

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

FRIED ARTICHOKEs / 135
PARMESAN CREAM, LEMON

BRUSCHETTA POMODORO / 135
GRILLED BREAD, CHERRY TOMATOES,
CONFIT GARLIC CREAM & BASIL

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
GRILLED PEACH, CHILI, ALMONDS & OLIVE OIL
Ask your waiter for tonight's best flavor pairing

DEEP FRIED CALAMARI / 145
GREMOLATA MAYO & LEMON
Massimo Lentsch Etna Bianco, Carricante, Sicily 160 / 745

ALLERGIER? FRÅGA PERSONALEN!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

SCALOPPINE AI FUNGI
PORK SCHNITZEL PAN FRIED IN BUTTER & FLOUR,
MUSHROOMS SAUCE, ROASTED POTATOES & GREEN BEANS

TUESDAY

PESCE FRITTO
BREADED DEEP FRIED FILLET OF SAITHE, POTATO SALAD,
FENNEL CRUDITÉES & ROCKET LEAF SALAD

WEDNESDAY

GNOCCHI PESTO
PAN FRIED GNOCCHI WITH ALMOND PESTO, STRACCIATELLA,
DRIED TOMATOES & CHICKEN THIGH FILLET

THURSDAY

PASTA GAMBERI E ZUCCHINE
FARFALLE IN CREAMY ZUCCHINI SAUCE, CHILI & GARLIC
FRIED GAMBERI PRAWNS, ROASTED ALMONDS & BASIL

FRIDAY

SPEZZATINO DI VITELLO
CASSEROLE OF TENDER BAKED VEAL, TOMATO SAUCE,
PEAS, CARROTS & POTATO PURÉE

WEEKLY VEGETARIAN

RISOTTO AL LIMONE
CREAMY LEMON RISOTTO WITH CRISPY FRIED BROCCOLI,
THYME & PARMESAN

WEEKLY SALAD / 195

PROSCIUTTO CRUDO E BURRATA
AIR DRIED HAM, BURRATA, MIXED LEAVES,
SUNDRIED TOMATOES & POMEGRANATE DRESSING

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,
TOMATO, BUTTER & PEPERONCINO
Ratti Ochetti Nebbiolo, Piedmont 165 / 815

FETTUCCINE FILETTO DI MANZO / 295
IN TOMATO SAUCE WITH CAPERS & PARMESAN
Ratti Barolo Marcanasco, Piedmont 215 / 1095

MUSHROOM RISOTTO / 255
PORTOBELLO, BUTTON MUSHROOMS, ALMONDS & PARMESAN
Terlan Pinot Grigio, Trentino -Alto Adige 155 / 850

SECONDI

GRILLED CORN FED CHICKEN "CAESAR" / 265
PARMESAN, GEM LETTUCE, CAESAR DRESSING,
CUCUMBER, RED ONION & GRILLED BREAD
Barolo Sertai, Piedmont 190 / 925

GRILLED WHOLE SEA BASS / 305
GREMOLATA, SALSA CAPONATA & GRILLED BREAD
Lungarotti, Aurente Chardonnay, Umbria 1195

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!