Antipasti

Fritatta al Salmone | 155 kr.
Baked egg, smoked salmon, tomato, pesto, salad

Fritatta al Prosciotto | 155 kr.
Baked egg, parma ham, tomato, pesto, salad, parmesan

Bruschetta Funghi (V) | 135 kr.
Toasted focaccia, pan-fried mushrooms, truffle cream, leek, garlic, parsley

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

Buratta (V) | 135 kr.
Pesto alla Trapanese, toasted focaccia, balsamic glaze, arugula, basil

Salumi Misti | 145 / 250 kr.
Italian hams, salami, 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 Osso Bucco | 160 kr.
Rigatoni pasta, braised veal shank, creamy parmesan, sautéed carrots, parsley, pickled red onion, parsnip, leek, sun-dried tomato

Lasagne della Casa | 155 kr.
Lasagna, beef ragú, béchamel sauce, parmesan

Risotto Finferli (V) | 160 kr.
Creamy risotto, confit chanterelles, leek, parsley, roasted walnuts

Info about food allergies and tolerances - please ask the waiter.

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, 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

Acciuga (V) | 150 kr.
Mozzarella, tomato, anchovies, olives, oregano, stracciatella

Funghi (V) | 155 kr.
Mascarpone, mozzarella, mushrooms, arugula, truffle oil

Crust Dip | 10 kr.
Pesto, parmesan mayo, truffle mayo or Napoli sauce

Secondi

Ribeye 250 g. | 355 kr.
Pan-fried ribeye, peber sauce, baked pumpkin, sauteed mushrooms, pickled red onion, Jerusalem artichoke chips, small herb potatoes

Insalata Contorni | 55 kr.
Mixed salad, artichokes, pine nuts, honey 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
2025	Pinot Grigio, Colterenzio, Alto Adige	95	450
2025	Chardonnay, 'Altkirch', Colterenzio, Alto Adige	95	450
2025	Sauvignon Bianco, Ermacora, Friuli	100	475
2025	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		
2025	Rosato, Le Due Arbie, Toscana	85	400
2025	Komaros, Garofoli, Marche	90	425
	Vini Rossi		
2025	Monica di Sardegna Antigua, Santadi, Sardegna	80	375
2023	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	95	450
2024	Valpolicella, 'Rio Albo', Ca' Rugate, Veneto	100	475
2025	Pinot Nero, Colterenzio, Trentino/Alto Adige	110	525
2024	'Hebo', Petra, Toscana	110	525
2023	Barbera 'Trevigne', Domenico Clerico, Piemonte	115	550
2024	Ripasso, Brigaldara, Veneto	115	550
2022	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!

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 | 65 kr.
Stone oven bread, Pesto Genovese (basket for 2 people)

Lunch Menu

Choose 2 or 3 courses
(always starts with bruschetta Funghi)

Antipasti
Bruschetta Funghi

Pasta or Pizza
Free of choice

Dolci
Free of choice

2 courses 250,- per person
3 courses 300,- per person