

## SNACKS

### Selezione di Olive (V) | 45 kr.

Piccolos marinated olives

### Carpaccio Crostini | 45 kr.

crispy ball, carpaccio, parmesan and truffle mayo

### Pane (V) | 30 kr.

freshly baked stone oven bread with Pesto Genovese

### Salumi Misti | 145 kr.

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

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## CICCHETTI

Small Italian dishes that can be mixed for a whole meal.

### FREDDI | COLD

#### Bruschetta Pomodoro (V) | 85 kr.

toasted focaccia, cherry tomatoes, shallots, sherry vinegar, olive oil, garlic, basil, mascarpone

#### Crudo | 95 kr.

white fish, tomato consommé, orange, fennel, olive oil

#### Carpaccio di Manzo | 75 kr.

beef eye of round, smoked olive oil, truffle mayo, parmesan, lemon, arugula, pine nuts

#### Stracciatella (V) | 85 kr.

cucumber, asparagus, "cold honey", pistachio, mint

#### Vitello Tonnato | 75 kr.

slow-roasted veal, tuna mayo, capers, arugula, preserved lemon

### CALDI | WARM

#### Cavolfiore Gratino (V) | 80 kr.

cauliflower, parmesan sauce, walnuts, parsley, truffle salsa

#### Gamberi | 95 kr.

tiger prawns, confit garlic, shallots, chili, capers, parsley, white wine and cherry tomato

#### Polpette al Sugo | 85 kr.

meatballs in tomato sauce, olive oil, garlic, parsley, pankò

#### Arancini di Maiale | 95 kr.

fried risotto balls, parma ham, salami, truffle mayo, mozzarella, parmesan

#### Manzo | 95 kr.

beef brisket, potato purée, demiglace with tomato, gremolata, spinach, asparagus

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## PASTA E RISOTTO

Our pasta is made in our pasta workshop.

### Aglio Olio con Asparagi (V) | 135 kr.

casarecce, asparagus, chili, lemon, garlic, parsley, olive oil, parmesan

### Casarecce Gamberi | 170 kr.

casarecce, tiger prawns, confit garlic, shallots, chili, capers, parsley, white wine, cherry tomatoes

### Rigatoni Zozzona | 165 kr.

tomato sauce, parmesan, salsiccia, guanciale, nduja, egg yolk, black pepper

### Ravioli | 170 kr.

salmon, ricotta, burro acido, spinach, fennel

### Risotto Verde (V) | 155 kr.

spinach, asparagus, herbs, stracciatella, lemon, garlic

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## PIZZA

Our tomato sauce is made from San Marzano D.O.P. tomatoes.

### Margherita (V) | 135 kr.

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

### Caprese (V) | 160 kr.

mozzarella di bufala, tomatoes, garlic, olive oil, basil

### Capriciosa | 160 kr.

tomato sauce, mozzarella, boiled ham, portobello, artichokes

### Salsiccia Bianca | 160 kr.

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

### Diavola | 165 kr.

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

### Mortadella e Pistacchio | 165 kr.

mascarpone, mozzarella, mortadella, pistachio, stracciatella, olive oil, basil

### Parma e Rucola | 170 kr.

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

### Gorgonzola | 160 kr.

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

### Crust Dip | 10 kr.

pesto, chili oil, garlic oil or truffle oil

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## DOLCI

### Tiramisu | 95 kr.

mascarpone, lady fingers, espresso, cocoa and marsala

### Affogato | 65 kr.

espresso with vanilla ice cream

### Semifreddo | 95 kr.

vanilla, rhubarb, crumble

## FIAT MENU

250 kr. - 3 dishes in 3 servings

**Cicchetti** 1 x free choice from the menu

**Pasta** 1 x free choice from the menu

**Dolci** 1 x free choice from the menu

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## FERRARI MENU

295 kr. per person - 5 dishes in 3 servings - must be selected by min. 2 people

**Vitello Tonnato** slow-roasted veal, tuna mayo, capers, arugula, preserved lemon

**Crudo** white fish, tomato consommé, orange, fennel, olive oil

**Cavolfiore Gratino (V)** cauliflower, parmesan sauce, walnuts, parsley, truffle salsa

**Manzo** beef brisket, potato purée, demiglace with tomato, gremolata, spinach, asparagus

**Tiramisu** mascarpone, lady fingers, espresso, cocoa and marsala

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## LAMBORGHINI MENU

395 kr. per person - 10 shareable dishes in 5 servings - must be selected by min. 2 people

**Selezione di Olive (V)** Piccolos marinated olives

**Vitello Tonnato** slow-roasted veal, tuna mayo, capers, arugula, preserved lemon

**Crudo** white fish, tomato consommé, orange, fennel, olive oil

**Carpaccio Crostini** crispy ball, carpaccio, parmesan and truffle mayo

**Polpette al Sugo** meatballs in tomato sauce, olive oil, garlic, parsley, panko

**Gamberi** tiger prawns, confit garlic, shallots, chili, capers, parsley, white wine and cherry tomato

**Arancini di Maiale** fried risotto balls, parma ham, salami, truffle mayo, mozzarella, parmesan

**Manzo** beef brisket, potato purée, demiglace with tomato, gremolata, spinach, asparagus

**Cavolfiore Gratino (V)** cauliflower, parmesan sauce, walnuts, parsley, truffle salsa

**Tiramisu** mascarpone, lady fingers, espresso, cocoa and marsala