

PROSECCO *Bonchelli Prosecco D.O.C 105*
PERRIER-JOUËT *Grand Brut Champagne 165*
RICHARD JUHLIN *Non alcoholic sparkling 80*

PRE DINNER DRINKS

BELLINI *Peach puré & prosecco 115*
APEROL SPRITZ *Aperol, prosecco & club soda 115*
ZERO SPRITZ *Non alcoholic spritz 75*

ANTIPASTI

IL PANE

POMODORO E BASILICO 85
Tomato, basil, garlic & toasted focaccia

CARCIOFI FRITTI 4 st / 105
Deep fried artichoke, oregano, peperoncino & aubergine creme

RICOTTA 75
Ricotta, parsley, olive oil & crostini

ARANCINE 4 st / 105
Deep fried truffle- & mushroom risotto

CRUDO

MELON & PEPERONCINO 85
Melon, peperoncino, lemon & olive oil

PESCE CON PEPERONCINO 95
Pike perch, parsley, mint, olive oil, chili & lemon

ALICI MARINATE 75
Pickled anchovies, garlic, parsley, chili & lemon

SALMONE 95
Salmon, capers, chili, lemon & black pepper

SALUMI ETC

SPALLA / *Dried pork shoulder* 75
FENNEL SALAMI 75
TRUFFLE SALAMI 85
DOLCE BASTARDO / *Hand cut pork salami* 65
VENTRICINA SALAMI / *Spicy pork salami* 75
MORTADELLA 65
COPPA / *Dried & lightly smoked pork shoulder* 85
PARMIGIANO REGGIANO 75
OLIVES 55

CLASSIC STARTERS

GARLIC BREAD 85
Parsley, basil, thyme, garlic & chili flakes

STRACCIATELLA 135
Blood orange & pistachios

BURRATA 175
Tomato, chili, fennel pollen & basil

YELLOWFIN TUNA TARTARE 165
Line caught tuna, cucumber, melon, chili, lime & bottarga

VITELLO TONNATO 175
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

CARPACCIO 185
Truffle mayonnaise, bread crumbs, parmigiano reggiano & celery

ANTIPASTO MISTO

TONIGHTS SELECTION OF ANTIPASTI

Olives, ricotta, prosciutto, arancine, fennel salami & melon salad

For 2-3 people

395

MENU DI AVVENTURA

Served to the whole table



ANTIPASTI

Antipasto misto piccolo

PASTA

Spicy Vodka Fusillone

DOLCE

Sorbetto al limone

375



ANTIPASTI

Antipasto misto grande

PASTA

Truffle pappardelle

MAIN COURSE

Grilled branzino, roasted potatoes & green leaf salad

DOLCE

Pineapple flambe

625

PASTA



TRUFFLE PAPPARDELLE 275
Truffle, cep mushroom, parsley & parmigiano reggiano

CRAB SPAGHETTI 265
Crab, white wine, tomato, parsley, peperoncino & bread crumbs

DELIZIE 225
Prosciutto cotto, spianata calabra, roasted tomato sauce, zucchini, bechamel & sage

SPICY VODKA FUSILLONE* 215
San Marzano tomatoes, vodka, nduja & parmigiano reggiano

**Also available as a vegetarian dish*

MAIN COURSES

ROASTED POINTED CABBAGE* 215
Almond cream with roasted bell peppers, parmesan cheese, parsley, basil & lemon

MELANZANE 225
Grilled aubergine & zucchini, tomato sauce, ricotta, basil, parsley, parmesan cheese & croutons

BRANZINO 235
Grilled sea bass, grilled lemon, caponata, parsley & garlic

PORK CHOP 235
Grilled Swedish pork chop on the bone, savoy cabbage, kale, gremolata, parmesan cheese & cream

ENTRECOTE 315
250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

**Also available as a vegan dish*

TROLLEY SERVICE

WHOLE SPICY CHICKEN 595
Roasted whole chicken, paprika, tomatoes & chicken jus (rec. for 3-4 people)

DRY AGED SIRLOIN STEAK ON THE BONE 855
800 gr. grilled Swedish dry aged sirloin, truffle mayonnaise, tomatoes and tomato- & sage jus (rec. for 2-3 people)

SIDE ORDERS

Side orders for your main course

CAESAR SALAD / *Classic Caesar salad* 75

SICILIAN PEPPERS / *Grilled peppers, tomato & garlic* 85

POMODORI / *Tomato, onions & basil* 75

POLENTA / *Baked tomatoes & gremolata* 115

GREEN LEAF SALAD / *Lemon vinaigrette & fennel* 75

ROASTED POTATOES / *Roasted potatoes* 45

TRUFFLE GNOCCHI / *Gnocchi, cream & truffle* 125

HEAD CHEF - LAURA MARINO | RESTAURANT MANAGER - JESPER NILSSON

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

THIS IS A CASH FREE ESTABLISHMENT

DESSERTS



BUDINO

*Vanilla, amaretto, mascarpone
& whipped cream*

125

GELATO

CHOCOLATE GELATO
HAZELNUT GELATO
BLACKBERRY & YOGHURT ICE CREAM
VANILLA ICE CREAM
ROASTED COCONUT ICE CREAM

2 SCOOPS / 85

SORBETTO AL LIMONE

Lemon sorbet

75

TONIGHT'S GRANITA - 75



GRANDE

For 1 - 2 people

TIRAMISU CLASSICO

*Savoardi crackers, mascarpone,
coffee & liqueur*

155

CHOCOLATE CAKE

*Chocolate cake with meringue &
butter cream, raspberry couli
& whipped cream*

185

LEMON & RICOTTA CAKE

*Ricotta cake, mascarpone cream &
meringue*

145

TABLESIDE

2 people or more

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, galliano,
grappa & vanilla ice cream*

FOR 2 P. 235
FOR 3-4 P. 385

BOMBA

*Raspberry & mint gelato, pistachio dacquoise
& meringue*

FOR 2-3 P. 245

PASTRY

BISCOTTI

Small cookie

15

CHOCOLATE TRUFFLE

Honey, vanilla & cacao

35

PASTICCINO DOLCE

Tonights pastry

75



SWEET WINE & LIQUEUR

MOSCATO D'ASTI

85

LIMONCELLO

95

VIN SANTO

175

AFTER DINNER COCKTAILS

CAFÉ STREGA

*Strega liqueur, coffee, cream
& nutmeg*

145

ESPRESSO MARTINI

*Absolut Vodka, Borghetti coffee liqueur,
espresso & sugar*

145

LEMON SORBET COCKTAIL

*Italicus, lemon juice, prosecco
& lemon sorbet*

135