Sapori d'Italia

There is one word that can sum up everything we do – quality. The essence of our concept is reflected in the love, care, and attention to detail in what we serve. We have the same uncompromising approach when it comes to our decor, atmosphere, and service.

APERTIVO

Prosecco	109/485	Passion Spritz	125
Champagne	169/845	Amaretto Sour	145
Aperol Spritz	125	Bellini	149
St-Germain Spritz	125	Negroni	145
Limoncello Spritz	125		

Non-alcoholic Drinks

Virgin St Germain (Elderberry syrup, mineral water & Nozzeco)	109
Virgin Italian Lagoon (Non-alcoholic Curacao, lemon juice & Sprite)	109
Mango Dream (Mango puree, orange juice & lemon juice)	109

We offer a generous selection of handpicked wines from various regions. Our waitstaff is happy to help you pair the dishes with a suitable wine.vzvv v

Sharing is Caring

With the finest ingredients, prepared with passion and love, we want to invite you to experience the beauty of Italy. Start your evening by enjoying our small dishes, perfect for sharing at the table.

SNACKS

Olives	55
Marcona Almonds	59

STUZZICHINI

Arancini Croquettes with Mushrooms	115
Deep-fried Brie Cheese, Fig Jam & Endive	109
Deep-fried Artichoke with Aioli	105

ANTIPASTI / CONTORNI

Gambas 155
Spicy shrimp in garlic oil with marinated grated tomato

Salmon Carpaccio 179
Brined salmon with beetroot, vodka, horseradish cream, pickled red onion, diced cucumber and trout roe

Beef Tenderloin Steak Tartare 195
Pickled funnel chanterelle, pickled shallot, hazelnuts, gruyère and lemon mayonnaise

Burrata 165
Italian tomatoes, hazelnuts, truffle and olive oil

Antipasti 269
Charcuterie platter with marinated olives and cornichons

Salume e Formaggi 309
Charcuterie platter with cheeses, marinated olives, cornichons and fig jam

Allergic? Talk to our waitstaff

PIZZA

Margherita 165
Tomato sauce, fior di latte, basil and parmesan

Margherita con Bufala 184
Tomato sauce, buffalo mozzarella, basil and parmesan

Napoletana 189
Tomato sauce, anchovies, capers, olives, oregano and basil

Vegan 199
Tomato sauce, rocket, avocado, lime, valencia almonds, cherry tomatoes, olive oil and sea salt

Calabrese 215
Tomato sauce, fior di latte, spicy salami, red onion, basil and parmesan

Capricciosa 219
Tomato sauce, fior di latte, cooked ham, portobello mushroom, parmesan and basil

'Nduja 219
Buffalo mozzarella, tomato sauce, 'nduja, fior di latte, red onion, parmesan and basil

Quattro Formaggi 219
Mozzarella, chèvre, gorgonzola, parmesan, olives and basil

Vesuvio 219
Tomato sauce, mozzarella, cooked ham, parmesan and basil

Gamberetti 229
Tomato sauce, fior di latte, prawns, garlic, parsley and lime

Bianca Tartufo 229
Mascarpone blended with truffle cream, fior di latte, truffle salami, artichoke, basil and parmesan

Parma 239
San Marzano tomatoes, fiordilatte, cured ham, arugula and parmesan

Gluten-free crust +39
Extra toppings +29

CARNE

Beef Tenderloin Steak Tartare (large) 289
Pickled funnel chanterelle, pickled shallot, hazelnuts, french fries, gruyère and lemon mayonnaise

Rump Steak of Lamb 349
Red wine sauce, asparagus, broccoli, Västerbotten cheese and potato gratin

Beef Tenderloin 369
Served with pepper sauce, pan-fried potatoes and haricots verts

Ribeye Steak 389
Served with béarnaise sauce, red wine sauce, french fries and tomato salad

T-Bone Steak 700 g (for two people) 799
Served with béarnaise sauce, red wine sauce, french fries, tomato and onion salad

PASTA & RISOTTO

Hummer Rigatoni 295
Pasta with lobster sauce, half a lobster, cherry tomatoes, chili and garlic

Seafood pasta with linguine 295
Ask the staff about today's ingredients

Tagliatelle al Pollo 225
Tagliatelle, chicken, pesto, cream, bell pepper and parmesan

Ravioli Funghi 239
Stuffed pasta with porcini mushrooms, served with brown butter, parmesan and hazelnuts

Homemade Gnocchi (vegan and gluten-free) 249
Pan-fried pumpkin, pickled shiitake mushrooms, mushroom broth, sautéed spinach and kimchi mayonnaise

Seafood & Saffron Risotto 259
Arborio rice, red shrimp, calamari, mussels, cherry tomatoes, artichoke and parmesan

Beef Fillet Rigatoni 269
Pasta, truffle sauce, mushrooms, spinach and parmesan

DAL MARE

Shrimp Salad 219
With avocado, egg and Rhode Island dressing

Seared Tuna 289
With haricots verts, olives, artichoke, manchego cream, marcona almonds, chili and garlic

Salmerino al Forno 329
Butter-baked arctic char fillet flavored with thyme and cognac, served with lobster sauce, haricots verts and dill potatoes

Seared Turbot Cutlet 399
Runner beans, grated horseradish, boiled potatoes, lemon and beurre blanc sauce

Gratinated Lobster (half or whole) 495 / 275
Lobster baked with garlic and parmesan, served with mac & cheese, topped with panko and lemon

DOLCI

Scoop of Ice Cream (Ask your server about today's flavors) 45
Tiramisu 110
Gino 145
Creme Brûlée 115
Nutella Pizza 129
Chocolate Truffle 45