

Piccolo piatti

Före maten – Before dinner

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

Primi

Förrätter / Starters

Friterad kronärtskocka 128:- Citron, aioli. <i>Deep fried artichoke, lemon, aioli.</i>	Calamari fritti 152:- Aioli & citron. <i>Calamari fritti with aioli & lemon.</i>
Bruschetta 145:- Marinerade körsbärstomater, olivolja, vitlök, basilika, San Daniele skinka. Bruschetta , <i>marinated cherry tomatoes, oliveoil, garlic, basil, San Daniele prosciutto.</i>	Vitvinskokta musslor 155:- Chili, vitlök, tomat, smör, persilja, vitlöksbröd. White wine boiled mussels , <i>chili, garlic, tomatoes, butter, parsley, garlic bread.</i>
Burratina caprese 145:- Burratina, ugnsbakade cocktail- tomater, balsamico, oliver. Burratina , <i>baked cocktail tomatoes, balsamico, olives.</i>	Oxfile carpaccio 176:- Tryffelolja, parmigiano, ruccola, soltorkade cocktailtomater, pinjenötter, oliver. Beef carpaccio , <i>truffle oil, parmigiano, arugula, sundried cocktail tomatoes, pine nuts, olives.</i>

Antipasto

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

Halv Hel
195:- 288:-

Insalate

Sallader – Sallads

Caesarsallad

189:-

Grillad kyckling, knaperstekt bacon, krutonger, hyvlad parmigiano.
Caesar salad, *grilled chicken, crispy bacon, crutongses, 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, burratina, San Daniele, basilika-vinägrett.
Italian salad, *grilled pepper, artichoke, olives, burratina, 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** 225:-
Säsongens svampar, tryffel, vitt vin, färska örter, parmigiano.
Vegetarian mushroom risotto, seasonal mushroom, truffle, white wine, fresh herbs, parmigiano.
- 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, squid, gambas, white wine, saffron, chili, parsley, garlic.

Pasta

- Pasta Agaton** 212:-
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.
- Pappardelle con vitello** 212:-
Kalv, grädde, tryffel, kalvsky, parmigiano.
Veal, cream, truffle, veal gravy, parmigiano.
- Spaghetti Carbonara** 186:-
Knaperstekt pancetta lök, ägg, parmigiano, svartpeppar, grädde.
Crispy pancetta, onion, egg, parmigiano black pepper, cream.
- Spaghetti Bolognese** 176:-
Rosmarindoftande klassisk italiensk Bolognese, örtbakade pachinotomater, parmigiano.
Rosemary scented Italian classic, herb baked pachino tomatoes, parmigiano.
- Hemlagad ravioli (vegetarisk)** 188:-
Fylld med svamp, spenat, örtsmör tryffel, hyvlad parmigiano.
Homemade ravioli (vegetarian) filled with mushroom, spinach, herb butter, truffle, planed parmigiano.
- 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, babyspenat, sparris, grädde, cocktailtomater, cognac.
Salmon, shrimps, baby spinach, asparagus, cream, cocktail tomatoes, cognac.

Pesci e crostacei

Fisk & Skaldjur – Fish & Shellfish

Lax & scampispett 285:-

Örtslungad linguini, vitlök, chili, cocktailtomater, spenat, gremolata, grillad citron.

Salmon & scampi skewer, *linguini, garlic, chili, cocktail tomato, spinach, gremolata, grilled lemon.*

Smörstekt Hjälmargin 298:-

Smör och gräslökssås, sockerärter, knippmorötter, dillslungad potatis.

Butter fried pike-perch, *from Hjälmargin, butter and chives sauce, sugar snaps, carrots, dill potatoes.*

Sideorders

Pommes frites 55:-

French fries

Bearnaisesås / Aioli 35:-

Bearnaise sauce / Aioli sauce

Mixsallad 75:-

Mixed salad

Tomat & rödlökssallad 75:-

Tomatoes & onion salad

Carne

Kötträtter – Meat Dishes

Rosmarin och vitlöks-marinerad lammytterfilé 298:-

Svamprisotto, Barolosky, hyvlad parmigiano.

Rosemary and garlic marinated lamb sirlon, *mushroom risotto, Barolo reduction, planed parmigiano.*

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.*

Plankstek på oxfile 325:-

Duchesse, grillad sparris, pancettalindad haricot vertes, grillad tomat, bearnaisesås.

Fillet of beef “served on a wooden plank” *duchesse potato, asparagus, pancetta wrapped beans, grilled tomato, bearnaise sauce.*

Pepparstek på oxfile 325:-

Potatisgratäng, grönpepparsås, ugnsbakad tomat, sparris.

Pepper steak, *gratinated potatoes, green pepper sauce, oven baked tomato, asparagus.*