

PICCOLO PIATTI

FÖRE MATEN / BEFORE DINNER

Grillat vitlöksbröd	45:-
Grilled garlic bread.	
Rostade mandlar	50:-
Roasted almonds.	
Marinerade oliver	58:-
Marinated olives.	

PRIMI

FÖRRÄTTER / STARTERS

Bruschetta	145:-	Calamari fritti	152:-
Marinerade körsbärstomater, olivolja, vitlök, basilika, San Daniele skinka.		aioli & citron.	
Bruschetta, marinated cherry tomatoes, oliveoil, garlic, basil, San Daniele prosciutto.		Calamari fritti with aioli & lemon.	
Mozzarella caprese	145:-	Oxfile carpaccio	176:-
Buffelmozzarella, ugnsbakade plummon tomat, oliver, olivkross, basilikaolja.		Tryffelolja, parmigiano, ruccola, saltorkade cocktailtomater, pinjenötter, oliver.	
Mozzarella caprese, buffalo mozzarella, baked plum tomatoes, olives, olive crush, basil oil.		Beef carpaccio, truffle oil, parmigiano, arugula, sundried cocktail tomatoes, pine nuts, olives.	
Vitello tonnato	159:-	Svenska smaker	182:-
Kalvinnanlår, tonfiskcrème, kapis, citron.		Skagen, sill, gravad lax, Västerbottensost.	
Veal, tunacrème, caper, lemon.		Swedish taste, skagen, herring, cured salmon Västerbottens cheese.	

ANTIPASTO

Antipasto misto

Vårt urval av förstklassiga Italienska charkuterier.
Our selection of first class Italian charcuterie.

Halv Hel
185:- 288:-

Osttallrik Cheeseplate

Ett urval av Italienska ostar.
A selection of Italian cheeses.

235:-

INSALATE

SALLADER / SALLADS

Caesarsallad

189:-

Grillad kyckling, knaperstekt bacon,
vitlöksbröd, hyvlad parmigiano.
Caesar salad, grilled chicken, crispy
bacon, garlic bread, planed parmigiano.

Räksallad

225:-

Handskalade räkor, avokado, ägg,
färsk sparris.
Shrimp salad, hand peeled shrimp,
avocado, eggs, fresh asparagus.

Italiensk sallad

198:-

Grillad paprika, kronärtskocka, oliver,
buffelmozzarella, San Daniele,
basilika-vinägrett.
Italian salad, grilled pepper, artichoke,
olives, buffalo mozzarella, San Daniele
prosciutto, basil vinegar.

Halstrad laxsallad

198:-

Ägg, syrad rödlök, solrosfrön,
avokado, citron, citruscrème.
Grilled salmon salad, egg, pickled
onions, sunflower seed, avocado,
lemon, lemon dressing.

RISOTTO

Vegetarisk svamprisotto

Säsongens svampar, tryffel,
vitt vin, färska örter, grönkålschips,
parmigiano.

Vegetarian mushroom risotto,
seasonal mushroom, truffle, white
wine, fresh herbs, green cabbage
chips, parmigiano.

225:-

Risotto Milanese

Havets läckerheter, blåmusslor,
scampi, bläckfisk, gambas,
vitt vin, saffran, chili, persilja, vitlök.
Creamy saffron risotto with the
delicacies of the sea, blue mussels,
scampi, octopus, gambas, white
wine, saffron, chili, parsley, garlic.

295:-

PASTA

Pasta Agaton

Strimlad oxfilé, Karl-Johansvamp,
talleggio-ost, kalvsky, färska örter,
rött vin, grädde.

Shredded beef, porcini mushrooms,
talleggio cheese, veal gravy, fresh
herbs, red wine, cream.

208:-

Tagliatelle al aragosta

Hummer, räkor, babyspenat, grädde,
cognac, tomat.

Lobster, shrimps, baby spinach,
cream, cognac, tomatoes.

Spaghetti Carbonara

Knaperstekt pancetta lök, ägg,
parmigiano, svartpeppar, grädde.
Crispy pancetta, onion, egg,
parmigiano black pepper, cream.

186:-

Linguine al vongole

Vongolemusslor, vitt vin, vitlök chili,
persilja, smör, cocktailtomater.
Vongole clams, white wine, garlic, chili,
parsley, butter, cocktail tomatoes.

185:-

Spaghetti Bolognese

Rosmarindoftande klassisk Italiensk
Bolognese, örtbakade pachinotomater,
parmigiano.
Rosemary scented Italian classic, herb
baked pachino tomatoes, parmigiano.

174:-

Pasta salsiccia

Salsiccia, pachinotomater, vitlök,
vitt vin, grädde, parmigiano.
Salsiccia, pachino tomatoes, garlic,
white wine, cream, parmigiano.

188:-

Frutti di Mare

Blåmusslor, scampi, bläckfisk,
gambas, vitlök, chili, vitt vin,
persilja, tomatsås.
Blue mussels, scampi, squid,
gambas, garlic, chili, white
wine, parsley, tomato sauce.

225:-

Hemlagad ravioli (vegetarisk)

Fyllt med svamp, spenat, örtsmör
tryffel, hyvlad parmigiano.
Homemade ravioli (vegetarian) filled
with mushroom, spinach, herb butter,
truffle, planed parmigiano.

186:-

PESCI E CROSTACEI

FISK & SKALDJUR / FISH & SHELLFISH

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| Halstrad rödingfilé 285:-
Saffransrisotto, gremolata, grillad citron.
Grilled char, saffron risotto, gremolata, grilled lemon. | Grillad tonfisk 295:-
ljummen potatissallad, pesto, pinjenötter, olivmajonäs.
Grilled tuna fish, potato salad, pine nuts olive majonaise. |
| Lax & scampispett 285:-
Örtslungad linguini, vitlök, chili, cocktailtomater, spenat, gremolata, grillad citron.
Salmon & scampi skewer, linguini, garlic, chili, picadeli tomato, spinach, gremolata, grilled lemon. | |

CARNE

KÖTTRÄTTER / MEAT DISHES

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| Rosmarin och vitlöks-marinerad lammytterfilé 298:-
Svamprisotto, Barolosky, hyvlad parmigiano.
Rosemary and garlic marinated lamb sirlon, mushroom risotto, Barolo reduction, planed parmigiano. | Plankstek på oxfilé 325:-
Duchesse, grillad sparris, pancetta-lindad haricot vertes, grillad tomat, bearnaisesås.
Fillet of beef "served on a wooden plank" duchesse potato, asparagus, pancetta wrapped beans, grilled tomato, bearnaise sauce. |
| Helstekt reninnanlår 325:-
Rotfruktskaka, enbärssky, lingon, rostade rödbetor.
Rein deer flank, root vegetable cake, juniper berry sauce, lingon berry, roasted beet roots | Citrongrillad majs kyckling 285:-
Parmesanpolenta, caponata, bakad tomat, oliver.
Lemon grilled corn chicken, parmesan polenta, caponata, baked tomato, olives. |
| Grillad entrecôte 298:-
Rödvinssås, vitlökssmör, grillad tomat, pancettalindad haricot vertes, pommes frites.
Grilled ribeye, red wine sauce, garlic butter, grilled tomato, pancetta wrapped beans, french fries. | |

SIDEORDERS

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| Pommes frites 55:-
French fries | |
| Bearnaisesås / Tryffel aioli 35:-
Bearnaise sauce / Truffle aioli sauce | |
| Mixsallad 75:-
Mixed salad | |
| Tomat & rödlökssallad 75:-
Tomatoes & onion salad | |