

PROSECCO *Bonchelli Prosecco D.O.C 120*
PERRIER-JOUËT *Grand brut Champagne 200*
RICHARD JUHLIN *Non alcoholic sparkling 120*

PRE DINNER DRINKS

BELLINI *Peach puré, peach liqueur & prosecco 145*
L'AVVENTURA SPRITZ *Martini Bianco & Cointreau, clementine & prosecco 155*
ZERO SPRITZ *Non alcoholic spritz 85*

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 115
Ricotta, almonds, olives, lemon, peperoncino & crostini

ARANCINE 4 st / 115
Deep fried truffle & mushroom risotto

CRUDO

FENNEL & PARMESAN CHEESE 95
Fennel, parmesan cheese dressing, walnuts & parsley

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

ALICI MARINATE 95
Pickled anchovies, grated tomato, garlic, chili & olive oil

SEA BASS & TOMATO 95
Sea bass, tomato, lemon & chili

SALUMI ETC

SALAME TOSCANO 75
FENNEL SALAMI 85
TRUFFLE SALAMI 95
DOLCE BASTARDO / *Hand cut pork salami* 75
MORTADELLA 85
PROSCIUTTO DI PARMA 105
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
Garlic fried green beans, chili, almond & bread crumbs

BURRATA 185
Tomato, peperoncino, fennel pollen & basil

SPICY TUNA TARTARE 175
Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs

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

CARPACCIO 195
Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers

ANTIPASTO MISTO

TONIGHTS SELECTION OF ANTIPASTI

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

For 2-3 people

535

MENU DI AVVENTURA



For the whole table

ANTIPASTI

Fennel salami, ricotta & olives

PASTA

Spicy Vodka Fusillone

DOLCE

Sorbetto al limone

465



For the whole table

ANTIPASTI

*Fennel salami, ricotta, prosciutto,
arancine, olives & fennel salad*

PASTA

Truffle pappardelle

MAIN COURSE

*Grilled entrecote, truffle gnocchi,
fried greens & tomato salad*

DOLCE

Pineapple flambé

825

PASTA



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

SHRIMP BUCATINI 295
*Shrimps, white wine, garlic, roasted bell pepper butter,
parsley & chili*

LASAGNA 275
*Red wine braised chuck roll, ragu bolognese, 'nduja,
bechamel sauce, provolone & parmigiano reggiano*

SPICY VODKA FUSILLONE* 255
San Marzano tomatoes, vodka, 'nduja & parmigiano reggiano

**Also available as a vegetarian dish*

MAIN COURSES

SUNCHOKE & TRUFFLE* 255
*Roasted sunchoke, sunchoke cream, fried mushrooms,
cabbage, hazelnuts, gremolata, parmesan cheese & truffle*

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

BRANZINO 295
*Grilled sea bass, grilled lemon and roasted bell peppers with
herb and garlic butter and tomato sauce*

POLPO 335
*Grilled polpo, baked tomatoes, beans, chili, garlic,
gremolata & shellfish sauce*

PORK CHOP 285
*Grilled Swedish pork chop on the bone, cabbage, savoy
cabbage, cream, parmesan cheese & gremolata*

ENTRECOTE 355
*250 gr. grilled Swedish entrecote, gremolata, truffle
mayonnaise and tomato- & sage jus*

**Also available as a vegan dish*

TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC 695
*Roasted whole chicken with peperoncino & garlic. Grilled
lemon, garlic fried greens & sauce suprême with thyme &
garlic (rec. for 3-4 people)*

DRY AGED SIRLOIN STEAK ON THE BONE 985
*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* 95
POMODORI / *Tomato, onions & balsamic vinegar* 85
FRIED GREENS / *Fried greens with garlic* 85
GREEN LEAF SALAD / *Lettuce & balsamic vinegar* 65
ROASTED POTATOES / *Roasted potatoes* 55
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 CON VANIGLIA - 95
Vanilla pannacotta with salted caramel

GELATO - 2 SCOOPS 105
*Vanilla ice cream / Hazelnut ice cream / Coconut ice cream
Fior di Latte / Mango sorbet / Dark chocolate ice cream*

SORBETTO AL LIMONE - 85
Lemon sorbet

GRANITA - 75
Campari & blood orange

OLIVE & ALMOND CAKE - 125
*Olive oil cake with orange & almonds
Served with whipped cream*

TORTA DI CIOCCOLATO - 135
Chocolate tarte, raspberry compote & whipped cream

CIOCCOLATINO - 45
*Salted fudge chocolate praline with
almond or rosemary*



GRANDE
For 1 - 2 people

TIRAMISU
CLASSICO
*Savoardi crackers, coffee,
liqueur & mascarpone*

195

LEMON &
RICOTTA CAKE
*Ricotta cake, mascarpone
cream & meringue*

155

TABLESIDE

PINEAPPLE FLAMBÉ

*Pineapple flambé, pistachios, black pepper,
Galliano, grappa & vanilla ice cream*

FOR 2 P. 255
FOR 4 P. 455

BOMBA

*Raspberry & mint gelato, pistachio dacquoise
& meringue*

FOR 2-4 P. 355

AFTER DINNER COCKTAILS

CAFÉ STREGA - 155
*Strega liqueur, coffee, cream
& nutmeg*

ESPRESSO
MARTINI - 175
*Absolut Vodka, Borghetti
& espresso mix*

PINEAPPLE SORBET
COCKTAIL - 155
*Italicus, prosecco &
pineapple & mint sorbet*

AMARETTO
CREMOSO - 175
*Disaronno Amaretto, Naked Malt Whisky, milk,
lemon, sugar & almond cream*

SWEET WINE

MOSCATO D'ASTI - 85

VIN SANTO - 175

ITALIAN HITS

2 cl - 50

AMARO
SAMBUCCA
FERNET-BRANCA
LIMONCELLO

THREE TIMES GRAPPA

3 x 2 cl

*One pure, one aged
and one grape typical*

200