



PICCOLO

FÖRE MATEN

OLIVER • 55:-
Olives

MANDLAR • 50:-
Almonds

PIZZABRÖD, PARMESAN & VITLÖK • 65:-
Flat bread with parmesan & garlic

PROSCIUTTO • 65:-
*Assiett med prosciutto al pepe
Small plate of prosciutto al pepe*

CROCHETTE DI SALUMI • 55:-
*Parmesankroetter, salami & chili
Parmesan croquettes, salami & chili*

ANTIPASTI

FÖRRÄTTER

AFFETTATI MISTI • 189/350:-
Vårt urval av handplockade italienska charkuterier med parmesan, crostini & oliver
Our selection of italian cold cuts with parmesan, crostini & olives

CAPRESE DI BURRATA • 145:-
Burrata, marmandetomat, torkade oliver pinjenötter & basilika
Burrata, marmande tomato, dried olives pine nuts & basil

CARCIOFI FRITTI • 135:-
Friterade marinerade kronärtskockor citron & parmesancreme
Fried marinated artichokes, lemon & parmesan creme

POMODORI DI STAGIONE • 140:-
Säsongens tomater på olika sätt, grillad färsklök dragon & pane grattato verdi
Sesonal tomatoes, grilled spring onion tarragon & pane grattato verdi

BARBABIETOLA ARROSTO • 145:-
Rostade sommarbetor, varm parmesancreme, sommartryffel & foccacia
Roasted summer beets, warm parmesan creme, summer truffle & foccacia

MARINATA DI TONNO • 155:-
Marinerad tonfisk, fuscella di napoli citron- & bergamott confit, olivolja & pistage
Marinated tuna, fuscella di napoli lemon- & bergamott confit, olive oil & pistachios

CALAMARI FRITTI • 150:-
Kryddfriterad bläckfisk, citron, kapris & mild vitlökscreme
Spice-fried squids, lemon, capers & mild garlic creme

CARPACCIO • 175:-
Oxcarpaccio, citron, pinjenötter & Parmigiano Reggiano lagrad i 24 mån
Beef carpaccio, lemon, pine nuts & 24 month aged Parmigiano Reggiano

SECONDI PIATTI

VARMRÄTTER

CAVOLO CAPPUCCIO • 235:-
Citrusgrillad spetskål, kikärtscreme, citronconfit, krispiga kikärtor & rostade frön
Citrus grilled pointed cabbage, chickpeas creme, lemon confit crispy chickpeas & roasted seeds

POLLO AI LIMONE • 275:-
Citronglaserad kyckling, varm tomat sallad, citroncreme & basilika
Lemon glazed chicken, warm tomato salad, lemon creme & basil

PORCHETTA • 285:-
Vedungsrostad sida av gårdsgris, broccolini, yoghurt & lavendelhoning
Wood oven roasted pork belly, broccolini, yoghurt & lavender honey

AGNELLO DI TOSCANA • 365:-
Kryddgrillad lammrostbiff, liguriska oliver, rosmarin, vitlök & tomat
Grilled lamb roast beef, ligurian olives, rosmarin, garlic & tomato

LILLA MENYN

UN GIRETTO

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

355:-/pers.

Vinpaket 195:-/pers.(2 glas vin)

STORA MENYN

UN ULTRA GIRO

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

525:-/pers.

Vinpaket 330:-/pers.(3 glas vin)

MENYERNA ÄR EN SHARING MIDDAG OCH MÅSTE BESTÄLLAS AV HELA BORDET.
THE MENUES ARE SERVED IN SHARING STYLE & HAVE TO BE CHOSEN BY THE WHOLE PARTY.

ALLA GRIGLIA

FRÅN GRILLEN

TONNO • 325:-

Tonfisk, frasig kronärtskocka, sockerstekt tomat, pinjenötter & oliver
Tuna, crispy artichoke, sugerfried tomato, pine nuts & olives

GRIGLIATA MISTA • 395:-/PP. MINIMUM FOR 2
Trattorian's mixed grill med kött från grillen & 2 säser
Trattorian's mixed grill with meat from the grill & 2 sauces

BRANZINO • 355:-
Helgrillad seabream, spetspaprika, pistage, gravad citron & örter
Grilled branzino, pointed pepper, pistachios, cured lemon & herbs

