





CORPORATE EVENT

A PLACE THAT MAKES A DIFFERENCE

L'Avventura gives your corporate event the right setting – in the heart of Stockholm, with an atmosphere that is both inspiring and welcoming. Our venues are equally suited for workshops and business lunches as they are for dinners, parties, and launches.

- Up to 140 guests
- Private rooms for 10–40 people

Food and service that makes the meeting memorable. We always tailor the setup to your wishes, whether you want to keep it small-scale or gather the entire company.

It is also possible to reserve the entire house – or even the entire block for a day or evening.

Email us for more info at info@lavventura.se

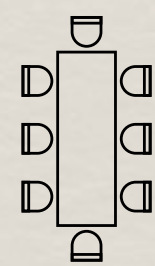




THE BALCONY BAR

- 40 seated / 75 mingling
- 80 sqm
- Minimum spend: Tue–Thu SEK 35,000 / Fri–Sat SEK 50,000

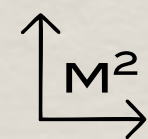
A bright and airy bar overlooking the dining room.



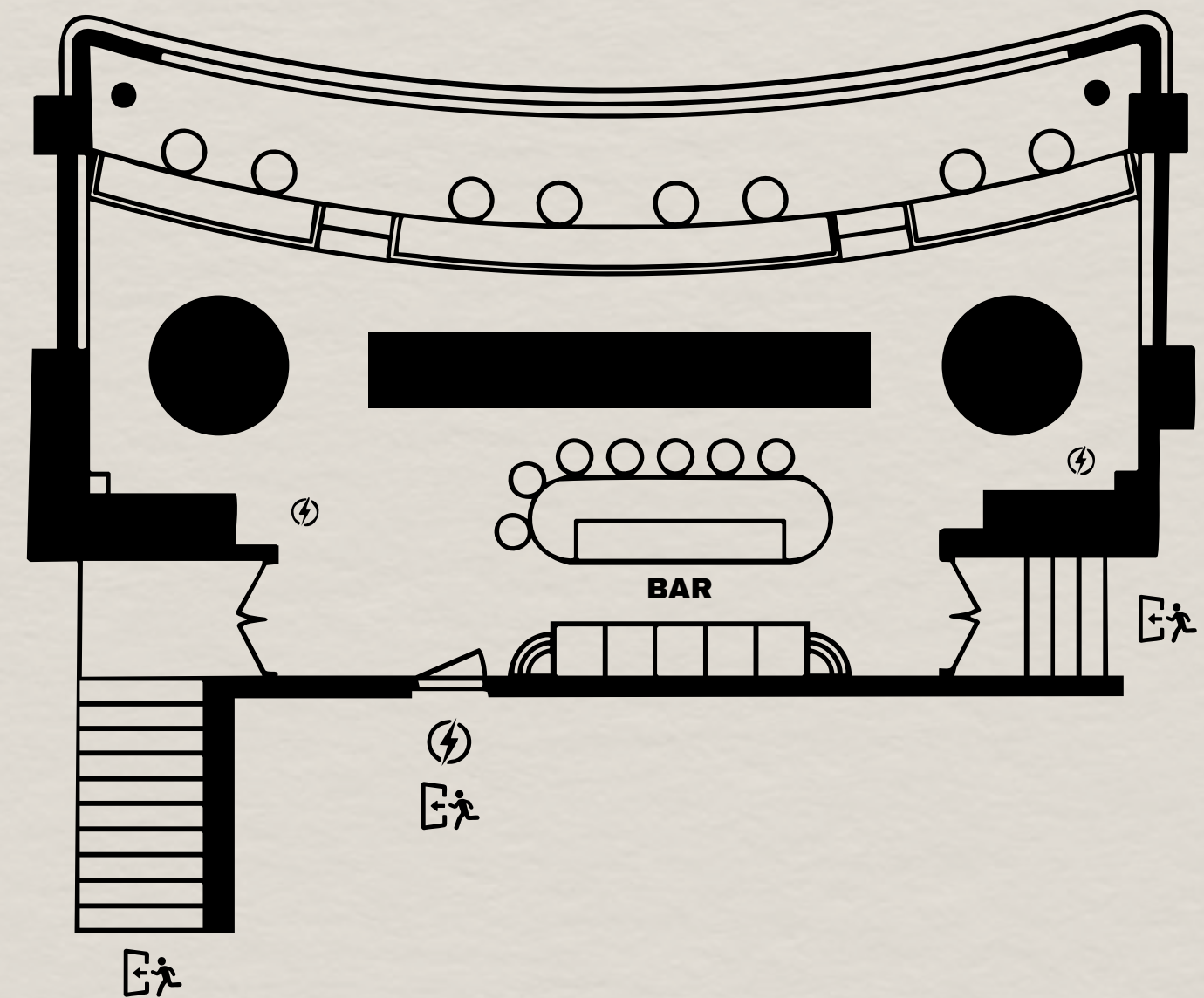
40



75



80







GROUP MENU SMALL

This is our menu for parties of 9 people or more. The entire party chooses the same menu. The menu consists of 3 or 4 courses where the entire party shares all the courses. Below each menu you will also find beverage packages where the price determines how exclusive wines we can serve during the evening. The beverage packages include 3 glasses of wine. If your party would like an even more generous experience, you can order our famous garlic bread or burrata for the whole party. Please inform us when booking of any allergies & dietary requirements.

We adapt all menus to suit e.g. vegetarians & vegans. We reserve the right for any changes to the menu.

ANTIPASTI

Prosciutto, fennel salami, ricotta,
Parmigiano Reggiano, olives, burrata, and mushroom & truffle arancini

PASTA

Spicy Vodka Fusillone
San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

DOLCE

Tiramisu Classico
Ladyfinger biscuits, mascarpone, coffee & liqueur

695

Drinks package 545 / 745

