Antipasti

Pane Al Aglio 84:-

Garlic bread, olives, sun-dried tomatoes, tzatziki, and arugula.

Oliver Marinate 69:-

Oliver mix Klamata and Mammut in herb-marinated blend with drizzled olive oil.

Carpaccio Di Bresola 145:-

Bresola, Grana Padano, arugula, cocktail tomatoes, a dash of olive oil and balsamic.

Caprese Di Bufala 119:-

Buffalo mozzarella with cherry tomatoes, black pepper, olive oil, basil and balsamic.

Buratta 139:-

Creamy burrata with cocktail tomatoes, fresh basil, olive oil, and chili flakes.

Antipasti 129:-

A selection of Italian charcuterie.

pasta

Pollo Alla Aldo 184:-

Creamy tortiglioni pasta with chicken, bell peppers, mushrooms, and chili, Topped with arugula and grana padano cheese.

Carbonara 184:-

Creamy linguine pasta with bacon and onion, Topped with prosciutto, arugula, and grana padano.

Di Franco 209:-

Creamy tortiglioni pasta with beef tenderloin, gorgonzola, fresh mushrooms, and onions, Topped with thyme and grana padano.

Mama Rosa 204:-

Creamy linguine with scampi, white wine, fresh garlic, chili. Topped with cold-smoked salmon, blue mussels, arugula, and Grana Padano.

Marco Polo 195:-

Creamy linguine with pork fillet and bacon, fresh garlic, chili. Topped with arugula and Grana Padano.

Del Capo 209:-

Creamy linguine with beef tenderloin, bacon, mushrooms. Topped with arugula and grana padano. Delicious and satisfying!

Vegetale 179:-

Tortiglioni pasta with Italian tomato sauce, mushrooms, zucchini, onion, and bell pepper. Topped with arugula and Grana Padano cheese.

Con Lez Cozze 189:-

Linguine with Italian tomato sauce, fresh garlic, chili, white wine, and cooked blue mussels. Topped with parsley and Grana Padano cheese.

Di Maiale 189:-

Creamy tortiglioni pasta with tender pork fillet, fresh mushrooms, and garlic. Finished with peppery arugula and grated Grana Padano cheese.

Con Al Salame 189:-

Creamy tortiglioni pasta with Italian salami, sun-dried tomatoes, gorgonzola, chili flakes, fresh garlic. Topped with basil and grana padano.

Al Pollo 184:-

Creamy tortiglioni pasta with chicken and onion. Topped with sun-dried tomatoes, arugula, and grana padano cheese.

Con Scampi 219:-

Linguine with scampi cooked in white wine, chili, fresh garlic, and a delicious lobster sauce. Topped with fresh parsley and Grana Padano.

Napolitana 209:-

Linguine pasta with Italian tomato sauce, beef fillet, bell pepper, onion, chili, fresh garlic. Topped with arugula and Grana Padano cheese.

Mi Amore 189:-

Creamy linguine with chicken, bacon, fresh garlic. Topped with arugula and Grana Padano. Delicious!

Quattro Formaggio 179:-

Creamy linguine with brie, goat cheese, gorgonzola, cherry tomatoes. Topped with grana padano and fresh parsley. Delicious!

Speciale Per Te 209:-

Creamy tortellini with tender beef, spicy pirripirri, fresh garlic, and bell peppers. Finished with basil and grana padano cheese.

Con Tre Colori 179:-

Linguine pasta with Italian tomato sauce, fresh and cherry tomatoes. Topped with buffalo mozzarella, olive oil, and a pinch of black pepper.

Frutti Di Mare 209:-

Italian linguine cooked in tomato sauce and white wine, with scampi, mussels, calamari, chili, and fresh garlic.

Topped with fresh garlic and Grana Padano

Pinsa Romana

Inferno 189:-

Tomato sauce, mozzarella, truffle salami, Milano salami, Ventricina salami, cream cheese, basil oil.

Verdure 179:- (v)

Tomato sauce, mozzarella, artichoke, burrata, walnuts, sun-dried tomatoes, arugula, and olive oil.

Margherita 169:- (v)

Tomato sauce, mozzarella, cherry tomatoes, and basil.

Raffaello 209:-

Tomato sauce, mozzarella, bresaola, arugula, grana padano, balsamic cream, and pine nuts.

Grana, pepe e fantasia 189:-

Tomato sauce, mozzarella, prosciutto, cherry tomatoes, cream cheese, arugula, balsamic cream, and olive oil.

Stufata in Forno

(Italian stew)

Stufato Di Manzo 269:-

Beef, vegetables, gorgonzola, Italian tomato sauce. Topped with mozzarella cheese.

(Served with bread and mixed salad.)

Stufato Di Maiale 249:-

Pork fillet, vegetables, Italian tomato sauce. Topped with mozzarella cheese.

(Served with bread and mixed salad.)

Stufato Di Pollo 249:-

Chicken fillet, vegetables, Italian tomato sauce. Topped with mozzarella cheese.

(Served with bread and mixed salad.)

Stufato Di Vegetale 199:-

Vegetables cooked in Italian tomato sauce, topped with mozzarella cheese.

(Served with bread and mixed salad.)

Salumi

Italiensk Plocktallrik 619:-/ 2pers. (Italian tapas plate)

Three types of cheese and a variety of meats, including salami, prosciutto, and smoked salmon. Also, chicken and pork skewers, olives, garlic bread, three sauces

Antipasto Grande 419:-/ 2 pers.

Italian charcuterie platter with various meats, three types of cheese, served with fruits, olives, olive oil, garlic bread, and breadsticks.

Insalata

Insalata Di Sicilia 189:-

Salad mix with lemon oil, served with cold-smoked salmon, white wine marinated scampi with chili and fresh garlic, cherry tomatoes, and radishes.

Insalata Di Prosciutto 169:-

Mixed salad with basil oil, prosciutto, buffalo mozzarella, cherry tomatoes, pine nuts, dried figs. Topped with balsamic.

Brie Con Prosciutto 169:-

Mixed salad with basil oil, warm brie cheese with honey, walnuts, prosciutto, sun-dried tomatoes, dried figs, and radishes.

Bambino

Bamse 109:-

Linguine pasta cooked in a creamy bacon sauce. Topped with grana padano.

Pippi 109:-

Pannkakor with jam, cream, and a drizzle of chocolate sauce.

Lady & Lufsen 109:-

Linguine in tomato sauce with meatballs. Topped with grana padano.

Dolce

Gelato 99:-

Top with chocolate sauce, berries, and whipped cream.

(Ask staff for the current ice cream flavor.)

Tiramisu 99:-