

PROSECCO *Le Contese Extra Dry* 85  
PERRIER-JOUËT *Grand Brut Champagne* 140  
RICHARD JUHLIN *Non alcoholic sparkling* 75

## PRE DINNER DRINKS

BELLINI *Peach puré, cranberry juice & prosecco* 115  
NEGRONI BAROLO *Tanqueray 10, Bitter mix & Cocchi Barolo* 145  
ZERO SPRITZ *Non alcoholic Aperol Spritz* 75

## ANTIPASTI

### IL PANE

POMODORO E BASILICO	65
<i>Tomato, basil, garlic &amp; crostini</i>	
TAPENADE	65
<i>Chopped dried taggiasca olives, olive oil &amp; crostini</i>	
RICOTTA	60
<i>Ricotta, parsley, olive oil &amp; crostini</i>	
ARANCINE	4 st / 85
<i>Deep fried truffle- &amp; mushroom risotto</i>	

### CRUDO

FENNEL & GRAPEFRUIT	75
<i>Pickled aubergine, fennel pollen &amp; smoked paprika</i>	
PESCE CON PEPERONCINO	85
<i>Pike perch, parsley, mint, olive oil, chili &amp; lemon</i>	
ALICI MARINATE	75
<i>Pickled anchovies, fennel, chili &amp; smoked paprika</i>	
SALMONE	85
<i>Salmon, grape fruit &amp; olive oil</i>	

### SALUMI ETC

CULATTA DI CANOSSA	50 gr. / 105
FENNEL SALAMI	50 gr. / 65
TRUFFLE SALAMI	50 gr. / 85
DOLCE BASTARDO / <i>Pork salami</i>	50 gr. / 65
SALAMI DI CINGHIALE / <i>Wild boar salami</i>	50 gr. / 65
COPPA / <i>Dried &amp; lightly smoked pork shoulder</i>	50 gr. / 85
PARMIGIANO REGGIANO	65 gr. / 75
OLIVES	100 gr. / 55
MELON, PROSCIUTTO & CHILI	4 st / 85

## CLASSIC STARTERS

GARLIC BREAD	75
<i>Parsley, basil, thyme, garlic &amp; chili flakes</i>	
STRACCIATELLA	135
<i>Orange &amp; pistachios</i>	
BURRATA	165
<i>Tomato, chili, fennel pollen &amp; basil</i>	
YELLOWFIN TUNA TARTARE	165
<i>Chopped line caught tuna, cucumber, chili, lime &amp; bottarga</i>	
VITELLO TONNATO	165
<i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries &amp; pickled artichoke</i>	
CARPACCIO	175
<i>Truffle mayonnaise, bread crumbs, parmigiano reggiano &amp; celery</i>	

## ANTIPASTO MISTO

### TONIGHTS SELECTION OF ANTIPASTI

*Olives, ricotta, prosciutto di parma,  
arancine, fennel salami  
& fennel salad*

*For 2-3 people*

395

## MENU DI AVVENTURA



### ANTIPASTI

*Antipasto misto piccolo*

### PASTA

*Spicy Vodka Fusillone*

### DOLCE

*Sorbetto al limone*

345



### ANTIPASTI

*Antipasto misto grande*

### PASTA

*Truffle pappardelle*

### MAIN COURSE

*Grilled branzino,  
roasted potatoes & caponata*

### DOLCE

*Pineapple flambe*

595

## PASTA & RISOTTO



TRUFFLE PAPPARDELLE	265
<i>Truffle, cep mushroom, parsley &amp; parmigiano reggiano</i>	
WILD BOAR GNOCCHI	225
<i>Wild boar ragu, fennel, chili &amp; tomatoes</i>	
CLAM RISOTTO	235
<i>Mussels, vongole, saffron &amp; parsley</i>	
DELIZIE	185
<i>Spianata calabra, roasted tomato sauce, zucchini, bechamel &amp; sage</i>	
SPICY VODKA FUSILLONE*	195
<i>San Marzano tomatoes, vodka, 'nduja &amp; parmigiano reggiano</i>	

*\*Also available as a vegetarian dish*

## MAIN COURSES

ROASTED CAULIFLOWER	195
<i>Roasted and pickled cauliflower, kale, cauliflower cream &amp; hazelnuts</i>	
MELANZANE	185
<i>Aubergine patties, tomato sauce &amp; vegetable salad</i>	
POLPO	245
<i>Grilled squid, grated tomatoes, shallots &amp; black aioli</i>	
BRANZINO	225
<i>Grilled sea bass, grilled lemon, broccoli, parsley &amp; garlic</i>	
PORK CHOP	205
<i>Grilled Swedish pork chop, spinach &amp; kale with cream and parmesan</i>	
ENTRECOTE	315
<i>250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- &amp; sage jus</i>	
OSSO BUCO L'AVVENTURA	235
<i>Tomato braised leg of venison from Taxinge Säteri with carrots, celery &amp; parsley</i>	

## TROLLEY SERVICE

WHOLE SPICY CHICKEN	435
<i>Roasted whole chicken, roasted aubergine &amp; chicken jus (min 2p.)</i>	
DRY AGED SIRLOIN STEAK ON THE BONE	855
<i>800 gr. grilled Swedish dry aged entrecote, truffle mayonnaise, tomatoes and tomato- &amp; sage jus (min 2p.)</i>	

## SIDE ORDERS

*Side orders for your main course*

CAESAR SALAD / <i>Classic Caesar salad</i>	55
ROASTED BROCCOLI / <i>Garlic &amp; parmesan cheese</i>	85
POMODORI / <i>Tomato, red onions &amp; basil</i>	65
CAPONATA / <i>Sicilian vegetable stew</i>	55
GRILLED SICILIAN PEPPERS	55
ROASTED POTATOES / <i>Roasted potatoes</i>	45
TRUFFLE GNOCCHI / <i>Gnocchi, cream &amp; truffle</i>	125

HEAD CHEF - JENS BERGSTRAND | CHEF - LAURA MARINO

DO YOU HAVE ANY ALLERGIES? TALK TO YOUR WAITER WHO WILL GUIDE YOU THRU YOUR VISIT!

THIS IS A CASH FREE ESTABLISHMENT