

• **ANTIPASTI PICCOLI FRITTI** •

ARANCINE AL TARTUFO 95:-

Tryffel risottobollar med tryffelmajonnäs
Truffle risottoballs with truffle mayonnaise

CALAMARI & GAMBERI 149:-

Bläckfisk ringar & räkor med grön salsa
Squid rings & prawns with green sauce

MOZZARELLA CAMPANA 125:-

Friterade mozzarella med gremoladamajo
Fried mozzarella with gremolada mayonnaise

CROCCHETTE 129:-

Carbonara-kroetter med pecorinokräm
Carbonara croquettes with pecorino cream

BURRATA BAR 175:-

BURRATA AL BURRO

Bryntsmör, pinjenötter, basilika
& espelettepeppar
*Melted butter, pinenuts, basil
& espelette chili pepper*

BURRATA CLASSICA PUGLIESE

Tomat, surdegskrisp, torkade oliver & basilika
*Tomatoes, sourdough crisp, dried olives
& basil*

BURRATA CAMPAGNOLA

med napolitansk sallad & granatäppelsirap
Neapolitan style salad & pomegranate syrup

• **SALUMI & FORMAGGI** •

Prosciutto di parma 50g 105:-

Salame al tartufo 50g 125:-

Salame ventricina 50g 98:-

Capocollo 50g 98:-

Parmigiano Reggiano 50g 98:-

Taleggio al tartufo DOP 50g 98:-

• **SALLAD** •

INSALATA D'ESTATE 219:-

Sallad med rucola, baby spenat, apelsin, hallon,
pinjenötter, hyvlat parmesan, grissini, toppad
med lagrad balsamico
*racket, spinach, orange, raspberries, pinenuts,
grated parmesan, grissini, & balsamico*

ANTIPASTI – STARTERS

PANE ALL'AGLIO 75:-

Grillad Lantbröd med vitlök & olivtapenade
Grilled garlic bread with tapenade olives

TARTARE DI TONNO 198:-

Tonfisk tartar med avokado, korianderkräm, melon,
mango citrusdressing friterade mozzarella & hallonpuré
*Tuna tartar with avocado, coriander cream, melon,
mango, citrusdressing, fried mozzarella & raspberrypuré*

PIZZETTE – STARTER SIZE PIZZA

STRACCIATELLA 165:-

Stracciatella ost, San Marzano tomatsås, basilika & olivolja
Stracciatella cheese, San Marzano tomato sauce, basil & olive oil

GAMBERI 195:-

Zucchini kräm, vitlök, chili, saffrans zabaione
Zucchini cream, chili & saffron eggno

PASTA & RISOTTO

RIGATONI ALLA NORMA 198:-

Tomat, aubergine, basilika & riven ricotta salata
Tomatoes, fried eggplant, basil & ricotta salata

FRUTTI DI MARE 259:-

Havets läckerheter med vildräka, scampi,
blåmuslor, bläckfisk, hjärtmuslor, vitlök, chili,
tomat, vitt vin & persilja
*With shrimps, mussels, squid, vongole clams, garlic,
chili, tomato, white wine & parsley*

CARBONARA 205:-

Rök gris sida, pecorino ost, svartpeppar & ägg
*Smoke pig side, pecorino cheese, black pepper
& egg*

SECONDI - MAINS

FILETTO DI MANZO 325:-

Oxfilet, tryffel krisp, tryffel arancini, tryfflemulssion,
tryffelsky & gremolata grillade grönsaker.
*Beef tenderlion, black truffle crisps, truffle emulsion, truffle
aracini & gremolata grilled vegetables*

COTOLETTA ALLA MILANESE 298:-

Kalvschnitzel med kalvsky, pecorino smör, kaprisbär,
friterad saliva & grillad citron
*Veal Schnitzel, veal sauce, pecorino cream, fried sage &
grilled lemon*

OSSOBUCO 299:-

Långkokt lammlägg I mustig tomatsås & gremolata
Slowcooked lambshank with tomatoe sauce & gremolata

