

ANTIPASTI • FÖRRÄTTER • STARTERS

Salumi/Urval av charkutirer/Selection of Salumi

Prosciutto di Parma (50g)	78:-
Coppa di Parma (50g)	78:-
Tryffelsalami (50g)	78:-
Bresaola di Valtellina (50g)	78:-

Samtliga charkutier serveras med Tomato Fritto
All cured meats served with Tomato Fritto

Antipasto Tipico Italiano

Husets urval av italienska charkutier & delikatesser
Our selection of italian delicacies

1/2 178:-, 1/1 332:-

Burrata 125:-

Gräddfylld Mozzarella med piccadilly tomat, basilikapuré, lagrad balsamicovinäger samt surdegs krutonger.

Cream stuffed Mozzarella with Piccadilly tomatoes, basil purée, aged balsamic vinegar and sourdough croutons.

Bruschetta il nostro mondo. 128:-

Grillad bondbröd med parmaskinka, grillade grönsaker, getost, fikon, ruccola & valnötspesto.

Grilled bread with prosciutto, grilled vegetables, goat cheese, figs, arugula & walnut pesto.

Ravioli al tartufo nero 135:-

Handgjorda ravioli med buffelricotta, smält smör & hyvlad tryffel.

Hand stuffed ravioli with buffalo ricotta, melted butter & truffle.

Carpaccio di Manzo alla Cipriani 179:-

Klassisk rätt ifrån Harry's bar i Venedig, med lövtunn oxfilé, lagrad parmesanost, majonnäs dressing, ruccola, citron samt pinjenötter.

Classic dish from Harry's Bar in Venice, with wafer thin fillet of beef with aged parmesan cheese, mayonnaise, arugula, lemon and pine nuts.

Gamberetti alla griglia. 169:-

Grillade vilträkor (grönt ljus WWF) med citron, tomat, vitlök, kapris, koriander samt grillat bondbröd.

Grilled wild (green light WWF) shrimp served with lemon, tomato, garlic, capers, cilantro and grilled country bread.

Prosciutto e melone. 129:-

Sallad med melon, buffelmozzarella, parmaskinka och lagrad balsamicovinäger

Salad with melon, buffalo mozzarella, prosciutto and aged balsamic vinegar

Pane all Aglio 58:-

Grillat italiensk lantbröd med färsk vitlök & olivtapenade.

Grilled italian style home made bread with fresh garlic & olive tapenade.