

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

COTOLETTA MILANESE

CRISPY BREADED PORK SCHNITZEL, GREEN BEANS
BAKED TOMATO, FRENCH FRIES & RED WINE SAUCE,

TUESDAY

PESCE ALLA PUTTANESCA

BAKED FILLET OF SAITHE WITH PUTTANESCA SAUCE
-TOMATOES, OLIVES & CAPERS, CRISPY POTATOES & BROCCOLI

WEDNESDAY

PASTA ALFREDO

TAGLIATELLE, GRILLED CHICKEN THIGH FILLET,
BUTTERED CHICKEN BROTH, SPINACH & GRATED PARMESAN

THURSDAY

PASTA GAMBERI

PENNE IN CREAMY GREEN ASPARAGUS SAUCE,
CHILI & GARLIC FRIED GAMBAS, DRIED TOMATO & PARSLEY

FRIDAY

PASTA CON VITELLO

MEZZI RIGATONI, VEAL TENDERLOIN, CREAMY TRUFFLE SAUCE,
MUSHROOMS, COCKTAIL TOMATOES & PARMESAN

WEEKLY VEGETARIAN

RISOTTO FINFERLI

CREAMY CHANTERELLE RISOTTO, PAN FRIED CHANTERELLES,
ROASTED HAZELNUTS, SPINACH & GRATED PARMESAN

WEEKLY SALAD / 195

INSALATADI FETA

MIXED LEAVES, FETA CHEESE, DRIED TOMATOES,
RED ONION, PEAR & ROASTED WALNUTS

MAKE THIS LUNCH & THE WHOLE DAY

SOMETHING EXTRA!

MENABREA BIONDA 4,8%92 / 40 cl

NV SPUMANTE TERRAZZA, Veneto,145 / glass

2023 VOLUNTÈ PINOT GRIGIO, Veneto.....145 / glass

2023 VOLUNTÈ ROSÉ, Veneto.....145 / glass

2023 VOLUNTÈ MONTEPULCIANO, Abruzzo.....145 / 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

ALLERGIER? FRÅGA PERSONALEN!