COSTOLETTA DI AGNELLO 319:-

Grillad lammracks med vitlökspuré, grillade
korsbärstomater, aubergine & pistageioli
*Grilled rack of lamb with garlic puree, grilled cherry
tomatoes, eggplant & pistachio aioli*

LA BRUSCHETTA CAPRESE 165:-

Grillad bondbröd, variation på tomater,
mozzarella D.O.P., parmakrisp & basilikakräm
*Grilled bread, variety of tomatoes, mozzarella
D.O.P. & basilcream*

GAMBERETTI ALLA PAGANINI 195:-

Grillade tigerräkor med pistage pesto, avokado,
lime & melon
*Grilled tiger prawns with pistachio, avocado, lime &
melon*

TARTUFO 195:-

Tryffel kräm, svamp & variation på italiensk ostar
Crema di tartufo, funghi trifolati & formaggi misti

MILANELLO 205:-

Italiensk salsiccia, variation på paprika, friterad lök & parmesan majonnäs
Italian sausage, mixed peppers, fried onions & parmesan mayonnaise

PAPPADELLE AL RAGÚ 219:-

Mustig Högrevsragú med Barolo vin, örter
& parmigiano-reggiano
*Slow cooked beef ragú with Barolo wine,
herbs & parmigiano-reggiano*

FETTUCCINE ALLA PAGANINI 248:-

Oxfilet, tryffel, portobello svamp, baby
spenat, mascarpone, parmigiano-
reggiano
*Chopped beef, truffel cream, spinach,
mascarpone & parmigiano-reggiano*

RAVIOLI AL TARTUFO 262:-

Fyllt ravioli med buffaloricotta, smält smör
& riven tryffel
Handstuffed ravioli with buffel ricotta,
melted butter, & truffle

MERLUZZO 319:-

Torskrygg med tryffel, grädde, rök gris sida, citron
& sparris
cod with truffle, cream, smoke pig side, lemon
& asparagus

BRANZINO 309:-

Havsabborre med blomkålpure primörer & brynt smör
Seabass with cauliflower puree, Vegetables Primer &
melted butter.

VERDURE MISTE 275:-

Grillade grönsaker med krönärtskockaskräm,
sommarsallad, pinjenötter, grillade primörer & balsamico
mixed vegetables with artichoke cream, summer salad,
pine nuts, grilled primroses & balsamic vinegar

DALLA GRIGLIA – FROM THE GRILL

GIRO D'ITALIA MARE & MONTI 525:- p

Grill mix på kött & fisk/Meat & fish grilled mix:
Grilled Beef, Lammracks, Salsiccia, Tonno, Seabass, Gamberi & variety of vegetables

CARPACCIO DI MANZO 219:-

Lövtunn oxfilet, rucola, parmigiano, pangratto,
selleri & tryffelkräm
*Beefcarpaccio, trufflemayonnaise, pangrato,
parmigiano, celery & rucola*

ANTIPASTI DI TERRA (min 2 pers) 498:-

Italiensk charkuterier & delikatesser och grillade
grönsaker
selection of italian charcuterie & grilled vegetables

PANZOTTI DEL PLIN 265:-

Fyllt pasta med kalv kött, ricotta & spenat serveras
salvia smör och brodo di vitello
*Handstuffed pasta with veal meat, ricotta & spinach
served with sage butter and veal broth*

RISOTTO AL TARTUFO & ASPARAGI 229:-

Risotto med tryffel & sparris
Risotto with truffle & asparagus

RISOTTO TERRA & MARE 255:-

Risotto med räkor, zucchini, citron & prosecco
Risotto with shrimps, zucchini, lemon & prosecco

ALLERGIER? FRÅGA SERVIS PERSONAL

CONTORNI / SIDES 65:-

Pommes med tryffel och parmesan

French fries with truffle & parmesan

Broccoli frästa i chili & vitlök

Garlic & chili fried broccoli

Potatisgratäng

potato gratin

Ört slungade färskpotatis

Herb toosed potatoes

Friterad aubergine & zucchini

Fried eggplant & zucchini