

## SNACKS

MARCONAMANDLAR	95
OLIVER NOCELLARA	70
TAPENADE CROSTINIS	85
FRITERAD MOZZARELLA, PESTO	95
VITLÖKSBRÖD, TOMAT RICOTTA	75
ASSIETTE PROSCIUTTO DI TOSCANA	95
TRYFFELPECCORINO, HONUNG	70
RÖKTA ANSJOVISFILÉER CANTABRICO, TOAST, SMÖR	45 ST

## FÖRRÄTTER

<b>CAPRESE</b> Karinstorps tomat, buffelmozzarella, olivolja, basilika	135
<b>RICOTTA &amp; SPENAT TORTELLONI</b> Brynt smör, salvia	140
<b>SVAMPTOAST</b> Tryffelmajonnäs, picklad rödlök, persilja, parmesan	165
<b>TONFISKTARTAR</b> Kapris, rödlök, chili, dragon, avokado bruschetta	165
<b>CALAMARES</b> chili & vitlöksmajonnäs, citron	155
<b>TOAST SKAGEN</b> Räkor, majonnäs, dill, citron, pepparrot, smörstekt toast	170
<b>RÖKTA ANJOVISFILEÉR</b> Toast, smör, flingsalt	175
<b>SCAMPI "PIL PIL"</b> Scampi (asc), vitlök, chili, olivolja, persilja, tomat	165
<b>RÅBIFF</b> Svensk oxrulle, parmesan & tryfflecreme, ruccola, kapris, gravad citron, oliver	170
<b>CARPACCIO PÅ BIFF</b> Svensk biff, olivolja, pinjenötter, ruccola, parmesan, citron	195
<b>ANTIPASTI MISTO</b> 2-4 personer Prosciutto Di Toscana, vitlökssalami, Coppa, rökta ansjovisfiléer Cantabrico, calamari, friterad mozzarella, taleggio, parmesan, nocellara oliver, päronmostarda, crostinis, tapenad	470
<b>OSTAR</b> Talleggio, Gorgonzola Colombo, tryffelpecorino, päronmostarda, fruktcrostini	EN 70 TRE 195

**\* DAGENS, SERVERAS HELGFRIA VARDAGAR 11.30-14.00\***

<b>DAGENS</b>	<b>VECKANS VEGETARISKA</b>
155	155

**BRYGGKAFFE INGÅR**

## PASTA

<b>SPAGHETTI POMODORO</b> San marzano tomat, buffel mozzarella, basilika	225
<b>SPICY VODKA RIGATONI</b> Vodka, San marzano tomat, grädde, kalabrisk chili	195
<b>PAPPARDELLE SCAMPI AL LIMON</b> Grädde, vitlök, chili, vongole, scampi, gremloata, citron	265
<b>FRANK SINATRA MEATBALLS 1936</b> Tomatsås, parmesan, spaghetti	235
<b>SPAGHETTI CARBONARA</b> Pancetta, grädde, 22 mån parmesan	235
<b>CASARECCE DI MANZO</b> Svensk ryggbiff/oxfilé, tryffel velouté, höstsvamp	285

## FAMILY STYLE

(SERVERAS PÅ ETT FAT PÅ BORDET)

**CASARECCE DI MANZO ELLER PAPPARDELLE SCAMPI AL LIMON**

3-4 PERSONER / 795:-



## VARMRÄTTER

<b>HEL TOAST SKAGEN</b> Räkor, majonnäs, dill, citron, pepparrot, smörstekt toast	290
<b>FISK &amp; SKALDJURSGRYTA</b> Saffran, aioli, parmesan, krutonger	295
<b>PLANKSTEK PÅ RÖDING</b> Vitvinssås, saffranskockt fänkål, forellrom, parmesan duchess	335
<b>HEL RÅBIFF</b> Svensk oxrulle, parmesan & tryfflecreme, ruccola, kapris, gravad citron, oliver, pommes frites	265
<b>SALTIMBOCCA À LA ROMANA</b> Kalvinanlår, parmaskinka, salvia, sky, potatis & pancettasträng	315
<b>RÖDVINSBRÄSERAD OXKIND</b> Svampisotto, gremolata	295
<b>SCHNITZEL</b> Svensk gårdsgris, provencale smör, citron, grönsallad, pommes frites	275
<b>HEMSNURRAD SALCICCIA</b> Tryffelstuvad gnocchi, pepparsky	275
<b>PLANKSTEK PÅ SVENSK OXFILÉ</b> Bistrotomat, bearnaisesås, parmesan duchesse	465

