

ANTIPASTI

FOCACCIA TARTUFATA New!

Freshly baked Focaccia served with plenty of Grana Padano. Accompanied by an black intense truffle dip. (V) 79

TRUFFLE CHIPS

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

MARINATED OLIVES

A mediterranean mix of olives, in-house marinated with, herbs and orange peel. (V+) 79

V SNACK PLATE

Small plate for two with spicy Salami Venticina, Grana Padano (hard cheese), chips, whipped ricotta with truffle honey and our marinated olives. 148

FOCACCIA

Freshly baked Focaccia served with plenty of Grana Padano, olive oil and topped with parsley. (V) 49

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

BRESAOLA CARPACCIO

Thinly sliced, beef tenderloin Bresaola with olive spread, arugula, onions, cherry tomatoes, pomegranate and topped with lemon zest. 146

INSALATE

OUR CAESAR

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

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

BURRATA E PESTO VERDE

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

PASTA FRESCA

RAVIOLI AL BURRO DE RICOTTA

Spinach & Ricotta filled ravioli tossed in a tangy lemon sauce, broccoli, topped with salty browned butter & lime zest. (V) 198

PASTA ENTRECÔTE

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

RAGU' AL VINO AMARONE New!

Rich slow-cooked ragu with Amarone Wine, on roasted salsiccia sausage & pancetta, seasoned with Italian herbs. Served with Linguine. 194

VODKA CON STRACCIATELLA New!

Creamy and hot cream & tomato sauce with Nduja, roasted pancetta and vodka, topped with smooth Stracciatella. Served with Rigatoni. 198

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. 198

PESTO VERDE

Rigatoni, 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 Tagliatelle. Topped with freshly grated Grana padano cheese, panko crumble, parsley & a slice of lemon. (V) 159

PASTA TARTUFO E FUNGHI

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

SOURDOUGH PIZZA

The perfect dip sauce for enjoying your crust to the last bite.

Black truffle, Västerbotten cheese or Caesar. 30 each.

QUEEN MARGHERITA

Vegan or Classic. Herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano. (V) 139
- MARGHERITA VEGANA (V+) 139

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. 194

SALAMI PICCANTE

Herb-infused tomato sauce, fior di latte, spicy salami Venticina, red onion, rosemary & thyme. 179

BEE STING

Olive oil, spicy salami Venticina, 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) 174

MEAT LOVERS New

Meaty red pizza topped with roasted Salsiccia, Pancetta, Salami Venticina, fior di latte mozzarella and red onions. Rounded off with Italian spices and served with an intense Chili-Balsamic Glaze on the side. 213

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. 219

BEETROOT & CHEVRE

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

ENTRECÔTE CON CHIMICHURRI

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

'NDUJA & RICOTTA

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

DOLCI

V TIRAMISU

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

LEMON SORBET

A classic Italian lemon sorbet topped with lime zest. (V+) 68

PANNACOTTA ROSMARINO

Perfect to share. Our home-made vanilla pannacotta infused with fresh rosemary and topped with Oreo chocolate crumble. 97

LUNCH MENU

ANTIPASTI

(Perfect to share)

MARINATED OLIVES

A mediterranean mix of olives, in-house marinated with herbs and orange peel. (V+) 79

FOCACCIA TARTUFATA

New!

Freshly baked Focaccia served with plenty of Grana Padano. Accompanied by a black intense truffle dip. (V) 79

BURRATA OLIVADA

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

TRUFFLE CHIPS

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

FOCACCIA

Freshly baked Focaccia served with plenty of Grana Padano, olive oil and topped with parsley. (V) 49

STRACCIATELLA

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

INSALATE

OUR CAESAR

Romaine, roasted herb-marinated chicken, pancetta crisp, panko crunch, house caesar dressing, freshly grated Grana Padano & lemon zest. 145

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

BURRATA E PESTO VERDE

Romaine, peppery arugula tossed in a pesto & ricotta dressing, panko, fresh cocktail tomatoes, Italian Burrata, topped with chilis flakes. (V) 154

PASTA FRESCA

PASTA ENTRECÔTE

Finely sliced entrecôte, green beans, oven-baked portabello mushrooms, parsley & garlic. Served with Rigatoni. 189

PASTA AL LIMONE

Fresh, creamy lemon sauce with garlic and plenty of cheese with pasta Tagliatelle. Topped with freshly grated Grana padano cheese, panko crunch, parsley & slice of lemon. (V) 139

PESTO VERDE

Rigatoni, house-made basil pesto with herbs, baby spinach, green beans, cracked black pepper and Grana Padano. (V) 135

SALSICCIA FINOCCHIO

New!

An intense cream & tomato based sauce with fresh roasted minced salsiccia, garlic, chili, parsley & oregano, served with Rigatoni. 164

RAVIOLI AL BURRO DE RICOTTA

Spinach & Ricotta filled ravioli tossed in a tangy lemon sauce, broccoli, topped with salty browned butter & lime zest. (V) 169

RAGU' AL VINO AMARONE

New!

Rich slow-cooked ragu with Amarone Wine, on roasted salsiccia sausage & pancetta, seasoned with Italian herbs. Served with Linguine. 162

CARBONARA

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

SCAMPI PICANTE

Marinated scampi, spicy tomato sauce on white wine, lemon, tomatoes & parsley. Served with Linguine. 159

VODKA CON STRACCIATELLA

New!

Creamy and hot cream & tomato sauce with Nduja, roasted pancetta and vodka, topped with smooth Stracciatella. Served with Rigatoni. 164

SOURDOUGH PIZZA

The perfect dip sauce for enjoying your crust to the last bite. Black truffle, Västerbotten Cheese or Caesar. 30 each.

QUEEN MARGHERITA

Vegan or Classic. Herb-infused tomato sauce, fior di latte mozzarella, marinated cherry tomatoes, basil, Grana Padano. (V) 139
- MARGHERITA VEGANA (V+) 139

PROSCIUTTO E FUNGHI

Herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme. 155

SALAMI PICCANTE

Herb-infused tomato sauce, fior di latte, spicy salami Ventricina, red onion, rosemary & thyme. 165

BEE STING

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

MEAT LOVERS

New!

Meaty red pizza topped with roasted Salsiccia, Pancetta, Salami Ventricina, fior di latte mozzarella and red onions. Rounded off with Italian spices and served with an intense Chili-Balsamic Glaze on the side. 179

'NDUJA & RICOTTA

Herb-infused tomato sauce, spicy 'Nduja sausage, fior di latte mozzarella, fresh basil, ricotta cheese. 169

BEETROOT & CHEVRE

Olive oil, roasted beets, chèvre, fresh basil, fior di latte mozzarella rootfruit chips, sticky balsamic dressing, Grana Padano. (V) 185

ENTRECÔTE CON CHIMICHURRI

Herb-infused tomato sauce, fior-di-latte mozzarella, finely sliced entrecôte, topped with peppery arugula, pearl onion, chimichurri & chilis flakes. 179

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

LEMON SORBET

A classic Italian lemon sorbet topped with lime zest. (V+) 68