Valid until December 2026. All prices excluding VAT.

GROUP MENU MEDIUM

This is our menu for parties of 9 people or more. The entire party chooses the same menu. The menu consists of 3 or 4 courses where the entire party shares all the courses. Below each menu you will also find beverage packages where the price determines how exclusive wines we can serve during the evening. The beverage packages include 3 glasses of wine. If your party would like an even more generous experience, you can order our famous garlic bread or burrata for the whole party. Please inform us when booking of any allergies & dietary requirements.

We adapt all menus to suit e.g. vegetarians & vegans. We reserve the right for any changes to the menu.

ANTIPASTI

Prosciutto, fennel salami, ricotta,
Parmigiano Reggiano, olives, burrata, and mushroom & truffle arancini

PASTA

Spicy Vodka Fusillone
San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

SECONDI

Pork Chop
Grilled Swedish bone-in pork chop, parmesan creamed spinach & sautéed mushrooms

Branzino

Grilled sea bass, caponata, lemon & gremolata

Served with roasted potatoes and green salad

DOLCE

Tiramisu Classico
Ladyfinger biscuits, mascarpone, coffee & liqueur

855

Drinks package 545 / 745

Valid until December 2026. All prices excluding VAT.

GROUP MENU LARGE

This is our menu for parties of 9 people or more. The entire party chooses the same menu. The menu consists of 3 or 4 courses where the entire party shares all the courses. Below each menu you will also find beverage packages where the price determines how exclusive wines we can serve during the evening. The beverage packages include 3 glasses of wine. If your party would like an even more generous experience, you can order our famous garlic bread or burrata for the whole party. Please inform us when booking of any allergies & dietary requirements.

We adapt all menus to suit e.g. vegetarians & vegans. We reserve the right for any changes to the menu.

