



PICCOLO

FÖRE MATEN

OLIVER • 68:-
Olives

MANDLAR • 63:-
Almonds

PANE AL FORNO • 95:-
*Vedugnsbakat bröd, parmesan & vitlök
Flat bread with parmesan & garlic*

PROSCIUTTO • 78:-
*Assiett med prosciutto di toscano
Small plate of prosciutto di toscano*

CROCHETTE DI SALUMI • 68:-
*Parmesankroetter, salami & chili
Parmesan croquettes, salami & chili*

ANTIPASTI

FÖRRÄTTER

AFFETTATI MISTI • 149:-/PP

Vårt urval av italienska charkuterier, serveras med parmesan, crostini & oliver
Our selection of italian cold cuts with parmesan, crostini & olives

CAPRESE DI BURRATA • 165:-

Burrata, confiterade tomater torkade oliver & basilika
Burrata, confit tomatoes dried olives & basil

CARCIOFI FRITTI • 155:-

Krispiga marinerade kronärtskockor citron, svartpeppar- & parmesancreme
Crispy marinated artichokes lemon, blackpepper- & parmesan creme

BROCCOLI FRITTI • 150:-

Friterad sparrisbroccoli, citron creme på rostad vitlök & krispiga kikärter
Deep fried bimi broccoli, lemon roasted garlic creme & crispy chickpeas

"RAVIOLI" AL ZUCCA • 155:-

Rostad pumpa "ravioli", getost blodapelsin & rostade frön
Roasted pumpkin "ravioli", goat cheese blood orange & roasted seeds

AGNOLOTTI AL TARTUFO • 170:-

Handvikta ravioli, tryffelricotta rostad parmesan & färsk svart tryffel
Hand folded ravioli, truffle ricotta roasted parmesan & fresh truffle

CALAMARI FRITTI • 160:-

Kryddfriterad bläckfisk, citron krispig kapis & mild vitlökscreme
Spice-fried squids, lemon crispy capers & mild garlic creme

MARINATA DI TONNO • 165:-

Marinerad tonfisk, fuscella di napoli blodapelsin, pistage & mynta
Marinated tuna, fuscella di napoli blood orange, pistachios & mint

CARPACCIO • 185:-

Oxcarpaccio, ruccola, citron, pinjenötter & Parmigiano Reggiano lagrad i 24 mån
Beef carpaccio, arugula, lemon, pinenuts & 24 month aged Parmigiano Reggiano

SECONDI PIATTI

VARMRÄTTER

TOPINAMBUR • 240:-

Rostade Jordärtskockor, svartkål marsalastekt svamp, äpple & tryffel
Roasted Jerusalem artichokes, tuscan kale marsalabraised mushrooms, apple & truffle

MERLUZZO "SKREI" • 385:-

Rostad skreitorsk, saffran, carnarollris, gremolata & tomat
Roasted skrei cod, saffron, carnarollrice, gremolata & tomato

PORCHETTA • 270:-

Vedugnsrostad sida av gårdsgris, vispad ricotta, rostade druvor & sky
Wood oven roasted pork belly, whipped ricotta, roasted grapes & jus

BRASATO DI BAROLO • 285:-

Barolobrässerad oxkind, polentacrème, krispig lök, svamp & örter
Barolo braised ox cheek, polenta creme, crispy onion, mushroom & herbes

SIDES

Rostad potatis med rosmarin & havssalt 40:-
Späda blad med citron & parmesan 40:-

LILLA MENYN

UN GIRETTO

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

398:-/pers.

Vinpaket 265:-/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

589:-/pers.

Vinpaket 395:-/pers - 3 glas vin

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

ALLA GRIGLIA

FRÅN GRILLEN

TONNO • 340:-

Grillad gulfenad tonfisk, vinägrett på grillade oliver & citrus
grillad kronärtskocka, rostad tomat & ruccola
*Yellow fin tuna, grilled olives- & citrus vinaigrette
grilled artichoke, roasted tomato & arugula*

GRIGLIATA MISTA • 425:-/PP. MINIMUM FOR 2

Trattorian's mixed grill med kött från grillen, 2 säser
rosmarinpotatis & bladsallad med parmesan
*Trattorian's mixed grill with meat from the grill, 2 sauces
rosemary potato & green leaf salad with parmesan*

VITELLO ALLA TOSCANA • 340:-

Grillad kalventrecôte, krispig prosciutto di Toscano
salvia, ragu på kronärtskocka & marsala
*Grilled veal rib eye, crispy prosciutto di Toscano,
sage, artichoke- & marsala ragout*

