

WELCOME TO AN EXPERIENCE AT ITALIENSKAN

We want to create an experience for you that we ourselves would have enjoyed, we have brought with us memories from countless trips from Italy, and have been inspired by other restaurant experiences around the world. Above all, the fantastic way to eat, drink and socialize, which is something that is close to our hearts. To get in the mood, we start the evening from the bar.

ANTIPASTI

Small courses to share

HOUSE CAN WITH TOAST / 115
GARLIC BREAD / 75
BRUSCHETTA POMODORO / 85
ARANCINI FUNGHI / 55
CARCIOFINI MARINARA / 95
ESCALLOPS / 110
RAZOR CLAMS IN LEMON & BASIL / 110
CALAMARI FRITTI / 145

CAVIAR

30 GRAM SERVED WITH CROSTINI / 295

MOZZARELLA AND BURRATA

We praise the good craftsmanship

BUFFALO MOZZARELLA / 125
BURRATA / 145
GRANDE MOZZARELLA / 255

PRIMI

Now we continue with middle courses

CARPACCIO ON ZUCCHINI & RICOTTA / 125
GRILLED GREEN ASPARAGUS WITH TRUFFLE PECORINO / 155
PESCESPADA AFFUMICATO CON OLIVE / 175
MELON & PARMA HAM / 175
CARPACCIO CLASSICO / 225
CARNE CRUDA PARMESAN / 195
CHARCUTERIE DELLA CASA / 225
VITELLO TONNATO / 195

TARTUFI

Black summer truffle from Piedmont

THE EVENING SERVING IS A GNOCCHI WITH
CHANTERELLES & PLENTY OF TRUFFLES / 249

THE BIG NIGHT

One of the most beautiful movies that takes place in a restaurant,
the food, the wine and the love...

We at **ITALIENSKAN** have created a menu those who likes to enjoy the best,

WE START WITH **ANTIPASTI**, A CAVALCADE OF SMALL DISHES.
AND THEN CONTINUES WITH MOZZARELLA

PRIMI

A COUPLE OF OUR BEST CLASSIC DISHES

SECONDI

NOW IT'S STEAMING HOT MUSSELS AGLIO E OLIO

COCKTAIL

TIME FOR A LITTLE DRINK

SPAGHETTI

DEPENDING ON WHAT WE DRINK, WE CHOOSE WHICH
SPAGHETTI TO EAT, GEMBERI, AL RAGU OR MAYBE CARBONARA

FIorentina

NOW WE ARE ALL STARTING TO GET A LITTLE FULL AND TIPSY,
LIFE FEELS MAGICAL, WE EAT GRILLED MEAT ON BONES

DOLCI

TIRAMISU

Now we have finished eating, if you have something important tomorrow
morning, it's time to go home, or you can stay with the rest of us and order
cocktails from the bar - **SALUTE**

695 kronor per person

For the best experience, we are happy to pair beverages to all food

WE LOVE SPAGHETTI

TAORMINA DEL MARE / 225
CARBONARA / 225
MEATBALLS / 195
VONGOLE / 249
PESTO BROCCOLI / 175
GAMBERI / 249
CREAMY BOSCAIOLA / 225
AL RAGÚ / 210

PASTA PRIMI

CANNELLONI RICOTTA & SPINACH / 195
OPEN LASAGNE FRUTTI DI MARE / 249
LOBSTER "MINESTRONE" / 225

TODAY'S CATCH

FROM OUR FISHMONGER JOHAN I HALLEN & BERGFALK.
SERVED WITH PANZANELLA / 245

SECONDI

TUNA "INSALATA MISTA" AVOCADO,
CREAMY GRAPEFRUIT & PARMESAN CHEESE / 245
MIXED MUSSELS AGLIO, OLIO & PEPERONCINO / 220
SIRLOIN "LEMON PEPPER" SAN MARZANO
AND FRENCH FRIES / 279

FIorentina

Meat on the bone from the grill perfect to share.
Served with panzanella and french fries

T-BONE STEAK 800 G / 695
TOMAHAWK 800 G / 695

FORMAGGIO

Cheese and wine is a perfect combination all hours of the day

WE TAKE OUR FIVE BEST CHEESES & SERVE
ON A CHEESE PLATE, WITH GRAPES, RADISHES,
SALTY BISCUITS & SWEET MARMALADE 145/249

DOLCI

Sweet ending

WATERMELON & STRAWBERRY / 95
AMALFI LEMON CAKE / 95
TIRAMISU / 95
PANNACOTTA / 95
CANNOLI / 55
ICE CREAM OF THE DAY / 35