



PRE DRINKS

Bellini	155 kr
Prosecco, peach juice, orange zest	
Mangarita	170 kr
Tequila, triple sec, mango juice, lime, fresh chili	
I Frutti del bosco (non alcoholic)	105 kr
Fresh berries, cranberry juice, lemon juice, strawberry syrup, soda	

STARTERS

Burrata	155 kr
Tagliere di salumi e formaggi	285 kr
A variety of selected cold cuts and cheeses	
Mixed Salad	69 kr
Almonds	69 kr
Olives	59 kr



Love pizza, hate gluten? +35 kr

Our pizzas can be made on a gluten free base (Can contain traces of gluten)

Pizza for kids 0-12 years 100 kr

Pizza is for everyone! For our younger guests, pizzas can be made in a smaller size (Margherita, Marinara, Salame, Prosciutto)

Add some ingredients

Vegetables	15 kr
Bufala	25 kr
Salsiccia/salami	35 kr
Parma	59 kr
Burrata	75 kr

PIZZE ROSSE

Marinara (Vegan)	149 kr
Organic tomato sauce, oregano, garlic, basil,	
Margherita (Vegetarian)	169 kr
Organic tomato sauce, fior di latte, basil	
Bufala D.O.P. (Vegetarian)	209 kr
Organic tomato sauce, fior di latte, buffalo mozzarella, semidried tomatoes, Parmigiano Reggiano, basil	
Prosciutto	209 kr
Organic tomato sauce, fior di latte, cooked ham	
Parma	249 kr
Organic tomato sauce, fior di latte, topped with rocket salad, parma ham 30 months stored, Parmigiano Reggiano flakes	
Diavola	209 kr
Organic tomato sauce, fior di latte, spicy ventricina salami	
Capricciosa	239 kr
Organic tomato sauce, fior di latte, cooked ham, button mushrooms, artichokes, taggiasche olives	
Bresaola	239 kr
Organic tomato sauce, fior di latte topped with rocket salad, bresaola, Parmigiano Reggiano flakes	
Napoletana	219 kr
Organic tomato sauce, fior di latte, Cetara anchovies, taggiasche olives, capers, oregano	
Calzone Prosciutto	239 kr
Fior di latte, smoked mozzarella, cooked ham, ricotta cheese, topped with organic tomato sauce	

PIZZE BIANCHE/ SPECIALI

Norrland	315 kr
Sour creme, fior di latte, Västerbotten cheese, bleak roe, red onion, chive	
Tonno	239 kr
Fior di latte, tuna, olives, red onion, lemon zest	
Siciliana (Vegetarian)	249 kr
Organic yellow tomato sauce, smoked mozzarella, semidried red tomatoes, aubergines, Parmigiano Reggiano, topped with spicy provolone flakes	
Capri (Vegetarian)	209 kr
Fior di latte, smoked mozzarella, chevré topped with walnuts, honey	
Friarielli e Salsiccia	219 kr
Fior di latte, friarielli, salsiccia, Parmigiano Reggiano topped with crumbled neapolitan tarallo (almonds)	
Primula (Vegan)	199 kr
Organic yellow tomatoe sauce, button mushrooms topped with spinach leaves, valencia almonds	
I sapori dello Ionio	279 kr
Organic yellow tomatoe sauce, fior di latte, nduja topped with burrata, chili threads	



Any allergies? Speak with your waiter

DESSERT DRINKS

Espresso Martini	195 kr
Vodka, coffee liqueur, espresso	
Grasshopper	185 kr
Creme de Cacao, mint liquer, double cream	

DESSERT

Fantasia alla Nutella	149 kr
Baked pizza topped with nutella, ricotta cheese, fresh berries, chocolate flakes, icing sugar	
Tiramisù	115 kr
Pannacotta	105 kr
Gelato	79 kr
Affogato al caffè	105 kr

