



A LA CARTE

ANTIPASTI PICCOLI FRITTI

ARANCINI AL TARTUFO 139:-

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

CARCIOFI FRITTI 139:-

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

• BURRATA 125G •

BURRATA AL BURRO 175:-

Brynt smör, pinjenötter, basilika & Espelette peppar
Melted butter, pinenuts, basil & espelette chili pepper

BURRATA CLASSICA PUGLIESE 175:-

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

PINSA AL TARTUFO 275

Provolone, Mozzarella, Parmesan, Kripsig parma skinka, Aceto balsamico, tryffelkräm & Svartryffel.

Provolone, Mozzarella, Pramesan, cripsy parma ham, Aceto & black truffle,

• SALUMI & FORMAGGI •

ANTIPASTI DI TERRA 195:- p.p

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

ANTIPASTI – STARTERS

PANE ALL'AGLIO 85:-

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 185:-

Stracciatella, variation på tomater & basilika
Stracciatella cheese, variation of tomatoes & basil

GAMBERI 195:-

Chili & vitlöksfrästa scampi med tomatsås & gremolata
Pan seared shrimps with chili, garlic, tomato sauce & gremolata

HAND CRAFTED

ITALIAN MEATBALLS 169:-

Italienska kalvköttbullar bräserade i san marzano tomatsås, basilika, toppad med riven Grana Padano
Italian meatballs, tomato sauce, basil & grana padano

TRE SCALINI 195:- p.p (2 pers minimum)

(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 229:-

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

PASTA ALLA FRANESCO 245:-

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

LINGUINE AI FRUTTI DI MARE 289:-

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

SPAGHETTI ALLA CARBONARA 235:-

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

PAPPARDELLE AL RAGÚ 269:-

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

FETTUCCINE ALLA PAGANINI 288:-

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

RAVIOLI AL TARTUFO 269:-

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

PANZOTTI ASTICE 288:-

Citron & ricotta fyllda panzotti med hummersås & gamberoni
Handstuffed pasta with lemon, ricotta, lobster sauce, grilled shrimps.

RISOTTO CON ZUCCHINE E GAMBERI 265:-

Risotto med räkor, zucchini kräm, ricotta fylld zucchini blomma & citron
Risotto with prawns, zucchini cream, ricotta filled zucchini flower & lemon

LE PIZZE



BENETTI 245:-

Fior di latte mozzarella, san marzano tomat, 'ndjua, kryddig salami, tryffel salami, portabello svamp, provolone
Fior di latte. San Marzano tomatoes, 'ndjua, spicy salami, truffle salami, portabello mushroom, provolone cheese.

DI PARMA 245:-

Fior di latte mozzarella, san marzano tomat, prosciutto di parma, burrata, pomodorini, crema di basilika
Fior di latte mozzarella, san Marzano tomatoes, parma ham, burrata, cherry tomatoes, basil cream

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!



SECONDI – MAINS



KÖTT – MEAT

FILETTO DI MANZO 355:-

Oxfile pepparstek med grönpepparsås & frästa karljohansvamp

Beef tenderloin, green peppercorn sauce & pan seared porcini mushrooms

COTOLETTA ALLA MILANESE 308:-

Kalvschnitzel med kalvsky, precorino smör, kapisbär, 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

TAGLIATA DI MANZO 425:-

Grillad hängmörad entrecote, parmigiano reggiano, rucola,

lagrad aceto balsamico, olivolja

Dry aged Ribeye, rocket, parmesan, aged aceto balsamico, olivoil

FISK – FISH



MERLUZZO 355:-

Torskrygg med blomklålspuré, säsongens primörer, lagrad aceto balsamico, hasselnötter & brynt smör

Pan-seared Cod loin with cauliflower purée, seasonal vegetables, aged aceto balsamico, hazelnuts & browned butter

SALMONE FLORENTINE 325:-

Grillad Laxfile med portabello svamp, spenat, citron & mascarpone

Grilled salmon with portabello mushroom, spinach, lemon & mascarpone

MENU PICCOLO

MENY OM 3 RÄTTER

STARTER: LA BRUSCHETTA CAPRESE

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MAIN: FETTUCCINE ALLA PAGANINI / RAVIOLI AL TARTUFO(VEG) / RISOTTO TERRA & MARE

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DESERT: TIRAMISÚ

MENY 499:-

LÄGG TILL VIN PAKET 395:-

MENU PAGANINI

MENY OM 4 RÄTTER

STARTER: ANTIPASTI DI TERRA

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SECOND DISH: PANZOTTI ASTICE

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MAIN: FILETTO DI MANZO / MERLUZZO

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DESERT: PANNACOTTA

MENY 699:-

LÄGG TILL VIN PAKET 595:-