ANTIPASTI

Prosciutto, truffle salami, olives, burrata, ricotta, Parmigiano Reggiano,
and mushroom & truffle arancini

PASTA

Truffle Papardelle

Truffle, sautéed mushrooms, parsley & Parmigiano Reggiano

Spicy Vodka Fusillone

San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

SECONDI

Entrecote

Grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato & sage jus
&

Pork Chop

Grilled Swedish bone-in pork chop, parmesan creamed spinach & sautéed mushrooms

With roasted potatoes and green salad

DOLCE

Bomba

Raspberry & mint gelato, pistachio base & Italian meringue

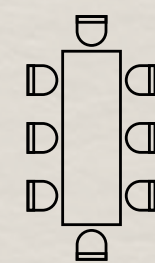
Valid until December 2026. All prices excluding VAT.



THE STUDIO

- 40 seated / 120 standing
- 120 sqm
- Venue hire: SEK 15,000–35,000
- Minimum spend: SEK 40,000

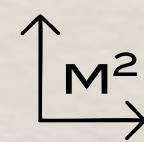
A flexible space suitable for both dinners and larger events. Central location, generous space and the same first-class food and service as in the main restaurant.



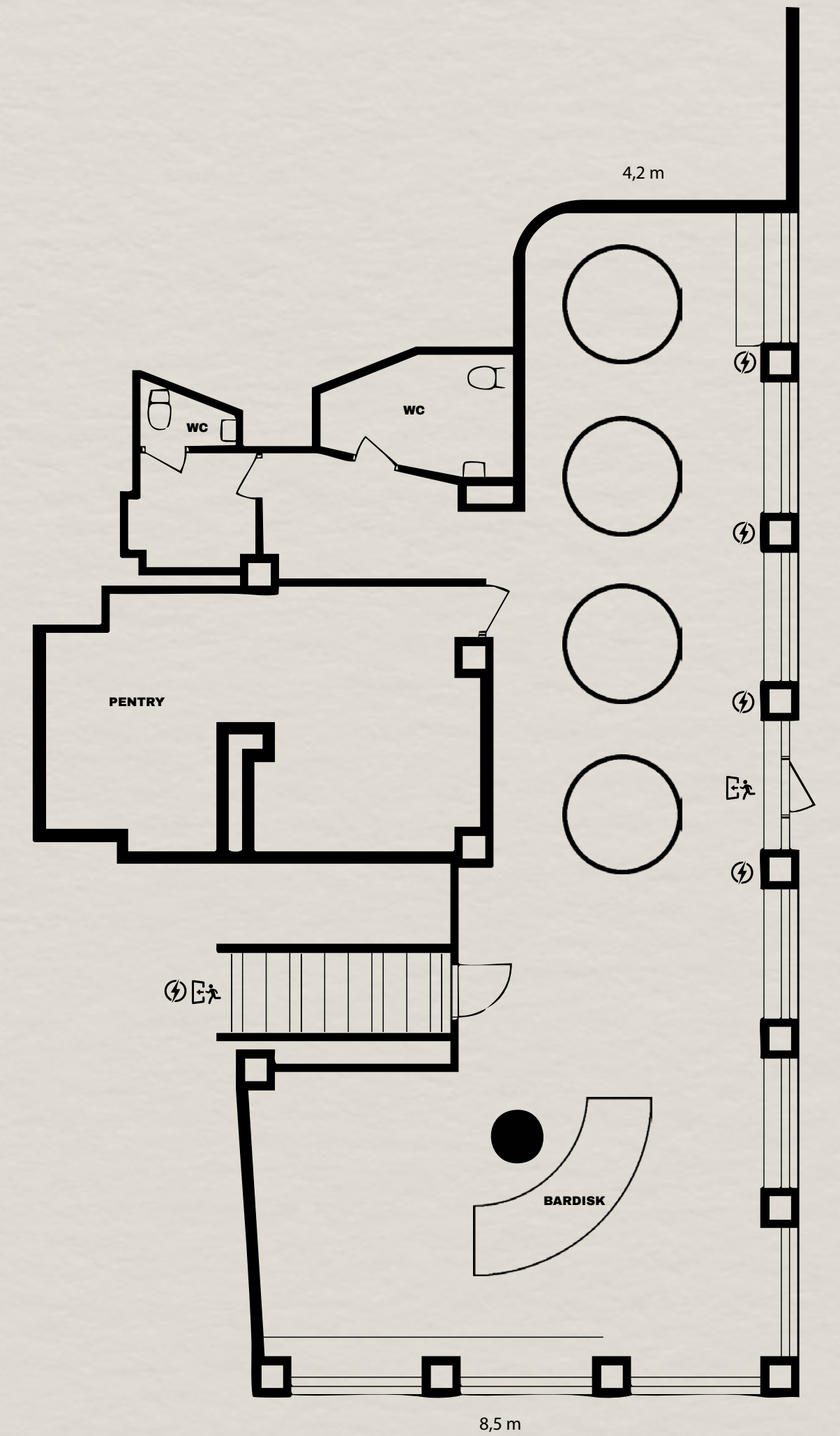
40



120



120







BAR SOTTO

- 120 standing
- 120 sqm
- Venue hire: SEK 20,000
- Minimum spend: SEK 35,000

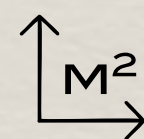
A hidden gem beneath L'Avventura.

Perfect for mingling, cocktail receptions and party nights with a little more energy.

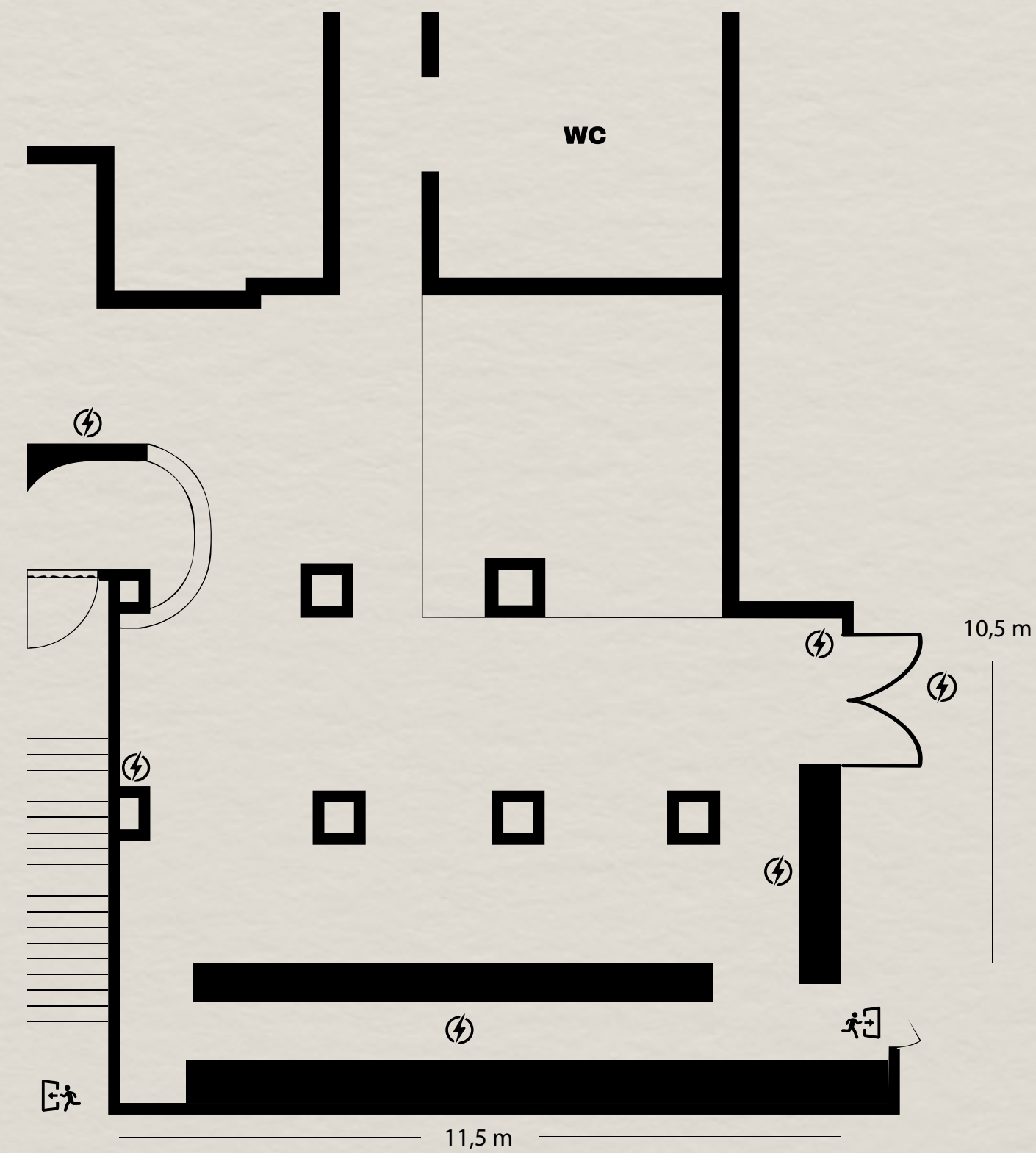
Available for private hire Tuesday–Thursday.



