

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

GNOCCHI ARRABIATA

PAN FRIED GNOCCHI, TOMATO SAUCE PICCANTE,
ROASTED SALSICCIA CREAMY RICOTTA

TUESDAY

CACCIATORI DI MANZO

BRAISED CHUCK ROLL, TOMATO, BELL PEPPERS,
CELERY, WINE, OLIVES & POTATO PURÉE

WEDNESDAY

PASTA FRUTTI DI MARE

MEZZI RIGATONI, GAMBERI PRAWNS, BLUE MUSSELS
WHITE WINE, BUTTER, CHILI, GARLIC & PARSLEY

THURSDAY

VITELLO TONNATO

VITELLO TONNATO, FENNEL CRUDITÉES,
PARMESAN, DEEP FRIED CAPERS & CRISPY POTATOES

FRIDAY

MIDSUMMER'S EVE

WE ARE CLOSED
HAPPY MIDSUMMER!

WEEKLY VEGETARIAN

PASTA PESTO E BURRATA

PESTO, FARFALLE, CREAMY BURRATA
& POMODORO SEMISECCHI

WEEKLY SALAD

GRILLED CHICKEN "CAESAR" / 205

ROMAIN LETTUCE, PARMESN CLASSIC CAESAR DRESSING,

CROUTONS & CUCUMBER

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!