



PRE DRINK

Margarita al basilico Tequila, triple sec, lime, basil	170 kr
Bellini Prosecco, peach	155 kr
Rabarbaro Fizz Gin, rhubarb syrup, lemon, soda	170 kr
I Frutti del bosco (Alkoholfree) Fresh berries, cranberry juice, lemon, strawberriesyrup, soda	105 kr

Summer Clicquot Spritz

595 kr



SNACKS

Olives	59 kr
Almonds	69 kr

Love pizza, hate gluten? +35 kr

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

Pizza for children 100 kr

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

Add some ingredients

Vegetables	15 kr
Bufala	25 kr
Salsiccia	35 kr
Salami	35 kr
Parma	59 kr
Burrata	75 kr

STARTER

Smashed Burrata Burrata , gremolata, semidried Picadilly tomatoes	205
Prosciutto e melone Cantaloupe melon, Parma ham 30 months stored, cured lemon, balsamic vinegar	169
Salmon carpaccio Salmon, citrus vinaigrette, grilled red onion, chared avocado	195
Anchovies Cetara anchovies, wood-fired bread, grated tomatoes	150
Steak tartar with swedish sirloin served with Västerbotten cream, soy roasted almonds, levain crisp 1/1 served with french fries	195/ 285
Tagliere di salumi e formaggi A variety of selected cold cuts and cheeses	285
Mixed Sallad Crisp, lollo rosso, frise, Parmigiano Reggiano, vinaigrette	75

GRAN APERITIVO

To share for 4p A combined serving of burrata, steak tartare, salmon carpaccio, prosciutto with melon and anchovies	850
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PIZZE CLASSICHE

Marinara Organic tomato sauce, oregano, garlic, basil	149
Margherita Organic tomato sauce, fior di latte, Parmigiano Reggiano D.O.P., basil	169
Bufala DOP Organic tomato sauce, fior di latte, buffalo mozzarella, semidried red tomatoes, Parmigiano Reggiano D.O.P., basil	209
Prosciutto Organic tomato sauce, fior di latte, cooked ham	209
Parma Organic tomato sauce, fior di latte topped with rocket salad, Parma ham 30 months stored, Parmigiano Reggiano D.O.P. flakes	249
Diavola Organic tomato sauce, fior di latte, spicy ventricina salami	209
Capricciosa Organic tomato sauce, fior di latte, cooked ham, button mushrooms, artichokes, taggiasche olives	239
Bresaola Organic tomato sauce, fior di latte topped with rocket salad, bresaola, Parmigiano Reggiano D.O.P. flakes	239
Napolitana Organic tomato sauce, fior di latte, Cetara anchovies, taggiasche olives, capers, oregano	219
Friarielli e Salsiccia Fior di latte, friarielli, Italian salsiccia topped with Pecorino Romano	219
Calzone Prosciutto Fior di latte, smoked mozzarella, cooked ham, ricotta cheese topped with organic tomato sauce. Served with a side sallad	239

PIZZE SPECIALI

Norriand Sour creme, Västerbotten cheese, red onion topped with bleak roe, chive	315
Estate al tartufo Artichoke cream, stracciatella, grated fresh summer truffle	450
Fior di Gamberi Zucchini cream, fior di latte, ricotta, Argentine red shrimps marinated in chili	350
Tonno Fior di latte, tuna, olives, onion topped with lemon zest, gremolata	239
Capri Fior di latte, smoked mozzarella, chevre topped with wallnuts, honey	209
Freschezza mediterranea Zucchini cream, green asparagus, gremolata, semidried picadilly tomatoes	250
I sapori dello Ionio Yellow tomato sauce, fior di latte, nduja topped with burrata, chili thread	279

MAIN

Parmigiana di melanzane Fried eggplant, San Marzano tomato sauce, Parmigiano Reggiano, basil. Served with a side sallad	255
Caesar sallad Served with chicken thigh fillet, bacon, parmesan and croutons	277
Shrimp Sallad with boiled egg, sallad, avocado, dijon viniagrette and Nobis dressing	288

Any allergies? Speak with your waiter

