

Antipasti/Förrätter/Starters

CARPACCIO DI VITELLO CON SCAGLIE DI GRANA E INSALATA DI POMODORI	145:-
Carpaccio på kalvkött serveras med parmesan flingor & finskuren tomatsallad	
Carpaccio on veal served with parmesan and finely cut tomato salad	
POMODORO AL FORNO CON MOZZARELLA MARINATA E BASILICO	105:-
Ugnstekta tomater med marinerad mozzarella sallad & färsk basilika	
Oven baked tomatoes with marinated mozzarella salad and fresh basil	
MISTO DI AFFETTATI E FORMAGGI ITALIANI	195:-
Italienska ost & charkdelikatesser med olivpickles	
Italian cheese & meat delicacies with olive pickles	
ZUPPA DI ARAGOSTA	139:-
Krämig hummersoppa med skaldjurstortellacci & skummad mjölk	
Creamy lobster soup with shell fish tortellacci and frothed milk	
PROSCIUTTO DI PARMA E INSALATA DI MELONE CON SALSA CITRONETE	125:-
Finskurna skivor med parmaskinka & melonsallad samt citronétt	
Finely cut slices of parmaham with melon salad and lemon sauce	
INSALATA CESARE	115:-
Cesarsallad med prosciutto, parmesan och vitlökstoast/ Cesarsalad with prosciutto parmesan and garlicktoast	
INSALATA MISTA	90:-
Mix tallrik rödlök inlagda oliver parmesan tomater italiensk citron dressing	
Mix plate with red onion, parmesan, tomatoes ,olives in marinade, Italian lemon dressing	
PANE ALL'AGLIO CON PREZZEMOLO E OLIV EXTRA VERGINE	45:-
Grillat italienskt lantbröd med vitlök, olivolja & persilja / Grilled panini with garlic, olive oil and parsley	

Primi Piatti - Pasta

TAGLIATELLE FILETTO DI MANZO AL TARTUFO 176:-

Bandspaghetti med strimlad oxfilé, tryffel, lök & grädde

Flat spaghetti with shredded beef tenderloin ,truffles, onion & cream

BIGOLI AI FRUTTI DI MARE 225:-

Bigoli med scampi bläckfisk,gambas,vonge,le, tomatmörsås, basilika & parmesan

Bigoli with scampi, squid, gambas,vonge,le, tomato butter sauce ,basil & parmesan

TAGLIOLINI ALL` ARAGOSTA 245:-

Färsk Tagliolini med en ½ färsk hummer i krämig hummersås,körsbärstomater & sparris

Fresh Tagliolini with a half fresh lobster in a creamy lobster sauce , cherry tomatoes & asparagus

TORTELLACCI ALL` ASTICE 169:-

Skaldjurs fyllda tortellaci serveras med forellrom, färska örter & hummersås

Tortellacci stuffed with shell-fish served with trout-roe fresh herbs and a lobster sauce

TRIS DI PASTA 195:-

Cannelloni con tartufo 2)tortellacci all` astice 3)delizie con zucchine e prosciutto cotto

Cannelloni with mushrooms 2) Tortellacci with seafood 3)delizie with zucchini and parmaham

Canneloni m ricotta/ tryffel 2) Skaldjurs tortellaci 3) delizie med parmaskinka/zucchini

CANNELLONI CON TARTUFO 165:-

Ugns gratinerad färsk canneloni fylld med ricotta/ Tryffel & tomat basilikasås

Menu per bambini / Barn meny/Childrens menu

Spaghetti bolognese / spagetti bolognese/ 120:-

Polpette al pomodoro íl buono 125:-

pasta m köttbullar tomatås/ pasta w meatballs in tomatosauce

Piccola Bisteka/ liten biffstek med pommes frites & bearnaise sås 140:-

Small beef steak with French fries & béarnaise sauce

Hamburgare m pommes frites/ burgers with french fries 90:-

Carne/kött

AGNELLO GRIGLIATO AL PESTO CON CREMA DI POMODORO RISOTTO AL LIMONE
239:-

Pesto grillad lamm rostbiff m tomatsmörsås, citronrisotto & persilje glaserad pancetta

Pesto grilled lamb with tomato butter sauce, lemon risotto & parsley glazed pancetta

COSTATA VITELLO GRIGLIATA AL BURRO D´OLIVA CON POMODORI AL TARTUFO TORTINO DI
PATATE E SALSA AI PORTO E AGLIO 259:-

Oliv smör stekt kalvrygg med tryffelbakade tomater, potatiskaka & vitlökskryddad
portvinssås

Olive butter fried calf back with truffles baked tomato, potato cake & garlic spiced port
wine sauce

FILETTO DI MANZO GRATINATO CON SALSICCIA FRESCA E PARMIGIANO SERVITO CON
CIPOLLE IN VINO ROSSO E PORCINI STUFATI 290:-

Grillad och gratinerad oxfilé med färsk chorizo ,parmesan , rödvinslök & stuvad Karl Johan svamp