SALTIMBOCCA ALLA TRATTORIAN • 325:-
Kalventrecôte, prosciutto, lök, salvia & marsala
Veal rib eye, prosciutto, onion, sage & marsala

BISTECA DI CONTROFELETTO • 375:-
Ryggbiff, bakade tomater, färsklök & rostad vitlöksmör
Beef sirlion, baked tomatoes, spring onion & roasted garlic butter

ALLA RÄTTER FRÅN GRILLEN SERVERAS MED ROSMARINPOTATIS & GRÖNSALLAD MED PARMESAN

PIZZA

MARGHERITA • 165:-

Burrata, tomat, basilika & olivolja
Burrata, tomato, basil & olive oil

VEGETALE • 160:-
San marzanotomat, spenat, vitlök, veganost, grillad zucchini & pinjenötter
San Marzano, spinach, garlic, vegan cheese, grilled zucchini & pine nuts

MARE • 225:-
Fior di latte, rödräkor, spenat, chili & vitlök
Fior di latte, red shrimps, spinach, chili & garlic

COTTO • 175:-
Kokt prosciutto, tomat, mozzarella & oregano
Cotto, tomato, mozzarella & oregano

SALAMI N'DUJA • 185:-
Het salamicremé, tomat, mozzarella & rödlök
Spicy salami creme, tomato, mozzarella & red onion

CRUDO • 195:-
Prosciutto di toscano, tryffelmaskarpone, kronärtskocka & ruccola
Prosciutto di toscano, truffle mascarpone, artichokes & arugula

STRACCIATELLA • 185:-
Stracciatella, San marzanotomat, rökt pancetta svartpeppar & olivolja
Stracciatella, San marzano tomato, smoked pancetta, blackpepper & olive oil

PASTA & RISOTTO

RAVIOLI FORMAGGIO DI CAPRA • 185:-
Getostravioli, brynt smör, honung & mandel
Goat cheese, browned butter, honey & almond

SPAGHETTI AI GAMBERI • 235:-
Rödräkor, vitlök, olivolja, persilja & peperoncini
Red shrimp, garlic, olive oil, parsley & peperoncini

LINGUINE ALLA LANGOUSTINE • 265:-
Havskräfta, vitlök, basilika & vispat citronsmör
Langoustine, garlic, basil & whipped lemon butter

FAGIOLINI ALLA SALSICCIA • 180:-
Salsicciaragu, tomat, peperoncini, fänkål & parmesan
Salsiccia ragout, tomato, pepperoncini, fennel & parmesan

SPAGHETTI ALLA CARBONARA • 180:-
Rökt pancetta, grovmalen svartpeppar & parmesan
Smoked pancetta, black pepper & parmesan

PAPPARDELLE AL RAGÙ • 195:-
Högrevsragu, rödvvin, vitlök, örter & fuscella di napoli
Chuckroll ragout, redwine, garlic, herbs & fuscella di napoli

MACCHERONI AL TARTUFO • 215:-
Handskurna makaroner, tryffel, citron & parmesan
Hand cut maccheroni, truffle, lemon & parmesan

RISOTTO AI FINFERLI • 215:-
Parmigiano Reggiano 24 mån, kantareller gräslök & citronsmör
Aged Parmigiano Reggiano, chanterelles chives & lemon butter

DOLCI

EFTERRÄTTER

TIRAMISÙ • 105:-
Mascarpone, espresso & marsala
Mascarpone, espresso & marsala

PANNACOTTA • 105:-
Vispad citronpannacotta, jordgubbar rostad vit choklad & citronverbena
Whipped lemon pannacotta, strawberries roasted white chocolate & lemon verbena

SEMIFREDDO • 115:-
Vaniljsemifreddo, krossad maräng proseccoglaserade hallon & svartpeppar
Vanilla semifreddo, crushed meringu prosecco glazed raspberries & blackpepper

SGROPPINO • 120:-
Citronsorbet, limoncello & prosecco
Lemon sorbet, limoncello & prosecco

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

SELEZIONE DI FORMAGGIO • 65/135:-
1 eller 5 ostar med tillbehör
1 or 5 cheeses with compliments

ÄR DU ALLERGISK? INTORMERA OSS I FÖRVÄGI!
ALLERGIC? PLEASE LET US KNOW IN ADVANCE!

WE ARE A CASH FREE ESTABLISHMENT.