

L'AVVENTURA

This is our menu for parties of 10 people or more.

Our menus include 3 or 4 servings where the whole table share antipasti and pasta if that is included. Each guest will choose their own main course and get their own dessert.

Below each menu you'll find beverage pairings, pre-dinner cocktails and sparkling wines that you can pre-order.

If your company wants an even more generous experience, you can buy our famous garlic bread or burrata for the whole table.

Please inform us of any allergies or diets. We will adjust all menus to suit vegetarians and vegans.



ANTIPASTI

Parmigiano reggiano & fennel salami

SECONDI

Choose between

PORK CHOP

Grilled swedish pork chop, creamed spinach with parmesan cheese & kale

BRANZINO

Grilled sea bass, grilled lemon, broccoli, parsley & garlic

MELANZANE

Aubergine patties, tomato sauce & vegetable salad

ENTRECOTE (+ 200 kr)

Grilled swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

with ROASTED POTATOES & CAPONATA

DOLCE

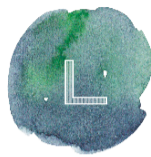
SORBETTO AL LIMONE

Lemon sorbet

385

Bevarage pairing

355



ANTIPASTI

Prosciutto di parma, truffle salami, ricotta cheese, parmigiano reggiano, fennel salad & deep fried truffle risotto

PASTA

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano. Vegetarian option available

SECONDI

Choose between

PORK CHOP

Grilled swedish pork chop, creamed spinach with parmesan cheese & kale

BRANZINO

Grilled sea bass, grilled lemon, broccoli, parsley & garlic

MELANZANE

Aubergine patties, tomato sauce & vegetable salad

ENTRECOTE (+ 200 kr)

Grilled swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

with ROASTED POTATOES & CAPONATA

DOLCE

BOMBA

Raspberry- & mint gelato, pistachio dacquoise & merigue

635

Bevarage pairing

435



ANTIPASTI

Prosciutto di parma, wild boar salami, olive tapenade, parmigiano reggiano & fennel salad

SECONDI

Choose between

PORK CHOP

Grilled swedish pork chop, creamed spinach with parmesan cheese & kale

BRANZINO

Grilled sea bass, grilled lemon, broccoli, parsley & garlic

MELANZANE

Aubergine patties, tomato sauce & vegetable salad

ENTRECOTE (+ 200 kr)

Grilled swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

with ROASTED POTATOES & CAPONATA

DOLCE

TIRAMISU CLASSICO

Savoiardi crackers, mascarpone, coffee & liqueur

495

Bevarage pairing

395

PRE DINNER DRINKS

APEROL SPRITZ

Aperol, prosecco & soda

105

NEGRONI

Gin, Campari & Vermouth

135

FOR THE TABLE

For 3-4 people

BURRATA

Tomato, chili, fennel pollen & basil

155

GARLIC BREAD

Parsley, basil, thyme, garlic & chili flakes

75

SPARKLING

Ca del Bosco

Franciacorta, Brut

130

Le Contesse Prosecco

Extra Dry

85