

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

DEEP 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 SEK

ROASTED PUMPKIN / 145

PUMPKIN CREAM, RICOTTA, BROWN BUTTER, HAZELNUTS & SAGE

Villa Antinori, Tuscany – 165 / 815 SEK

BURRATA / 145

BLOOD ORANGE, DRIED OLIVES & CHILI

Ask your waiter for tonight’s best flavor pairing

DEEP FRIED CALAMARI / 145

GREMOLATA MAYONNAISE & LEMON

Etna Bianco, Sicily, Carricante, Massimo Lentsch – 160 / 745 SEK

TARTAR ”VITELLO TONNATO” / 165

CAPERS, PARMESAN, TOMATO & GRILLED BREAD

Bramito della Sala Chardonnay, Umbria – 815 SEK

ALLERGIER? FRÅGA PERSONALEN!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

PESTO TAGLIATELLE

HERB & ALMOND PESTO, CREAMY STRACCIATELLA,
DRIED TOMATOES & LEMON ZEST

TUESDAY

THYME FRIED SALSICCIA

TRUFFLE JUS, CREAMY POTATO PURÉE,
ROCKET LEAVES & PARMESAN

WEDNESDAY

’NDUJA CALABRESE

MEZZE RIGATONI, PIQUANT ’NDUJA & BEEF RAGOUT
CREAMY RICOTTA & SALSA POMODORO

THURSDAY

CHICKEN CACCIATORE

HEARTY CASSEROLE WITH TOMATO, RED WINE,
BELL PEPPERS, OLIVES, MUSHROOMS, BASIL & RICE

FRIDAY

GOOD FRIDAY

WE SERVE FULL A LA CARTE FROM 12.00

WEEKLY VEGETARIAN

CREAMY RISOTTO

ROASTED CAULIFLOWER, HAZELNUTS,
PARMESAN & BROWNED BUTTER

WEEKLY SALAD

ITALIAN CAESAR / 195

GRILLED CHICKEN, CLASSIC DRESSING, PARMESAN, TOMATO,
ROCKET LEAVES, BABY GEM LETTUCE, ALMONDS & GRILLED BREAD

MAKE THIS LUNCH & THE WHOLE DAY
SOMETHING EXTRA!

ORDER A GLASS OF WINE WITH
YOUR LUNCH FOR SEK 85!

CHOOSE BETWEEN OUR HOUSE
WHITE, RED, ROSÉ OR SPUMANTE

ALLERGIER? FRÅGA PERSONALEN!

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-FILLED VEAL MEATBALLS / 275

IN TOMATO SAUCE WITH CAPERS & PARMESAN

Ratti Barolo Marcanasco, Piedmont 215 / 1095

LASAGNA DELLA CASA / 185

CLASSIC LASAGNA BOLOGNESE SERVED WITH A SMALL SIDE SALAD

Ratti Barolo Marcanasco, Piemonte 215 / 1095

MUSHROOM RISOTTO / 255

PORTOBELLO, CHAMPIGNON, ALMONDS & PARMESAN

Terlan Pinot Grigio, Trentino -Alto Adige- 155 / 850

SECONDI

SAGE-FRIED CHICKEN / 275

PARMESAN VELOUTÉ, BUTTER-FRIED CARROTS & BLACK KALE

Barolo Sertaia, Piedmont 190 / 925

GRILLED ENTRECÔTE / 345

’NDUJA BUTTER, SAUTÉED MEDITERRANEAN GREENS & ROASTED POTATOES

Ratti Barolo Marcanasco, 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

ALLERGIER? FRÅGA PERSONALEN!