**SIDES 45KR/ST**

POMMES FRITES MED AIOLI  
MIXSALLAD  
BEARNAISESÅS

**LUNCH PLANKAN**

FREDAGAR 11.30-14.00

Biff, Bistrotomat, bearnaisesås, parmesan duchesse  
200

# PIAZZA DI SPAGNA ANNO 1976

## DESSERT

**FRITERAD CAMENBERT 125**  
Varma hjortron från Hemfjället, friterad persilja

**GINO 125**

Vit choklad, jordgubbar, kiwi, banan, tahiti-vanilj gelato

**TIRAMISU CLASSICO 100**  
Savoiardikex, mascarpone, espresso, mandellikör  
Dryckes rek: 2015 Recioto della Valpolicella 60

**CRÈME BRÛLÉE 125**

**AFFOGATO AL CAFÉ 70**  
Tahiti-vanilj gelato, espresso

**COUPE COLONEL 135**  
3 cl vodka, citronsorbet

**GELATO BAILEYS 135**  
3cl baileys, valfri gelato

**3 OSTAR 195**

Päronmostarda, fruktcrostini

**CHOKLADTRYFFEL 40**

**LAKRITSTARTE 40**

**AVECPAKET 185**

3 cl rom eller grappa, chokladtryffel, valfri kaffe

**DI SPAGNAS EGNA LIMONCELLO 80**

**GELATO 60 KR/KULA**

**TAHITIVANILJ**

**PISTAGE HAVSSALT**

**HASELNÖT PIEMONTE**

**VALRHONA CHOKLAD**

**POLKA**

**MANDEL & SALT KAREMELL**

**CAPPUCCINO**

**ROM RUSSIN**

**SORBET 60 KR/KULA**

**SVARTVINBÄR**

**MANGO/PASSION**

**CITRON**

**TOPPING 10 KR/ST**

**SALT KAREMELLKOLA**

**JORDGUBBSÅS**

**CHOKLADSÅS**

## APERITIF

**NEGRONI 160**

Plymouth gin, red vermouth, campari

**DRY MARTINI 160**

Plymouth gin, vermouth

**BELLINI 120**

Peach, prosecco

**GIN & TONIC 5 CL**

**BEEFEATER 145**

Royal bliss tonic water, lemon

**HENDRICKS 160**

Royal bliss tonic water, cucumber, black pepper

**MONKEY 47 180**

Royal bliss vibrant yuzu tonic, hibiscus

**BEEFEATER PINK 150**

Royal bliss bohemian berry

## SPRITZERS

**APEROL SPRITZ 130**

Aperol, prosecco, soda

**ITALICUS TONIC 130**

Italicus rosolio di bergamotto, yuzu tonic

**LIMONCELLO SPRITZ 130**

Limoncello, prosecco, soda, mint

## COCKTAILS

**TOM COLLINS 150**

Beefeater, suger, lemon, soda

**AMARETTO SOUR 150**

Amaretto, lemon, suger

**MAI TAI 170**

Plantation pineapple, wray & nephew, cointreau, passionfruit, pineapple, orgeat

**WHISKY SOUR 160**

Bourbon, lemon, suger, bitters

**OLD FASHIONED 150**

Bourbon, suger, angostura bitter

## VIRGIN

**BABY BELLINI 85**

Peach, non-alcoholic bubbles

**SEEDLIP GIN & TONIC 85**

Royal bliss vibrant yuzu tonic water

## BARNMENY

VI BJUDER ALLA BARN UPP TILL 12 ÅR PÅ GELATO OCH VALFRI TOPPING

<b>SPAGHETTI MED TOMATSÅS</b>	85
<b>SPAGHETTI MED SMÖR</b>	75
<b>SPAGHETTI BOLOGNESE</b>	85
<b>SPAGHETTI CARBONARA</b>	85
<b>SPAGHETTI TOMATSÅS &amp; KÖTTBULLAR</b>	85
<b>SCHNITZEL, POMMES, BEARNAISE</b>	150
<b>PANNKAKA, DROTTNINGSSYLTA &amp; VANILJGELATO</b>	85
<b>DI SPAGNAS GRILLKORV &amp; POMMES FRITES/MAKARONER</b>	85

