



MODERN
ITALIAN

ANTIPASTI

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 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, basil-infused olive oil, salt & pepper. House-baked sourdough breadsticks. (V) **125**

V SNACK PLATE

Small plate perfect for sharing, 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, Grana padano, pomegranate and topped with lemon zest **139**

INSALATE

ENG

OUR CAESAR

Romaine, roasted chicken, pancetta crisp, panko crunch, house caesar dressing, freshly grated Grana Padano & lemon zest, house-baked sourdough breadsticks. **159**

STRAWBERRY & CHEVRESALAD

New!

Romaine, spinach and fresh strawberry, kalamata Oliver, Chèvre, topped with house dressing modena glaze, house-baked sourdough breadsticks. (V) **169**

BURRATA E PESTO VERDE

Romaine lettuce, peppery arugula tossed in a pesto & ricotta dressing, panko, fresh cocktail tomatoes, Italian Burrata topped with chiliflakes, house-baked sourdough breadsticks.(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+) **35**

PASTA FRESCA

PESTO VERDE

Rigatoni, house-made basil pesto with herbs, sunflower seeds and garlic. Tossed with 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 Tagliatelle. Topped with freshly grated Grana padano cheese, panko crumble, parsely & a slice of lemon. (V) **159**

PASTA TARTUFO E FUNGHI

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

RAVIOLI AL BURRO DE RICOTTA

New!

Spinach & Ricotta filled ravioli tossed in a tangy lemon sauce, broccoli, topped with salty browned butter & lime zest. (V) **189**

PASTA ENTRECÔTE

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

CARBONARA

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

SCAMPI PICANTE

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

SALSICCIA FINOCCHIO

New!

An intense cream & tomato based sauce with fresh roasted minced salsiccia, garlic, chili, parsley & oregano, served with Rigatoni. **189**

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**

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, parsley, 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. (V) **169**

MARGHERITA 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, 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 rootfruit chips, sticky balsamic dressing, Grana Padano. (V) **184**

BRESAOLA PIZZA

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**

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**



(V) - Vegetarian
(V+) - Vegan

In case of allergies & meat origin please ask the staff and we will help you!