

## SNACKS

### Antipasti

#### Bruschetta

Grilled sourdough bread with tomato och basil  
49 kr

#### Artichoke heart

Deep-fried hearts of artichoke, tomato sauce  
& grated parmesan  
79 kr

#### Olives

Bella di Cerignola  
50 kr

#### Carne Cruda

Finely chopped veal, deep fried and puréed jerusalem  
artichokes, pickled chanatrelles and grated false truffle  
95 kr

#### Charcuterie

Ask the staff which three we serve this week  
105 kr

#### Truffle tart

Truffle cream cheese, pickled onion chutney,  
grated parmesan & false truffle  
65 kr

#### Marcona Almonds

Salt roasted almonds  
39 kr

#### Cheese

Ask the staff which three we serve this week  
110 kr

#### Oyster

Shallot vinaigrette 42 kr  
Weekly topping 45 kr

## APERTIF

#### Espresso Martini

Sprezzo, vodka, espresso 159 kr

#### Aperol Spritz

Prosecco, Aperol, Orange 135 kr

#### Negroni Spagliato

Martini rosso, Campari, Prosecco 145 kr

#### Cloudberry fizz

ND gin, lemon juice, egg white  
cloudberry syrup 149 kr

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Ask the staff 145 kr

#### Limoncello Sour

Limoncello lemon juice, suger, egg whites 150 kr

## SMALLER

### Primi

#### Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, arugula, creme of  
jerusalem artichoke with juniper, pickled blueberry,  
deep-fried jerusalem artichoke and grated parmesan  
175 kr

#### Arancini

Deep-fried risotto balls with truffle,  
truffle mayo, grated parmesan  
139 kr

#### Octopus

Grilled octopus, nduja butter, shellfish foam,  
pickled fennel & arugula  
145 kr

#### Parmigiana

Roasted aubergine, tomato sauce, Stracciatella from Frägsta  
125 kr

## PASTA

#### Rigatoni al Pesto Rosso

Paprika & roasted tomato pesto, straciatella,  
pine nuts and grated pecorino romano  
245 kr

#### Tagliatelle al Ragu

Slow roasted pork collar, tomato sauce,  
smoked pork belly, grated parmesan  
265 kr

#### Cozza Linguine

Vongole & mussels boiled in a white wine sauce  
topped with chilioil and chives  
275 k

## BIGGER

### Secondi

#### Pike-perch

Butterfried pike-perch, potato puree,  
baked and pickled kohlrabi, shellfish foam  
355 kr

#### Tri-Tip

Grilled tri-tip, parsnip puree, roasted beets,  
deep-fried parsnip, pickled red onions & red wine sauce  
339 kr

#### Porchetta

Baked pork belly with herbs, pesto rosso, creamy polenta,  
pickled lingonberries, deep-fried jerusalem artichoke,  
ndujapanko & gravy  
315 kr

#### Cauliflower

Roasted cauliflower, parsnip puree, pickled chantarelles, beurre  
blanc, gremolata & deep-fried parsnip  
265 kr

## DESSERT

#### Tiramisu

The Italian classic  
95 kr

#### Almond cake

Chocolate ganache, coffee ice cream & roasted almond crumble  
129 kr

#### Cloudberry cheesecake

Served with whipped cream  
139 kr

#### Vanilla ice cream

With almond crumble and olive oil  
65 kr

## CHEFS CHOICE

### THREE FAVORITES

#### Artichoke heart

Deep-fried hearts of artichoke, tomato sauce  
& grated parmesan

#### Cozza Linguine

Vongole & mussels boiled in a white wine sauce  
topped with chilioil and chives

#### Almond cake

Chocolate ganache, coffe ice cream  
& roasted almond crumble

475 kr

### FOUR FAVORITES

#### Carne Cruda

Finely chopped veal, deep fried and puréed jerusalem  
artichokes, pickled chanatrelles and grated false truffle

#### Parmigiana

Roasted aubergine, tomato sauce, Stracciatella from Frägsta

#### Tri-Tip

Grilled tri-tip, parsnip puree, roasted beets,  
deep-fried parsnip, pickled red onions & red wine sauce

#### Vanilla ice cream

With almond crumble and olive oil

585 kr

### Allergic ?

Ask the staff about the content of the food

## DRINKS

For a complete winelist or non-alcoholic  
options, please ask the staff

### WEEKLY LISTWINE

Each week we offer a wine from our winelist  
by the glas, ask us what we're serving this  
week!

### SPARKLING

#### Prosecco Le Contesse

Veneto, Glera 105 / 610 kr

#### Franciacorta Camilucci

Lombardy, Chardonnay 145 / 850 kr

### ORANGE

#### Tre Monti, Emilia romagna

Albana di Romagna 145 / 630 kr

### WHITE

#### Mustela, Piedmont

Chardonnay 135 / 585 kr

#### Bastianich, Friuli

Sauvignon 150 / 650 kr

#### Marramiero, Abruzzo

Trebbiano DOC 160 / 695 kr

### RED

#### Moviert, Friuli

Pinot Nero 155 / 675 kr

#### Flori Barbaresco, Piedmont

Nebbiolo DOCG 195 / 850 kr

#### Isodi Chianti Classico, Tuscany

Sangiovese 155 / 675 kr

#### Corte Guala, Veneto

Valpolicella Ripasso Superiore DOC  
Corvina, rondinella, molinara 135 / 585 kr

### BEER

#### Menabrea

Our house beer 20 cl 50 kr, 40 cl 95 kr

### THIS IS HOW

Lager 33 cl 95 kr

Berliner weisse, Tropical 33 cl 95 kr

IPA, Glutenfri 33 cl 95 kr

### OMAKA

Lager 33 cl 95 kr

IPA, 33 cl 95 kr

### NON-ALCOHOLIC BEER

Lager or IPA 50 kr

### WINE

Sparkling, White or Red 75 kr

### OTHER

Soda 39 kr

Local Soda 42 kr

Lemonade 42 kr

Appelmust 45 kr