
Antipasti

Frittata al Salmone | 155 kr.

Baked egg, smoked salmon, tomato, pesto, salad

Frittata al Prosciutto | 155 kr.

Baked egg, parma ham, tomato, pesto, salad, parmesan

Bruschetta Pomodoro (V) | 135 kr.

Toasted focaccia, cherry tomato, mascarpone, basil, red onion, garlic

Bruschetta al Salmone | 155 kr.

Toasted focaccia, smoked salmon, horseradish cream, dill

Insalata di Pollo | 155 kr.

Fried chicken, radicchio, mini romaine, mozzarella, artichoke, mustard vinaigrette

Tatar di Tonno | 140 kr.

Tuna tartare, shallots, chives, lemon mayo, olive oil, chips

Carpaccio di Manzo | 150 kr.

Beef thigh, truffle mayo, arugula, pine nuts, olive oil, parmesan

Insalata Caprese (V) | 135 kr.

Heirloom tomato, cherry tomato, buffalo mozzarella, basil, balsamico, pine nuts

Salumi Misti | 145 / 250 kr.

Italian hams, salami and sausages, Italian cheeses, specialities, stone oven bread, pesto

Pasta e Risotto

Rigatoni alla Nduja | 165 kr.

Rigatoni pasta, spicy nduja, salsiccia, cream, shallots, vodka, tomato, parsley, parmesan

Casarecce con Gamberi | 170 kr.

Casarecce pasta, roasted tiger prawns, cabbage, chili, garlic and basil in spicy tomato sauce

Casarecce Carbonara | 160 kr.

Casarecce pasta, roasted Guanciale, egg yolk, freshly grinded black pepper, parmesan

Rigatoni a' la Osso Bucco | 160 kr.

Rigatoni pasta, beef ragú, creamy parmesan, sautéed spring onions, cherry tomato, asparagus, carrot, parsley, pickled red onion

Lasagne della Casa | 155 kr.

Lasagna, beef ragú, béchamel sauce, parmesan

Risotto Aspargi | 155 kr.

Creamy risotto, asparagus, spring onions, homemade stracciatella, tarragon, crispy Parma, lemon

Pizza

Margherita (V) | 135 kr.

Tomato sauce, buffalo mozzarella, olive oil, basil (with burratina +15 kr.)

Quattro Stagioni | 150 kr.

Tomato sauce, mozzarella, portobello mushrooms, boiled ham, artichoke, olives

Salsiccia Bianca | 160 kr.

Mozzarella, mascarpone, salsiccia, potato, red onion, rosemary oil

Diavola | 165 kr.

Tomato sauce, mozzarella, spicy salami, red onion, olives

Parma e Rucola | 170 kr.

Tomato sauce, mozzarella, parma ham, cherry tomato, arugula, parmesan, pesto

Ventricina e Gorgonzola | 165 kr.

Tomato sauce, mozzarella, spicy salami, bell pepper, gorgonzola

Nduja e Stracciatella | 165 kr.

Tomato sauce, mozzarella, spicy nduja, salsiccia, stracciatella, red onion

Quattro Formaggi Bianca (V) | 150 kr.

Mozzarella, stracciatella, parmesan, gorgonzola, bell pepper, basil

Pizza Verdure (V) | 155 kr.

Tomato sauce, mozzarella, asparagus, peas, cherry tomato, pickled red onion, garlic oil

Crust Dip | 10 kr.

Pesto, parmesan mayo, truffle mayo or Napoli sauce

Secondi

Ribeye 250 g. | 345 kr.

Pan fried ribeye, red wine sauce, carrot purée, green asparagus, baby potatoes with herbs

Insalata Contorni | 55 kr.

Mixed salad, fried artichokes, pine nuts, mustard vinaigrette

Dolci

Tiramisú | 95 kr.

Famous Italian mascarpone dessert, lady fingers, strong coffee, Marsala, cocoa

Cioccolato al Vaniglia | 95 kr.

