

L'AVVENTURA

SNACKS

DEEP FRIED POLENTA <i>Basil cream & grated pecorino cheese</i>	4 st /135
RICOTTA <i>Marinated ciliegino tomatoes, olives, crispy chili oil, crostini & parsley</i>	125
ARANCINE <i>Deep fried truffle & mushroom risotto</i>	4 st /135
ALICI MARINATE <i>Cured anchovy, grated tomato, garlic, chili & olive oil</i>	95
PROSCIUTTO DI PARMA	105
PARMIGIANO REGGIANO	75
FENNEL SALAMI	85
TRUFFLE SALAMI	95
DOLCE BASTARDO	75
MORTADELLA	85
OLIVES	65



ANTIPASTI

GARLIC BREAD <i>Parsley, basil, thyme, garlic & chili flakes</i>	145	BURRATA <i>Tomato, peperoncino, fennel pollen & basil</i>	185
CARPACCIO <i>Beef carpaccio, truffle mayonnaise, celery, Parmigiano Reggiano & fried capers</i>	205	VITELLO TONNATO <i>Veal roast beef, tuna dressing, Parmigiano Reggiano, caper berries & pickled artichoke</i>	185
TUNA CRUDO <i>Yellowfin line-caught tuna, bell pepper relish, capers, tomatoes, lemon & olive oil</i>	215	PIKE PERCH CRUDO <i>Thinly sliced pike-perch, grapefruit, olives, pistachios, peperoncino & shallot</i>	215
STRACCIATELLA <i>Fried mushrooms, hazelnuts, fried rosemary & browned butter</i>	185		

PRIMI

TRUFFLE PAPPARDELLE <i>Truffle, fried mushrooms, parsley & Parmigiano Reggiano</i>	325	DELIZIE AL RAGÚ <i>Ragú, bolognese, vodka sauce, béchamel, provolone, peperoncino, basil, sage & Parmigiano Reggiano</i>	305
CAVIAR PASTA <i>Lumache rigate, shrimps, lobster sauce, white wine, parsley & caviar</i>	385	SPICY VODKA FUSILLONE* <i>San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano</i>	285
RISOTTO <i>Fried mushrooms, Parmigiano Reggiano, chicken broth, garlic, white wine & deep-fried kale</i>	295	*Also available vegetarian	

MAIN COURSES

*Also available vegan

SUNCHOKES & TRUFFLES* <i>Roasted pumpkin, sunchoke cream, browned butter, Parmigiano Reggiano & truffles</i>	285	BEEF TENDERLOIN 180gr <i>Grilled tenderloin, peppercorn sauce & spinach</i>	525	ENTRECOTE 250/350gr. <i>Grilled entrecote, gremolata, truffle mayonnaise and tomato & sage jus</i>	415/585
POLPO <i>Grilled octopus, polenta cream, tomatoes, salsa verde & pickled chili</i>	345	BRANZINO <i>Grilled sea bass, caponata, lemon & gremolata</i>	335	MELANZANE PARMIGIANA <i>Aubergine, tomato sauce, provolone cheese, mozzarella & basil</i>	285
		PORK CHOP <i>Parmesan cream, spinach & fried mushrooms</i>	325		

Thursdays Only

PASTA DALLA FORMA 345

Mafaldine with pancetta, fried mushrooms, cream, Parmigiano Reggiano & black truffle. Served table side in a parmigiano wheel

TROLLEY SERVICE

DRY AGED ENTRECOTE
ON THE BONE 1000gr. 1495
Grilled Swedish entrecote, truffle gnocchi, tomato salad, truffle mayonnaise, baked tomatoes and tomato & sage jus (rec. for 2-3 pers).

DRY AGED SIRLOIN
STEAK ON THE BONE 800 gr. 1250
Grilled Swedish dry-aged steak, truffle gnocchi, tomato salad, truffle mayonnaise, baked tomatoes and tomato & sage jus (rec. for 2-3 pers).

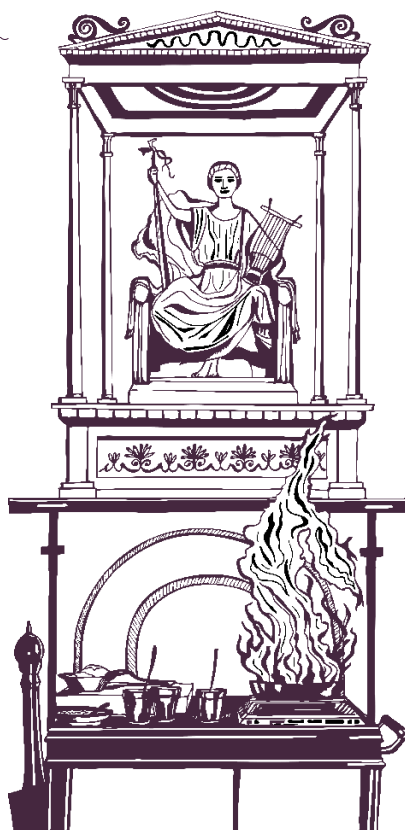


SIDE ORDERS

Sides for your main course

CAESAR SALAD / Classic Caesar salad	95
POMODORI / Tomato, onion & balsamic	85
GRILLED SPICY PEPPERS / Tomato vinaigrette	95
GREEN BEANS / Garlic & parmigiano Reggiano	95
INSALATA / Salad & house dressing	65
ROASTED POTATOES / Roasted potatoes	65
TRUFFLE GNOCCHI / Gnocchi, cream & truffle	125

Kökschef - LAURA MARINO
Krögare - KARL LJUNG



L'AVVENTURA

DOLCE

PANNACOTTA DI VANIGLIA <i>Lemoncurd, italian meringue & almond flakes</i>	135	GRANITA <i>Orange with Campari</i>	95
GELATO - 2 KULOR <i>Vanilla / Hazelnut / Dark chocolate Passion fruit sorbet / White peach sorbet</i>	115	ALMOND CAKE <i>Whipped cream & browned butter</i>	145
SORBETTO AL LIMONE <i>Lemon sorbet</i>	105	SEMIFREDDO DI PISTACHIO <i>Olive oil, chocolate & pistachios</i>	155
CHOCOLATE CAKE <i>Salted caramel ice cream & almonds</i>	165	CREMA DI CIOCCOLATO <i>Berries, cream & hazelnuts</i>	135

GRANDE

Recommended for 2 people or more

TIRAMISU CLASSICO

*Savoardi Biscuits, coffee,
liqueur & mascarpone*

195



TABLESIDE

Recommended for 2 people or more

PINEAPPLE FLAMBÉ

*Flambéed pineapple, pistachios,
black pepper, Galliano, grappa &
vanilla ice cream*

245 / 405

BOMBA

*Raspberry & mint gelato,
Italian meringue
with almond &
pistachio dacquoise*

355

