



KAJPLATS 464

# TRATTORIAN

STOCKHOLM

KONTAKT:  
TEL: 08/684 238 70  
BOKNING:  
RESERVATION@TRATTORIAN.SE

## PICCOLO PIATTI

FÖRE MATEN

OLIVER • 55:-  
Olives

MANDLAR • 50:-  
Almonds

PIZZABRÖD MED CHILI & VITLÖK • 45:-  
Flat bread with chili & garlic

PROFITEROLLES • 55:-  
Mascarpone, parmesan & tryffelhonung  
Mascarpone, parmesan & truffled honey

CROCHETTE DI SALUMI • 45:-  
Parmesankroetter, salami & chili  
Parmesan croquette, salami & chili

## ANTIPASTI

FÖRRÄTTER

**AFFETTATI MISTI • 180/325:-**  
Vårt urval av handplockade italienska charkuterier med parmesan, crostini & oliver  
Our selection of italian cold cuts with parmesan, crostini & olives

**CAPRESE • 135:-**  
Buffelmozzarella, bakad tomat, torkad oliv & pesto  
Buffalo mozzarella, baked tomato, olives & pesto

**CARCIOFI FRITTI • 130:-**  
Friterade kronärtskockor & parmesankräm  
Fried artichokes & parmesan creme

**RICOTTA DI MANDORLE • 130:-**  
Mandelriccota, grönt äpple, citrus och kålrap  
Almond ricotta, green apple, citrus & kohlrabi

**MELANZANE • 135:-**  
Grillad confiterad aubergine, rostad aubergine, burrataost & brödkrisp  
Grilled eggplant, roasted eggplant, burrata cheese & breadcrisp

**CARPACCIO • 165:-**  
Oxcarpaccio, rucicola, pinjenötter, citron & parmesan  
Beef carpaccio, arugula, pine nuts, lemon & parmesan

**CALAMARI FRITTI • 140:-**  
Friterad bläckfisk, citron & aioli  
Fried squids, lemon & aioli

**MARINATA DI TONNO • 145:-**  
Tonfisktartar, grillad grapefrukt & pistagekräm  
Tuna tartar, grilled grapefruit & pistachio cream

**BRODO DI FUNGHI • 140:-**  
Svampbuljong, krispig parmesan, kantarell & lök  
Mushroom broth, crispy parmesan, mushroom & onion

**INSALATA MISTA • 65:-**  
Grönsallad, tryffeldressing, krutonger & parmesan  
Mixed green salad, truffle dressing, croutons & parmesan

## SECONDI PIATTI

VARMRÄTTER

**SEDANO RAPA ALLA GRIGLIA • 185:-**  
Helgrillad rotselleri, rotsellerikräm, hasselnötsvinaigrett & färsk tryffel  
Grilled celeriac, celeriac cream, hazelnut vinaigrette & truffle

**SALMONE AL FORNO • 275:-**  
Vedugnsbakad fjordlax, gröna ärtor, mynta, brynt smör & pancetta  
Grilled salmon, green peas, mint, brown butter & pancetta

**BRODETTO DI PESCE • 195:-**  
Fiskgryta med kvällens val av fisk & skaldjur, aioli & krutonger  
Fish & shellfish casserole, aioli & crutongs

**PORCHETTA • 275:-**  
Vedugnsrostad sida av gårdsgris, grillad rotselleri, cidersenap & tryffelgrädde  
Wood oven roasted pork belly, grilled celeriac, cider mustard & truffle cream

## PIZZA

**MARGHERITA • 150:-**  
Buffelmozzarella, tomat, basilika & olivolja  
Buffalo mozzarella, tomato, basil & olive oil

**LA VEGETALE • 150:-**  
San marzanotomat, spenat, vitlök, veganost & pinjenötter  
San Marzano tomato, spinach, garlic, vegan cheese & pine nuts

**FUNGHI • 170:-**  
Svamp, creme fraiche, rucicola & parmesan  
Mushrooms, creme fraiche, arugula & parmesan

**GAMBERI ROSSI • 175:-**  
Rödräkor, solmogna tomater, spenat, vitlök & peperoncini  
Red shrimps, tomatoes, spinach, garlic & peperoncini

**COILLO • 170:-**  
Kokt prosciutto, tomat, mozzarella & oregano  
Cotto, tomato, mozzarella & oregano

**SALAMI 'NDUJA • 165:-**  
Het salami, tomat, mozzarella & rödlök  
Spicy salami, tomato, mozzarella & red onion

**CRUDO • 190:-**  
Prosciutto, tryffelmascarpone, kronärtskocka & rucicola  
Prosciutto, truffle mascarpone, artichokes & arugula

