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## Förrätt

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### ***Pane all'aglio burro***

*Vitlöksmörgratinerad ciabatta-bröd, vitlöksdipp, rucola.*

#### ***Pane all'aglio burro***

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

70:-

### ***Tartaro Vegano***

*Finhackad biffomat, rödbetschip, hyvlad champinjon,  
fermenterad buljong & kryddig salsa verde.*

#### ***Tartaro Vegano***

*Chopped beef tomato, beetroot chips, sliced mushroom,  
fermented bouillon & spicy salsa verde.*

95:-

### ***Tartaro di Carne***

*Råbiff, dijonnaise, rödbetschip, friterad kapris,  
krämig äggula, riven tryffelpecorino & friterad svartkål.*

#### ***Tartaro di Carne***

*Beef tartare, dijonnaise, beetroot chips, deep-fried capers,  
creamy egg yolk, grated truffle pecorino & deep fried black cabbage.*

130:-

### ***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)*

### ***Polpo alla griglia***

*Halstrad bläckfisk, crudité på morot, fänkål & zucchini,  
krispig chorizo & svart aioli.*

#### ***Polpo alla griglia***

*Seared octopus, crudité on carrot, fennel & zucchini,  
crispy chorizo & black aioli.*

120:-

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

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## Starters

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## Varmrätt

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### *Anatra*

*Ankbröst, bakad blomkål, cognacssås, jordärtskockscrème,  
friterad svartkål, rostad mandelpotatis.*

### *Anatra*

*Duck breast, baked cauliflower, cognac sauce,  
jerusalem artichoke cream,  
deep fried black cabbage, roasted almond potatoes.*

290:-

### *Vitello*

*Kalvrygg, ragu på sidfläsk, haricots verts & champinjon, potatispuré,  
rödvinsreduktion, potatistrassel.*

### *Vitello*

*Veal, ragout on pork belly, haricots verts & mushroom,  
potato puree, red wine reduction, potato tangle.*

315:-

### *Carbonizzare*

*Fjällröding, bakad blomkål, musselsås, musselkött,  
sikrom, potatispuré, potatistrassel.*

### *Carbonizzare*

*Char, baked cauliflower, mussel sauce, mussel meat,  
whitefish roe, potato puree, potato tangle.*

285:-

### *Risotto ai Funghi*

*Svamprisotto, stekt karl-johan svamp,  
smörbakad savoykål, parmesan, rucola.*

### *Risotto ai Funghi*

*Risotto, fried ceps, buttered savoy cabbage,  
Parmesan cheese, rucola lettuce.*

195:-

### *Vegan Risotto ai Funghi*

*Svamprisotto, stekt karl-johan svamp, rucola.*

### *Vegan Risotto ai Funghi*

*Risotto, fried ceps, rucola lettuce.*

180:-

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## Main course

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## Varmrätt/lounge

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### ***Pasta al polpette***

*Kalvköttbullar i tomatsås, färsk tagliatelle,  
basilika, parmesan.*

#### ***Pasta al polpette***

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

200:-

### ***Panino con Bistecca***

*Steaksandwich på grillat surdegsbröd, ryggbiff med salvia,  
krispig Coppa di parma, tryffelmayonäs, 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 Gorgonzola***

*Färsk pasta, krämig gorgonzolasås, ryggbiff,  
stekt shiitake-svamp, paprika.*

#### ***Pasta al Gorgonzola***

*Tagliatelle pasta, creamy sauce of gorgonzola cheese,  
beef, fried shiitake mushroom, pepper.*

225:-

### ***Insalata Caesar***

*Grappas Caesarsallad med glaserad kycklingfilé, romansallad, rucola,  
rödlök, saltorkade tomat, parmesanost, bacon,  
caesardressing, cocktailtomater, krutonger.*

#### ***Insalata Caesar***

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

200:-

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## Main course

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## Pizza

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### **Pizza Margherita**

*Tomatsås, mozzarella, rucola,  
riven parmesan.*

#### **Pizza Margherita**

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

150:-

### **Pizza bianco tartufo**

*Buffelmozzarella, rödlök, cocktailtomater, tryffel,  
rucola, riven parmesan.*

#### **Pizza bianco tartufo**

*Buffalo mozzarella, red onion, cocktail tomatoes, truffle,  
rucola lettuce, Parmesan cheese.*

200:-

### **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 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:-

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## Pizza

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***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:-

**Ciocolato alla pera e vaniglia**

Sockerkaka, vispad chockladpannacotta, kräm på vanilj & mascarpone, päronkaramell, kanderade hasselnötter, torkat päron.

**Ciocolato alla pera e vaniglia**

Sponge cake, whipped chocolate panna cotta, cream of vanilla and mascarpone, pear caramel, candied hazelnuts, dried pear.

120:-

**Limelon di sorbetto**

Limelonsorbet (en kula), färska bär, atsina-krasse.

**Limelon di sorbetto**

Limelon sorbet (a spoon), fresh berries, atsina cress.

50:-

**Vaniglia Gelato**

Vaniljglass på tahiti vanilj, färska bär, chokladsås.

**Vaniglia Gelato**

Vanilla ice cream on tahiti vanilla, fresh berries, chocolate sauce.

110:-

**Ciocolato Triplo**

Tre olika hemmagjorda tryfflar,

\*mörk tryffel med havssalt,

\*mörk tryffel med hasselnötter och whisky,

\*vit tryffel med honung och vanilj.

**Ciocolato Triplo**

Three different home-made truffles.

\* dark truffle with sea salt,

\* dark truffle with hazelnuts and whiskey,

\* white truffle with honey and vanilla.

3 st 90:-

1 st 35:-



**Sista hjälpen**

Kaffe, tryffel,

2 cl. husets Grappa.

**The last aid**

Coffee, truffles,

2 cl. of our own Grappa.

110:-