



MODERN
ITALIAN

ENG

ANTIPASTI

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. (V+) **79**

RICOTTA & TRUFFLE HONEY

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

BURRATA OLIVADA

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

STRACCIATELLA

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

BRESAOLA CARPACCIO

Thinly sliced, beef tenderloin Bresaola with olive spread, arugula, onions, cherry tomatoes, pomgranate and topped with lemon zest. **139**

INSALATE

OUR CAESAR

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

BURRATA E PESTO VERDE

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

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+) **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. (V) **165**

PASTA AL LIMONE

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

'NDUJA PICCANTE

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

PASTA ENTRECÔTE New!

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

PASTA TARTUFO E FUNGHI

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

CARBONARA

The Italian classic with pancetta, 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.

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**

MARGHERITA VEGANA

Our vegan version of a classic Margharita, herb-infused tomato sauce, vegan mozzarella, marinated cherry tomatoes, fresh basil. (V+) **155**

PROSCIUTTO E FUNGHI

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

'NDUJA & RICOTTA

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

SWEDISH FOREST

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

TOMATA BURRATA

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

SALAMI PICCANTE

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

TARTUFO NERO

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

BEE STING

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

BEETROOT & CHEVRE

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

PESTO PRIMAVERA

House made basil pesto, fior di latte mozzarella, fresh spinach, roasted broccoli, cherry tomatoes, Grana Padano. (V) **169**

BRESAOLA PIZZA New!

Olive oil, fior-di-latte mozzarella, Grana Padano cheese, topped with finely sliced Bresaola, arugula, basil infused olive oil, pomegranate seeds & a slice of lemon. **219**

ENTRECÔTE CON CHIMICHURRI New!

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

DOLCI

V TIRAMISU

The Italian classic with mascarpone, lemoncurd & 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**

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

(V) - Vegetarian

(V+) - Vegan

ORIGINAL (FOR TWO)

VEGETARIAN 450

**ANTIPASTI:
MARINATED OLIVES**

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

**PIZZA:
PESTO PRIMAVERA**

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

**PASTA:
PASTA AL LIMONE**

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

**DESSERT:
PANNACOTTA ROSMARINO**

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

MEAT 500

**ANTIPASTI:
TRUFFLE CHIPS**

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

**PIZZA:
SALAMI PICCANTE**

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

**PASTA:
CARBONARA**

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

**DESSERT:
PANNACOTTA ROSMARINO**

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

WINE RECOMMENDATION

WHITE:
CA BOLANI SAUVIGNION BLANC

RED:
STEMMARI PINOT NOIR

GOURMET (FOR TWO)

VEGETARIAN 650

**ANTIPASTI:
MARINATED OLIVES**

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

STRACCIATELLA

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

**PIZZA:
TOMATA BURRATA**

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

**PASTA:
PASTA AL LIMONE**

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

**DESSERT:
PANNACOTTA ROSMARINO**

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

V TIRAMISU

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

MEAT 750

**ANTIPASTI:
MARINATED OLIVES**

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

BRESAOLA CARPACCIO

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

**PIZZA:
SWEDISH FOREST**

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

**PASTA:
TARTUFO E FUNGHI**

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

**DESSERT:
PANNACOTTA ROSMARINO**

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

V TIRAMISU

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

WINE RECOMMENDATION

WHITE:
VIETTI ROERO ARNEIS

RED:
VIETTI LANGE NEBBIOLO