
Förrätt

Pane all'aglio burro

Vitlöksmörgratinerad ciabatta-bröd, vitlöksdipp, rucola.

Pane all'aglio burro

Ciabatta bread gratinée with garlic butter, garlic dip, rucola lettuce.

70:-

Tartara di Vitello

Kalvtartar, friterad potatis, rostade sesamfrön, soyamajonäs, forellrom, riven tryffelpecorino-ost.

Tartara di Vitello

Veal tart, deep fried potatoes, roasted sesame seeds, soy mayonnaise, trout roe, grated truffle Pecorino cheese.

110:-

Caprese

Bakad biffomat, burratamozzarella, reduction på balsamvinäger, olivolja, basilika.

Caprese

Baked beef tomato, burrata mozzarella cheese, reduction of balsamic vinegar, olive oil, basil.

110:-

Antipasti

Ett urval av italienska charkuterier och ostar.

Antipasti

A selection of Italian delicatessen and cheeses.

Liten/ small 130:-

Stor/ large 225:- (2-4 pers)

Pettine

Halstrade pilgrimsmusslor (3 st), bakad sötpotatis, brynt smör, forellrom, brynt smörpulver.

Pettine

Grilled scallops (3pcs), baked sweet potatoes, browned butter, trout roe, brown butter powder.

135:-

Allergi? Upplys vår personal om det är något du inte kan äta!
Allergy? Inform our staff if there is anything you can not eat!

Starters

Varmrätt

Merluzzo

Torskrygg, räkor, pepparrot, brynt smör,
ragu på soyaböner, sparris,
schalottenlök och färskpotatis.

Merluzzo

Cod, shrimp, horseradish, browned butter,
ragu on soybeans, asparagus,
shallot and fresh potatoes.

300:-

Entrecôte alla griglia

Grillad entrecôte (från Ugglarp),
wookade grönsaker, potatisgratäng.
Grönpepparsås eller bearnaise.

Entrecôte alla griglia

Grilled entrecote,
wooked vegetables, potato gratin.
Green pepper sauce or bearnaise sauce.

335:-

Pollo Mais

Ungsbakad majskyckling, grillad sparris,
smörsås med chorizo, potatisfondant.

Pollo Mais

Baked cornfed chicken, grilled asparagus,
butter sauce with chorizo, potato fondant.

225:-

Risotto con finocchio

Fänkålsrisotto, bakad kvisttomat,
rucola, riven parmesan.

Risotto con finocchio

Fennel risotto, baked tomato,
rucola lettuce, grated Parmesan cheese.

195:-

Vegan Risotto con finocchio

Fänkålsrisotto,
bakad kvisttomat, rucola.

Vegan Risotto con finocchio

Fennel risotto,
baked tomato, rucola lettuce.

180:-

Main course

Panino con Bistecca

Steaksandwich på grillat surdegsbröd, ryggbiff med salvia, krispig Coppa di parma, tryffelmajonäs, picklad rödlök, vitlöksdipp, pommes frites på sötpotatis.

Panini con Bistecca

Steaksandwich on grilled sourdough bread, grilled sirloin with sage, crispy Coppa di Parma, truffle mayonnaise, pickled red onion, garlic dip, french fries on sweet potatoes.

225:-

Pasta al Vitello

Kalkköttbullar i tomatsås, färsk tagliatelle, basilika, riven parmesan.

Pasta al Vitello

Veal meatballs in tomato sauce, fresh tagliatelle, basil, grated Parmesan cheese.

200:-

Pasta al Tartufo con Bistecca

Färsk tagliatelle, krämig tryffelsås, ryggbiff, rucola, riven parmesan.

Pasta al Tartufo con Bistecca

Fresh tagliatelle, creamy truffle sauce, sirloin, rucola lettuce, grated Parmesan cheese.

225:-

Panino con Gamberetti

Grappas räkmacka på surdegsbröd med dillmajonäs, crispsallad, ägg, rödlök, citron, dill.

