

LUNCH MENU

PASTA FRESCA

We cook it al dente. Cooking al dente enhances the texture of the pasta, providing a pleasant chewiness and retaining some of its inherent flavor, resulting in a more satisfying and well-balanced dish.

PESTO VERDE *v*

Maccheroni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, cracked black pepper and Grana Padano
135

RAGU DI MANZO

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

CARBONARA

The Italian classic with guanciale, Pecorino romano, egg yolks, black pepper and Grana padano. Served with Linguine
159

PASTA AL LIMONE *v*

Fresh, creamy lemon sauce with garlic and plenty of cheese with pasta linguine. Topped with cheese, fresh parsley and lemon
139

SOURDOUGH PIZZA

Our sourdough is made by hand daily in the restaurant, as it should be. Then, we let it ferment for 48 hours, resulting in a unique, light texture we bake 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

SALAMI PICCANTE **GF*

Herb-infused tomato sauce, fior di latte, spicy salami Ventricina, red onion, rosemary & thyme, Grana Padano
155

MARGHERITA VEGANA *VG, *GF, LF*

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

GOURMET SPECIALS

'NDUJA & RICOTTA **GF*

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

BEE STING **GF*

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

PESTO PRIMAVERA *v, *GF*

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

BEETROOT & CHEVRE *v, *GF*

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

V recommend

PIZZA ALL'AGNELLO **GF*

Herb-infused tomato sauce, fior di latte mozzarella, marinated lamb, green beans, onions, fresh herbs and freshly grated cheese
155

DIP SAUCES

The perfect dip sauce for enjoying your crust to the last bite. Choose between Black truffle, Västerbotten cheese, Caesar or a Spicy tomato sauce. 20:- each.

DESSERTS

V TIRAMISU *v*

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

PANNACOTTA ROSMARINO *v*

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

AFFOGATO *v, GF*

A steaming hot espresso with vanilla ice cream
49

BIBITE DIVERSE

COCA-COLA

Bottle 33cl.
35

SPARKLING WATER

Bottle 33cl.
35

COFFEE

32

COCA-COLA ZERO

Bottle 33cl.
35

JUICE

Bottle 25cl.
30

LATTE

42

FANTA ORANGE

Bottle 33cl.
35

BITBURGER NON ALC

Bottle 33cl.
55

CAPPUCCINO

42

SPRITE

Bottle 33cl.
35

S:T ERIKS IPA NON ALC

Bottle 33cl.
55

ESPRESSO

30 / 35

TO START & SHARE

TRUFFLE CHIPS *GF*

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

MARINATED OLIVES *VG, GF, LF*

A mediterranean mix of olives, in-house marinated with herbs and orange peel
79

ANTIPASTI

RICOTTA & TRUFFLE HONEY *v*

Creamy whipped ricotta with truffle honey and a hint of lime zest, accompanied by warm sourdough bread
99

STRACCIATELLA *v*

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

BURRATA OLIVADA *GF, v*

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

BRESAOLA CARPACCIO *GF*

Thinly sliced, beef tenderloin Bresaola "carpaccio style" with olive spread, arugula, onions, cherry tomatoes, ricotta cheese, and. Topped with olive oil and lemon zest
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

PICCOLA *VG, GF*

A small side salad to have with your pizza. Romaine, peppery arugula, cherry tomatoes. Drizzled with a basil-infused olive oil dressing
25

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



TO START & SHARE

TRUFFLE CHIPS ^{GF}

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

MARINATED OLIVES ^{VG, GF, LF}

A mediterranean mix of olives, in-house marinated with herbs and orange peel
79

ANTIPASTI

RICOTTA & TRUFFLE HONEY ^V

Creamy whipped ricotta with truffle honey and a hint of lime zest, accompanied by warm sourdough bread
99

