
ANTIPASTI

Smaller dishes that works perfectly as a starter or snack with a good glass of wine, beer or other drinks!

Scampi Fritti Chili-fried prawns, herbs, tomatoes, lemon crème, radish. <i>We recommend: Moillard Chablis, Coquillage, Chablis</i>	129	Burrata Bruschetta Fried bread, burrata, tomato, basil oil, silver onion, black pepper. <i>We recommend: La Spinetta Il Rosé di Casanova, Toscana</i>	129
Insalata Caprese Buffalo mozzarella, tomatoes, olive oil, red onion, basil. <i>We recommend: Il Fortino Vermentino di Toscana, Toscana</i>	138	Carpaccio di Manzo Beef fillet in thin slices, parmesan, pine nuts, lemon, olive oil, arugula. <i>We recommend: Il Fortino Chianti Classico Riserva, Toscana</i>	159
Pane Grigliato all'Aglio Freshly baked bread, garlic butter, mild truffle dip. <i>We recommend: Le Arche Prosecco Extra Dry, Veneto</i>	85	Antipasto Misto Charcuterie and cheeses of various kinds, olives and selected accessories. <i>We recommend: Le Arche Prosecco Extra Dry, Veneto</i>	219

The Chef's recommendation!

Order more and eat as "sharing" with your company!

INSALATE

Our popular salads with an Italian touch.

Insalata Caesar Romaine lettuce, caesar dressing, fried bacon, croutons, parmesan. Choose between chicken or hand-peeled prawns. <i>We recommend: Il Fortino Vermentino di Toscana, Toscana</i>	199/225
Formaggio Caprino Chèvre au gratin, pistachios, apricot, artichoke, romaine lettuce, arugula, tomatoes, croutons, mustard vinaigrette. <i>We recommend: La Spinetta Il Rosé di Casanova, Toscana</i>	225
Prosciutto di Parma Romaine lettuce, buffalo mozzarella, air-dried Parma ham, olives, tomatoes, red onion, pesto alla Genovese, croutons, parmesan. <i>We recommend: Le Arche Prosecco Extra Dry, Veneto</i>	225
Insalata Burrata Burrata, basil oil, tomato, cucumber, black pepper, lemon, silver onion, romaine lettuce, croutons. <i>We recommend: Campania Falanghina Sauvignon Blanc, Trentino</i>	225

RISOTTO

Risotto is often eaten in Italy as a "primi piatti" which is a smaller dish. Feel free to combine with an antipasti!

Milanese Salmon, saffron, paprika, zucchini, parmesan. <i>We recommend: Gustav Adolf Schmitt Riesling, Mosel</i>	249
Frutti di Mare Braised scampi, blue mussels, vongole mussels, green asparagus, tomatoes and parmesan. <i>We recommend: Moillard Chablis Coquillage, Chablis</i>	249
Funghi veg Butter-fried mushrooms, leeks, mild truffle oil, oyster slices, parmesan. Add chicken for SEK 49 <i>We recommend: La Spinetta Ca'Di Pian Barbera d'Asti, Piemonte</i>	205

PASTA

Our pasta is served perfectly "al dente" and is always topped with freshly grated Parmigiano Reggiano.

Pesto della Casa veg Pesto alla Genovese, sun-dried tomatoes, cream, roasted pine nuts, parmesan. Add burrata or chicken for SEK 49 <i>We recommend: Gustav Adolf Schmitt Riesling, Mosel</i>	229	Carbonara LI'Amice Fried pancetta, creamy sauce on parmesan, cream, egg yolk, pecorino, olive oil, black pepper. <i>We recommend: Il Fortino Chianti Classico Riserva, Toscana</i>	219
Frutti di Mare Own-made tomato sauce, fresh mussels, scampi, vongole mussels, lobster, white wine, herbs. <i>We recommend: Gustav Adolf Schmitt Riesling, Mosel</i>	279	Piemontesi al Tartufo <i>The Owners favourite!</i> Beef fillet, mushroom, leek, creamy truffle sauce. <i>We recommend: Piacentini Valpolicella Ripasso Superiore, Veneto</i>	269
Pollo alla Griglia <i>The Chef's favourite!</i> San Marzano tomato, chicken fillet, feta cheese, cocktail tomatoes, peppers, olives. <i>We recommend: La Spinetta Ca'Di Pian Barbera d'Asti, Piemonte</i>	225	Ragú di Vitello Ragú on veal and salsiccia, San Marzano, basil, celeriac, parmesan. <i>We recommend: Il Fortino Sangiovese di Toscana, Toscana</i>	239

SECONDI

Our main courses are served with roasted cocktail tomatoes and fresh seasonal vegetables.