120



120



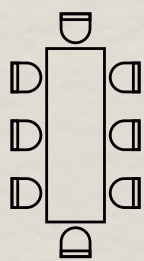




PRIVATE – CHAMBRE SÉPARÉE

- 10 Guests
- 14 sqm
- Minimum spend: SEK 16,000

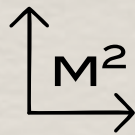
A private room just for you.
Here we serve a special menu designed to give guests the ultimate L’Avventura experience.



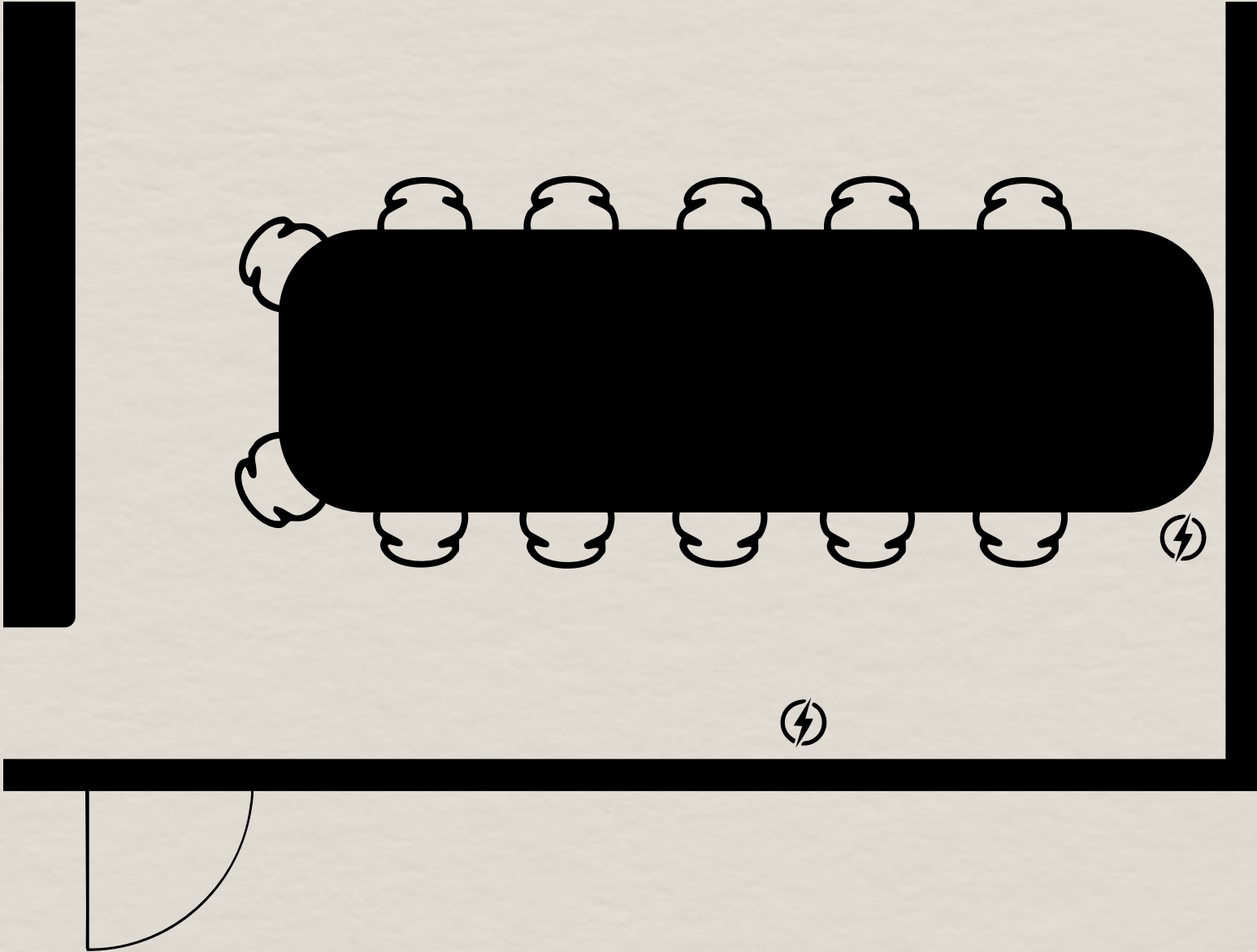
10



12



14



CHAMBRE SÉPARÉE MENU

This is the menu we serve in our private dining room. The dining room is completely secluded behind the balcony bar with its own entrance from Sveavägen. The menu consists of four courses with food and drink. The different price levels determine how exclusive the wines we can serve during the evening are, and you are of course welcome to influence the choice of wine.

ANTIPASTI MISTO

ARANCINE

Fried truffle & mushroom risotto balls

RICOTTA

Ricotta, marinated ciliegine tomatoes, olives, crostini, crispy chili oil & parsley

DOLCE BASTARDO & PROSCIUTTO

ALICI MARINATE

Marinated anchovies, grated tomato, garlic, chili & olive oil

BURRATA

Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO

Whole-roasted veal rump, tuna dressing, Parmigiano Reggiano, caper berries & pickled artichoke

CARPACCIO

Beef top round, truffle mayonnaise, celery, Parmigiano Reggiano & fried capers

PASTA

TRUFFLE PAPPARDELLE

Truffle, porcini mushroom, parsley & Parmigiano Reggiano

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

MAIN COURSE

GRILLED SIRLOIN

Grilled sirloin, gnocchi, tomato salad, garlic-sautéed vegetables & tomato & sage jus

