



ANTIPASTI

FOCACCIA TARTUFATA

Freshly baked Focaccia served with plenty of Grana Padano. Accompanied by a intense truffle dip. (V) **79**
- FOCACCIA NATURALE. (V) 49

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**

BURRATA OLIVADA

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

SCAMPI GRATINATI INFERNO

Oven-roasted Scampi in a marinade of chili, garlic & parsley, topped with Grana Padano. Served with Focaccia on the side. **139**

MARINATED ROASTED ARTICHOKE

Roasted marinated Artichoke topped with Panko crunch, parsley and generous amount of Grana Padano. Served hot. (V) **119**

STRACCIATELLA

Oven-roasted cherry tomatoes topped with creamy stracciatella cheese & basil oil. House-baked sourdough breadsticks. Served hot. (V) **119**

BRESAOLA CARPACCIO

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

V SNACK PLATE

Plate for two with spicy Salami Ventricina, Bresaola, Focaccia bread, Tartufo dip, and marinated olives. **149**

RISOTTO

RISOTTO ENTRECÔTE

A luxurious creamy risotto with thinly sliced entrecôte, radicchio, portabello mushrooms and fresh parsley. **234**

RISOTTO LIMONE

Creamy lemon risotto finished with Grana Padano, Broccoli, panko crumble, fresh lemon zest, and parsley. Perfect to add chicken or roasted pancetta (35kr) (V) **189**

RISOTTO TARTUFO

House-made black truffle sauce, topped with roasted portabello, Grana Padano and parsley. (V) **229**

INSALATE

OUR CAESAR

Romaine lettuce, herb-marinated chicken, pancetta crisp (Pork), panko crunch, house caesar dressing, grated Grana Padano & lemon zest. **159**

PICCOLA

A side salad to have with your pizza. Romaine, arugula, cherry tomatoes. Drizzled with balsamico & a basil-infused olive oil dressing. (V+) **35**

BURRATA E PESTO VERDE

Romaine lettuce, Radicchio, arugula tossed in a pesto and oil dressing, panko crunch, cocktail tomatoes and Italian Burrata (V) **164**

PASTA FRESCA

PASTA ENTRECÔTE

Finely sliced entrecote, radicchio, oven-baked portabello mushrooms, parsley & Grana padano. Served with Rigatoni. **224**

PASTA AL LIMONE

Fresh, creamy lemon sauce with plenty of cheese with pasta Tagliatelle. Freshly grated Grana padano cheese, panko crumble, parsley & a lemon wedge. Perfect to add chicken or shrimps (35kr) (V) **159**

RAVIOLI TARTUFO E FUNGHI

Ricotta-filled Ravioli, our house-made black truffle sauce, portabello mushrooms. Topped with browned butter, Grana Padano and parsley. (V) **229**

PESTO VERDE

Rigatoni, house-made basil pesto with herbs, seeds and garlic, baby spinach, green beans, black pepper and Grana Padano. (V) **165**

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**

GORGONZOLA INTENSO

An intense gorgonzola pasta with Tagliatelle. Fresh green grapes and walnuts. Perfect to add chicken or roasted pancetta (35kr) (V) **184**

CARBONARA

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

RAGU' AL VINO AMARONE

Rich slow-cooked Amarone ragù with roasted salsiccia and pancetta. Seasoned with Italian herbs. Served with Linguine. **194**

SCAMPI PICCANTE

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

SALSICCIA FINOCCHIO

One of our guests' favorites. An intense cream & tomato based sauce with fresh roasted minced Salsiccia (pork), garlic, chili, parsley & oregano, served with Rigatoni. **198**

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. Perfect to add chicken or shrimps (35kr) (V) **158**
- MARGHERITA VEGANA (V+) 158

PROSCIUTTO E FUNGHI

Herb-infused tomato sauce, fior di latte mozzarella, prosciutto cotto, garlic-roasted portabello mushroom, rosemary & thyme. **177**

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 Ventricina, red onion, rosemary & thyme. **179**

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. Perfect to add chicken or roasted pancetta (35kr) (V) **174**

MEAT LOVERS

Herb-infused tomato sauce, roasted Salsiccia, Pancetta, Salami Ventricina, fior di latte mozzarella and red onions. Finished with Italian spices and served with an intense Chili-Balsamic Glaze dip 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. (V) **219**