Entrecôte alla Griglia Grilled entrecôte, truffle butter, French fries, grated pecorino. <i>We recommend: Piacentini Valpolicella Ripasso Superiore, Veneto</i>	399	Filetto di Manzo alla Griglia Grilled beef tenderloin, truffle red wine sauce, fried potatoes, fresh herbs. <i>We recommend: La Spinetta Ca'Di Pian Barbera d'Asti, Piemonte</i>	379
Salmone alle Erbe Baked salmon fillet, cherry tomatoes, seasonal vegetables, creamy risotto. <i>We recommend: Campania Falanghina Sauvignon Blanc, Trentino</i>	299	Agnello alla Griglia Grilled lamb, creamy point cabbage, pecorino, parmesan, red wine reduction. <i>We recommend: Il Fortino Sangiovese di Toscana, Toscana</i>	389

PIZZA NAPOLETANA

Add burrata to your pizza SEK 49

Baked with fresh mozzarella and Parmigiano Reggiano on long-fermented Neapolitan sour-dough with high quality ingredients in our 400°C hot Italian stone oven. Just like in Napoli.

Margherita L'Amice veg 169

San Marzano tomato, fior di latte, parmesan, fresh basil, olive oil.

We recommend: Il Fortino Chianti Classico Riserva, Toscana

Mafioso 182

San Marzano tomato, mozzarella, salami Ventricina, cocktail tomatoes, red onion, chili oil.

We recommend: Il Fortino Sangiovese di Toscana, Toscana

Filetto di Manzo 219

San Marzano tomato, grilled beef fillet, scamorza (smoked mozzarella), roasted red pepper, red onion.

We recommend: La Spinetta Ca'Di Pian Barbera d'Asti, Piemonte

Prosciutto di Parma *The Bartender's favourite!* 209

San Marzano tomato, mozzarella, prosciutto di Parma, parmesan, arugula, balsamic cream.

We recommend: Il Fortino Sangiovese di Toscana, Toscana

Gamberetti 189

San Marzano tomato, mozzarella, marinated scampi, cocktail tomatoes, artichoke, pesto alla Genovese.

We recommend: Campania Falanghina Sauvignon Blanc, Trentino

Don Mateo 179

San Marzano tomato, mozzarella, mortadella with pistachio, bocconcini, pistachio.

We recommend: Moillard Chablis Coquillage, Chablis

Our pizzas are perfect for sharing as an appetizer.

Don Alphonso 235

San Marzano tomato, mozzarella, calamari, scampi, crayfish, parsley, lemon.

We recommend: Moillard Chablis Coquillage, Chablis

Tonno di Mare 179

San Marzano tomato, mozzarella, tonno all'Olio di Olivia (Italian tuna), red onion, arugula.

We recommend: Il Fortino Vermentino di Toscana, Toscana

Salsiccia - Bianco 189

Crème fraiche, mozzarella, fresh salsiccia, roasted potatoes, rosemary, parmesan.

We recommend: Moillard Chablis Coquillage, Chablis

Funghi - Bianco 175

Crème fraiche, mozzarella, forest mushrooms, roasted potatoes, rosemary, parmesan.

We recommend: Il Fortino Vermentino di Toscana, Toscana

Mela e Miele - Bianco *The Head waiters favourite!* 175

Crème fraiche, mozzarella, chèvre, sliced apple, roasted walnuts, honey, rosemary, arugula.

We recommend: Gustav Adolf Schmitt Riesling, Mosel

Take away? Nessun problema, We fix it!

Want a gluten-free pizza? Ask us and we will solve it!

Accessori 29:-

Truffle crème Lemon crème Garlic crème
Pesto della casa Chili crème

AI BAMBINI

For all children up to 13 years of age.

Pizza Prosciutto Cotto 85

Our own version of pizza Vesuvio with cheese and ham.

Pasta Carbonara *All Bambini's favourite!* 85

Creamy and tasty pasta dish with cream sauce and freshly fried bacon.

Spaghetti Bolognese 85

Spaghetti with our homemade minced meat sauce and parmesan on top.

Pancake Speciale 79

Three pancakes with vanilla ice cream and jam.

DOLCI

Our delicious own-made desserts. Fantastic with an Italian coffee from Lavazza.

Panna Cotta di Vaniglia 89

Classic Italian vanilla pudding, raw mixed berries, roasted white chocolate, sorbet.

Tiramisù L'Amice 109

Savoird biscuits, espresso Lavazza, amaretto, mascarpone cream.

Gelato e Sorbetto 89

The kitchen's choice of Italian ice cream and sorbet. Served with berries, meringues and chocolate crunch. *Ask for the evening's flavors.*

Pizza di Nutella 169

Freshly baked pizza base, hazelnut cream, fresh berries, mini meringues.
Best shared with someone at the table!

Fragole con Gelato alla Vaniglia 89

Strawberries with vanilla ice cream.

Piatto con Formaggi 149

Selected cheeses, marmalade, biscuits, fresh berries.

Torta Meringa al Limone 99

Lemon and meringue pie served with fresh berries.

Are you allergic to something or unsure about the contents of our dishes? Ask us about the allergens in the food.