLA INTENSO

An intense gorgonzola pasta with Tagliatelle. Fresh green grapes and walnuts. Perfect to add chicken or roasted pancetta (35kr) (V) 184

CARBONARA

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

RAGU' AL VINO AMARONE

Rich slow-cooked Amarone ragù with roasted salsiccia and pancetta. Served with linguine, seasoned with Italian herbs. Served with Linguine. 194

SCAMPI PICCANTE

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 (pork), 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. Perfect to add chicken or roasted pancetta (35kr) (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. Perfect to add chicken or roasted pancetta (35kr)(V) 174

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. (V) 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!

GORGONZOLA CON PANCETTA

A perfect balance of sweet and savory with creamy Gorgonzola, crispy pancetta (pork), fresh grapes, honey, parsley, and a touch of chili. Vegetarian options available. 189

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

DOLCI

(V) - Vegetarian
(V+) - Vegan

V TIRAMISU

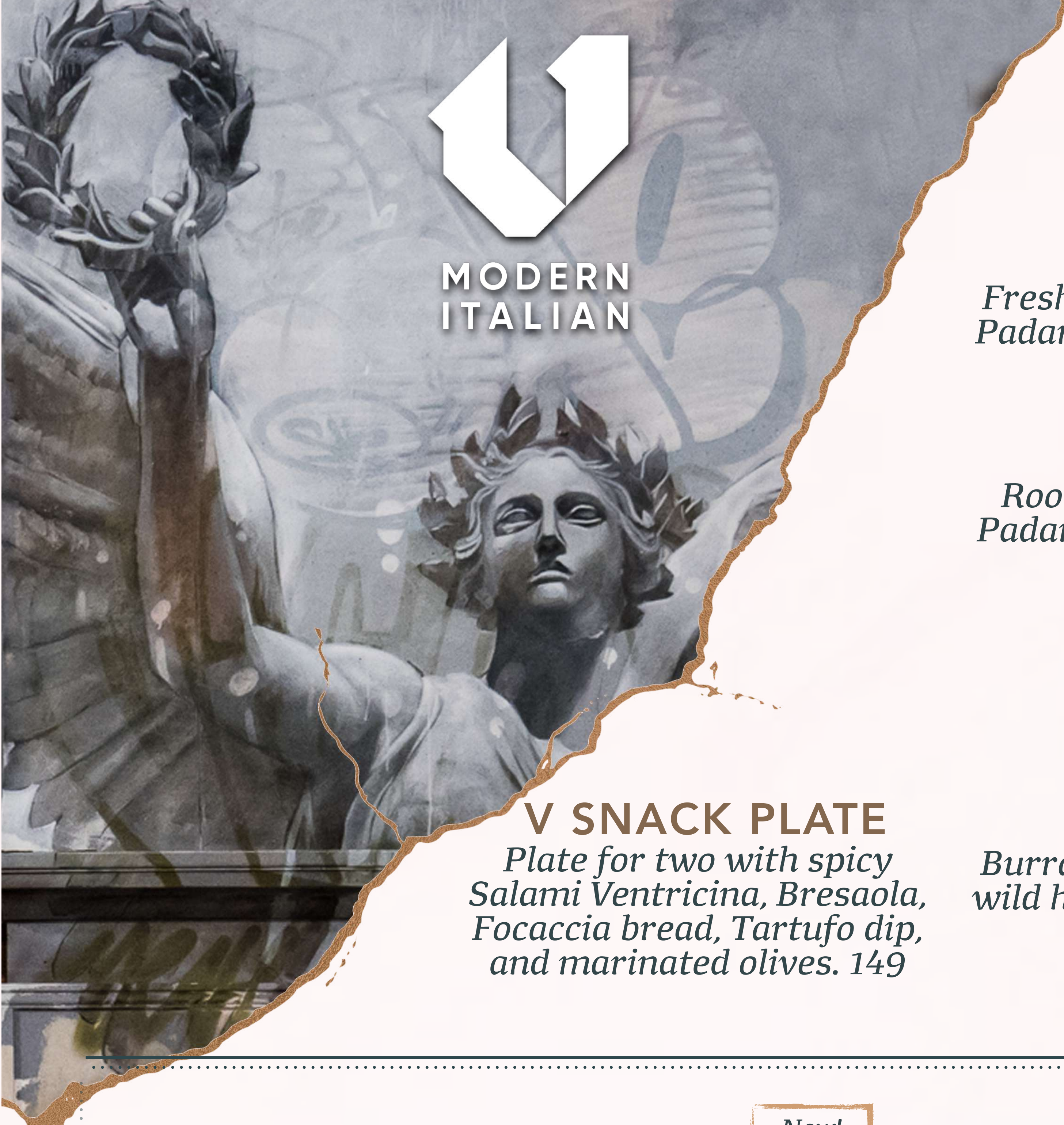
The Italian classic with mascarpone & cocoa, topped off with caramel cookie crumbles. 79

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



MODERN
ITALIAN

ENG

LUNCH MENU

FOCACCIA TARTUFATA

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- FOCACCIA NATURALE. (V) 49

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MARINATED OLIVES

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