— 1999 —

AGATON

RISTORANTE
E PIZZERIA

— 1999 —
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RISTORANTE
E PIZZERIA

Aperitivo

ITALIAN CLASSICS

Bellini
prosecco, peach liquor, white peach
145:-

Negroni
gin, Carpano, Campari
170:-

Amaretto Sour
Amaretto, lemon, sugar syrup, Angostura bitter
165:-

Aperol Spritz
Aperol, prosecco, orange, soda
160:-

SPICY RASPBERRY MARGARITA
chili infused tequila, Cointreau, raspberry, lemon, sugar syrup
165:-

RHUBARB GIN & TONIC
rhubarb infused gin, Ecobrewery tonic
175:-

PEACH SOUR
peach liquor, vodka, lemon, sugar syrup
165:-

ELDERFLOWER SOUR
St Germain, rum, sugar syrup, lemon
165:-

SENZA ALCOOL

LEMONADE
lemon or peach
115:-

IMA-GIN-ATION
alcohol free gin, Ecobrewery tonic
120:-

RICHARD JULIN
Blancs de blancs (20 cl)
120:-

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

MENU 3 PIATTI

Menu uno

Antipasti

CARCIOFI FRITTI

friterad kronärtskockshjärta, pecorino, tryffelcremé

deep fried artichoke, pecorino, truffle cremé

Primi

SEDANINI AGATON

Agatons klassiska oxfilépasta, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde, parmesan

Agaton's classic filet of beef pasta, seasonal mushroom, taleggio, veal broth, fresh herbs, red wine, cream, parmigiano

Dolce

SORBETTO

fråga personalen för dagens smaker

ask your waiter for the flavour of the day

525 KR/PERSON

Menu due

Antipasti

BRUSCHETTA CON PROSCIUTTO

grillat lantbröd, marinerade tomater, kronärtskockscremé, San Daniele prosciutto, basilika

grilled bread, marinated cherry tomatoes, artichoke cremé, San Daniele prosciutto, basil

Secondi

BRANZINO

havsabborre, smörsås, körvel, gräslök, tomat, bakad potatis, picklad fänkål

seabass, butter sauce, chervil, chives, tomatoes, baked potatoes, pickled fennel

OR

FILETTO DI AGNELLO

rosmarin- och vitlöksmarinerad lammfilé, svamprisotto, rödvinsreduktion, rostad kronärtskocka

roesemary and garlic marinated lam sirloin, mushroom risotto, red wine reduction, roasted artichoke

Dolci

TIRAMISU

625 KR/PERSON

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

ANTIPASTI

CARCIOFI FRITTI
friterad kronärtskockshjärta, pecorino, tryffelcremé
deep fried artichoke, pecorino, truffle cremé
159:-

BURRATA CLASSICA
bakade cocktailtomater, marinerade oliver, rotfruktschips, grön pesto, burrata
baked cocktail tomatoes, marinated olives, root vegetable chips, green pesto, burrata
175:-

BRUSCHETTA CON PROSCIUTTO
grillat lantbröd, marinerade tomater, kronärtskockscremé, San Daniele skinka, basilika
grilled bread, marinated cherry tomatoes, artichoke cremé, San Daniele prosciutto, basil
170:-

ARANCINI CACIO E PEPE CON NDUJA
friterade risbollar med nduja, taleggio, pepparcremé, pecorino
deep fried rice-balls with nduja, taleggio, pepper cremé, pecorino
165:-

CARPACCIO DI MANZO
oxfilé, ruccola, soltorkade tomater, parmesan, pinjenötter, tryffelcremé
beef carpaccio, arugula, sun dried tomatoes, parmigiano, pine nuts, truffle cremé
219:-

ANTIPASTO MISTO
Ett urval av Italienska charkuterier & ostar, cornichoner, marinerade oliver
A selection of Italian charcuteries & cheeses, parmigiano, cornichons, marinated olives
325:-

Piccolo piatti

PANE ALL'AGLIO
grillat lantbröd, vitlökssmör
grilled bread, garlic butter
66:-

OLIVE MARINATE
marinerade oliver
marinated olives
85:-

vegetarisk rätt | vegetarian dish

Allergier? Säg bara till om du undrar något. Så anpassar vi maten efter din allergi.
Allergies? Let us know if you have any questions. So we adapt the food for your allergies.