## PASTA & RISOTTO

**RAVIOLI DI PORCINI • 160:-**  
Karl-Johansvampsravioli, ricotta, brynt smör, salvia & rostad vitlök  
Ravioli with porcini mushrooms, ricotta, browned butter, sage & garlic

**TAGLIATELLE • 175:-**  
Salsicciaragú, tomat, olivolja, parmesan & örter  
Salsiccia ragu, tomato, olive oil, parmesan & herbs

**SPAGHETTI ALLA CARBONARA • 175:-**  
Rökt pancetta, grovmalen svartpeppar & parmesan  
Smoked pancetta, black pepper & parmesan

**AMATRICIANA • 180:-**  
Lamm all'amatriciana, tomat, vitlök, peperoncini & smulad getost.  
Lamb all'amatriciana, tomato, garlic, peperoncini & goat cheese

**SPAGHETTI AI GAMBERI • 205:-**  
Rödräkor, vitlök, olivolja, persilja & peperoncini  
Red shrimps, garlic, olive oil, parsley & peperoncini

**LINGUINE • 245:-**  
½ grillad hummer, tomat, mascarpone & basilika  
½ grilled lobster, tomato, mascarpone & basil

**MACCHERONI • 180:-**  
Handskurna makaroner, tryffel, citron & parmesan  
Hand cut maccheroni, truffle, lemon & parmesan

**RISOTTO • 195:-**  
Kantarellrisotto, rökt smör, parmesan, rostad mandel & gräslök  
Chanterelle risotto, smoked butter, parmesan, almond & chives

LILLA MENYN

## UN GIRETTO

Blandade förrätter, pasta & risotto  
A taste of an italian dinner with a selection of antipasti, pasta & risotto

325:-/PERS. Vin lilla menyn 195:-/PERS.

MENYERNÄR EN SHARING MIDDAG OCH MÅSTE BESTÄLLAS AV HELA BORDET. VI SERVERAR RÄTTERNA PÅ FAT SOM DELAS MELLAN ER. THE MENUES IS A SHARED MEAL AND HAS TO BE CHOSEN BY THE WHOLE TABLE. WE SERVE THE DISHES ON PLATES TO SHARE AMONG YOU.

ÄR DU ALLERGISK? DU KAN ALLTID FRÅGA OSS OM INNEHÅLLET I MATEN!  
IF YOU'RE ALLERGIC, PLEASE LET US KNOW IN ADVANCE!

## ALLA GRIGLIA

FRÅN GRILLEN

**TONNO • 300:-**  
Tonfisk, kronärtskockscaponata, pinjenötter & rucicola  
Tuna, artichoke caponata, pine nuts & arugola

**ORATA ALLA GRIGLIA • 295:-**  
Helgrillad sea bream, fänkålssallad, citron & örter  
Whole grilled sea bream, fennel salad, lemon & herbs

**GRIGLIATA MISTA • 370:- /PERS. MINIMUM FOR 2**  
Trattorian's mixed grill med kött från grillen & 2 såser  
Trattorian's mixed grill with meat from the grill & 2 sauces

**COSCOTTO DE AGNELLO • 280:-**  
Glaserat lammfog, jordärtskocka, Karl-Johansvampskrämer & äpple  
Glazed lamb shoulder, Jerusalem artichoke, porcini mushrooms & apple

**SALTIMBOCCA ALLA TRATTORIAN • 315:-**  
Kalventrecôte, prosciutto, pärlök, salvia & marsala  
Veal rib eye, prosciutto, pearl onion, sage & marsala

**TAGLIATA • 315:-**  
Grillad flankstek, svartrotter, tryffelkräm & grillad citron  
Grilled flank steak, salsify, truffle crème & grilled lemon

ALLA RÄTTER FRÅN GRILLEN SERVERAS MED ROSMARINPOTATIS & GRÖNSALLAD MED PARMESAN  
ALL DISHES FROM THE GRILL ARE SERVED WITH ROSEMARY POTATOES & GREEN SALAD WITH PARMESAN

## DOLCI

EFTERRÄTTER

**PANNACOTTA • 95:-**  
Vit chokladpannacotta, pistagenötter, hallon & verbena  
White chocolate pannacotta, pistachios, raspberries & verbena

**MERINGA • 95:-**  
Eldad lime- & kanelmaräng, äpple, mynta & äppelsorbet  
Flamed lime- & cinnamon meringue, apple, mint & apple sorbet

