



# MENU



"With a taste of Italy, we follow our own recipe: Food, Love, Imagination and respect"

The souce in all our dishes are glutenfree. Optional glutenfree pasta Le Veneziane. We can aslo provide lactose free souce.

## ANTIPASTI

Something really good before the dinner

### Antipasto Misto

Classic antipasto of carefully selected delicacies

125

### Bresaola della Valtellina

Air-dried beef with parmesan, lemon and rucola

105

### Caprese

Buffalo mozzarella with vine tomatoes, olive oil, basil, black olives and oregano

105

### Gamberetti Cocktail

Hand-peeled fresh shrimp with mushrooms, avocado, asparagus and Grappa cream

105

### Funghi Trifolati

Garlic sautéed mushrooms with garlic bread

95

### Bruschetta Tricolore

Italian ciabatta bread gratinated with buffalo mozzarella, tomato, garlic and Parma ham

105

### Capesante alla Mornay

Brandy and cheese gratinated scallops with tomato gremolata

125

### Carpaccio di Manzo

Beef tenderloin carpaccio with arugula, olive oil extra vergine, lemon, parmigiano, roasted pine nuts and black pepper

135

### Pasta

We also serve all our pasta dishes as starters

135

## PRIMI

Pasta and risotto

### Tagliatelle con vitello e funghi

Tagliatelle with veal, mushrooms and leeks in cream sauce

195

### Delizie Venticina

Baked pasta rolls filled with spicy pepper salami from Calabria, cheese, parmesan and zucchini in a creamy tomato sauce

190

### Linguine all' Aragosta

Linguine with salmon, crayfish, mussels and red onion in lobster sauce

190

### Tortelloni con Funghi Porcini

Tortelloni with porcini mushrooms, ricotta, mascarpone and truffle sauce

190

### Scampi all' Aglio e Limone

Linguine with OSF certified scampi in tomato, lemon, garlic, chili and parsley

195

### Pesto della Casa

Linguine with pesto with our own touch, pecorino, amandine, haricots verts, pine nuts, basil, parmesan, garlic and parsley

190

### Risotto con Salsiccia

Risotto on the finest Aquarello rice with salsiccia, chick peas, tomato, parmesan

185

## SECONDI

Our famous main courses. Choose your side dish below

### Saltimbocca al Limone

Veal medallions with Parma ham, sage braised in white wine, lemon and cream

265

### Stufato di Pesce al Limone

Seafood stew with salmon, fresh mussels, grilled FOS certified scampi, roasted root vegetables, tomato, garlic, lobsterconcasse served with butter bread breadsticks

255

### Caesar sallad

Caesar salad with grilled chicken breast, pancetta crisps and parmesan dressing

155

### ALLA GRIGLIA From the grill

#### Costata di Manzo

Grilled grain fed black Aberdeen Entrecote with roasted onion butter and pepper sauce

345

#### Rossini

Fillet tournedo on buttered bread, foie gras and truffle sauce

310

#### Filetto D'agnello e Barbabietole

Grilled lamb fillet with beets and chillichocolate red wine sauce

285

#### Paillard di Vitello

Grilled wafer-thin veal with pecorino di fossa black truffle cream and salad

265

### CONTORNI Choose your side dish for your main course

Olive and chilli sautéed potatoes

Risotto

Potato cake

Mixed sallad

Oven-roasted vegetables

## GIOVANOTTI

For the kids. Soda and icecream is included

### Penne Topolino

Penne with ham and cream sauce

75

### Penne al Nonno

Spaghetti with meatballs in cream sauce or sauce bolognese

75

### Filetto Bambino

Grilled fillet of beef with optionally side accessories

98





# MENU BEVANDE



We have been awarded "Marchio Ospitalità Italiana" 2013 - 2017

Something to drink before or with meals.

## APERITIVI

Starter, the appetizer before the food

### Della Casa

White wine, Sprite, Crodino (6 cl)

64

### Martini

Rosso or Bianco (4 cl)

70

### Prosecco

Sparkling (10 cl)

79

### Robby

Whiskey, Martini Rosso, Angostura (4 cl)

96

### Campari

Naturell, juice or soda (4 cl)

79

### Bellini

Sparkling with peach puree (10 cl)

89

### Dry Martini

Gin, Noilly Prat (6 cl)

96

### Negroni

Whiskey, Martini Rosso, gin (4 cl)

96

### Aperol Spritz

Aperol, Prosecco, soda, orange slice (6 cl)

96

## SODA

Alkoholfria drycker

### Coca Cola, Coca Cola Zero, Sprite, Fanta, Is te, Juice 32

Our thirst quencher with or without bubbles. 33 cl

### San Pellegrino Limonata 22

Carbonated thirst quencher with citrus, fruit juice from lemons. 20 cl

### San Pellegrino Aranciata Rossa 22

Carbonated thirst quencher with the juice of blood oranges. 20 cl

### San Pellegrino Aranciata 22

Carbonated thirst quencher with the juice from oranges and citrus. 20 cl

### San Pellegrino mineralvatten 22

Carbonated natural mineral water. 20 cl

### San Pellegrino mineralvatten 32

Carbonated natural mineral water. 50 cl

## BIRRA ITALIANA

For the true beer connoisseur, we serve some fantastic fine beers.

Unfiltered and classically made from a small brewery in northern Italy. The beer is produced with local malt and spring water from the neighborhood. Real craftsmanship performed by none other than the brewer. In addition, we have other good Italian beer.

### 32 Via dei Birrai - Audace

Similar to Belgian strong ale 8,6% 75 cl

165

### 32 Via dei Birrai - Audace

Amber ale fuller flavor with clear hops taste 8,0% 75 cl

165

### La Volpina

Worth tasting is our Volpina of Marche. Red beer, full-bodied with a fruity aroma. With an intense ferment the beer gets a special malt flavor. 6,5% 50cl

80

### Birra Menabrea 1846

Light lager. Fruity, low bitterness, grass and citrus. 4.8% 33 cl

65

### Birra Menabrea 1846

Light lager. Fruity, low bitterness, grass and citrus. 4.8% 66 cl

95

### Birra Menabrea Ambrata

Darker lager. Balanced, full-bodied with sweet almond. 5%. 33 cl

70

### Moretti Draft Beer

A bright fresh beer, well balanced with hints of malt. 4,6% 45 cl

75

## BIRRA ITALIANA

Ask the staff about our other beers  
from Italian microbreweries

## ALTRE BIRRE

Our other beers

### Grängesberg Mellan Original

Balanced malt fullness, soft hop bitterness. 4,5%. 33 cl

52

### Mariestad Export

Malty taste with hints of honey, white bread and citrus. 50 cl

75

### Birra Moretti Zero

Alcohol-free beer. 33 cl

38

### Briska Pärön

Sweet, fruity flavor with hints of pear and vanilla. 4,5%. 33 cl

56