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

RISOTTO & PASTA

RISOTTO AI FUNGHI

portobello & ostronskivling, tryffel, vitt vin, parmesan, färska örter, grönkålschips

portobello & oyster mushroom, truffle, white wine, parmigiano, fresh herbs, green kale chips

275:-

PAPPARDELLE AL SALTIMBOCA

kalvfilé, prosciutto, marsalavin, brynt salviasmör, färska örter, rött vin, grädde, parmesan

veal fillet, prosciutto, marsala wine, browned sage-butter, parmesan

298:-

LINGUINE ALLA CARBONARA

knaperstekt pancetta, grädde, lök, ägg, pecorino, svartpeppar

crispy pancetta, cream, onion, egg, pecorino, black pepper

245:-

SEDANINI AGATON

Agatons klassiska oxfilépasta, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde, parmesan

Agaton's classic filet of beef pasta, seasonal mushroom, taleggio, veal broth, fresh herbs, red wine, cream, parmigiano

285:-

LINGUINE AGLI SCAMPI

scampi, vitt vin, chili, persilja, citron, smör, cocktailtomater

scampi, white wine, chili, parsley, lemon, butter, cocktail tomatoes

275:-

LINGUINE AI FRUTTI DI MARE

argentinsk rödräka, scampi, musslor, bläckfisk, vitt vin, vitlök chili, tomatsås, färska örter

argentine red shrimp, scampi, clams, octopus, white wine, garlic, chili, tomato sauce, fresh herbs

325:-

ARRABIATA CON BURRATA

tomatsås, säsongens grönsaker, chili, burrata (går även att få vegansk)

tomato sauce, seasonal vegetable, chili, burrata (also possible to get vegan)

265:-

Ursprung? Har du frågor om var våra råvaror kommer ifrån, fråga personalen.
Origin? If you have any question about the origin about our food, ask the service.

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

SECONDI

BRANZINO
havsabborre, smörsås, körvel, gräslök, tomat, bakad potatis, picklad fänkål

seabass, butter sauce, chervil, chives, tomatoes, baked potatoes, pickled fennel

345:-

SALMERINO
halstrad fjällröding, skaldjursrisotto, gremolata, syrad romanesco

seared mountain char, seafood risotto, gremolata, pickled romanesco

355:-

FILETTO DI AGNELLO
rosmarin- och vitlöksmarinerad lammfilé, svamprisotto, rödvinsreduktion, rostad kronärtskocka

rosemary and garlic marinated lamb sirloin, mushroom risotto, red wine reduction, roasted artichoke

365:-

FILETTO DI MANZO AL PEPE
pepparstek på oxfilé, grönpepparsås, parmesangratinerad potatiskaka, grillad sparris

beef tenderloin, green pepper sauce, parmesan gratinated potato cake, grilled asparagus

395:-

TAGLIATA DI MANZO
grillad entrocôte, ruccola, parmesan, balsamico, friterad potatis, vitlökssmör

grilled ribeye, arugula, parmigiano, balsamico, fried potatoes, garlic butter

395:-

INSALATA CAESARE
grillad marinerad kyckling, knaperstekt bacon, örtkrutonger, parmesan, caesardressing

grilled marinated chicken, crispy bacon, herb croutons, parmigiano, caesar dressing

245:-

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

PIZZA

CAPRICCIOSA
tomatsås, fior di latte, prosciutto cotto, portobello, basilika

tomato sauce, fior di latte, prosciutto cotto, portobello mushroom, basil

188:-

QUATTRO STAGIONI
tomatsås, fior di latte, portabello, prosciutto cotto, scampi, oliver, kronärtskocka, persilja

tomato sauce, fior di latte, mushroom, prosciutto cotto, scampi, olives, artichoke, parsley

