

L'AVVENTURA

ANTIPASTI

IL PANE

POMODORO E BASILICO <i>Tomato, basil, garlic & toasted ciabatta</i>	115
DEEP FRIED POLENTA <i>Basil cream & grated pecorino cheese</i>	4 st / 135
RICOTTA <i>Almonds, olives, lemon, peperoncino & crostini</i>	115
ARANCINE <i>Deep fried truffle & mushroom risotto</i>	4 st / 125

CRUDO

MELON & MINT <i>Cucumber, peperoncino, parmigiano reggiano & lemon</i>	115
PESCE CON PEPERONCINO <i>Pike-perch, parsley, mint, olive oil, chili & lemon</i>	115
ALICI MARINATE <i>Cured anchovy, grated tomato, garlic, chili & olive oil</i>	95

SALUMI ETC

VENTRICINA	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO	75
MORTADELLA	85
PROSCIUTTO DI PARMA	105
PARMIGIANO REGGIANO	75
OLIVES	65

CLASSIC STARTERS

GARLIC BREAD <i>Parsley, basil, thyme, garlic & chili flakes</i>	115	BURRATA <i>Tomato, peperoncino, fennel pollen & basil</i>	185	VITELLO TONNATO <i>Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke</i>	185
CARPACCIO <i>Beef carpaccio, truffle mayonnaise, celery, parmigiano reggiano & fried capers</i>	205	SPICY TUNA TARTARE <i>Yellowfin line-caught tuna, citrus & chili dressing, celery, basil & pistachios</i>	195	STRACCIATELLA <i>Asparagus, peas, mint, peperoncino, pistachios & olive oil</i>	175

PASTA

TRUFFLE PAPPARDELLE <i>Truffle, cep mushroom, parsley & parmigiano reggiano</i>	325
SHRIMP BUCATINI <i>Shrimps, chili, garlic, white wine, bell pepper butter, lemon & peperoncino</i>	295
PASTA POMODORO <i>Mezzi pacchaeri pasta, San Marzano tomatoes, Datterini tomatoes, basil & stracciatella</i>	295
DELIZIE AL RAGÚ <i>Ragú, bolognese, vodka sauce, béchamel, provolone, basil, sage & parmigiano reggiano</i>	285
SPICY VODKA FUSILLONE* <i>San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano</i>	285

*Also available vegetarian



TROLLEY SERVICE

ROASTED CHICKEN WITH HERBS AND LEMON 695
Swedish chicken from Viking Fågel with rosemary, thyme, lemon & chili. Sauce suprême with white wine, garlic & lemon (rec. for 3-4 pers)

DRY AGED SIRLOIN STEAK ON THE BONE 1085
800 g grilled Swedish dry-aged steak, truffle mayonnaise, roasted tomatoes and tomato & sage jus (rec. for 2-3 pers)



MAIN COURSES

GRILLED POINTED CABBAGE* <i>Bell pepper cream, chickpeas, garlic, lemon, baked tomatoes & parmigiano reggiano</i>	275
MELANZANE PARMIGIANA <i>Aubergine, tomato sauce, provolone cheese, mozzarella & basil</i>	275
BRANZINO <i>Grilled sea bass, caponata, lemon & gremolata</i>	325
POLPO <i>Grilled octopus, seafood sauce, swiss chard, cabbage & lemon</i>	345
GRILLED TUNA <i>Artichokes, white beans, chickpeas, peperoncino & garlic butter</i>	345
PORK CHOP <i>Parmesan cream, cabbage, spinach, onions & gremolata</i>	315
ENTRECOTE <i>250 g grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato & sage jus</i>	395

*Also available vegan

SIDE ORDERS

Sides for your main course

CAESAR SALAD / <i>Classic Caesar salad</i>	95
POMODORI / <i>Tomato, onion & balsamic</i>	85
FRIED GREENS / <i>Garlic-fried vegetables</i>	95
INSALATA / <i>Salad & house dressing</i>	65
ROASTED POTATOES / <i>Roasted potatoes</i>	65
TRUFFLE GNOCCHI / <i>Gnocchi, cream & truffle</i>	135



Head chef - LAURA MARINO | Restaurateur - KARL LJUNG

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DOLCE

PANNACOTTA DI VANIGLIA <i>Salted caramel sauce, roasted almonds, coconut & berries</i>	145	GRANITA <i>Watermelon & limoncello</i>	75
GELATO - 2 SCOOPS <i>Vanilla / Hazelnut / Dark chocolate / Passion fruit sorbet Yogurt ice cream with strawberries / White peach sorbet /</i>	110	ALMOND CAKE <i>Rhubarb compote, whipped cream & browned butter</i>	155
SORBETTO AL LIMONE <i>Lemon sorbet</i>	85	SEMIFREDDO DI PISTACCHIO <i>Chocolate sauce, pistachios & strawberries</i>	165

GRANDE

Recommended for 2 people or more

TIRAMISU CLASSICO <i>Savoardi biscuits, coffee, liqueur & mascarpone</i>	195	LEMON & RICOTTA CAKE <i>Ricotta cake, mascarpone cream & Italian meringue</i>	165
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TABLESIDE

Recommended for 2 people or more

BOMBA <i>Raspberry & mint gelato, Italian meringue with almond & pistachio dacquoise</i>	355	PINEAPPLE FLAMBÉ <i>Flambéed pineapple, pistachios, black pepper, Galliano, grappa & vanilla ice cream</i>	Half 255 / Whole 405
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