



MODERN
ITALIAN

ENG

ANTIPASTI

(Perfect to share)

TRUFFLE CHIPS

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

MARINATED OLIVES

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

RICOTTA & TRUFFLE HONEY

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

BURRATA OLIVADA

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

STRACCIATELLA

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

V SNACK PLATE

Small plate for two with spicy Salami Ventricina, Grana Padano (hard cheese), chips, whipped ricotta with truffle honey and our marinated olives. **139**

INSALATE

OUR CAESAR

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

BURRATA E PESTO VERDE

Romaine, peppery arugula, cherry tomatoes, topped with a creamy burrata and with a basil pesto & ricotta dressing. **164**

BRESAOLA CARPACCIO

Thinly sliced, beef tenderloin Bresaola "carpaccio style" with olive spread, arugula, onions, cherry tomatoes, pomegranate and topped with olive oil and lemon zest. **134**

PICCOLA

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

PASTA FRESCA

PESTO VERDE

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

PASTA AL LIMONE

Fresh, creamy lemon sauce with garlic and plenty of cheese with pasta linguine. Topped with cheese, fresh parsley and lemon. **159**

'NDUJA PICCANTE

Fussilione, house-made spicy 'Nduja sauce, ricotta cheese, Grana Padano crunch, basil-infused olive oil and cracked black pepper. **184**

PASTA ENTRECOTE New!

Finely sliced entrecote, green beans, oven-baked portabello mushrooms, parsley & garlic. Served with Fussilione, **224**

TARTUFO NERO

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

CARBONARA

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

SCAMPI PICCANTE New!

Marinated scampi, spicy tomato sauce on white wine, lemon, tomatoes & parsley. Served with Linguine. **194**

SOURDOUGH PIZZA

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.**

QUEEN MARGHERITA

Herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano. **158**

PROSCIUTTO E FUNGHI

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

SWEDISH FOREST

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

SALAMI PICCANTE

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

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. **169**

MARGARITA VEGANA

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

'NDUJA & RICOTTA

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

TOMATA BURRATA

Herb-infused tomato sauce, fior di latte mozzarella cocktail tomatoes, basil oil, creamy Italian burrata & arugula. **189**

TARTUFO NERO

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

BEETROOT & CHEVRE New!

Olive oil, roasted beets, chèvre, fresh basil, fior di latte mozzarella rootfruit chips, sticky balsamic dressing, Grana Padano. **184**

BRESOALA PIZZA

Herb-infused tomato sauce, fior-di-latte mozzarella, finely sliced. **219**

ENTRECOTE CON CHIMICHURRI New!

Herb-infused tomato sauce, fior-di-latte mozzarella, finely sliced. **219**

DOLCI

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**