215:-

CRUDO
tomatsås, fior di latte, körsbärstomater, ruccola, parmesan, San Daniele prosciutto, pinjenötter

tomato sauce, fior di latte, cherry tomatoes, arugula, parmesan, San Daniele prosciutto, pine nuts

225:-

Diavola
tomatsås, fior di latte, nduja, lök, salami spianata calabra, basilika

tomato sauce, fior di latte, nduja, onion, salami spianata calabra, basil

220:-

TARTUFFO
tomatsås, fior di latte, körsbärstomater, tryffelsalami, ruccola, spenat, pinjenötter, parmesan, tryffel cremé

tomato sauce, fior di latte, cherry tomatoes, truffle salami, arugula, spinach, pine nuts, parmesan, truffle cremé

235:-

POLLO
(verde) basilika mascarpone, fior di latte, marinerad kyckling, friterad kronärts-kocka, pinjenötter, ruccola, parmesan, örtaioli

(verde) basil mascarpone, fior di latte, marinated chicken, deep fried artichoke, pine nuts, arugula, parmesan herb aioli

240:-

PESCATORE
tomatsås, fior di latte, citron- och chilimarinerad scampi, räkor, kräftor, persilja, peperoncini, citron

tomato sauce, fior di latte, lemon and chili marinated scampi, prawns, crayfish, parsley, peperoncini, lemon

245:-

QUATTRO FORMAGGI
tomatsås, fyra ostar, honung, rosmarin, svartpeppar

tomato sauce, four cheeses, rosemary, honey, black pepper

220:-

VEGETARIANA
tomatsås, fior di latte, grillad paprika, grillad zucchini, rostad kronärtskocka, vitlök, basilika, parmesan
(går även att få vegansk)

tomato sauce, fior di latte, grilled pepper, grilled zucchini, roasted artichoke, garlic, basil, parmesan (also possible to get vegan)

215:-

BUFALINO
tomatsås, fior di latte, körsbärstomater, buffelmozzarella, citron gremolata, basilika

tomato sauce, fior di latte, cherry tomatoes, buffalo mozzarella, lemon gremolata, basil

210:-

Saknar du någon klassisk pizza? Prata med din servitör, vi kan ordna det mesta. | Glutenfri pizza 30:- extra.
Do you miss any classic pizza? Talk with your waiter, we can make anything you desire. | Gluten free pizza 30:- extra.

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

VINI SPUMANTI / SPARKLING WINE

Italia		
PROSECCO MILLESIMATO NV	130:-	610:-
BLANC DE BLANCS METODO CLASSICO ROTARI 2018	150:-	850:-
MOSCATO D'ASTI TINTERO 2023	130:-	610:-
Francia		
BRUT RÉSERVE GONET SULCOVA NV		895:-
LAUNOIS SPECIAL CLUB PÉRE & FILS 2010		2395:-
DOM PERIGNON MOËT & CHANDON 2010		3995:-

VINI BIANCHI / WHITE WINE

Piemonte		
LANGHE CHARDONNAY DOC 2023, SALVANO	185:-	875:-
Friuli		
SAUVIGNON BLANC DOC 2024, ANDREA CARPI	165:-	775:-
Veneto		
RIESLING DOC 2024, PRATELLO	175:-	825:-
LE CREETE LUGANA DOC 2024, OTTELLA		895:-
Toscana		
PAPEO VERMENTINO BOLGHERI BIANCO DOC 2022, TERRE DEL MARCHESATO		995:-
SELVABIANCA VERNACCIA DI SAN GIMIGNANO DOCG 2023, SANTA CHIARA	170:-	795:-
Abruzzo		
TERRE DI MARIO BIANCO IGT NV, TERRE DI MARIO	145:-	675:-
House wine		
AGATONS HOUSE WHITE TERRE DI SICILIA CANTINE BIRGI	150:-	695:-