BISTECA DI CONTROFILETTO • 365:-

Ryggbiff, rostade jordärtskockor, grillad lök, tryffelmör & kalvsky
Beef sirlion, jerusalem artichokes, grilled onion, truffle butter & jus

SIDES

ROSTAD POTATIS MED ROSMARIN & HAVSSALT 40:-
SPÄDA BLAD MED CITRON & PARMESAN 40:-

PIZZA

MARGHERITA • 180:-

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

VEGETALE • 180 :-

San marzanotomat, spenat, vitlök
veganmozzarella & rostade pinjenötter
San Marzano tomato, spinach, garlic
vegan mozzarella & roasted pine nuts

MARE • 245:-

Fior di latte, rödräkor, spenat, chili & vitlök
Fior di latte, red shrimps, spinach, chili & garlic

COTTO • 180:-

Kokt prosciutto, tomat, fior di latte & oregano
Prosciutto cotto, tomato, fior di latte & oregano

SALAMI 'NDUJA • 190:-

Het salamicreme, tomat, mozzarella & rödlök
Spicy salami creme, tomato, mozzarella
& red onion

CRUDO • 220:-

Prosciutto di toscano, tryffelmaskarpone,
kronärtskocka & ruccola
Prosciutto di toscano, truffle mascarpone,
artichokes & arugula

STRACCIATELLA • 195:-

Stracciatella, San marzanotomat, rökt pancetta
svartpeppar & olivolja
Stracciatella, San marzano tomato,
smoked pancetta, blackpepper & olive oil

PASTA & RISOTTO

CASARECCA "CACIO E PEPE" 195:-

Pecorino romano, svartpeppar & krispiga kronärtskockor
Pecorino romano, black pepper & crispy artichokes

RAVIOLI FORMAGGIO DI CAPRA • 235:-

Rökt getost, "crema tostata", honung & mandel
Smoked goat cheese, "crema tostata", honey & almond

SPAGHETTI AI GAMBERI • 265:-

Rödräkor, vitlök, olivolja, persilja & peperoncini
Red shrimp, garlic, olive oil, parsley & peperoncini

FAGIOLINI ALLA SALSICCIA • 205:-

Salsicciaragu, tomat, peperoncini, fänkål & parmesan
Salsiccia ragout, tomato, pepperoncini, fennel & parmesan

SPAGHETTI ALLA CARBONARA • 195:-

Rökt pancetta, grovmalen svartpeppar & parmesan
Smoked pancetta, black pepper & parmesan

PAPPARDELLE AL RAGÙ • 255:-

Högrevsragu, rödvin, vitlök, örter & fuscella di napoli
Chuckroll ragout, redwine, garlic, herbs & fuscella di napoli

MACCHERONI AL TARTUFO • 230:-

Handskurna makaroner, tryffel, citron & parmesan
Hand cut maccheroni, truffle, lemon & parmesan

RISOTTO ALLA MILANESE 235:-

Parmigiano Reggiano 24 mån, saffran- & kycklingfond
gremolata & bakade tomater
*Aged Parmigiano Reggiano, saffron- & chicken stock
gremolata & baked tomatoes*

DOLCI

EFTERRÄTTER

TIRAMISÙ • 110:-

Mascarpone, espresso & marsala
Mascarpone, espresso & marsala

TORTA AL CIOCCOLATO • 130:-

Valrhona chokladtårta, apelsinconfit & mascarpone
Valrhona chocolate cake, orange confit & mascarpone

FORMAGGIO • 125:-

Pecorino Moliterno al Tartufo, 25-årig balsamvinäger
Pecorino Moliterno al Tartufo, 25-year-old balsamic

PERA ALLA VANIGLIA • 110:-

Vaniilkokt päron, salt karamell
mandelkaka & vaniljgelato
*Vanillapoached pear, salty caramell
almondcake & vanilla gelato*

PANNACOTTA AL LIMONE • 115:-

Vispad citronpannacotta, krossad maräng
riven hasselnöt & citronconfit
*Whipped lemon pannacotta, crushed meringue
grated hazelnut & lemon confit*

SGROPPINO ROSSO • 125:-

Grapefruktsorbet, Aperol & prosecco
Grapefruit sorbet, Aperol & prosecco

GELATO • 110:-

Glass & sorbetcoupe
Ice cream & sorbetcoupe

TARTUFO AL CIOCCOLATO • 50:-

Chokladtryffel / Chocolate truffle

Är du allergisk? Informera oss i förväg!
Allergic? Please let us know in advance!

Prata med oss om ni har frågor angående råvarorna.
Ask us if you have any questions about the ingredients.

WE ARE A CASH FREE ESTABLISHMENT.