

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

PICKLED CUCUMBER, DRIED TOMATOES & CHILI
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

TORTIGLIONI SALSICCIA E FUNGHI

PASTA TORTIGLIONI, CREAMY MUSHROOM SAUCE,
PAN FRIED MUSHROOMS, & CRISPY SALSICCIA

TUESDAY

SALTIMBOCCA ALLA ROMANA

PORK SCHNITZEL PAN FRIED IN BUTTER & FLOUR, SAGE,
AIR DRIED HAM, MARSALA SAUCE & ROASTED POTATOES

WEDNESDAY

PASTA GAMBERI

MEZZI RIGATONI IN LEMON SAUCE, CHILI &
GARLIC FRIED GAMBERI & CRISPY LEEKS

THURSDAY

PESCE AL VAPORE

STEAMED FILLET OF SAITHE, MUSSEL VELOUTÉ, BOILED POTATOES,
SAUTÉED SAVOY CABBAGE & CHILI OIL

FRIDAY

MANZO AL FORNO

SLOW COOKED TENDER CHUCK ROLL, PAN FRIED MUSHROOMS,
POTATO PURÉE, RED WINE SAUCE & PARMESAN

WEEKLY VEGETARIAN

GNOCCHI PESTO POMODORE

POTATO GNOCCHI, ROASTED TOMATO PESTO,
STRACCIATELLA , ALMONDS & BASIL

WEEKLY SALAD / 195

INSALATA CON BURRATA

MIXED LEAVES, CREAMY BURRATA, WHITE ONION,
TOMATO, CARROTS, BASIL & LEMON 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 Sertaia, Piedmont 190 / 925

GRILLED WHOLE SEA BASS / 305

GREMOLATA, SALSA CAPONATA & GRILLED BREAD

Lungarotti, Aurente Chardonnay, Umbria 1195

GRILLED ENTRECÔTE / 345

BAKED SAN MARZANO TOMATOES, ROCKET LEAF SALAD,

PARMESAN, RED WINE SAUCE & 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!