**TORTA AL CIOCCOLATO • 115:-**  
Chokladtårta, bränd honung- & apelsinkompott, honungscrumble, vaniljglass  
Chocolate cake, honey & orange compote, honey crumble, vanilla ice cream

**CREME BRULÉE • 105:-**  
Vaniljbrulèe, körsbär & amaretto  
Vanilla brulèe, cherries & amaretto

**TIRAMISU • 95:-**  
Mascarpone, espresso & marsala  
Mascarpone, espresso & marsala

**GELATO • 95:-**  
Glass & sorbetcoupe  
Ice cream & sorbetcoupe

**TARTUFO AL CIOCCOLATO • 40:-**  
Chokladtryffel  
Chocolate truffle

**SGROPPINO • 115:-**  
Citronsorbet, limoncello & prosecco  
Lemon sorbet, limoncello & prosecco

**SELEZIONE DI FORMAGGI • 135:-**  
Ostbråda med tillbehör  
Cheeses with compliments

STORA MENYN

## UN ULTRA GIRO

Blandade förrätter, pasta, grillat kött & gelato  
Eat like in Italy! Dinner with mixed starters, pasta, grilled meat & gelato

450:-/PERS. Vin stora menyn 330:-/PERS.



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## SPUMANTE

MOUSSERANDE

BOLICCINA SPUMANTE,

Serafini &amp; Vidotto Veneto • 95 / 495:-

NV FERRARI ROSÉ,

Cantine Ferrari - Trento • 115 / 625:-

NV MONTE ROSSA P.R. BRUT BDB,

Monte Rossa - Franciacorta • 675:-

## CHAMPAGNE

NV ANDRÉ CLOUET GRANDE RÉSERVE,

André Clouet - Champagne • 135 / 795:-

## BIANCO

VITT VIN

**TRENTINO - FRIULI - PIEMONTE - VENETO**

2016 AQUILIS SAUVIGNON,

Tenuta Ca' Bolani - Friuli • 125 / 545:-

2010 MEZZACORONA PINOT GRIGIO RISERVA

Mezzacorona - Trentino • 130 / 585:-

2016 PRADALUPO ROERO ARNEIS,

Fontanafredda - Piemonte • 130 / 585:-

2014 PIEROPAN LA ROCCA SOAVE CLASSICO

Pieropan - Veneto • 1095:-

**TOSCANA**

2016 VERMENTINO LITORALE

Cecchi - Toscana • 625:-

2015 I SISTRI CHARDONNAY

Fattoria Felsina - Toscana • 145 / 640:-

2015 CODICE V,

Marchesi Mazzei - Toscana • 775:-

2016 GRECO DI TUFO IOVINE,

Tenuta Iovine - Campania • 675:-

**ABRUZZO - MARCHE**

2016 LUPI REALI TREBBIANO D'ABRUZZO

ORGANICO - EKO

Valle Reale - Abruzzo • 105 / 475:-

2016 CASAL DI SERRA VERDICCHIO CLASSICO

SUPERIORE - BIO

Umani Ronchi - Marche • 110 / 495:-

**SICILIEN**

2017 FEUDO ARANCIO GRILLO,

Feudo Arancio - Sicilien • 485:-

2017 ZONIN INSOLIA CHARDONNAY

Vinicola Zonin - Sicilien • 95 / 390:-

## ROSATO

ROSÉ

2017 MUSELLA ROSÉ DEL DRAGO

Musella - Veneto • 135:- / 595:-

## BIRRA ALLA SPINA

FATÖL

CARLSBERG HOF, Carlsberg Brewery • 69:-

PORETTI, Poretti Brewery • 73:-

## BIRRA & SIDRO IN BOTTIGLIA

FLASKÖL &amp; CIDER

AMBER ALE, Nya Carnegiebryggeriet 33cl • 72:-

NYA CARNEGIE LUMA LAGER, Nya Carnegiebryggeriet 33cl • 95:-

BROOKLYN IPA, Brooklyn Brewery 35cl • 79:-

BALADIN ISAAC BIÈRE BLANCHE, Birra Baladin 33cl • 105:-

BALADIN NORA BIRRA EGIZIA, Birra Baladin 33cl • 105:-

BALADIN NAZIONALE RACCOLTA LUPPOLO, Birra Baladin 33cl • 105:-

SOMERSBY CIDER, 33cl • 69:-

## BEVANDE ANALCOLICHE

ALKOHOLFRITT

