

PRIMI • MELLANRÄTT • FIRST COURSE

Pasta & Risotto

**Rigatoni alla Norma** ..... 169:-

Rigatoni med tomat, friterad aubergine, buffelmozzarella & riven pecorino romano.

*Rigatoni pasta with tomato, fried eggplant, mozzarella and grated pecorino romano.*

**Conchiglie con pollo** ..... 179:-

Pasta med majsckyckling, vitvin, mascarpone, pancetta, Karl-Johansvamp samt riven pecorino romano.

*Pasta with corn-fed chicken, white wine, mascarpone cheese, pancetta, porcini mushrooms and grated pecorino romano.*

**Pappardelle al filetto** ..... 198:-

Pappardelle med finhackad oxfile, svart tryffelkräm, sparris & grädde

*Pappardelle pasta with chopped beef, black truffle cream, asparagus and a dash of cream.*

**Spaghetti ai frutti di mare** ..... 225:-

Pasta med scampi, blåmusslor, bläckfisk, hjärtmusslor, vitlök, chili, tomat, vitt vin & persilja.

*Spaghetti pasta with scampi, mussels, squid, vongole clams, garlic, chili, tomato, white wine and parsley.*

**Fettuccine della nonna** ..... 188:-

Fettuccine med kalvfrikadeller, vitlök, riven parmesan, basilika, tomat, salvia samt pinjenötter.

*Fettuccine pasta with veal dumplings, garlic, grated Parmesan, basil, tomato, sage and pine nuts.*

**Tortelloni ripieni con ragu di anatra** ..... 189:-

Handfyllda pastaknyten med anragu, savoykål & ankbuljong

*Hand stuffed pasta bundles filled with duck ragu served with savoy cabbage & duck broth.*

**Risotto ai funghi porcini** ..... 175:-

Aborioris bräserad i vitt vin & fond med porcini svamp

*Avorio rice braised in white wine & stock with porcini mushrooms.*

**La Carbonara** ..... 189:-

Pasta enl. originalrecept anno 1950 med lufttorkad griskind, svartpeppar, ägg & pecorino

*Pasta acc. original recipe anno 1950 with cured pork cheek, black pepper, egg & pecorino.*