

## SNACKS

### Antipasti

#### Bruschetta

Grilled sourdough bread with tomato och basil  
65 kr

#### Artichoke heart

Grilled hearts of artichoke, parmesan creme,  
deep fried leeks & herbs  
95 kr

#### Olives

Bella di Cerignola  
59 kr

#### Carne cruda

Finely chopped veal, pickled blueberries, truffle mayo,  
deep-fried oyster mushroom & herbs  
95 kr

#### Charcuterie

Ask the staff which three we serve this week  
115 kr

#### Queen Scallop

roasted chili oil, chicken foam, roasted garlic & herbs  
59 kr  
4 for 195 kr

#### Crab toast

Butter fried sourdough bread, seafood bisque,  
lemon mayo, herbs  
95 kr

#### Marcona Almonds

Salt roasted almonds  
49 kr

#### Cheese

Ask the staff which three we serve this week  
125 kr

#### Oyster

Shallot vinaigrette 45 kr  
Weekly topping 49 kr

## APERTIF

#### GT of the week

Ask the staff 150 kr

#### Blueberry Gimlet

Blueberry pie, forest gin, lime,  
suger 160 kr

#### Aperol Spritz

Prosecco, Aperol, Orange 139 kr

#### Espresso Martini

Sprezzo, Glacier vodka,  
espresso, suger 165 kr

#### Triple zest Negroni

Sun gin, Campari, Aperol, Vermouth 165 kr

#### Lingari sour

Lingari, gin, sugar, lemon egg white 160 kr

## SMALLER

### Primi

#### Carpaccio

Thinly sliced beef fillet, shallot vinaigrette, arugula, ricotta,  
roasted almonds, capers & grated parmesan  
185 kr

#### Ravioli

Ravioli filled with roasted kale & ricotta, chicken foam,  
deep fried kale, burnt butter & grated parmesan  
175 kr

#### Octopus

Grilled octopus, garlic butter, grilled peppers & tomato salsa,  
tomato creme, bread crumble & herbs  
165 kr

#### Arancini

Deep fried risotto balls flavored with truffle, truffle mayo  
145 kr

145 kr

## PASTA

#### Rigatoni al pesto

Tomato and grilled peppers pesto, stracciatella, pine nuts,  
butter beans, apple & grated parmesan  
265 kr

#### Tagliatelle al ragu

Salsiccia ragu with smoked porkbelly, green beans &  
grated parmesan  
299 kr

#### Cozza Linguine

Vongole mussels in a creamy white wine sauce,  
roasted chili oil & chives  
299 kr

## BIGGER

### Secondi

#### Risotto

Risotto with roasted cauliflower, butter beans, apple, arugula &  
grated parmesan  
285 kr

#### Artic char

Butter fried artic char, mashed potatoes, citrus salsa, baked leeks,  
deep-fried leeks & beurre blanc  
385 kr

#### Ossobuco

Braised veal shank, pesto rosso, deep fried potatoes, green  
beans, pickled lingonberry, red wine sauce  
339 kr

#### Sirloin

Grilled sirloin, potato terrine, variation of jerusalem artichoke &  
red wine sauce  
389 kr

## Questions ?

Ask the staff about the content of the food  
Or  
the origin of the protein

## CHEFS CHOICE

### MARCH SPECIAL

#### Cannelonni

Cannelonni filled with truffle creme, truffle bechamel &  
pickled chantarell

#### Tri-tip

Grilled tri-tip with variation of parsnip, pepper sauce & pickled  
mustard seeds

#### Raspberry

Raspberry ice cream, elderflower mousse &  
roasted white chocolate

Tuesday - Thursday 499 kr

Friday - Saturday 599 kr

#### Wine paring

Three selected wines that matches with all dishes  
390 kr

## DESSERT

#### Tiramisu

The Italian classic  
95 kr

#### Lemon tarte

Licorice ice cream, citrus salsa, roasted almond crumbs  
129 kr

#### Almond cake

Rasberry mousse, rasberry coli, roasted almond crumbs  
139 kr

#### Vanilla ice cream

With almond crumble and olive oil  
65 kr

#### Ice cream or Sorbet

Ask the staff which three we serve this week  
65 kr

## DRINKS

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

### SPARKLING

#### Prosecco Le Contesse

Veneto, Glera 110 / 640 kr

#### Franciacorta Camilucci

Lombardy, Chardonnay 150 / 875 kr

### WEEKLY WINE

Please ask us what we serve this week

### WHITE

#### Frescobaldi, Tuscany

Chardonnay 140 / 605 kr

#### Bastianich, Friuli

Sauvignon 165 / 715 kr

#### Marramiero, Abruzzo

Trebbiano DOC 160 / 695 kr

#### Nizza Silvano, Piedmont

Arneis DOCG 145 / 630 kr

### RED

#### Moviert, Friuli

Pinot Nero 155 / 675 kr

#### Nizza Silvano, Piedmont

Nebbiolo d'Alba, DOC 145 / 630 kr

#### Talenti, Tuscany

Rosso di Montalcino DOC  
Sangiovese 140 / 605 kr

#### San Casiano, Veneto

Valpolicella Ripasso Superiore DOCG  
Corvina, rondinella, molinara 145 / 630 kr

### BEER

#### Menabrea

#### Italian lager

20 cl 50 kr, 40 cl 95 kr

#### THIS IS HOW

Lager 33 cl 95 kr

Sour beer, 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 55 kr

#### WINE

Sparkling, White or

Red 79 kr

#### OTHER

Soda 39 kr

Local Soda 42 kr

Lemonade 42 kr

Appelmust 45 kr

### DESSERT DRINKS

#### Dessert wine

Ask the staff what we serve this week

#### Blueberry pie

Blueberry pie, whipped cream, cardemom  
160 kr

#### Espresso martini

Sprezzo, Glacier vodka, espresso, sugar  
165 kr

#### Coffe drinks

Irish coffe, Kaffe Karlsson  
150 kr