Vegetariska rätter/kan serveras vegetariska

VID ALLERGI/SPECIALKOST - RÅDFRÅGA SERVERINGSPERSONALEN

## CHAMPAGNE

	12CL	75CL
NV PHILIPPONNANT Royale reserve brut	170	950
2006 PHILIPPONNAT "Clos des goisses"		3000
NV DELAMOTTE		900
2012 DELAMOTTE Blanc De Blancs		1500

## SPARKLING

	12CL	75CL
PROSECCO Le Contesse, Treviso Extra Dry	100	600
PROSECCO Santa Margaretha, Valdobbiadene, superiore, magnum 1,5L	100	1200
CAVA BARCELONA Codorniu Cuveè Barcelona	120	720

## DRAUGHT BEER

	25CL	40CL
MELLERUDS UTMÄRKTA PILSNER EKO 4,8%	55	85
MENABREA BIONDA 4,8%	60	90
MARIESTADS OFILTRED 5,8%	60	90
A SHIP FULL OF IPA 5,8%	60	90

## BOTTLE BEER & CIDER

MARIESTADS EXPORT 5,3% 50 CL	90
WISBY WEISSE 5,5% 50 CL	105
BRUTAL BREWING TAIL OF A WHALE White ale 4,8% 33 CL	85
WISBY STOUT 5,0% 33 CL	95
COPPERSMITH ORGANIC PILS 4,8% 33 CL	80
MENABREA AMBRATA Dark Lager 5,0% 33 CL	80
MENABREA BIONDA Lager 4,8% 33 CL	80
DAURA DAMM Gluten free lager 5,4% 33 CL	85
BRISKA PÅRON Sweet cider 4,5% 33 CL	85
CIDRAIE Dry cider 4,0% 33 CL	80

## SODA/NON ALCOHOLIC

NON ALCOHOLIC WHITE/RED/BUBBLES 16/16/12 CL	70
MENABREA LAGER NON ALCOHOLIC 0,5%, 33 CL	55
A SHIP FULL OF IPA NON ALCOHOLIC 0,5%, 33 CL	55
BRISKA DEMI-SEC riesling & peach 0,5%, 33 CL	55
SAN PELLEGRINO lightly sparkling mineralwater, 50 CL	40
SODA coca cola, fanta, sprite, coca cola zero, fanta lemon zero 33 CL	40
SAN PELLEGRINO LIMONATA 25 CL	42
ORANGE JUICE OR MILK 30 CL	35
RED BULL/RED BULL SUGAR FREE 25 CL	55
GRÄNGESBERG 2,1% 33 CL	45

## WHITE WINE

	16CL	75CL
Di Spagnas White L'ormarine Le Jardin De La Mer Languedoc (Fra.)	100	420
Sauvignon Blanc P.chainier, Touraine, Loire (Fra.)	125	525
Ca Del Magro Monte del frá Veneto (It.)	150	630
Riesling Leitz Martinthal Rheingau (Ger.)	160	680
Chardonnay Laroche (Fra.)	160	680

### DI SPAGNA FAVOURITES

2019 Julien Brocard Chablis 1:Er Cru Vau De Vay (Fra.)	850
2018 Thibaud Boudignon Anjou Blanc (Fra.)	800
2017 Château L'Ermitage Sainte Cecile Blanc (Fra.)	450
2019 Bernhard Mehrlie Riesling Quarvzit Trocken (Ger.)	475
2018 Wittmann Riesling Trocken "Morstein" (Ger.)	1200

### FULL WINELIST AVAILABLE

## ROSÉ WINE

	16CL	75CL
DI SPAGNAS ROSÉ	100	420
LE PAS DU MOINE Château Gassier, Eko (Fra.)		580
2016 FAMILLE GASSIER CÔTES DE PROVENCE (Fra.)		650

## RED WINE

	16CL	75CL
Di Spagnas Red Gentilhomme, Côtes Du Rhône (Fra.)	100	420
Pinot Noir Pfalz (Tys.)	145	625
Valpolicella Nanfrè (It.)	150	635
Beaujolais Les Griottes (Fra.)	135	580
Ripasso Valpantena Valpolicella Corvina, Superiore (It.)	135	580
Tuscan Blend Brancaia Tre, Tuscany (It.)	160	680
Cabernet Sauvignon L.M.Martini Ghost Pines. Sonoma (Usa)	165	695
Nebbiolo Tenuta Carlin De Paolo (Ita.)	160	680
Rioja Cantos de Valpiedra (Esp.)	145	625