VINI ROSATI / ROSÉ WINE

PINOT GRIGIO LA VIGNA DI RIVA 2023	150:-	695:-
CREMISI TOSCANA ROSATO SANTA CHIARA 2024		795:-

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

VINI ROSSI/RED WINE

Piemonte		
BARBERA D'ALBA DOC 2022, SALVANO	175:-	825:-
NEBBIOLO D'ALBA DOC 2021, SALVANO	180:-	850:-
BARBERA D'ASTI DOCG 2022, TENUTA IL FALCHETTO		950:-
BARBARESCO RISERVA DOCG 2015, COCITO		1395:-
BAROLO DOCG 2018, FRANCO MOLINO		975:-
BAROLO DOCG 2015, AURELIO SETTIMO		1695:-
Veneto		
VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC 2023, CORTE ARMANO	175:-	825:-
AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2021, VILLA CANESTRARI		1095:-
AMARONE DELLA VALPOLICELLA DOC 2009, GIUSEPPE QUINTARELLI		4995:-
Marche		
PINOT NERO DOC 2019, ROBERTO LUCARELLI		850:-
Toscana		
CHIANTI COLLI SENESI DOCG, PALAGETTO	170:-	795:-
CHIANTI CLASSICO DOCG 2023, CASTELLO DI MELETO		855:-
CHIANTI CLASSICO RISERVA DOCG 2020, CASTELLO DI MELETO		975:-
BRUNELLO DI MONTALCINO DOCG 2018, IL PARADISO DI FRASSINA		1595:-
50&50 IGT 2013, CAPANNELLE		3195:-
THERRA IGT 2023, PODERNUOVO	195:-	925:-
ARGIRIO IGT 2020, PODERNUOVO		1195:-
SOTIRIO IGT 2020, PODERNUOVO		1595:-
SASSICAIA IGT 2018, TENUTA SAN GUIDO		4495:-
SASSICAIA IGT 2019, TENUTA SAN GUIDO		4695:-
SASSICAIA IGT 2021, TENUTA SAN GUIDO		4995:-
Abruzzo		
TERRE DI MARIO ROSSO IGT NV, TERRE DI MARIO	145:-	675:-
MONTEPULCIANO D'ABRUZZO DOCG 2020, MAZZAROSA	160:-	750:-
Lazio		
RACEMO ROSSO VULCANO WINE IGT 2022, CANTINA L`OLIVELLA		795:-
AGATONS HOUSE RED TERRE DI SICILIA, CANTINE BIRGI	150:-	695:-

Alkoholfritt vin / Non alcoholic wine

VINTENSE CHARDONNAY, VIN DE FRANCE	115:-	495:-
VINTENSE MERLOT, VIN DE FRANCE	115:-	495:-

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

BEVANDA

DRAUGHT BEER

PORETTI 5,0% ITA	98:-
FALCON EXPORT 5,2% SWE	94:-
ERIKSBERGS KARAKTÄR 5,4% SWE	99:-
NYA CARNEGIE KELLERBIER 5,9% SWE	108:-
BROOKLYN EAST INDIA PALE ALE 6,9% USA	104:-