DESSERT

BOMBA

Raspberry & mint gelato, pistachio base & Italian meringue

ECCELLENTE 1995 | SUPERIORE 2495 | PERFETTO 2995

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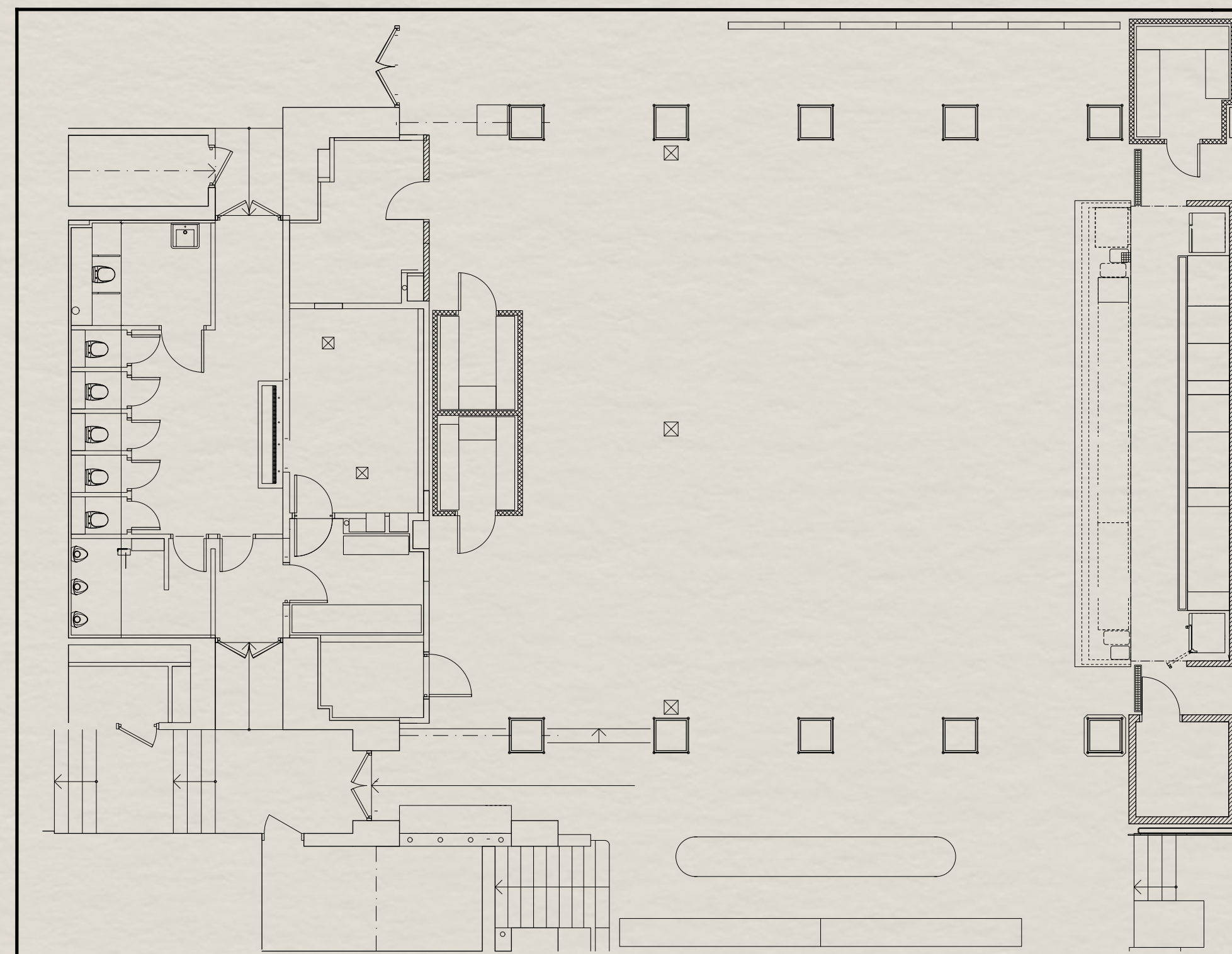
THE ENTIRE L'AVVENTURA

It is possible to book the entire dining room, or the entire building, for up to 140 seated guests.

We can arrange a stage, DJ booth and tailor the setup entirely to your needs. Lunches, dinners or late nights – we create a complete experience.

Get in touch!

info@lavventura.se







WEDDINGS

LOVE WITH AN ITALIAN TOUCH

A wedding at L'Avventura will be something out of the ordinary.
Our setting evokes an Italian salon – warm, elegant and filled with
details that set the mood.

- Salons, private dining room and bar for both ceremony, dinner and celebration.
- Up to 140 guests
- Our staff is with you from planning to the last dance

Here, food, drink and love become one – a day to remember together.





L'AVVENTURA

INFO@LAVVENTURA.SE | 08-519 422 74 | SVEAVÄGEN 77, 111 43 STOCKHOLM