

## PRE DRINKS

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

## STARTERS

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



### Love pizza, hate gluten? +35 kr

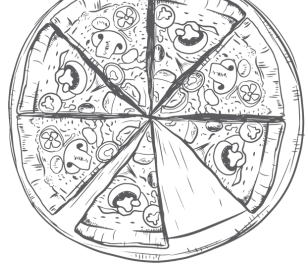
Our pizzas can be made on a gluten free base (Can contain traces of gluten).

### 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



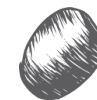
## PIZZE ROSSE

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

## 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, olives	
<b>Siciliana (Vegetarian)</b>	249 kr
Organic yellow tomato sauce, smoked mozzarella, semidried red tomatoes, aubergines, Parmigiano Reggiano, topped with spicy provolone flakes	
<b>Capri (Vegetarian)</b>	209 kr
Fior di latte, smoked mozzarella, chevré topped with walnuts, honey	
<b>Friarielli e Salsiccia</b>	219 kr
Fior di latte, friarielli, salsiccia, Parmigiano Reggiano topped with crumbled neapolitan tarallo (almonds)	
<b>Primula (Vegan)</b>	199 kr
Organic yellow tomatoe sauce, button mushrooms topped with spinach leaves, valencia almonds	
<b>I sapori dello lonio</b>	279 kr
Organic yellow tomatoe sauce, fior di latte, nduja topped with burrata, chili threads	

Any allergies? Speak with your waiter



## DESSERT DRINKS

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

## DESSERT

<b>Fantasia alla Nutella</b>	149 kr
Baked pizza topped with nutella, ricotta cheese, fresh berries, chocolate flakes, icing sugar	
<b>Tiramisù</b>	115 kr
<b>Pannacotta</b>	105 kr
<b>Gelato</b>	65 kr
<b>Affogato al caffè</b>	90 kr