Dark chocolate cake, vanilla ice cream

Gelato Misto | 85 kr.

3 types of ice cream with crisp

Vini		GL	FL
Vini Spumanti			
NV	Rosato 'Fulvio Beo', Ca' Rugate, Veneto	100	625
NV	'Fulvio Beo', Ca' Rugate, Veneto	100	625
NV	'Alma' Gran Cuvee, Brut, Bellavista	140	700
2016	'Teatro alla Scala' Brut, Bellavista		800
Vini Bianchi			
2025	Vermentino 'Solais', Santadi, Sardegna	90	425
2024	Soave 'San Michele', Ca' Rugate, Veneto	95	450
2024	Pinot Grigio, Colterenzio, Alto Adige	95	450
2025	Chardonnay, 'Altkirch', Colterenzio, Alto Adige	95	450
2024	Sauvignon Bianco, Ermacora, Friuli	100	475
2024	Soave Classico, Pieropan, Veneto	100	475
2024	Arenis, Gewürztraminer	115	550
Vini Dolci			
2024	Marsala, Superiore Riserva Semisecco, Florio, Sicilia	65	425
2024	Moscato d'Asti, Albino Rocca, Piemonte	70	450
Vini Rosati			
2023	Rosato, Le Due Arbie, Toscana	85	400
2024	Komaros, Garofoli, Marche	90	425
Vini Rossi			
2024	Monica di Sardegna Antigua, Santadi, Sardegna	80	375
2022	Rosso Toscana Sangiovese, Mocali, Toscana	85	400
2022	Chianti Superiore, Le Due Arbie, Toscana	85	400
2021	Montepulciano 'Indio', Bove, Abruzzo	90	425
2021	Primotivo "Terragnolo" Apollonio, Puglia	95	450
2022	Rosso di Montalcino, Poggio Landi, Toscana	105	500
2024	Valpolicella, 'Rio Albo', Ca' Rugate, Veneto	100	475
2024	Pinot Nero, Colterenzio, Trentino/Alto Adige	110	525
2024	'Hebo', Petra, Toscana	110	525
2022	Barbera 'Trevigne', Domenico Clerico, Piemonte	115	550
2024	Ripasso, Brigaldara, Veneto	115	550
2021	Nobile di Montepulciano, Poliziano, Toscana	125	600
2024	Nebbiolo 'Capisme', Domenico Clerico, Piemonte	130	625
2021	Barolo, Domenico Clerico, Piemonte	165	800
2021	Amarone 'Punta 470', Ca' Rugate, Veneto	175	850
Non-Alcoholic Vini			
NV	Van Nahmen, Rhabarbernectar, Rhinland, Germania	85	400
2024	Goldatzel, Riesling, Rheingau, Germania	95	450

Benvenuto!

Welcome to Grappa Restaurant & Vinbar.
At Grappa you experience real Italian atmosphere with a modern twist.
Enjoy our dishes individually or choose one of our menus.

Buon appetito!

Aperitivo

Passionata | 95 kr.

Galliano, vodka, passion purée

Aperol Spritz | 95 kr.

Aperol and prosecco

Amalfi Sour | 110 kr.

Aperol, Malfy Arancia gin, strawberry

Italian olives | 50 kr.

Homemade salted almonds | 50 kr.

Arancini | 3 pcs. 50 kr.

Mozzarella, mascarpone, parmesan mayo

Parma ham | 65 kr.

Crostoni, balsamico crema, parmesan, truffle mayo

Croustades | 3 pcs. 55 kr.

Raw tuna, olive oil, lemon mayo

Parmesan chips | 50 kr.

Truffle mayo

Polenta fries | 50 kr.

Grappa's polenta fries, truffle mayo

Pane Grigliato | 65 kr.

Gratinated bread, mozzarella, garlic, pesto

Pane | 45 kr.

Stone oven bread, Pesto Genovese (basket for 2 people)