BEETROOT & CHEVRE

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

ENTRECÔTE CON CHIMICHURRI

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

GORGONZOLA CON PANCETTA

A perfect balance of sweet and savory with creamy Gorgonzola, crispy pancetta (pork), fresh grapes, honey, parsley, and a touch of chili. Vegetarian options available. **189**

DOLCI

V TIRAMISU

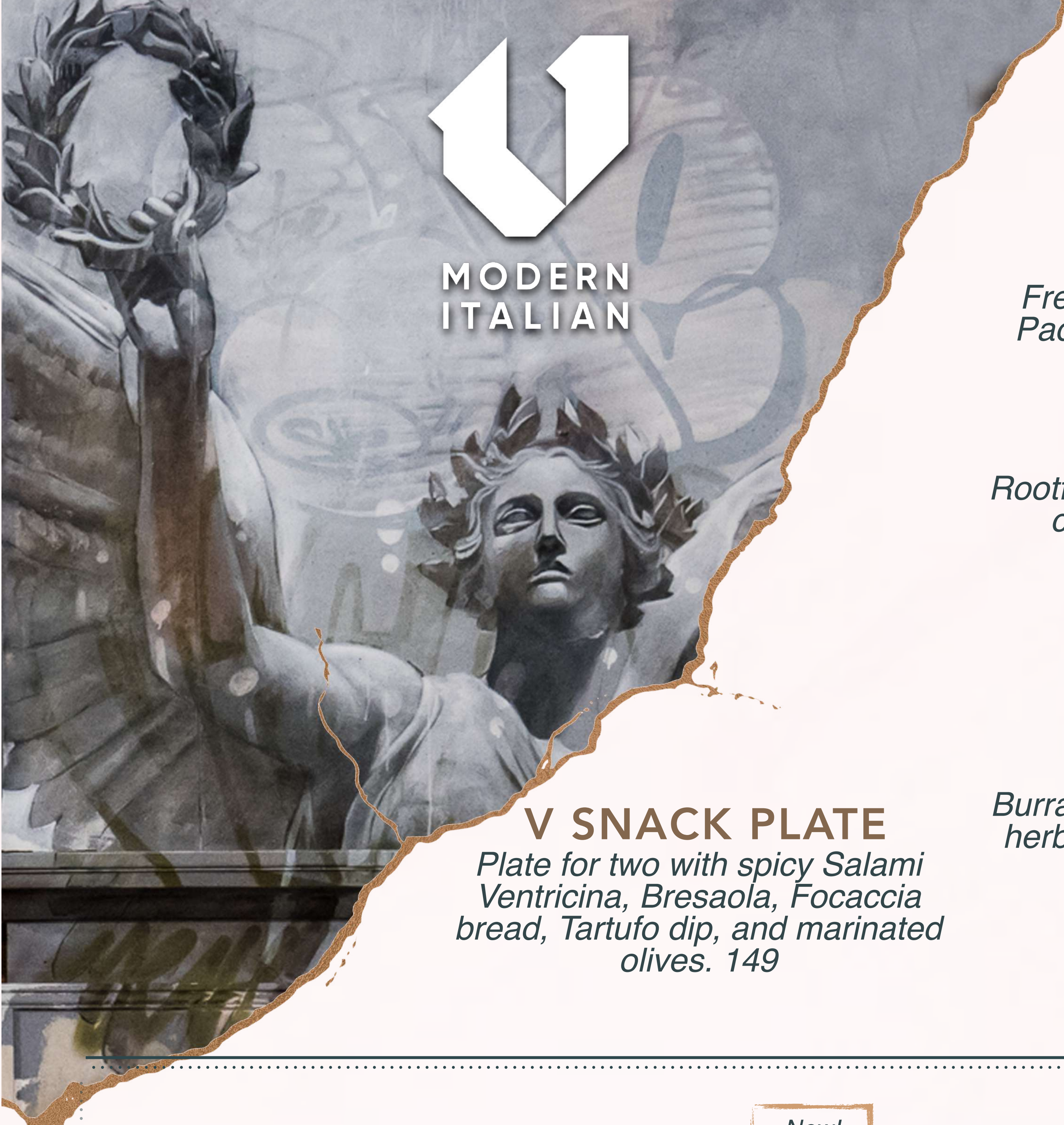
The Italian classic with mascarpone & cocoa, topped off with caramel cookie crumbles. **79**

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**



MODERN
ITALIAN

V SNACK PLATE

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- FOCACCIA NATURALE. (V) 49

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OUR CAESAR

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(V) - Vegetarian
(V+) - Vegan

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