

WELCOME TO A LUNCH AT ITALIENSKAN

We want to create a lunch 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.

ANTIPASTI

Small courses to share

HOUSE CAN WITH TOAST / 125
ARANCINI DI MOZZARELLA / 75
CALAMARI FRITTI / 155

CAVIAR

30 GRAM SERVED WITH CROSTINI / 335

BRUSCHETTA

Italian tradition since the roman empire

STRACCIATELLA / 115
POMODORO / 95
SALAMI SPINATA / 145
DI PARMA / 145

MOZZARELLA & BURRATA

We praise the good craftsmanship

BUFFALO MOZZARELLA PESTO DI PISTACCHIO / 135
BURRATA / 145

PRIMI

Now we continue with middle courses

CARPACCIO DI ZUCCHINE / 155
ITALIENSKAN'S CARPACCIO AL TARTUFO / 235
ITALIAN STEAK TARTARE / 195
CHARCUTERIE DELLA CASA / 145 / 225

ALLERGIES? ASK THE STAFF!

LASAGNE DELLA CASA

For those of you who love lasagne.

LASAGNA TRE TIPI PEZZI DI CARNE / 259

ITALIENSKANS QUICK LUNCH / 145

TUESDAY

PASTA TORTIGLIONI BOLOGNESE, SEMI DRIED TOMATOES,
CRISPY AUBERGINE & GRANA PADANO

WEDNESDAY

CREAMY MEZZE MANICHE ALLA NORCINA, PANCETTA,
MUSHROOMS & GRATED TRUFFLE PECORINO

THURSDAY

CREAMY RISOTTO VERDE, RED WINE BRAISED
CHUCK STEAK, CRISPY LEEKS, GRILLED BELL PEPPERS
& WHIPPED RICOTTA CHEESE

FRIDAY

CRISPY CHICKEN BREAST, BUTTERFRIED
GNOCCHI, HOT ARRABBIATA SAUCE,
TANGY ARTICHOKE & CARBONARA BUTTER

WEEKLY VEGETARIAN

CRISPY ZUCCHINI & MOZZARELLA FRITTERS,
CAULIFLOWER PURÉE, BLACK OLIVES
& SUN DRIED TOMATO RICOTTA

DRINKS

ASK THE STAFF FOR THE WINE OF THE DAY / 115
SPUMANTE TERAZZA / 115
MENABREA LAGER / 84
MENABREA NON ALC. LAGER / 57
COCA COLA, FANTA, SPRITE / 40
SAN PELLEGRINO LIMONATA & ARANCIATA ROSSO / 49

RAVIOLI & CANNELLONI

RAVIOLI AL FUNGHI E TARTUFI / 265
SEAFOOD CANNELLONI / 265

ALLERGIES? ASK THE STAFF

WE LOVE SPAGHETTI

TAORMINA DEL MARE / 249
MEATBALLS / 215
CREAMY BOSCAIOLA / 225
GAMBERI / 249
CARBONARA / 225
SPAGHETTI AL TARTUFO E PARMIGIANO / 245

TODAY'S CATCH

FROM OUR FISHMONGER / 285

SECONDI

GRILLED TUNA WITH LUKE WARM ROOT VEGETABLES / 245
MIXED MUSSELS AGLIO, OLIO & PEPERONCINO / 225
RED WINE BRAISED LAMB SHANK / 255
ENTRECOTE / 279

FIORENTINA

Served with chef's side choice

T-BONE STEAK 800 G / 695

FORMAGGIO

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

WE TAKE THREE PARMIGIANO AGED 12 MONTHS, 36 MONTHS
AND 48 MONTHS AND SERVE THEM WITH A MAGICAL OAK AGED
BALSAMICO / 175

DOLCI

Sweet ending

TIRAMISU / 105
CHOCOLATE LAVA CAKE / 115
ICE CREAM OF THE DAY / 45
SORBET OF THE DAY / 45
CHOCOLATE TRUFFLE WITH MIXED NUTS / 55
AFFOGATO / 65

ALLERGIES? ASK THE STAFF!