

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 to 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 / 155

CALAMARI FRITTI / 155

MOZZARELLA & BURRATA

We praise the good craftsmanship

BURRATA, TRUFFLES, TOMATO & OLIVES / 155

BUFFALO MOZZARELLA, PISTACHIO & ARTICHOKE / 145

GRANDE MOZZARELLA, TRUFFLES, TOMATO & OLIVES / 265

PRIMI

Now we continue with middle courses

CARPACCIO OF YELLOW BEETS / 155

BEEF CARPACCIO AL TARTUFO / 235

GNOCCHI DELLA CASA - WITH TODAY'S FLAVOURS / 195

MIXED BEEF TARTAR, TOMATO, OLIVES & STRACCIATELLA / 175

CHARCUTERIES - THE HOUSE FOUR FAVOURITES

SOURDOUGH BREAD, OLIVES & ARTICHOKE / 145 / 225

ALLERGIES? ASK THE STAFF!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

LINGUINE ALLA NERANO,
BAKED CHICKEN THIGH, CREAMY ZUCCHINI
& HEARTY CHEESE SAUCE

TUESDAY

PASTA CASARECCE ARRABIATA, SEARED TUNA,
HOT TOMATOES, GRILLED BELL PEPPERS
& SALT ROASTED PISTACHIOS

WEDNESDAY

ROASTED PLUMA, CAULIFLOWER CREAM,
TRUFFLED VEAL JUS, CHARRED SHALLOTS
& BAKED TOMATO

THURSDAY

PASTA PIPE RIGATI, CREAMY BEAN RAGOUT,
OVERNIGHT BAKED VEAL TRI TIP,
& BUTTERFRIED MUSHROOMS

FRIDAY

RED WINE BRAISED CHUCK ROLL,
CREAMY BEAN RISOTTO, CRISPY ROMANESCO
& GRATED PARMESAN

WEEKLY VEGETARIAN

PASTA BUCATINI ALLA PUTTANESCA,
CRISPY CAPERS, OLIVES, TOMATOES,
SOURDOUGH CROUTONS & GRATED PARMESAN

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, PAN FRIED SHIITAKE MUSHROOM,
POTATOES, 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!