

A decorative header for a New Year's menu. The word "L'AVVENTURA" is written in a large, ornate, black serif font. Below it, "NEW YEARS MENU" is written in a smaller, black, all-caps sans-serif font, flanked by horizontal lines. The entire text is surrounded by stylized black fireworks and stars.

## SNACKS

|                                                                                                                 |                     |
|-----------------------------------------------------------------------------------------------------------------|---------------------|
| ARANCINE                                                                                                        | 4 pcs / 185         |
| <i>Fried truffle &amp; mushroom risotto balls with<br/>truffle mayonnaise and freshly grated winter truffle</i> |                     |
| SALUMI MISTO                                                                                                    | Half 355 / Full 595 |
| <i>Prosciutto, dolce bastardo, mortadella,<br/>tryffelsalami and olives</i>                                     |                     |
| CARNE CRUDA & CAVIAR                                                                                            | 2 pcs / 215         |
| <i>On toast</i>                                                                                                 |                     |
| OYSTERS                                                                                                         | 4 pcs / 185         |
| <i>Vinaigrette and lemon</i>                                                                                    |                     |
| GARLIC BREAD                                                                                                    | 165                 |
| <i>Parsley, basil, thyme, garlic &amp; chili flakes</i>                                                         |                     |



## MAIN COURSES

*\*Also available vegan*

|                                                                                              |     |                                                                           |         |
|----------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------|---------|
| SUNCHOKE & TRUFFLES*                                                                         | 285 | ENTRECOTE 250/350gr.                                                      | 450/620 |
| Jerusalem artichoke cream, roasted pumpkin,<br>browned butter; Parmigiano Reggiano & truffle |     | Grilled entrecôte, gremolata,<br>truffle mayonnaise and tomato & sage jus |         |
| BRANZINO                                                                                     | 335 | BEEF TENDERLOIN 180gr.                                                    | 560     |
| Grilled sea bass, caponata, lemon & gremolata                                                |     | Grilled beef tenderloin, pepper sauce & spinach                           |         |

## TROLLEY SERVICE

**DRY AGED ENTRECOTE**  
**ON THE BONE 1000gr. 1545**  
*Grilled Swedish entrecôte, 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: 1345**  
*Grilled Swedish dry-aged beef, truffle gnocchi,  
tomato salad, truffle mayonnaise,  
baked tomatoes and tomato & sage jus  
(rec. for 2-3 pers)*



## ANTIPASTI

|                                                                                               |     |                                                                                                                                 |     |
|-----------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------------------------------------------------------------|-----|
| CARPACCIO                                                                                     | 205 | BURRATA                                                                                                                         | 185 |
| <i>Beef topside, truffle mayonnaise, celery,<br/>Parmigiano Reggiano &amp; fried capers</i>   |     | <i>Tomato, peperoncino, fennel pollen &amp; basil</i>                                                                           |     |
| TUNA CRUDO                                                                                    | 215 | VITELLO TONNATO                                                                                                                 | 185 |
| <i>Yellowfin line-caught tuna, pepper relish,<br/>capers, tomatoes, lemon &amp; olive oil</i> |     | <i>Whole-roasted veal roast beef, tuna dressing,<br/>Parmigiano Reggiano, caper berries &amp; marinated<br/>globe artichoke</i> |     |
| STRACCIATELLA                                                                                 | 185 |                                                                                                                                 |     |
| <i>Fried mushrooms, hazelnuts,<br/>fried rosemary &amp; browned butter</i>                    |     |                                                                                                                                 |     |

✧ Buon Anno! ✧

## PRIMI

|                                                                                |     |                                                                                |     |
|--------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------|-----|
| TRUFFLE                                                                        | 355 | SPICY VODKA FUSILLONE*                                                         | 295 |
| <i>Truffle, fried mushrooms, parsley &amp; Parmigiano Reggiano</i>             |     | <i>San Marzano tomatoes, vodka, 'nduja &amp; Parmigiano Reggiano</i>           |     |
| CAVIAR PASTA                                                                   | 405 | <i>*Also available vegetarian</i>                                              |     |
| <i>Lumache rigate, shrimp, lobster sauce, white wine, parsley &amp; caviar</i> |     | FILLED PASTA                                                                   | 405 |
|                                                                                |     | <i>Lumache rigate, shrimp, lobster sauce, white wine, parsley &amp; caviar</i> |     |

## SET MENU 1495

## Snacks

### CARNE CRUDA BRUSCHETTA

*Antipasti*  
STRATCCIAVELLA, TONFISK, VITELLO

## Primi

### CAVIAR PASTA

*Secondi*  
GRILLED ENTRECOTE WITH GNOCCHI

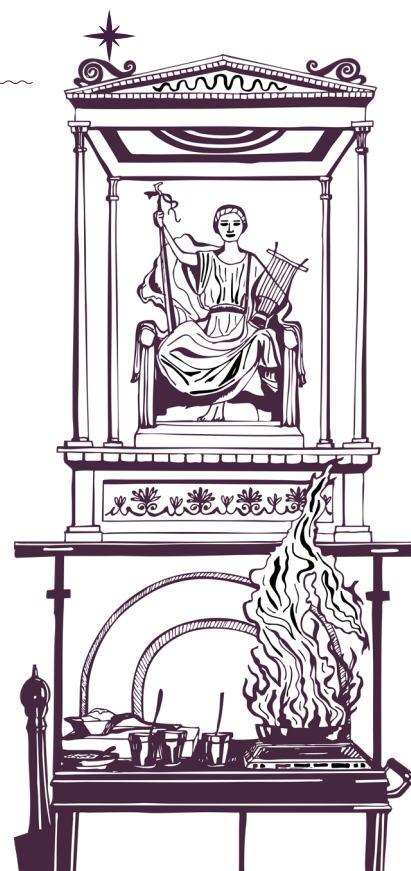
*Dolce*  
BOMBA

## SIDE ORDERS

*Tillbehör till din varmrätt*

|                                                        |     |
|--------------------------------------------------------|-----|
| CAESAR SALAD / <i>Classic Caesar Sallad</i>            | 95  |
| POMODORI / <i>Tomato, onion &amp; balsamico</i>        | 85  |
| GRILLED SPICY PEPPERS / <i>Tomato vinaigrette</i>      | 95  |
| GREEN BEANS / <i>Garlic &amp; parmigano Reggiano</i>   | 95  |
| INSALATA / <i>Salad &amp; house dressing</i>           | 65  |
| ROASTED POTATOES / <i>Roasted potato</i>               | 65  |
| TRUFFLE GNOCCHI / <i>Gnocchi, cream &amp; truffles</i> | 125 |

HEAD CHEF - LAURA MARINO  
RESTAURATEUR - KARL LJUNG





## A stylized illustration of a three-story building facade. The top two floors have multiple windows, some with shutters. The ground floor features a series of arched entrances. The name 'L'AVVENTURA' is prominently displayed in the center. The scene is framed by large trees on either side, and various figures are depicted walking on the sidewalk, including a person with a dog and a person on a bicycle.