

BEFORE/DURING/AFTER

NEGRONI / 165

MALFY GIN, CAMPARI, CARPANO CLASSICO & VERMOUTH TORINO

SBAGLIATO / 155

CAMPARI, RED VERMOUTH & PROSECCO

DIRTY MARTINI / 165

BEEFEATER GIN, NOILLY PRAT & OLIVE BRINE

ANTIPASTI

SICILIAN OLIVES / 65

WHIPPED RICOTTA / 85

OLIVE OIL, PINK LETTUCE

FRIED ARTICHOKEs / 135

PARMESAN CREAM, LEMON

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

ROASTED PUMPKIN / 145

PUMPKIN CREAM, RICOTTA, BROWN BUTTER, HAZELNUTS & SAGE

Villa Antinori, Tuscany 165 / 815

BURRATA / 145

BLOOD ORANGE, DRIED OLIVES & CHILI

Ask your waiter for tonight's best flavor pairing

FRIED CALAMARI / 145

GREMOLATA MAYO & LEMON

Massimo Lentsch Etna Bianco, Carricante, Sicily 160 / 745

TARTAR ”VITELLO TONNATO” / 165

CAPERS, PARMESAN, TOMATO & GRILLED BREAD

Bramito della Sala Chardonnay, Umbria – 815 SEK

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

BLOOD ORANGE, DRIED OLIVES & CHILI

FRIED CALAMARI

GREMOLATA MAYO & LEMON

PASTA

MACARONI GAMBERI

IN TOMATO SAUCE WITH CAPERS & PARMESAN

FROM THE GRILL

ENTRECÔTE

’NDUJA BUTTER, FRIED LETTUCE & PARMESAN

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, BUTTER & PEPERONCINO

Ratti Ochetti Nebbiolo, Piedmont 165 / 815

FETTUCCINE WITH HERB & VEAL MEATBALLS / 275

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

SAGE-FRIED CHICKEN / 275

PARMESAN VELOUTÉ, BUTTER-FRIED CARROTS & BLACK KALE

Barolo Sertai, Piedmont 190 / 925

GRILLED WHOLE SEA BASS / 305

SICILIAN CAPONATA, SALAD, GRILLED BREAD & LEMON

Lungarotti, Aurente Chardonnay, Umbria 1195

GRILLED ENTRECÔTE / 345

’NDUJA BUTTER, SAUTÉED MEDITERRANEAN GREENS & ROASTED POTATOES

Ratti Barolo Marcenasco, Piedmont 215 / 1095

ITALIENSKANS PIZZA

AURORA SICILIANA / 195

TOMATO, FIOR DI LATTE, OLIVES, CAPERS, PEPERONCINO

BELLO / 215

TOMATO, FIOR DI LATTE, PORTOBELLO, STRACCIATELLA, GARLIC, BASIL

GIOVANNI / 225

TOMATO, FIOR DI LATTE, SALAMI MILANO,
SEMI-DRIED TOMATOES, ROCKET LEAVES & PARMESAN