



A LA CARTE

# ANTIPASTI – STARTERS

\*\*\*\*\*

## ANTIPASTI PICCOLI FRITTI

### **NDJUA BOMBETTI 125:-**

Friterade 'Nduja bollar med pistagecrème & saltrostade pistagenötter  
Deep fried 'Ndujaballs with pistachio crème & roasted pistachio nuts

### **ARANCINI AL TARTUFO 115:-**

Friterade risottobollar med parmesan & tryffel  
Deep fried risotto with parmesan, truffle

### **CARCIOFI FRITTI 115:-**

Polenta Panerad kronärtskocka med pecorinokräm & fikonmarmelad  
Deep fried artichoke, polenta, pecorino crème, fig jam

## • BURRATA 125G •

### **BURRATA AL BURRO 175:-**

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

### **BURRATA CLASSICA PUGLIESE 175:-**

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

## ANTIPASTI – STARTERS

### **PANE ALL'AGLIO 79:-**

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

### **CARPACCIO DI MANZO 219:-**

Lövtunn oxfilé, rucola, parmiggiano, pangratto, selleri & tryffelkräm  
Beef carpaccio, trufflemayonnaise, pangratto, parmiggiano, celery & rucola

### **LA BRUSCHETTA CAPRESE 170:-**

buffelmozzarella & variation på tomater  
buffalo mozzarella & variation of tomatoes

### **GAMBERI DELLO CHEF 195:-**

Pangratto panerad gamberi räkor med örtsmör, vitlök, bomba calabrese aioli, avokado & melon  
Breaded redshrimps with herb butter, garlic, bomba calabrese aioli, avokado & melon

## • SALUMI & FORMAGGI •

### **ANTIPASTI DI TERRA 195:- per person**

Vårt urval av italienska charkuterier, serveras med parmesan, oliver, cornichonger, tapenade, stracciatella kräm  
our selections of italian charcuterie, parmesan cheese, cornichons, stracciatella crème

50GR PROSCIUTTO DI PARMA 105:-

50GR SALAME TARTUFO 125:-

50GR PARMIGIANO-REGGIANO 98:-

## **TRE SCALINI 189:- (minium 2 pers)**

*(3 våningsfat för två personer*

*/ Three-tier stand for two )*

### **1:friterade kronärtskocka med pecorinokräm & fikon marmelad**

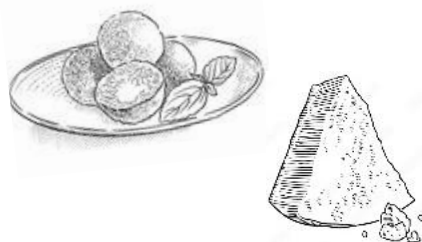
FRIED ARTICHOKE, PECORINO CREMÉ, FIG JAM

### **2:Bruschetta med tomat , stracciatellakräm & Parma skinka**

BRUSCHETTA, TOMATOES, STRACCIATELLA, PARMA HAM

### **3:bresaola med hyvlad parmesan, rucola, olivolja & citron**

BREASOLA, PARMESAN CHEESE, ARUGOLA, OLIVOIL, LEMON



# PASTA & RISOTTO

\*\*\*\*\*

## RIGATONI ALLA NORMA 205:-

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

## PASTA ALLA FRANESCO 225:-

Salssicia, tomat, vitlök, chili & pecorino romano  
*Salssicia, Tomatoes garlic, chili & pecorino cheese*

## LINGUINE AI FRUTTI DI MARE 269:-

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

## SPAGHETTI ALLA CARBONARA 215:-

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

## PAPPARDELLE AL RAGÚ 239:-

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

## FETTUCCINE ALLA PAGANINI 268:-

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

## RAVIOLI AL TARTUFO 262:-

Fylld ravioli med buffelricotta, smält smör & riven tryffel  
*Handstuffed ravioli with buffel ricotta, melted butter, & truffle*

## PANZOTTI DEL PLIN 265:-

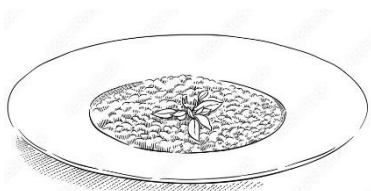
Fylld pasta med kalv kött, ricotta & spenat serveras salvia smör och brodo di vitello  
*Handstuffed pasta with veal meat, ricotta & spinach served with sage butter and veal broth*

## RISOTTO AI FUNGHI 248:-

karljohan svamp risotto med lagrad parmesan ost  
*risotto with porcini mushroom & aged parmesan cheese*

## RISOTTO TERRA & MARE 265:-

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



## KÖTT – MEAT

### FILETTO DI MANZO 335:-

Oxfile pepparstek med grönpepparsås & frästa karljohansvamp  
*Beef tenderloin, green peppercorn sauce & pan seared porcini mushrooms*

### COTOLETTA ALLA MILANESE 308:-

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

### OSSOBUCO DI AGNELLO 299:-

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

### ENTRECOTE ALLA GRIGLIA 375:-

Grillad entrecote(250gr) med n'djuabollar, bomba calabrese aioli & Barolo sky  
*Grilled ribeye steak (250gt) with 'Nduja Croquettes, bomba calabrese aioli & barolo sauce*

## FISK – FISH

### MERLUZZO 319:-

Torskrygg med blomklåspuré, säsongens primörer, lagrad aceto balsamico & brynt smör  
*Pan-seared Cod loin with cauliflower purée, seasonal vegetables, aged aceto balsamico & browned butter*

### SALMONE 325:-

Grillad Laxfile med citron & mascarpone ravioli, citrus beurre blanc & tryffelkrisp  
*Grilled salmon filet, lemon & mascarpone stuffed ravioli, lemon beurre blanc sauce & truffle chips*

\*\*\*\*\*

# CONTORNI SIDES TILLBEHÖR

**POTATISGRATÄNG 75:-**  
*POTATO GRATIN*

**POMMES FRITES 65:-**  
*FRENCH FRIES*

**GNOCCHI 95:-**  
POTATISGNOCCHI, KARLJOHANSVAMP &  
SIDFLÄSK. *POTATOE GNOCCHI, PORCININ  
MUSHROOM & SIDE PORK*

**BROCCOLINI 105:-**  
FRÄSTA MED CHILI, VITLÖK, CITRON  
*PAN-ROASTED BROCCOLINI, CHILI, GARLIC, LEMON*

**RISOTTO BIANCO 98:-**  
RISOTTO MED PAREMSAN

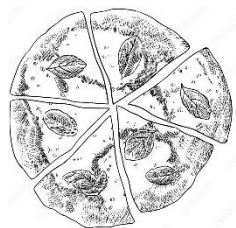
## LE PIZZE

**SPLINGA 219:-**  
Fior di latte mozzarella, san marzano tomat,  
straciatella, basilika  
*fior di latte, san marzano tomatoes, , straciatella  
cheese & basil*

**DIAVOLA 225:-**  
Fior di latte mozzarella, san marzano tomat,  
salami, 'ndjua, ruccola, hyvlad parmesan  
*fior di latte, san marzano tomatoes, salami, spicy  
'ndjua, arugula, parmesn cheese*

**PIZZA DELLA SETTIMANA!**  
PIZZA OF THE WEEK! / VECKANS PIZZA!

FRÅGA PERSONAL OM VECKANS PIZZA.  
*ASK YOUR WAITER FOR PIZZA OF THE WEEK*



OBS! Glutenfritt, vegan eller andra allergier? Fråga  
personal så hjälper vi till!