

Piccolo Piatti

Före maten / Before dinner

Grillat vitlöksbröd Grilled garlic bread.	45:-
Focaccia Olivolja, havssalt, rosmarin. <i>Olive oil, sea salt, rosemary.</i>	49:-
Rostade mandlar Roasted almonds.	50:-
Marinerade oliver Marinated olives.	58:-

Gli Antipasti

Förrätter / Starters

Bruschetta di prosciutto 145:- Marinerade körsbärstomater, olivolja, vitlök, basilika, San Daniele skinka. Bruschetta , <i>marinated cherry tomatoes, oliveoil, garlic, basil, San Daniele prosciutto.</i>	Oxfile carpaccio 176:- tryffelcrème hyvlad parmesan, ruccola, soltorkade cocktailtomater, pinjenötter, oliver. Beef carpaccio , <i>truffle cream, planed parmesan, arugula, sundried cocktail tomatoes, pine nuts, olives.</i>
Burratina caprese 145:- Burratina, ugnsbakade cocktail- tomater, balsamico, örkrutonger, oliver. Burratina , <i>baked cocktail tomatoes, balsamico, herbcrutonges, olives.</i>	Vitvinskokta blåmusslor 155:- Chili, vitlök, tomatsås, vitlöksbröd. White wine-cooked mussels , <i>chili, garlic, tomato sauce, garlic bread.</i>
Calamari fritti 152:- Aioli, chili flakes, lime.	Friterad kronärtskocka 135:- Gremolata, citron. Deep fried artichoke , <i>gremolata, lemon.</i>

Antipasto

Antipasto misto

Vårt urval av förstklassiga Italienska charkuterier, parmesan.

Antipasto misto, *Our selection of first class Italian charcuterie, parmesan.*

Halv Hel
195:- 288:-

Insalate

Sallader / Salads

Caesarsallad

189:-

Grillad kyckling, knaperstekt bacon, krutonger, hyvlad parmesan.

Caesar salad, *grilled chicken, crispy bacon, croutons, planed parmesan.*

Chevre sallad

195:-

halstrad chevre, honung, rödbetor, valnötter.

Chevre salad, *gratinated chevre, honey, beet roots, walnuts.*

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.*

Grillad Lax Sallad

198:-

Ägg, syrad rödlök, solrosfrön, avokado, citron, citruscrème.

Grilled Salmon salad, *egg, pickled onions, sunflower seed, avocado, lemon, lemon dressing.*

Risotto

- Vegetarisk svamprisotto** 225:-
säsongens svampar, tryffel, vitt vin, färska örter, parmesan.
Vegetarian mushroom risotto, seasonal mushroom, truffle, white wine, fresh herbs, parmesan.
- Risotto Milanese** 295:-
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.

Pasta

- Pasta Agaton** 214:-
Strimlad oxfilé, Karl-Johansvamp, taleggio-ost, kalvsky, färska örter, rött vin, grädde.
Shredded beef, porcini mushrooms, taleggio cheese, veal gravy, fresh herbs, red wine, cream.
- Tagliatelle con vitello** 212:-
Kalv, grädde, tryffel, örter, kalvsky.
Tagliatelle con vitello, veal, cream, truffle, herbs, veal gravy.
- Linguine alla scampi** 195:-
Scampi, vitt vin, vitlök chili, persilja, smör, cocktailtomater.
Linguine alle scampi, scampi, white wine, garlic, parsley, butter, cocktail tomatoes.
- Frutti di Mare** 225:-
blåmusslor, scampi, bläckfisk, gambas, vitlök, chili, vitt vin, persilja, tomatsås.
Blue mussels, scampi, squid, gambas, garlic, chili, white wine, parsley, tomato sauce
- Tagliatelle al salmone** 212:-
Lax, räkor, sparris, babyspenat, cognac, grädde, cocktailtomater.
Tagliatelle al salmone, salmon, shrimps, asparagus, baby spinach, cognac, cream, cocktail tomatoes.
- Spaghetti Carbonara** 188:-
Knaperstekt pancetta lök, ägg, parmesan, svartpeppar, grädde.
Crispy pancetta, onion, egg, parmesan, black pepper, cream.
- Linguine al pesto** 178:-
Spemat, broccoli, rostad blomkål.
Linguine al pesto, spinach, broccoli, roasted cauliflower.
- Hemlagad ravioli (vegetarisk)** 188:-
fylld med svamp, spemat, örtsmör tryffel, hyvlad parmesan.
Homemade ravioli (vegetarian), filled with mushroom, spinach, herb butter, truffle, and planed parmesan.

Pesci e crostacei

Fisk & Skaldjur / Fish & Shellfish

Lax och scampi 295:- Grillad lax, örtmarinerade scampi, skaldjurslasagne, gremolata, citron. Salmon and scampi , <i>grilled salmon, herb marinated scampi, shellfish lasagna, gremolata, lemon.</i>	Havsabborre 310:- Potatis och blomkålspuré, smörsås med örter, rostad kronärtskocka. Sea bass , <i>potato and cauliflower puré, butter sauce with herbs, roasted artichoke.</i>
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Carne

Köttträtter / Meat Dishes

Rosmarin och vitlöks- marinerade lammytterfilé 298:- svamprisotto, rödvinssås, parmesan. Rosemary and garlic marinated lamb sirloin , <i>mushroom risotto, red wine sauce, parmesan.</i>	Plankstek på oxfilé 325:- Duchesse, grillad sparris, pancettalindad haricot vertes, grillad tomat, bearnaisesås. Fillet of beef "served on a wooden plank" <i>duchesse potato, asparagus, pancetta wrapped beans, grilled tomato, bearnaise sauce..</i>
Grillad entrecôte 320:- Tomat & rödlökssallad, pommes frites, bearnaisesås. Grilled ribeye , <i>tomatoes & onion salad, french fries, bearnaise sauce.</i>	Pepparstek på oxfilé 325:- Potatisgratäng, grönpepparsås, ugnsbakad tomat, sparris. Pepper steak , <i>gratinated potatoes, green pepper sauce, oven baked tomato, asparagus.</i>

Sideorders

Pommes frites 55:- French fries
Bearnaisesås / Aioli 35:- Bearnaise sauce / Aioli sauce
Mix Salad 65:- Mixed salad
Tomat & rödlökssallad 65:- Tomatoes & onion salad
Frästa medelhavsgrönsaker 75:- Fried mediterranean vegetables