

## 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
- BRUSCHETTA POMODORO / 95
- BRUSCHETTA STRACCIATELLA / 115
- MELANZANE DI PARMIGIANA / 155
- ARANCINI AL RAGU E CALABRIAN CHILI SALSA / 155
- CALAMARI FRITTI / 155
- COZZE ALLA MARINARA -TOMATO,  
CHILI & GARLIC FRIED BLUE MUSSELS / 165

### CAVIAR

- 30 GRAMS SERVED WITH CROSTINI / 335

### MOZZARELLA & BURRATA

We praise the good craftsmanship

- BURRATA, TRUFFLES, TOMATO & OLIVES / 155
- BUFFALO MOZZARELLA, PISTACCHIO & ARTICHOKE / 145
- GRANDE MOZZARELLA, TRUFFLES, TOMATO & OLIVES / 265

### PRIMI

Now we continue with middle courses

- CARPACCIO DI ZUCCHINE / 155
- BEEF CARPACCIO AL TARTUFO / 235
- GNOCCHI SALSA CREMOSA CON FRUTTI DI MARE / 195
- RAVIOLI AL FUNCGHI E TARTUFO / 265
- CANNELONI AL CHANTERELLE / 225
- MIXED BEEF TARTAR, TOMATO, OLIVES & STRACCIATELLA / 175
- CHARCUTERIES - THE HOUSE FOUR FAVOURITES
- SOURDOUGH BREAD, OLIVES & ARTICHOKE / 145 / 225

ALLERGIES? ASK THE STAFF!

## ITALIENSKANS QUICK LUNCH / 145

### MONDAY

LINGUINE ALLA BOLOGNESE, BAKED CARROT,  
CHARED WHITE ONION & GRATED HARD CHEESE

### TUESDAY

CREAMY LARGE MACARONI, POACHED  
NORTHERN SEA FISH, ZUCCHINI IN HERB DRESSING,  
CRISPY N'DUJA & FROTHY LOBSTER SAUCE

### WEDNESDAY

CRISPY DEEP FRIED PORK SCHNITZEL,  
CREAMY MOZZARELLA, BLACK KALE,  
ARTICHOKE & POTATOES

### THURSDAY

ROASTED CHICKEN THIGH, GNOCCHI TOSSED  
IN PESTO, SALT ROASTED SUNFLOWER SEEDS  
& CREAMY RICOTTA

### FRIDAY

WHOLE ROAST VEAL TRI TIP, CREAMY TRUFFLE RISOTTO  
BUTTER FRIED MUSHROOMS & GRATED GRANA PADANO

### WEEKLY VEGETARIAN

PASTA RIGATONI, STEAMED BROCCOLI, SALT ROASTED  
YELLOW BEETS & CRISPY ALMOND SHAVINGS

### 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

ALLERGIES? ASK THE STAFF!

## LASAGNE DELLA CASA

THREE TYPES OF MEAT / 265

### WE LOVE SPAGHETTI

- TAORMINA DEL MARE / 249
- MEATBALLS / 215
- AL RAGU / 235
- CARBONARA / 225
- GAMBERI / 249
- AL TARTUFO E PARMIGIANO / 245
- ALLA NORMA / 215

### SECONDI

- GRILLED TUNA SALAD, OLIVES, GREEN BEANS,  
TARRAGON DRESSING, ONION & CREAMY EGG / 245
- MIXED MUSSELS AGLIO, OLIO & PEPERONCINO / 225
- RIB EYE STEAK, CHILI & GARLIC FRIED TOMATOES,  
MARSALA WINE, ROCKET LEAF SALAD & PARMESAN / 295

### TODAY'S CATCH

FROM OUR FISHMONGER / 285

### FIorentINA

Served with chef's choice of sides

T-BONE STEAK 800 G / 745

### 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!