



I nostri piatti d'entrata - our starters

Zuppa di Parmigiano e Crostaci Creamy soup made of Parmigiano, grilled redshripmp (Eco farmed) and butter fried scallop.	175 kr
Mezzo Plin del Kol & Kox Small Piedmontese fresh pasta dumplings stuffed with beef, turkey and Parmigiano Reggiano. Served with prosciutto and sage	140 kr
Caprese Classica Buffalo mozzarella and basil marinated cherry tomatoes and virgin olive oil	145 kr
Carpaccio Emiliano Thin slices of fresh beef fillet with Pecorino Toscano acute Balsamico and green sprouts	185 kr
Bruschetta di Giacomo On toasted country bread we serve basil marinated cherry tomatoes, together with the origin protected buffalo mozzarella from Campania	145 kr
Prosciutto San Daniele The famous prosciutto of Friuli, known for its sweetness and stored for 10 months. The favorable climate in San Daniele area and its production of traditional skill makes one of Italy's foremost prosciutto. Served with buffelmozzarella and pickled artichoke	190 kr
Carpaccio di tonno Thinly sliced tuna, sauce fresh as raw can be, tomato pesto with almonds and pecorino, blodgrapefileér, lemon, oil and seasonal salad	175 kr
Insalata mista Our salad is made of tender and seasonal leaves. In addition we serve Parmigian Reggiano stored 24 months, walnut oil, pear oil and white wine vinegar	120 kr

For parties of 8 people or more, we kindly ask you to order from our suggested menus.

We reserve the rights for changes and misprints.

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 PÅ SVENSKA