

## APERITIF

<b>Bellini</b>	155 kr
Peach juice, Prosecco, Orange zest	
<b>Rhubarb Gin Splash</b>	170 kr
Tanqueray Gin, Pink grape Soda, Rhubarb, Rose pepper	
<b>Il Frutti Del Bosco (alkoholfri)</b>	105 kr
Fresh berries, cranberry juice, apple juice, lemon, strawberry syrup, soda	

## STARTERS

<b>Burrata</b>	175 kr
Burrata D.O.P., sun-dried tomatoes, arugula, anchovy extract	
<b>Carpaccio on beef fillet</b>	265 kr
Arugula, fried capers, Parmigiano Reggiano D.O.P, lemon & balsamic vinegar	
<b>Tagliere di salumi e formaggi</b>	285 kr
A variety of selected toppings and cheeses	
<b>Mixed salad</b>	75 kr
Arugula, walnuts, pears, Parmigiano Reggiano D.O.P	

## SNACKS

Olives	65 kr
Almonds	65 kr

## SECONDI

<b>Fried sea bass</b>	385kr
White wine sauce, sautéed spinach and potatoes with butter	
<b>Caesar salad</b>	277 kr
With grilled chicken fillet, bacon, parmesan and croutons	
<b>Grilled Entrecôte</b>	425 kr
With hand-cut fries, red wine sauce and tomato salad with arugula and parmesan	

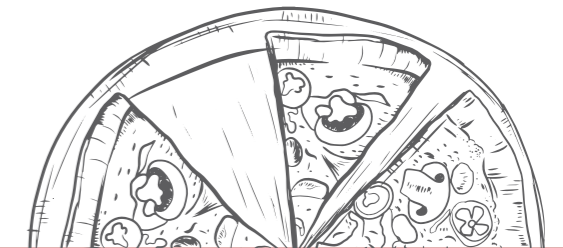


## PIZZE ROSSE

<b>Marinara (vegan)</b>	149 kr
Organic tomato sauce, oregano, garlic, basil	
<b>Margherita (vegetarian)</b>	169 kr
Organic tomato sauce, fior di latte, Parmigiano Reggiano D.O.P., basil	
<b>Bufala DOP (vegetarian)</b>	209 kr
Organic tomato sauce, fior di latte, buffalo mozzarella D.O.P., semidried red tomatoes, Parmigiano Reggiano D.O.P., basil	
<b>Prosciutto</b>	209 kr
Organic tomato sauce, fior di latte, cooked ham, Parmigiano Reggiano D.O.P	
<b>Parma</b>	249 kr
Organic tomato sauce, fior di latte, Parmigiano Reggiano DOP topped with rocket salad, parma ham 30 months stored, Parmigiano Reggiano D.O.P. flakes	
<b>Diavola</b>	209 kr
Organic tomato sauce, fior di latte, spicy ventricina, Parmigiano Reggiano D.O.P.	
<b>Capricciosa</b>	239 kr
Organic tomato sauce, fior di latte, cooked ham, button mushrooms, artichokes, taggiasche olives, Parmigiano Reggiano D.O.P.	
<b>Bresaola</b>	239 kr
Organic tomato sauce, fior di latte topped with Rocket salad, bresaola, Parmigiano Reggiano D.O.P. flakes	
<b>Napolitana</b>	219 kr
Organic tomato sauce, fior di latte, Cetara anchioves, taggiasche olives, caper, oregano	
<b>Calzone Prosciutto</b>	239 kr
Fior di latte, smoked mozzarella, cooked ham, ricotta cheese topped with organic tomato sauce, Parmigiano Reggiano D.O.P.	

## PIZZE BIANCHE / SPECIALI

<b>Norrland</b>	315 kr
Sour creme, bleak roe, red onion, chive	
<b>Tonno</b>	239 kr
Fior di latte, tuna, onion, taggiasche olives	
<b>Siciliana (vegetarian)</b>	249 kr
Organic yellow tomato sauce, smoked mozzarella, semidried red tomatoes, aubergines, Parmigiano Reggiano D.O.P. topped with spicy provolone flakes	
<b>Capri (vegetarian)</b>	209 kr
Fior di latte, Smoked mozzarella, chevre topped with walnuts, honey	
<b>Friarielli e Salsiccia</b>	219 kr
Fior di latte, friarielli, sausage, Parmigiano Reggiano D.O.P. topped with crumbled neapolitan tarallo, almond	
<b>Primula (vegan)</b>	199 kr
Semidried yellow tomatoes cream, button mushrooms topped with spinach leaves, valencia almonds	
<b>I sapori dello Ionio</b>	279 kr
Semidried yellow tomatoes cream, fiordilatte, ndjua topped with burrata, chili thread	



<b>Love pizza, hate gluten?</b>	+30 kr
Our pizzas can be made on a gluten free base (contains traces of gluten).	
<b>Pizza for kids 0-12 years</b>	100 kr
Pizza is for everyone! For our younger guests, pizzas can be made in a smaller size (Margherita, Marinara, Salame, Prosciutto)	
<b>Add some ingredients</b>	
Vegetables	15kr
Bufala	25kr
Salsiccia/salami	35kr
Parma	79kr

FOR ANY ALLERGIES PLEASE ASK THE STAFF