



I nostri piatti d'entrata - our starters

Zuppa di Crostaci	180 kr
Creamy soup made of roasted tomatoes old style, herbs, buffelstracciatella in company with red shrimp and scallops (these seafood are WWF certified for sustainable fishing)	
Mezzo Plin	155 kr
A small serving of small Piedmontian ravioli stuffed with turkey and beef that we chop creamy with duck confit and cabbage	
La nostra Caprese	155 kr
Buffalo mozzarella from Campania, tomato salad, basil and olive oil	
Carpaccio di manzo	190 kr
When Ernest Hemingway sat at Harrys Bar in Venice and was craving for raw meat, he never thought he would have given rise to this classical establishment. Here in new vintage: truffle mayo, artichoke chips, black cabbage as well vineager-flavoured Parmigiano	
Bruschetta	145 kr
Roasted country bread with Buffalo mozzarella, basil and Piccadilly tomatoes	
Antipasto Toscano	190 kr
Prosciutto toscano DOC, hot truffle pecorino, olives and artichoke	
Carpaccio di tonno	180 kr
Thin slices of raw fresh tuna, citrus fruits, capers, pecorino & roasted almonds	
Selezione di insalata	130 kr
Selected shots and leaves from Sörunda vegetable halls, Italian Piccadilly Tomato, something pickled and Parmigiano EVO	

For parties of 8 people or more, we kindly ask you to order from our set menus.
Incase of any allergies, please inform the staff.
We reserve the rights for changes and misprints.

