

PROSECCO Bonchelli Prosecco D.O.C 120
MUMM Cordon Rouge Champagne 185
LAZY ESTATE Non alcoholic sparkling tea 85

PRE DINNER DRINKS

BELLINI Peach puré & prosecco 115
LAVVENTURA SPRITZ Martini Fiero, blood orange & prosecco 155
ZERO SPRITZ Non alcoholic spritz 85

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 95
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 105
Pike perch, parsley, mint, olive oil, chili & lemon

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

SEA BASS & CITRUS 105
Sea bass, chili, rosemary & citrus

SALUMI ETC

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

CLASSIC STARTERS

GARLIC BREAD 95
Parsley, basil, thyme, garlic & chili flakes

STRACCIATELLA 145
Orange & pistachios

BURRATA 175
Tomato, peperoncino, fennel pollen & basil

YELLOWFIN TUNA CARPACCIO 165
Line caught tuna, celery, fennel, peperoncino, lemon & Pantelleria capers

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

CARNE CRUDA 185
Chopped veal, fried bread, tomato, bell peppers, garlic mayonnaise & deep fried garlic

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

395



ANTIPASTI

Antipasto misto grande

PASTA

Truffle pappardelle

MAIN COURSE

Grilled branzino, roasted potatoes & green leaf salad

DOLCE

Pineapple flambe

655

PASTA



TRUFFLE PAPPARDELLE 285
Truffle, cep mushroom, parsley & parmigiano reggiano

CLAM SPAGHETTI 265
Blue mussels, white wine, tomato, parsley, peperoncino & gratinated green mussels

DELIZIE 245
Prosciutto cotto, spianata calabra, roasted tomato sauce, zucchini, bechamel & sage

SPICY VODKA FUSILLONE* 225
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 255
Grilled sea bass, grilled lemon, caponata, parsley & garlic

POLPO 295
Grilled polpo, fennel, white beans, tomato sauce, olives, chili & bread crumbs

PORK CHOP 245
Grilled Swedish pork chop on the bone, savoy cabbage, kale, gremolata, parmesan cheese & cream

ENTRECOTE 325
250 gr. grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato- & sage jus

**Also available as a vegan dish*

TROLLEY SERVICE

WHOLE SPICY CHICKEN 615
Roasted whole chicken, grilled peppers, aubergine cream & chicken jus (rec. for 3-4 people)

DRY AGED SIRLOIN STEAK ON THE BONE 875
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
BELL PEPPER SALAD / Roasted peppers, black olives 85
POMODORI / Tomato, onions & balsamic vinegar 75
FRIED GREENS / Fried greens with garlic 75
GREEN LEAF SALAD / Lemon vinaigrette & fennel 65
ROASTED POTATOES / Roasted potatoes 45
TRUFFLE GNOCCHI / Gnocchi, cream & truffle 125

HEAD CHEF - LAURA MARINO | RESTAURANT MANAGER - EMMA GUDMUNDSSON

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

THIS IS A CASH FREE ESTABLISHMENT

DESSERTS



PANNACOTTA

*Vanilla pannacotta with almonds and
rhubarb & strawberry compote*

135

GELATO

SALTED CARAMEL ICE CREAM
HAZELNUT GELATO
VANILLA ICE CREAM
STRAWBERRY & ELDERFLOWER SORBET
PEACH & YOGHURT ICE CREAM

2 SCOOPS / 85

SORBETTO AL LIMONE

Lemon sorbet

75

TONIGHT'S GRANITA - 75

Campari & blood orange

PUFF PASTY TARTE

Seasonal berries & vanilla ice cream

155

TORTA CAPRESE

*Almond & chocolate cake, candied hazelnuts and salted
caramel ice cream*

135

PISTACHIO SEMIFREDO

Marinated strawberries

135



GRANDE

For 1 - 2 people

TIRAMISU CLASSICO

Savoiardi crackers, mascarpone, coffee & liqueur

165

LEMON & RICOTTA CAKE

Ricotta cake, mascarpone cream & meringue

155

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

*Strawberry & basil gelato, pistachio dacquoise
& meringue*

FOR 2-3 P. 255



SWEET WINE & LIQUEUR

MOSCATO D'ASTI

85

LIMONCELLO

95

VIN SANTO

175

AFTER DINNER COCKTAILS

CAFÉ STREGA

*Strega liqueur, coffee, cream
& nutmeg*

155

ESPRESSO MARTINI

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

165

LEMON SORBET COCKTAIL

*Italicus, lemon juice, prosecco
& lemon sorbet*

155