

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, STRACCIATELLA, 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!

ITALIENSKANS DAILY LUNCH / 155

MONDAY

BAKED VEAL, CREAMY RISOTTO, SUN-DRIED TOMATOES,
CRISPY SUGAR SNAP PEAS & PARMESAN CHEESE

TUESDAY

CREAMY TORTOGLIONI ALLA NORCINA, PAN FRIED SALSICCIA,
MUSHROOMS & A GENORUS SERVING OF PECORINO

WEDNESDAY

PASTA CASARECCE ALL'ARRABIATA, BAKED CHICKEN THIGH,
BEAN SALAD & GRATED RICOTTA SALATA

THURSDAY

SPEZZATINO DI MANZO -ITALIAN BEEF CASSEROLE,
BUTTER FRIED GNOCCHI, TANGY ARTICHOKE & BASIL RICOTTA

FRIDAY

CRISPY PORK SCHNITZEL, CREAMY CAPONATA,
DICED FRIED POTATOES & CARBONARA BUTTER

WEEKLY VEGETARIAN

TORTELLONI FILLED WITH
CHANTERELLES & VÄSTERBOTTENS CHEESE,
CHANTERELLE SAUCE & CRISPY BEETS

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!