



MODERN
ITALIAN

ANTIPASTI

TRUFFLE CHIPS

Rootfruit chips topped with freshly grated Grana Padano cheese. Accompanied by a black truffle dip. (V) 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, pomegranate and topped with lemon zest 139

INSALATE

OUR CAESAR

Romaine, roasted herb-marinated chicken, pancetta crisp, panko crunch, 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, Italien 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 ENTRECOTE 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. (V) 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

Herb-infused tomato sauce, vegan mozzarella, marinated cherry tomatoes, fresh basil. 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. (V) 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, aragula, basil infused olive oil, pomegranate seeds & a slice of lemon. 219

ENTRECOTE 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 crumbs. 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