

ANTIPASTI

Small courses to share

SARDINE SOTT' OLIO CON PANE GRIGLIATO / 135

SARDINES IN TIN CAN, SERVED WITH GRILLED BREAD

Da Vinci Pinot Grigio, Tuscany 135 / 625

BRUSCHETTA POMODORO / 95

ROASTED SOUR DOUGH BREAD WITH CONFIT TOMATOES

Villa Antinori, Tuscany 160 / 725

BRUSCHETTA STRACCIATELLA / 115

ROASTED SOUR DOUGH BREAD, STRACIATELLA, TRUFFLE & PISTACHIOS

Ochetti Nebbiolo, Piedmont 165 / 815

ARANCINI DEL GIORNO / 160

DEEP FRIED RISOTTO BALL - ASK US FOR TONIGHT'S FILLING

And also ask us for the best wine combo

CALAMARI FRITTI / 160

DEEP FRIED CALAMARES & AIOLI WITH A DASH OF OCTOPUS INK

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

MOZZARELLA & BURRATA

We praise the good craftsmanship

BURRATA, TARTUFO, POMODORINI, OLIVE / 165

BURRATA, TRUFFLE, TOMATOES & OLIVES

Barolo Borgo Reale, Piedmont 190 / 880

GRANDE MOZZARELLA 500G.

TARTUFO, POMODORINI, OLIVE / 295

LARGE MOZZARELLA, TRUFFLE, TOMATOES & OLIVES

Barolo Borgo Reale, Piedmont 190 / 880

TRIO

I NOSTRI TRE PREFERITI / 195/pp

OUR THREE FAVOURITES SHARING STYLE

ARANCINI, BRUSCHETTA POMODORO, BURRATA

(MINIMUM 2 PERSONS)

ALLERGIES? ASK THE STAFF!

PRIMI

Now we continue with middle size starters

CARPACCIO DI BARBIETOLA GIALLA E CREMA DI MELANZANE / 165

CARPACCIO OF YELLOW BEETS, AUBERGINE CREAM & PARMESAN CRISP

Nero Oro, Grillo, Sicily 135 / 625

GNOCCHI DELLA CASA / 195

OUR HOMEMADE GNOCCHI, ASK FOR THIS WEEKS COMPOSITION

Ask your waiter for the best wine combo

4 TIPI DI SALUMI, OLIVE, CARCIOFI SOTT'OLIO
E PANE GRIGLIATO / 165 / 255

CHARKUTERIES - THE HOUSE FOUR FAVOURITES

SOUR DOUGH BREAD, OLIVES & ARTICHOKE

Villa Antinori, Tuscany 165 / 815

CARPACCIO DI MANZO / 245

BEEF CARPACCIO, PARMESAN CREAM, CAPERS & HAZELNUTS

Terlan Chardonnay, Trentino-Alto Adige 165 / 795

COZZE ALLA MARINARA / 205

MUSSELS IN SAUCE MADE OF WHITE WINE, CHILI, GARLIC & TOMATO

Terlan Kreuth, Trentino-Alto Adige / 895

I NOSTRI SPAGHETTI

AL RAGU DELLA CASA / 265

OUR VERSION - A TENDER PIECE OF RED WINE BRAISED OX CHEEK

SERVED WITH HEARTY TOMATO SAUCE

Barbera d'Asti Superiore, Piedmont 150 / 725

GAMBERI / 265

GAMBAS, CHILI & GARLIC WITH JUST THE RIGHT BITE

Terlan Pinot Grigio, Trentino -Alto Adige 850

AL TARTUFO E PARMIGIANO / 245

GRATED BLACK TRUFFLE & PARMESAN

Ratti Barolo Marcanasco, Piedmont / 1095

CACIO E PEPE AL PISTACHIO / 225

PECORINO ROMANO, GROUND BLACK PEPPER & PISTACHIOS

Terlan Kreuth, Trentino-Alto Adige / 895

LASAGNA DELLA CASA

LASAGNA TRE TIPI CARNE / 275

HOUSE LASAGNA MADE OF THREE DIFFERENT MEATS

-GROUND VEAL, GROUND BEEF & SALSICCIA

Valpolicella Nanfrè, Veneto 155 / 745

ALLERGIES? ASK THE STAFF!

THE BIG NIGHT

The food, the wine and the love...

For the best experience, we are happy to
pair beverages to all food. We only serve this menu
to whole groups, last order at 20.00

ANTIPASTI

IS THE PERFECT START OF THE MENU.

SECONDI

NOW IT'S STEAMING HOT MUSSELS

COCKTAIL

TIME FOR A LITTLE DRINK.

PASTA

DEPENDING ON WHAT WE DRINK, WE CHOOSE
WHICH SPAGHETTI TO EAT.

FIorentina

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

DOLCI

LET'S END THE MEAL WITH SOMETHING SWEET.

795 / pp

SECONDI

BISTECCA FIORENTINA / 825

800 G RIB EYE STEAK ON THE BONE

SERVED THE CHEF'S SELECTION OF SIDES.

PREFERABLY SHARED BY TWO PEOPLE

THIS COURSE TAKES APPROX. 30 MINUTES TO PREPARE

Ratti Barolo Marcanasco, Piedmont / 1095

Brunello di Montalcino, Casanova di Neri, Tuscany / 2095

VITELLO TONNATO DELLA CASA / 315

GRILLED VEAL TOPSIDE, TUNA MAYONAISE,

COCKTAIL CAPERS & FENNEL CRUDITÉES

Barbera d'Asti Superiore, Piedmont 150 / 725

RISOTTO DELLA SETTIMANA / 310

VECKANS RISOTTO -FRÅGA OSS VAD DET ÄR I DEN

Ask your waiter for the best wine combo

IL PESCE DEL GIORNO / 285

CATCH OF THE DAY FROM OUR FISHMONGER

SERVED WITH CHEF'S CHOICE OF GARNISHES

Ask your waiter for the best wine combo

ALLERGIES? ASK THE STAFF!