

ANTIPASTI

IL PANE

POMODORO E BASILICO 95
Tomato, basil, garlic & toasted focaccia

DEEP FRIED POLENTA 125
Deep fried polenta, tomato pesto, parmesan cheese & Pecorino romano

RICOTTA 105
Ricotta, parsley, olive oil & crostini

ARANCINE 4 st / 115
Deep fried truffle- & mushroom risotto

CRUDO

MELON & PEPERONCINO 95
Melon, peperoncino, lemon & olive oil

PESCE CON PEPERONCINO 115
Pike perch, parsley, mint, olive oil, chili & lemon

ALICI MARINATE 85
Pickled anchovies, grated tomato, garlic, chili & olive oil

SEA BASS & TOMATO 115
Sea bass, tomato, lemon & chili

SALUMI ETC

SALAME TOSCANO 75
FENNEL SALAMI 75
TRUFFLE SALAMI 95
DOLCE BASTARDO / *Hand cut pork salami* 75
MORTADELLA 75
PROSCIUTTO DI PARMA 95
COPPA / *Dried & lightly smoked pork shoulder* 85
PARMIGIANO REGGIANO 75
OLIVES 65

CLASSIC STARTERS

GARLIC BREAD 105
Parsley, basil, thyme, garlic & chili flakes

STRACCIATELLA 155
Orange, pistachios, basil oil & bread crumbs

BURRATA 175
Tomato, peperoncino, fennel pollen & basil

SPICY TUNA TARTARE 175
Chopped line caught yellowfin tuna, cucumber, chili mayonnaise, bread crumbs & cress

VITELLO TONNATO 185
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

CARPACCIO 185
Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers

ANTIPASTO MISTO

TONIGHTS SELECTION OF ANTIPASTI

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

For 2-3 people

495

MENU DI AVVENTURA



ANTIPASTI

Antipasto misto piccolo

PASTA

Spicy Vodka Fusillone

DOLCE

Sorbetto al limone

455



ANTIPASTI

Antipasto misto grande

PASTA

Truffle pappardelle

MAIN COURSE

Grilled branzino, roasted potatoes & green leaf salad

DOLCE

Pineapple flambe

695

PASTA



TRUFFLE PAPPARDELLE 305
Truffle, cep mushroom, parsley & parmigiano reggiano

SHRIMP BUCATINI 285
Shrimps, white wine, chili, butter, garlic & parsley

DELIZIE 255
Prosciutto cotto, spianata calabra, roasted tomato sauce, zucchini, bechamel & sage

SPICY VODKA FUSILLONE* 245
San Marzano tomatoes, vodka, nduja & parmigiano reggiano

**Also available as a vegetarian dish*

MAIN COURSES

ROASTED POINTED CABBAGE* 225
Almond cream with roasted bell peppers, parmesan cheese, parsley, basil & lemon

MELANZANE PARMIGIANA 245
Aubergine, tomato sauce, provolone cheese, mozzarella & basil

BRANZINO 275
Grilled sea bass, grilled lemon, caponata, parsley & garlic

POLPO 315
Grilled polpo, cannellini beans with butter and shellfish stock, cabbage, sage & bread crumbs with olives

PORK CHOP 275
Grilled Swedish pork chop on the bone, cabbage, swiss chard sunflower seed pesto, 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 615
Roasted whole chicken, grilled peppers, aubergine cream & chicken jus (rec. for 3-4 people)

DRY AGED SIRLOIN STEAK ON THE BONE 935
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* 85

POMODORI / *Tomato, onions & balsamic vinegar* 75

FRIED GREENS / *Fried greens with garlic* 85

GREEN LEAF SALAD / *Balsamic vinegar & fennel* 65

ROASTED POTATOES / *Roasted potatoes* 55

TRUFFLE GNOCCHI / *Gnocchi, cream & truffle* 125

DESSERTS



CREMA AL CIOCCOLATO

Chocolate cream, raspberry sauce & sea salt

75

GELATO

VANILLA ICE CREAM
HAZELNUT ICE CREAM
COCONUT ICE CREAM

BLACKBERRY & YOGHURT ICE CREAM
PEACH SORBET
PISTACHIO ICE CREAM

2 KULOR / 85

SORBETTO AL LIMONE

Lemon sorbet

75

AFFOGATO L'AVVENTURA

*Vanilla ice cream & chocolate sauce with
espresso & hazelnut liqueur*

95

GRANITA

Campari & blood orange

75

TORTA DI MANDORLE

*Almond & cherry cake with browned butter &
vanilla ice cream*

95

CIOCCOLATO E NOCCIOLA

Chocolate cake, coconut ice cream, rhum fudge sauce & hazelnuts

135



GRANDE

För 1 - 2 personer

TIRAMISU CLASSICO

*Savoiardi crackers, mascarpone,
coffee & liqueur*

185

LEMON & RICOTTA CAKE

*Ricotta cake, mascarpone
cream & meringue*

145

TABLESIDE

2 personer eller fler

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



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