

Antipasti/ Starters

2010-06-15

Mozzarella Caprese

Mozzarella caprese with romantica tomatoes and fresh basil

79:-

Scampi soffritti con Pernod ed aglio

Pernod and garlic sautéed scampi with grilled foccacia and homemade aioli

92:-/ 159:-

Antipasto misto

Italian charcuteries and preserves from our deli counter

small 92:- / large 159:-

Carpaccio di manzo

Carpaccio of Swedish beef with pearl onion cooked in balsamic wine vinegar, shaved parmesan, truffle cream and rocket

119:-

Chorizo iberico bellota 30g

65:-

Pata negra iberico bellota

Iberico ham from the black pigs in Spain 50 gr

159:-

Insalata con tonno alla griglia

Salad with lightly grilled tuna, lime and honey vinaigrette, avocado, coriander, endive and spring onion

98:-/ 189:-

Primi Piatti/Pasta e Riso

Tagliatelle con pesto alla genovese

Fresh tagliatelle with pesto genovese in a classic way

129:-

Cannelloni ripieni di gallo di Alesta

Fresh cannelloni filled with rooster from Alesta farm, gorgonzola, spinach and walnuts gratinated with tomato and béchamel sauce

159:-

Linguine con astici

Fresh linguini with langoustine and a sauce of plum tomatoes, roasted garlic and chilli

159:-

Rigatoni al sugo con fettucce di bistecca

Fresh rigatoni with a creamy sauce of beef, tomato, French mustard, capers and oregano

159:-

Tortelloni al salmone con gamberetti

Fresh handmade tortelloni filled with smoked salmon, herbs and ricotta in a creamy lemon sauce topped with shrimps

169:-

Secondi Piatti Di Pesce/ Fish

Salmerino alla piastra con emulsione di limone

Seared arctic char with lemon emulsion, herb pesto, butter braised asparagus and potatoes tossed in herbs

225:-

Secondi Piatti Di Carne/Meat

Galletto ruspante con purea di carote gialle

Grilled corn-fed chicken fillet with yellow carrot purée, broad beans and creamy parmesan risoni

210:-

Entrecôte di vitellina con burro al tartufo

Swedish veal rib-eye steak with whipped truffle butter, chanterelles and potato fondant

245:-

Proposta dello Chef

Chef's suggestion

Your waiter will tell you today's suggestion

Dolci / Desserts

Tartufo di cioccolato della casa

Homemade chocolate truffle

24:-

Gelato o sorbetto

Scoop of sorbet or vanilla ice cream

26:-

Tiramisu

Coffee & Amaretto dipped Savoyard biscuits, mascarpone crème topped with grated dark and white chocolate

65:-

Cantuccini con Vin Santo

Italian almond biscotti served with the typical dessert wine "Vin Santo"

69:-

Mousse di cioccolato bianca

White chocolate mousse with strawberries and pistachio nuts

79:-

Crème brûlée con lamponi

Raspberry crème brûlée with vanilla marinated rhubarb

89:-

La nostra selezione di formaggi / Our Cheeses

Gourmet superior - Reypanaer vsop 24 months – Manchego - Monte enebro - Queso de valdeon

1 pc 45:- 3 pcs 95:- 5 pcs 145:-

Cheeses served with homemade marmalade and pain d'epice