

LITTLE ITALY



May 1 - May 31

COCKTAIL

PAPER PLANE

Aperol, Amaro Montenegro, Makers Mark Bourbon & lemon
175

FOR THE TABLE

GRATINATED BAY SCALLOPS

Gratinated bay scallops with chili, garlic, parsley & parmesan cheese
8ST / 255

SPICY MEATBALLS

Spicy meatballs with 'nduja, mozzarella, parmesan cheese, tomato sauce & foccacia
4ST / 185

MAIN COURSE

CHICKEN PARM

Breaded and gratinated chicken thigh with tomato sauce, mozzarella & parmesan cheese. Served with lumaci pasta with diavolo sauce

595

NEW YORK STRIP STEAK

Striploin & deep fried potatoes with truffle. Served with red wine sauce with bone marrow, thyme & garlic

300 GR. 745 / 500 GR. 1095

DESSERT

SPUMONI

Vanilla, chocolate & cherry ice cream with italian meringue
155

WINE

WHITE

Calera Central Coast Chardonnay 2022 - 230/1050

RED

Ballard Lane Cabernet Sauvignon 2022 - 185/800
Tyler Pinot Noir - 275/1195
Tignanello 1996 - 3005

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
<i>Tomato, basil, garlic & toasted focaccia</i>	
DEEP FRIED POLENTA	125
<i>Deep fried polenta, tomato pesto, parmesan cheese & Pecorino romano</i>	
RICOTTA	115
<i>Ricotta, almonds, olives, lemon, peperoncino & crostini</i>	
ARANCINE	4 st / 115
<i>Deep fried truffle & mushroom risotto</i>	

CRUDO

FENNEL & PARMESAN CHEESE	95
<i>Fennel, parmesan cheese dressing, walnuts & parsley</i>	
PESCE CON PEPERONCINO	115
<i>Pike perch, parsley, mint, olive oil, chili & lemon</i>	
ALICI MARINATE	95
<i>Pickled anchovies, grated tomato, garlic, chili & olive oil</i>	
SEABASS & TOMATO	95
<i>Sea bass, tomato, lemon & chili</i>	

SALUMI ETC

SALAME TOSCANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO / <i>Hand cut pork salami</i>	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
COPPA / <i>Dried & lightly smoked pork shoulder</i>	85
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD	105
<i>Parsley, basil, thyme, garlic & chili flakes</i>	
STRACCIATELLA	155
<i>Garlic fried green beans, chili, almond & bread crumbs</i>	
BURRATA	185
<i>Tomato, peperoncino, fennel pollen & basil</i>	
SPICY TUNA TARTARE	175
<i>Chopped line caught yellowfin tuna, cucumber, cress, citrus & chili dressing, lettuce & breadcrumbs</i>	
VITELLO TONNATO	185
<i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke</i>	
CARPACCIO	195
<i>Beef carpaccio, truffle mayonnaise, celery, parmesan cheese & deep fried capers</i>	

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

CRAB BUCATINI 295
Crab, chili, garlic, tomato, parsley, white wine, bell pepper butter & bread crumbs

DELIZIE 275
Prosciutto cotto, 'nduja, mushrooms, oregano, tomato sauce provolone cheese & parmigiano reggiano

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

**Also available as a vegetarian dish*

MAIN COURSES

BEETS & CELERIAC* 255
Roasted celariac cream, baked beets & brussels sprouts, walnuts, browned butter, parmigiano reggiano & black 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 / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onions & balsamic vinegar</i>	85
FRIED GREENS / <i>Fried greens with garlic</i>	85
GREEN LEAF SALAD / <i>Lettuce & balsamic vinegar</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	55
TRUFFLE GNOCCHI / <i>Gnocchi, cream & truffle</i>	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

*Savoiardi 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