### DI SPAGNA FAVOURITES

2015 Alfiero Boffa Barbera d'Asti la riva (It.)	780
2019 Legaris Crianza Tempranillo, Ribera Del Duero (Spa.)	750
2019 Martine Rouchier Syrah, Vin De France (Fra.)	800
2019 Seghesio Family Vineyards Zinfandel, Sonoma (Usa)	850
2020 Mauro Sebaste Dolcetto d'Alba (It.)	520
2019 Comando G la Bruja de Rozas (Esp.)	625
2018 Louis Martini Cabernet Sauvignon, Napa Valley (Usa)	1050

### FULL WINELIST AVAILABLE

### COFFEE FROM JOHAN BJÖRKLUND

FILTER COFFEE 40  
ESPRESSO 35  
DUBBLE ESPRESSO 40  
CAPPUCINO 50

CAFE LATTE 50  
MACCHIATO 45  
AMERICANO 40

### TEA

EARL GREY 40  
ROOIBIOS 40  
GREEN 40

## COFFEE DRINKS

140/4CL

### IRISH COFFEE

Jamesons, brown sugar, coffee, cream

### KAFFE KARLSSON

Cointreau, Baylies, coffee, cream

### KAFFE D.O.M

Bénédictine, coffee, cream

### CAFÉ ORANGE

Cointreau, coffee, cream

### AMARETTO COFFE

Amaretto, coffee, cream

### GALLIANO HOT SHOT 100

Galliano, coffee, cream

### ESPRESSO MARTINI 150

Vodka, Kahlúa, espresso

## SWEET WINES

	4CL	8CL
GRÅDASK TAWNY PORT 10 YO	60	120
SOELLNER SWEET RIESLING	60	120
MOSCATO D'ASTI	60	120
RECIOTO	60	120

## COGNAC

PRICE PER CL

MARTELL	
40% CORDON BLEU	55
40% XO	65
40% ***VS	28
GRÖNSTEDTS	45
40% EXTRA	45
40% MONOPOLE	28
40% XO	35
DELAMAIN	
40% PALE & DRY	40

## LIQUEURS

PRICE PER CL

35% XANTÉ	20
20% FRANGELICO	20
40% DRAMBUIE	30
40% COINTREAU	25
17% BAILEYS	20
39% FERNET BRANCA	30
40% STREGA	25
25% LIMONCELLO	20
16% KAHLUA	20
55% GREEN CHARTREUSE	37

## CALVADOS

PRICE PER CL

40% BUSNEL V.O.S.P PAYS D'AUGE	35
42% CHRISTIAN DROUIN HORS D'AGE	75

## RUM

PRICE PER CL

DIPLOMATICO	
42% AMBASSADOR	68
40% RESERVA EXCLUSIVA	35
RON ZACAPA	
40% XO	75
40% RON ZACAPA 23 YO	42
ANGOSTURA	
40% 1919	31
PLANTATION	
40% XO 20TH ANNIVERSARY	37
40% STIGGINS FANCY	30

## VODKA

PRICE PER CL

42% ABSOLUT ELYX SWEDEN	40
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## BOURBON

PRICE PER CL

50% KNOB CREEK 9Y	30
45% MAKERS MARK	30

## BLENDED

PRICE PER CL

40% CHIVAS REGAL 12Y	28
40% JAMESON BLACK BARREL	28

## SINGLE MALT

PRICE PER CL

HIGHLAND	
40% HIGHLAND PARK 12YO	34
43% HIGHLAND PARK 18YO	45
ISLAY	
40% LAPHROAIG 10YO	32
48% LAPHROAIG LORE NV	43
SPEYSIDE	
40% THE MACALLAN FINE OAK 12YO	34

## GRAPPA

PRICE PER CL

JACOPO POLI	
40% AMAROSA DI SETTEMBRE MOSCATO	39
40% GRAPPA DI SASSICAIA	56
40% CLEOPATRA AMARONE ORO	35
NARDINI	
50% MANDORLA	35
ANTICA GRAPPERIA TOSCANA	
38% L.MORELLI E FIGLIO (PAPA GRAPPA)	35