

## ANTIPASTI

Small courses to share

### BRUSCHETTA POMODORO / 75

ROASTED SOUR DOUGH BREAD WITH CONFIT TOMATOES

*Villa Antinori, Tuscany 160 / 725*

### BRUSCHETTA STRACCIATELLA / 115

ROASTED SOUR DOUGH BREAD, STRACCIATELLA, TRUFFLE & PISTACHIOS

*Ochetti Nebbiolo, Piedmont 165 / 815*

### ARANCINI DEL GIORNO / 160

DEEP FRIED RISOTTO BALL - ASK US FOR TONIGHT'S FILLING

*And also ask us for the best wine combo*

### CALAMARI FRITTI / 160

DEEP FRIED CALAMARES & AIOLI WITH A DASH OF OCTOPUS INK

*Terlan Chardonnay, Trentino-Alto Adige 165 / 795*

## MOZZARELLA & BURRATA

We praise the good craftsmanship

### BURRATA, TARTUFO, POMODORINI, OLIVE / 165

BURRATA, TRUFFLE, TOMATOES & OLIVES

*Ratti Barolo Marcanasco, Piedmont 215 / 1095*

### BURRATA DI BUFALA ALLA CAPRESE / 190

BUFFALO BURRATA, TOMATOES & BASIL CREAM

*Ratti Barolo Marcanasco, Piedmont 215 / 1095*

## TRIO

### I NOSTRI TRE PREFERITI / 345

OUR THREE FAVOURITES SHARING STYLE

ARANCINI, BRUSCHETTA POMODORO, BURRATA

(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

## PRIMI

Now we continue with middle size starters

### TONNO VITELLATO / 250

SEARED TUNA, VEAL GRAVY,

ANCHOVY MAYONNAISE & CAPERS

*Terlan Chardonnay, Trentino-Alto Adige 165 / 795*

### 4 TIPI DI SALUMI, OLIVE, CARCIOFI SOTT'OLIO E PANE GRIGLIATO / 165 / 255

CHARKUTERIES - THE HOUSE FOUR FAVOURITES

SOUR DOUGH BREAD, OLIVES & ARTICHOKE

*Villa Antinori, Tuscany 165 / 815*

### CARPACCIO DI MANZO / 245

BEEF CARPACCIO, PARMESAN SHAVINGS, CAPERS & HAZELNUTS

*Ask your waiter for the best wine combo*

### GAMBERI AL BRANDY / 290

GAMBAS PRAWNS BRAISED IN BRANDY,

STRACCIATELLA & PISTACHIOS

*Bramito della Sala, Umbria / 815*

### PANZANELLA DELLA CASA / 165

SALAD WITH CROUTONS, PICKLED ONIONS,

CUCUMBER, OLIVES & TOMATO

*Terlan Winkl Sauvignon Blanc, Trentino-Alto Adige 160 / 825*

## I NOSTRI SPAGHETTI

### AL RAGU DELLA CASA / 265

OUR VERSION - A TENDER PIECE OF RED WINE BRAISED OX CHEEK

SERVED WITH HEARTY TOMATO SAUCE

*Barbera d'Asti Superiore, Piedmont 150 / 725*

### GAMBERI / 265

GAMBAS, CHILI & GARLIC WITH JUST THE RIGHT BITE

*Terlan Pinot Grigio, Trentino - Alto Adige 850*

### AL TARTUFO E PARMIGIANO / 245

GRATED BLACK TRUFFLE & PARMESAN

*Ratti Barolo Marcanasco, Piedmont 215 / 1095*

### CACIO E PEPE E COZZE / 225

PECORINO ROMANO, GROUND BLACK PEPPER & BLUE MUSSELS

*Terlan Kreuth, Trentino-Alto Adige / 895*

ALLERGIES? ASK THE STAFF!

## LASAGNA DELLA CASA

### LASAGNA TRE TIPI CARNE / 275

HOUSE LASAGNA MADE OF THREE DIFFERENT MEATS

-GROUND VEAL, GROUND BEEF & SALSICCIA

*Valpolicella Nanfrè, Veneto 155 / 745*

## SECONDI

### TAGLIATA DI MANZO / 340

GRILLED RIB EYE STEAK, RED WINE SAUCE,

ROCKET LEAF SALAD, TOMATO & PARMIGIANO REGGIANO,

*Barolo Sertai, Piedmont 190 / 925*

### RISOTTO FRUTTI DI MARE / 310

RISOTTO RICE COOKED IN LOBSTER STOCK

WITH CALAMARI, BLUE MUSSELS & GAMBAS

*Terlan Chardonnay, Trentino-Alto Adige 165 / 795*

### IL PESCE DEL GIORNO / 285

CATCH OF THE DAY FROM OUR FISHMONGER

SERVED WITH CHEF'S CHOICE OF GARNISHES

*Ask your waiter for the best wine combo*

### LA NOSTRE INSALATA / 205

MIXED LEAVES, BAKED CHICKEN, CARROTS, RED ONION, TOMATO,

CUCUMBER, CROUTONS, ROASTED PUMKIN SEEDS & PARMESAN

*Terlan Winkl Sauvignon Blanc, Trentino-Alto Adige 160 / 825*

### BISTECCA FIORENTINA / 745

RIB EYE STEAK ON THE BONE MIXED GREEN LEAVES,

ROASTED POTATOES & RED WINE SAUCE

**Perfect for two persons to share**

*Lazzeretti Brunello di Montalcino, Tuscany / 1900*

## SPECIALE DELLA SETTIMANA

TONIGHT'S SPECIAL MAIN COURSE

-ASK YOUR WAITER WHAT WE SERVE THIS EVENING

ALLERGIES? ASK THE STAFF!

## DOLCI

### Sweet ending

#### TIRAMISU / 110

*SAVOIARDI BISCUITS, AMARETTO, MASCARPONE*

#### GELATO DEL GIORNO / 75

*TWO SCOOPS OF ICE CREAM FROM OUR  
SUPPLIER "ITALIENAREN I GUBBÄNGEN"  
ASK WICH FLAVOURS WE SERVE TODAY*

#### RICOTTA MONTATA / 95

*CRISPY FLAKE BISCUIT, WHIPPED RICOTTA  
WITH CITRUS ZEST & GRATED DARK CHOCOLATE*

#### SORBETTO ALL'APEROL / 75

*APEROL SORBET  
FROM OUR SUPPLIER "ITALIENAREN I GUBBÄNGEN"  
SERVED WITH A DASH OF SPUMANTE*

#### TARTUFO AL CIOCCOLATO E NOCI / 55

*CHOCOLATE TRUFFLE WITH HAZELNUTS*

#### AFFOGATO / 90

*TWO GOOD SIZE SCOOPS OF VANILLA ICE CREAM,  
SERVED WITH A SHOT OF STEAMING HOT ESPRESSO*

## WELCOME TO ITALIENSKAN!

We want to create a meal for you that we ourselves would have enjoyed. We have brought with us memories from countless trips to Italy, and have been inspired by other restaurant experiences around the world. Above all, the fantastic way to eat, drink and socialize, which is something that is close to our hearts.