

BEFORE/DURING/AFTER

NEGRONI / 165

BEEFEATER GIN, CAMPARI, CARPANO CLASSICO
& COCCHI TORINO ROSSO

PERFETTO / 165

CAMPARI, RED VERMOUTH & PROSECCO

MARTINI FLOREALE / 165

MALFY ORIGINALE GIN, CARPANO DRY,
ITALICUS & ORANGE BITTERS

ANTIPASTI

SICILIAN OLIVES / 65

WHIPPED RICOTTA / 85
OLIVE OIL, PINK LETTUCE

FRIED ARTICHOKEs / 135
PARMESAN CREAM, LEMON

BRUSCHETTA POMODORO / 135
GRILLED BREAD, CHERRY TOMATOES,
CONFIT GARLIC CREAM & BASIL

CHARKUTERIE

COPPA / 75

SALAMI MILANO / 85

PROSCIUTTO CRUDO / 125

ALL THREE / 255

PRIMI

CARPACCIO CLASSICO / 185
PARMESAN, ROCKET LEAVES, PINE NUTS & LEMON
Bramito della Sala Chardonnay, Umbria 815

GRILLED GREEN ASPARAGUS / 145
RICOTTA, LEMON ZEST, BROWNED BUTTER & HAZELNUTS
Villa Antinori, Tuscany – 165 / 815

BURRATA / 145
PICKLED CUCUMBER, DRIED TOMATO & CHILI
Ask your waiter for tonight's best flavor pairing

DEEP FRIED CALAMARI / 145
GREMOLATA MAYO & LEMON
Massimo Lentsch Etna Bianco, Carricante, Sicily 160 / 745

BIG NIGHT 695/GUEST

Inspired by the wonderful film classic Big Night,
we've created the perfect evening out.
A grand Italian feast in seven acts, all served on platters...
Join us on a journey through the world's most
delightful food country!

ANTIPASTI

SICILIAN OLIVES, FOCACCIA
& FRIED ARTICHOKEs

PRIMI

BURRATA
PICKLED CUCUMBER, DRIED TOMATO & CHILI
FRIED CALAMARI
GREMOLATA MAYO & LEMON

PASTA

MACARONI GAMBERI
GREEN ASPARAGUS, SHELLFISH STOCK,
TOMATO, BUTTER & PEPERONCINO

FROM THE GRILL

ENTRECÔTE

BAKED SAN MARZANO TOMATOES, ROCKET LEAF SALAD,
PARMESAN, RED WINE SAUCE & ROASTED POTATOES

DOLCI

HOUSE TIRAMISU

A mighty finale?

We serve it on a platter – eat as much as you like!

WINE PAIRING – 795 SEK / GUEST

We pour Italian delights to match,
from volcanic slopes in the south
all the way up to Piedmont in the north...

PASTA

BIGOLI ALL'AMATRICIANA / 255

GUANCIALE, PECORINO, SAN MARZANO TOMATOES, BLACK PEPPER
Barbera d'Asti Superiore, Piedmont 150 / 725

LINGUINE ALLE VONGOLE / 275

CLAMS, WHITE WINE, BUTTER & CHILI
Terlan Pinot Grigio, Trentino -Alto Adige 850

MACARONI GAMBERI / 285

GREEN ASPARAGUS, SHELLFISH STOCK,
TOMATO, BUTTER & PEPERONCINO
Ratti Ochetti Nebbiolo, Piedmont 165 / 815

FETTUCCINE FILETTO DI MANZO / 295

IN TOMATO SAUCE WITH CAPERS & PARMESAN
Ratti Barolo Marcenasco, Piedmont 215 / 1095

MUSHROOM RISOTTO / 255

PORTOBELLO, BUTTON MUSHROOMS, ALMONDS & PARMESAN
Terlan Pinot Grigio, Trentino -Alto Adige 155 / 850

SECONDI

GRILLED CORN FED CHICKEN "CAESAR" / 265

PARMESAN, GEM LETTUCE, CAESAR DRESSING,
CUCUMBER, RED ONION & GRILLED BREAD
Barolo Sertai, Piedmont 190 / 925

GRILLED WHOLE SEA BASS / 305

GREMOLATA, SALSA CAPONATA & GRILLED BREAD
Lungarotti, Aurenre Chardonnay, Umbria 1195

GRILLED ENTRECÔTE / 345

BAKED SAN MARZANO TOMATOES, ROCKET LEAF SALAD,
PARMESAN, RED WINE SAUCE & ROASTED POTATOES
Ratti Barolo Marcenasco, Piedmont 215 / 1095