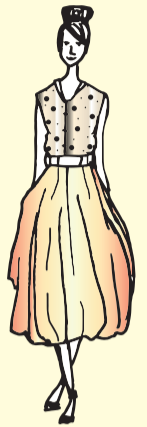


# L'AVVENTURA



## LA GRANDE ABBUFFATA

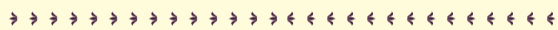
*This is the menu we serve in our private dining room. The dining room is located behind the balcony bar with its own entrance from Sveavägen. It is completely separated from the rest of the restaurang. The menu consists of four servings with food and drinks. The different price levels determines how exclusive wines we can serve during the evening. The wines are selected each night.*



**THE FOLLOWING AMOUNTS OF DRINKS ARE INCLUDED:**

*1 glass of sparkling wine, 1 glass of wine for the antipasti, 1 glass of wine for the pasta, 2 glasses of wine for the main course & 1 glass of sweet wine*

### ANTIPASTI MISTO



#### ARANCINE

*Deep fried truffle- & mushroom risotto*

#### PESCE CON PEPERONCINO

*Pike perch, parsley, mint, olive oil, chili & lemon*

#### MORTADELLA

#### FENNEL & OLIVES

*Fennel, pine nuts, taggiasche olives, celery, parsley, peperoncino & olive oil*

#### BURRATA

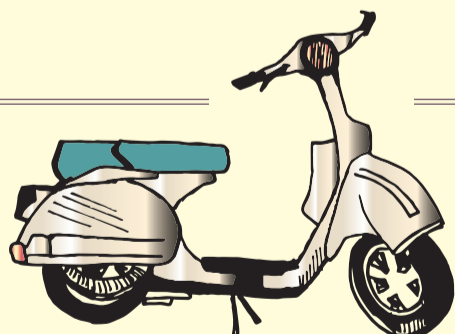
*Tomato, peperoncino, fennel pollen & basil*

#### VITELLO TONNATO

*Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke*

#### SPICY TUNA TARTAR

*Chopped line caught yellowfin tuna, cucumber, chili mayonnaise, bread crumbs & cress*



### PASTA



#### TRUFFLE PAPPARDELLE

*Truffle, cep mushroom, parsley & parmigiano reggiano*

#### SPICY VODKA FUSILLONE

*San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano*

### MAIN COURSE

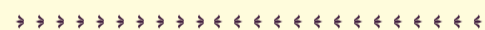


#### GRILLED SIRLOIN

*Gnocchi, tomato & sage jus, tomato salad & garlic fried greens*



### DESSERT



#### BOMBA

*Strawberry & basil gelato, pistachio dacquoise & meringue*



**ECCELLENTE 1995 SUPERIORE 2495 PERFETTO 2995**



*Please inform us of any allergies or diets. The menu can be altered to suit vegetarians as well.*

