

BEFORE/DURING/AFTER

NEGRONI / 165

BEEFEATER GIN, CAMPARI, CARPANO CLASSICO
& COCCHI TORINO ROSSO

PERFETTO / 165

CAMPARI, RED VERMOUTH & PROSECCO

MARTINI FLOREALE / 165

BEEFEATER GIN, 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

Renato Ratti Chardonnay, Piedmont 165 / 795

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

Renato Ratti Chardonnay, Piedmont 165 / 795

ALLERGIER? FRÅGA PERSONALEN!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

SPAGHETTI 'NDUJA CALABRESE

SLOW COOKED BEEF RAGOUT, HOT 'NDUJA,
WHIPPED RICOTTA & TOMATO SALSA

TUESDAY

DEEP FRIED SAI THE "IPMANATO"

TAPENADE, ROCKET LEAF SALAD,
LEMON DRESSING & ROASTED POTATOES

WEDNESDAY

GRILLED CHICKEN

MEZZI RIGATONI, PESTO, STRACCIATELLA & ROASTED ALMONDS

THURSDAY

CHUCK ROLL "OSSO BUCO MILANESE"

SAFFRON RISOTTO, JUS, GREMOLATA & PARMESAN

FRIDAY

NATIONAL DAY OF SWEDEN

WE SERVE FULL A LA CARTE FROM 12.00

WEEKLY VEGETARIAN

PASTA BROCCOLI FRESCA

CREAMY BROCCOLI, PAN FRIED BROCCOLI,
CHILI & BURRATA

WEEKLY SALAD

GAMBERI PICCANTE / 205

AVOCADO, ROASTED LEMON AIOLI, MIXED LEAVES,
WHITE ONION, DRIED TOMATOES & GRILLED BREAD

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

Pfitscher Saxum Sauvignon Blanc, Alto Adige- Südtirol 160 /825

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

Massimo Lentsch, Etna Bianco, Carricante, Sicily – 160 / 740

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!