Grilled and topped beef tenderloin with fresh chorizo, parmesan cheese, red onion & stewed
mushrooms

Pesce /fisk

NASELLO AL BURRO CON BOCCONCINI D´ARAGOSTA , INSALATA D´ASPARAGI , RAVIOLI AL
FORMAGGIO E CROSTINI 279:-

Smör stekt torskrygg med stuvad hummer , sparris sallad, ostravioli & vitlöks toast

Butter fried cod back with creamed lobster, asparagus salad, cheese ravioli & garlic toast

SALMONE GRIGLIATO CON STUFATO DI CIPOLLE , GAMBERI ALL´AGLIO CROCCHETTE DI
PATATE E BALSAMICO 259:-

lax "stek" med långkokt lökragu, vitlöks räkor, potatiskroketter och balsamico sky

Fried salmon with long- cooked onion ragu, garlic shrimp, potato croquettes and balsamico
gravy

GRIGLIATA MISTA DI PESCE Per person 420:-

Husets grillade fisk/skaldjurstillrik (hummer,lax,musslor m m) minst 2 pers p/p

House grilled fish and sea-food plate with (lobster, squid,salmon,crayfish and sea mussels)

I Dolci

SELZIONE DI FORMAGGI 135:-

Tre sorters ost med tillbehör

Three kinds of cheese with accessories

CRÉME BRÛLÉE RIPIENA ALLE MELE 95:-

vanilj crème brûlée med inkokta äpplen

crème brûlée with vanilla and cooked apples

CHEESECAKE AL MANGO CON INSALATA DI FRUTTA E CREMA DI KALHUA 95:-

Mango cheesecake serveras med skuren fruktsallad och kalhuakompott

Mango cheesecake served with sliced fruit salad and kalhuakompott

TIRAMISÚ CON CREMA DI CIOCCOLATO E PISTACCHI 95:-

Tiramisú tårta i glas med chokladcreme och pistage nötter

Tiramisú cake in a glass with chocolate cream and pistachio

GELATO ITALIANO 90:-

husets glass

ice cream from the house

SORBETTO ITALIANO 90:-

italiensk sorbé glass

italian sorbe ice cream

PANNACOTTA 90:-

Choklad pannacotta med hallonsorbé

chocolate panacotta with raspberry sorbé

En liten Petit four 35:-

Small bit of chocolate

Meny Nerone 425:-

PROSCIUTTO DI PARMA E INSALATA DI MELONE CON SALSA CITRONETT

Finskurna skivor med parmaskinka och melonsallad samt citronétt

Finely cut slices of Parma ham with melon salad and lemon sauce

COSTATA VITELLO GRIGLIATA AL BURRO D ÓLIVA CON POMODORI AL TARTUFO TORTINO DI PATATE

Oliv smör stekt kalvrygg med tryffelbakade tomater, potatiskaka & vitlökskryddad portvinssås

Olive butter fried calf back with truffles baked tomato, potato cake & garlic spiced port wine sauce

CHEESCAKE AL MANGO CON INSALATA DI FRUTTA E CREMA DI KALHUA

Mango cheesecake serveras med skuren fruktsallad och kalhuakompott

Mango cheesecake served with sliced fruit salad and kalhuakompott

Meny Venere 465:-

CARPACCIO DI VITELLO CON SCAGLIE DI GRANA E INSALATA DI POMODORI

Carpaccio på kalvkött serveras med parmesan flingor & finskuren tomatsallad

Carpaccio on veal served with parmesan and finely cut tomato salad

NASELLO AL BURRO CON BOCCONCINI D´AROGOSTA , INSALATA D´ASPARAGI , RAVIOLI AL FORMAGGIO E CROSTINI

Smör stekt torskrygg med stuvad hummer , sparris sallad, ostraviolli & vitlöks toast

Butter fried cod back with creamed lobster , asparagus salad , garlic toast & cheese ravioli

TIRAMISU CON CREMA DI CIOCCOLATO E PISTACCHI

Tiramisutårta i glas med chokladcreme och pistage nötter

Tiramisu cake in a glass with chocolate cream and pistachio nuts

Meny Imperatore 345:-

POMODORO AL FORNO CON MOZZARELLA MARINATA E BASILICO

Ugnstekta tomater med marinerad mozzarella sallad & färsk basilika

Oven baked tomatoes with marinated mozzarella salad and fresh basil

TORTELLACCI ALL` ASTICE

Skaldjurs fyllda tortellaci serveras med forellrom, färska örter & hummersås

Tortellacci stuffed with shell-fish served with trout-roe fresh herbs and a lobster sauce

CREMÉ BRULLE RI PIENA ALLE MELE

Vanilj cremé brule med inkokta äpplen/ Creme brule with vanilla and cooked apple