Italian handcrafted beer

THERESIANER SENZA GLUTINE 4,8%
89:-

THERESIANER PREMIUM PILS 5,0%
92:-

THERESIANER INDIA PALE ALE 5,8%
102:-

THERESIANER WIT 5,1%
92:-

CIDER

SOMMERSBY PEAR CIDER 4,5%	90:-
CIDRAIE ORIGINAL ORGANIC /APPLE CIDER 4,5%	102:-

— 1999 —
AGATON
RISTORANTE
E PIZZERIA

SENZA ALCOHOL

WATER

RAMLÖSA CARBONATED (80 CL) 75:-

IMSDAL STILL (50 CL) 50:-

SOFT DRINKS

PEPSI, PEPSI MAX,
7 UP FREE, ZINGO 50:-

JUICE APPLE, ORANGE, CRANBERRY, PASSIONFRUIT 49:-

ALCOHOL FREE CIDER GALIPETTE DRY APPLE 0,3% 75:-

LIGHT BEER GRÄNGES 2,2% 50:-

NON ALCOOLIC BEER

CARLSBERG LAGER 0,5% 62:-

BROOKLYN SPECIAL EFFECTS,
HOPPY LAGER 0,4% 75:-

NON ALCOHOLIC SPARKLING

RICHARD JUHLIN
BLANC DE BLANCS (20 CL) 120:-

— 1999 —

AGATON

RISTORANTE
E PIZZERIA

DOLCI

TARTUFO AL CIOCCOLATO
hemlagade chokladtrytfflar
homemade chocolate truffles
95:-

PANNACOTTA AL NOCCIOLA
choklad och mandel pannacotta, mascarponekräm
chocolate and almond pannacotta, mascarpone cream
125:-

TIRAMISÙ
klassisk Italiensk tiramisù på vårt vis
classic Italian tiramisù in our way
128:-

SORBETTO
olika smaker, prata med servisen
different flowers, ask your waiter
105:-

CREME BRÛLE
125:-

VINI DOLCI

MOSCATO D'ASTI 130:-
VIN SANTO 135:-

BEVANDE CALDE

KAFFE / FILTER COFFEE 48:-
TE SVART, GRÖNT, RÖTT/BLACK, GREEN, RED 48:-
ESPRESSO ENKEL / SINGLE 44:-
DUBBEL / DOUBLE 50:-
MACCHIATO 52:-
CAPPUCCINO 58:-
CAFFE LATTE 65:-

AVEC

GRAPPA (CL)
VILLA DE VARDA MULLER THURGAU BIANCA 46:-
VILLA DE VARDA MULLER THURGAU RISERVA 49:-
VILLA DE VARDA MULLER THURGAU LA STRAVECCHIA 99:-
VILLA DE VARDE PINOT NERO RISERVA 49:-
VILLA DE VARDA VULCANO 75:-

AMARO-LIQUEUR (CL)
FERNET-BRANCA 30:-
AMARO AVERNA SICILIANO 30:-
VILLA DE VARDA ELIXIR SANCTI VIGILII 35:-
STREGA 31:-
LIMONCELLO 30:-
SAMBUCA 31:-
AMARETTO DI SARONNO 30:-
FRANGELICO 30:-

COGNAC-CALVADOS (CL)
MARTELL VS 39:-
MARTELL CORDON BLEU 105:-
MARTELL XO 120:-
GRÖNSTEDTS EXTRA 54:-
BOULARD VSOP PAYS D'AUGE 48:-

WHISKEY-BOURBON (CL)
GLENMORANGIE 10Y 48:-
THE MACALLAN 12Y 52:-
LAPHROAIG 10Y 54:-
BRUICHLADDICH SCOTTISH BARLEY 59:-
DALWHINNIE 15Y 53:-
THE FAMOUS GROUSE 34:-
JOHN JAMESON 34:-
BULLEIT BOURBON 38:-
JACK DANIELS 36:-

TEQUILA (CL)
JOSÉ COUERVO RESERVA DE LA FAMILIA 95:-

ROM (CL)
RHUM J.M XO, MARTINIQUE 58:-
ZACAPA 23 Y, GUATEMALA 52:-
MATUSALEM GRAN RESERVA 15Y, DOMINICAN REPUBLIC 48:-

COFFEE COCKTAILS

Irish Coffee
Jameson, farina sugar, coffee, cream 170:-

Coffee Agaton
Baileys, Amaretto, coffee, cream 170:-

Agatons Espresso Martini
vodka, coffee liqueur, espresso, syrup 175:-

Galliano hotshot
Licor 43 , coffee, cream 130:-