

BEFORE/DURING/AFTER

NEGRONI / 165

BEEFEATER GIN, CAMPARI, CARPANO CLASSICO
& COCCHI TORINO ROSSO

PERFETTO / 165

CAMPARI, RED VERMOUTH & PROSECCO

MARTINI FLOREALE / 165

BEEFEATER GIN, CAMPARI, CARPANO DRY,
ITALICUS & ORANGE BITTERS

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

GRILLED GREEN ASPARAGUS / 145

RICOTTA, LEMON ZEST, BROWNED BUTTER & HAZELNUTS
Villa Antinori, Tuscany – 165 / 815

BURRATA / 145

BLOOD ORANGE, DRIED OLIVES & CHILI
Ask your waiter for tonight's best flavor pairing

DEEP FRIED CALAMARI / 145

GREMOLATA MAYONNAISE & LEMON

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

TARTAR "VITELLO TONNATO" / 165

CAPERS, PARMESAN, TOMATO & GRILLED BREAD
Bramito della Sala Chardonnay, Umbria – 815

ALLERGIER? FRÅGA PERSONALEN!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

PASTA TAĞLIATELLE

BROCCOLI CREAM, ROASTED SALSICCIA,
STRACCIATELLA & SKILLET FRIED BROCCOLI

TUESDAY

FRIED LAMB SAUSAGE

CREAMY POTATO PURÉE, ROSEMARY GRAVY
& ROASTED CAULIFLOWER

WEDNESDAY

MEZZI RIGATONI "CON COZZE"

BLUE MUSSELS, GARLIC, CHILI, TOMATO, CAPERS
BUTTER, WHITE WINE & KALE

THURSDAY

CRISPY CHICKEN

SAUCE ARRABIATA, ARANCINI, ROCKET LEAVES & PARMESAN

FRIDAY

PAPARDELLE GAMBERI PICCANTE

BUTTER LEMON SAUCE, RAMSONS & CHILI OIL

WEEKLY VEGETARIAN

TOMATO & BASIL RISOTTO

SALSA POMODORO, CHILI, ALMONDS & PARMESAN

WEEKLY SALAD

GRILLED TUNA / 225

GRILLED MARINATED ZUCCHINI, OLIVES, CRISPY CAPERS,
TOMATO, MIXED LEAVES & LEMON CREAM

MAKE THIS LUNCH & THE WHOLE DAY SOMETHING EXTRA!

MENABREA BIONDA 4,8%92 / 40 cl

NV SPUMANTE TERRAZZA, Veneto,130 / glass

2023 VOLUNTÈ PINOT GRIGIO, Veneto.....135 / glass

2023 VOLUNTÈ ROSÉ, Veneto.....135 / glass

2023 VOLUNTÈ MONTEPULCIANO, Abruzzo.....135 / glass

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 VEAL & HERB 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!