STRACCIATELLA ^V

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

BURRATA OLIVADA ^{GF, V}

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

BRESAOLA CARPACCIO ^{GF}

Thinly sliced, beef tenderloin Bresaola "carpaccio style" with olive spread, arugula, onions, cherry tomatoes, ricotta cheese, and. Topped with olive oil and lemon zest
134

INSALATA

CHICKEN CAESAR

Romaine, roasted herb-marinated chicken, bacon crisp, cheese flakes, house caesar dressing, freshly grated Grana Padano & lemon zest
159

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
164

PICCOLA ^{VG, GF}

A small side salad to have with your pizza. Romaine, peppery arugula, cherry tomatoes. Drizzled with a basil-infused olive oil dressing
25

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

PASTA FRESCA

We cook it al dente. Cooking al dente enhances the texture of the pasta, providing a pleasant chewiness and retaining some of its inherent flavor, resulting in a more satisfying and well-balanced dish.

PESTO VERDE ^V

Maccheroni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, cracked black pepper and Grana Padano
165

CARBONARA

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

'NDUJA PICCANTE

Conchiglie, house-made spicy 'Nduja sauce, ricotta cheese, Grana Padano crunch, basil-infused olive oil and cracked black pepper
179

RAGU DI MANZO

Conchiglie with our beef ragu, made with a classic tomato sauce with aromatic herbs, fresh basil and grated Grana Padano
169

TARTUFO NERO

Linguine, our house-made black truffle sauce, roasted portabello mushrooms, Grana Padano crunch and parsley
219

PASTA AL LIMONE ^V

Fresh, creamy lemon sauce with garlic and plenty of cheese with pasta linguine. Topped with cheese, fresh parsley and lemon
155

SOURDOUGH PIZZA

Our sourdough is made by hand daily in the restaurant, as it should be. Then, we let it ferment for 48 hours, resulting in a unique, light texture we bake 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
154

PROSCIUTTO E FUNGHI ^{*GF}

Herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme
169

SWEDISH FOREST ^{*GF}

Tomato sauce, fior di latte, smoked wild meat, roasted portabello, rootfruit chips, Västerbotten cheese and lingonberries
189

SALAMI PICCANTE ^{*GF}

Herb-infused tomato sauce, fior di latte, spicy salami Ventricina, red onion, rosemary & thyme, Grana Padano
174

MARGHERITA VEGANA ^{VG, *GF, LF}

Herb-infused tomato sauce, vegan mozzarella marinated cherry tomatoes, fresh basil
155

GOURMET SPECIALS

'NDUJA & RICOTTA ^{*GF}

Herb-infused tomato sauce, spicy 'Nduja sausage, fior di latte mozzarella, Grana Padano, fresh basil, ricotta cheese
179

TOMATA BURRATA ^{V, *GF}

Herb-infused tomato sauce, fior di latte mozzarella cocktail tomatoes, basil oil, creamy Italian burrata & arugula
179

TARTUFO NERO ^{*GF}

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

BEE STING ^{*GF}

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

PESTO PRIMAVERA ^{V, *GF}

House made basil pesto, fior di latte mozzarella, fresh spinach, roasted broccoli, cherry tomatoes, Grana Padano
164

V recommend

BEETROOT & CHEVRE ^{V, *GF}

Olive oil, roasted beets, chèvre, fresh basil, fior di latte mozzarella, rootfruit chips, sticky balsamic dressing, Grana Padano
179

PIZZA ALL'AGELLO

Herb-infused tomato sauce, fior di latte mozzarella, marinated lamb, green beans, onions, fresh herbs and freshly grated cheese
174

DIP SAUCES

The perfect dip sauce for enjoying your crust to the last bite. Choose between Black truffle, Västerbotten cheese, Caesar or a Spicy tomato sauce. 20:- each.

DESSERTS

V TIRAMISU ^V

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

PANNACOTTA ROSMARINO ^V

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

AFFOGATO ^{V, GF}

A steaming hot espresso with vanilla ice cream
49

COFFEE

32

LATTE

42

CAPPUCCINO

42

ESPRESSO

30 / 35

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