L'AVVENTURA

NEW YERS

SNACKS

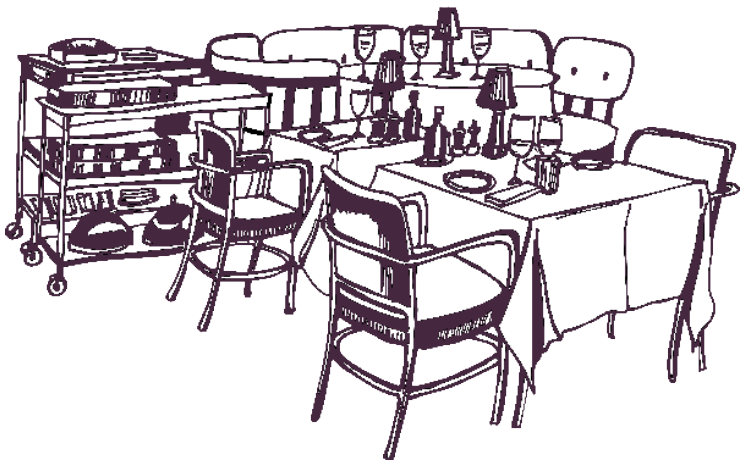
ARANCINE 4 st / 185
Deep fried truffle & mushroom risotto with truffle mayonnaise and freshly grated winter truffle

SALUMI MISTO Half 355 / Full 595
Prosciutto, dolce bastardo, mortadella, trufflesalami & olives

CARNE CRUDA & CAVIAR 2 st / 215
Diced beef tenderloin with caviar on bruschetta

OYSTERS 4 st /185
Vinaigrette and lemon

GARLIC BREAD 165
Parsley, basil, thyme, garlic & chili flakes



ANTIPASTI

CARPACCIO 215
Beef carpaccio, truffle mayonnaise, celery, parmigiano reggiano & fried capers

TUNA CRUDO 215
Yellowfin line-caught tuna, pepper relish, capers, tomatoes, lemon & olive oil

STRACCIATELLA 185
Fried mushrooms, hazelnuts, fried rosemary & browned butter

BURRATA 195
Tomato, peperoncino, fennel pollen & basil

VITELLO TONNATO 185
Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke

Buon Anno!

PRIMI

TRUFFLE PAPPARDELLE 355
Truffle, cep mushroom, parsley & Parmigiano Reggiano

CAVIAR PASTA 405
Lumache rigate, shrimp, lobster sauce, white wine, parsley & caviar

SPICY VODKA FUSILLONE* 295
San Marzanotomatoes, vodka, 'nduja & Parmigiano Reggiano

**Also available vegetarian*

LOBSTER TAGLIERINI 455
Fresh taglierini pasta, lobster, tomato, garlic, butter, white wine & breadcrumbs

MAIN COURSES

**Also available vegan*

SUNCHOKE & TRUFFLES* 285
Sunchoke cream, roasted pumpkin, browned butter, Parmigiano Reggiano & truffle

BRANZINO 335
Grilled sea bass, caponata, lemon & gremolata

ENTRECOTE *250/350gr.* 450/620
Grilled entrecôte, gremolata, truffle mayonnaise and tomato & sage jus

BEEF TENDERLOIN *180gr.* 560
Grilled beef tenderloin, pepper sauce & spinach

SET MENU 1495

Snacks
CARNE CRUDA & CAVIAR

Antipasti
STRACCIATELLA, TUNA & VITELLO TONNATO

Primi
CAVIAR PASTA

Secondi
ENTRECOTE WITH GNOCCHI & POMODORI

Dolce
BOMBA

TROLLEY SERVICE

DRY AGED ENTRECOTE
ON THE BONE *1000gr.* 1650
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.* 1450
Grilled Swedish dry-aged beef, truffle gnocchi, tomato salad, truffle mayonnaise, baked tomatoes and tomato & sage jus
(rec. for 2-3 pers)

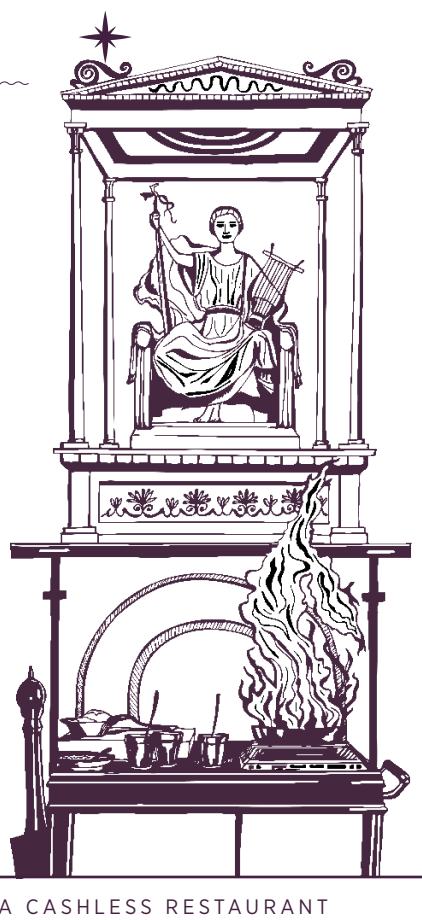


SIDE ORDERS

Tillbehör till din varmrätt

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

HEAD CHEF - LAURA MARINO
RESTAURATEAUR - KARL LJUNG



ALLERGIER & URSPRUNG? FRÅGA OSS / VI ÄR EN KONTANTFRI RESTAURANG - **ALLERGIES & ORIGINS? ASK US** / WE ARE A CASHLESS RESTAURANT

L'AVVENTURA

NEW YERS

DOLCE

PANNACOTTA DI VANIGLIA 135
Lemoncurd, italiensk maräng & rostade mandelspån

GELATO - 2 KULOR 115
Vanilla ice cream / Hazelnut ice cream / Passion fruit sorbet
Yoghurt & cherrys/ Dark chocolate ice cream

SORBETTO AL LIMONE 105
Lemon sorbet

CHOCOLATE CAKE 165
Salted caramel ice cream & almonds

GRANITA 95
Orange with Campari

ALMOND CAKE 145
Whipped cream & browned butter

SEMIFREDDO DI PISTACCHIO 155
Olive oil, chocolate & pistachios

CREMA DI CIOCCOLATO 135
Berries, cream & hazelnuts

GRANDE

Recommended for 2 people or more

TIRAMISU CLASSICO
Savoiardi biscuits, coffee, liqueur & mascarpone

195

TABLESIDE

Recommended for 2 people or more

BOMBA
Raspberry & mint gelato, Italian meringue on almond & pistachio base

355

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

Half 245 / Full 405