SAN PELLEGRINO, 500 ml, San Pellegrino 42:-

ACQUA PANNA 500 ml, San Pellegrino 42:-

SAN PELLEGRINO 750 ml, San Pellegrino 65:-

ACQUA PANNA 750 ml, San Pellegrino 65:-

SAN PELLEGRINO ARANCIATA ROSSA, 200ml 42:-

SAN PELLEGRINO LIMONATA, 200ml 42:-

SAN PELLEGRINO ARANCIATA, 200ml 42:-

CARLSBERG NON-ALCOHOLIC BEER, 33cl • 38:-

PEPSI - PEPSI MAX - ZINGO - 7UP, 33CL • 38:-

RAMLÖSA ORIGINAL, 33CL 38:- / 80CL • 65:-

## ROSSO

RÖTT VIN

**PIEMONTE**

2015 IL BACIALÉ, Braida di Bologna Giacomo • 725:-

2016 CIGLIUTI DOLCETTO D'ALBA, F.Lli Cigliuti • 665:-

2016 LANGHE NEBBIOLO, Cantina Pertinace • 140 / 615:-

2013 BORGOGNO LANGHE ROSSO PININ,  
Giacomo Borgogno • 135 / 595:-

2014 IL MONELLO, Braida di Bologna Giacomo • 140 / 605:-

2016 PIEMONTE BARBERA APPASSIMENTO,  
San Silvestro • 565:-

2013 BAROLO PATRES, San Silvestro • 995:-

2014 MIRAFIORE BARBERA D'ALBA,  
Fontanafredda • 165 / 745:-

2013 BORGOGNO NO NAME, Giacomo Borgogno • 1050:-

2015 BARBARESCO D.O.C.G., Ceretto • 1560:-

2003 BORGOGNO BAROLO RISERVA,  
Giacomo Borgogno • 2495:-**VENETO**

2014 MASI POSSESSIONI ROSSO, Masi • 595:-

2014 AMASOLE VALPOLICELLA RIPASSO SUPIORE,  
Cottini Vini • 140 / 625:-2012 AMARONE DELLA VALPOLICELLA,  
Ville di Antanè • 955:-2010 BUSSOLA TB VALPOLICELLA CLASSICO SUPERIORE,  
Bussola • 1250:-1995 MASI AMARONE COSTASERA,  
Masi • 2795:-**TOSCANA**

2013 VINO NOBILE DI MONTEPULCIANO, Cecchi • 725:-

2016 CECCHI CHIANTI DOCG, Cecchi • 120 / 535:-

2016 ALTESINO ROSSO TOSCANA IGT, Altesino • 695:-

2012 PICCINI SASSO AL POGGIO, Piccini • 705:-

2015 BERARDENGA CHIANTI CLASSICO - EKO,  
Fattoria di Felsina • 745:-2012 BRUNELLO DI MONTALCINO,  
Castiglion del Bosco • 935:-2014 FONTERUTOLI NO10,  
Marchesi Mazzei • 675:-

2005 BRUNELLO DI MONTALCINO, Le Macioche • 1385:-

2014 TENUTA SAN GUIDO, Guidoalberto • 1225:-

**APULIEN - BASILICATA**2014 AGLIANICO DEL VULTURE,  
d'Angelo - Basilicata • 130 / 570:-2016 SANGAETANO PRIMITIVO DI MANDURIA,  
C. Due Palme - Puglia • 140 / 615:-2015 ALTEMURA NEGROAMARO  
Vinicola Zonin - Puglia • 485:-**ABRUZZO - UMBRIEN**2015 MONTEFALCO ROSSO,  
Arnaldo Caprai - Umbrien • 635:-2011 VIGNA DEL CONVENTO - BIO,  
Valle Reale - Abruzzo • 755:-2015 MONTEPULCIANO D'ABRUZZO,  
Masciarelli - Abruzzo • 125 / 545:-**SICILIEN - SARDINIEN**2016 VENTITERRE MERLOT NERO D'AVOLA,  
Casa Vinicola Zonin - Sicilien • 95 / 390:-2015 COSTERA CANNONAU DI SARDEGNA,  
Argiolas - Sardinien • 675:-

2015 ZISOLA, Marchesi Mazzei - Sicilien • 685:-

2014 FEUDO ARANCIO NERO D'AVOLA,  
Feudo Arancio - Sicilien • 485:-

ALKOHOLFRITT

NV SPUMANTE NOSECCO NON ALCOHOLIC  
Les Grand Chais - France • 65:- / 215:-2016 JACOB'S CREEK UNVINED RIESLING  
- Australien • 55 / 150:-2016 JACOB'S CREEK UNVINED SHIRAZ  
- Australien • 55 / 150:-

## FRÅGA GÄRNA OSS OM VINREKOMMENDATIONER

MED RESERVATION FÖR ÅRGÅNGSBYTEN 2018-05-31