Panino con Gamberetti

Grappas shrimp sandwich on sourdough bread with dill mayonnaise, crisp salad, eggs, red onion, lemon, dill.

225:-

Insalata Caesar

Grappas Caesarsallad med romansallad, rucola, rödlök, soltorkade tomater, parmesanost, **bacon**, caesardressing, cocktailtomater, krutonger.

Val av tillbehör:

- Glaserad kycklingfile
- Handskalade räkor
- Buffelmozzarella.

Insalata Caesar

Grappas Caesar salat with roman lettuce, rucola lettuce, red onion, sun-dried tomatoes, Parmesan cheese, **bacon**, Caesar dressing, cocktail tomatoes, croutons.

Selection of accessories:

- Glazed chicken
- Handpeeled shrimps
- Buffalo mozzarella.

200:-

Pizza

Pizza Margherita

Tomatsås, mozzarella, rucola,
riven parmesan.

Pizza Margherita

Tomato sauce, mozzarella cheese, rucola lettuce,
grated Parmesan cheese.

150:-

Pizza Coppa di Parma

Tomatsås, Coppa di Parma, cocktailtomater, mozzarella,
olivolja, rucola, riven parmesanost.

Pizza Coppa di Parma

Tomato sauce, Coppa di Parma, cocktail tomatoes, mozzarella cheese,
olive oil, rucola lettuce, grated Parmesan cheese.

200:-

Pizza Bianco salami

Buffelmozzarella, N`duja salami, kronärtskockor, rödlök,
cocktailtomater, rucola, riven parmesan.

Pizza Bianco salami

Buffalo mozzarella, N`duja salami, artichokes, red onion,
cocktail tomatoes, rucola lettuce, grated Parmesan cheese.

200:-

Pizza Bianco Mozzarella

Buffelmozzarella, kronärtskockor,
rödlök, cocktailtomater, rucola, riven parmesan.

Pizza Bianco Mozzarella

Buffalo mozzarella, artichokes, red onion,
cocktail tomatoes, rucola lettuce, grated Parmesan cheese.

200:-

Pizza Bacon e Sciroppo d'acera

Tomatsås, bacon, lönnsirap, kronärtskockor, grillad paprika,
mozzarella, rucola, riven parmesanost.

Pizza Bacon e Sciroppo d'acera

Bacon, maple syrup, artichoke, grilled peppers, mozzarella cheese,
rucola lettuce, grated Parmesan cheese.

200:-

Pizza

Filetto di pollo

*Ungsbakad kycklingfilé,
vitlöksdipp, pommes frites.*

Filetto di pollo

*Fillet of chicken,
garlic dip, French fries.*

120:-

Pasta Bolognese

Färsk pasta, köttfärssås.

Pasta Bolognese

Fresh pasta, meat sauce.

110:-

Piastrine

Plättar serveras med sylt och grädde.

Piastrine

Small pancakes served with jam and whipped cream.

80:-

Gelato con biscotti

Glass med topping och kex

Gelato con biscotti

Ice cream with a topping and biscuits.

65:-

Fragola e Marscarpone

Syrlig mascarponekräm, jordgubbsalsa med mynta,
smultronmousse, rosépepparmaräng.

Fragola e Marscarpone

Sourish mascarpone cream, strawberry salsa with mint,
strawberry mousse, rose pepper meringue.

120:-

Pannacotta

Vanilj- & vit chokladpannacotta, passiongelé,
färska bär, krasse atsina.

Pannacotta

Vanilla & white chocolate pannacotta, passion jelly,
fresh berries, cress atsina.

120:-

Gelato alla vaniglia e fragole

Vaniljglass, jordgubbar, chokladsås.

Gelato alla vaniglia e fragole

Vanilla ice cream, strawberry, chocolate.

100:-

Ciocolato Triplo

Tre olika hemmagjorda tryfflar.

Ciocolato Triplo

Three different home-made truffles.

90:-



Sista hjälpen

Kaffe, tryffel,
2 cl. husets Grappa.

The last aid

Coffee, truffles,
2 cl. of our own Grappa.

110:-