

SMALL PLATES

OLIVES.....	55
PIKE PERCH CRUDO WITH BLOOD ORANGE, PUNTARELLA & FENNEL POLLEN....	165
MASHED CHICKPEAS & GRILLED VEGETABLES IN OLIV OIL.....	95
CARPACCIO, PARMESAN, WILD ROCKET, LEMON & OLIVE OIL.....	190
FRITO MISTO WITH AÏOLI & LEMON.....	135
BURRATINA, GRILLED BREAD & "DE CARLO TENUTA ARCAMONE 2018".....	110
GNUDI, PUMPKIN, SAGE, PINE NUTS & BROWNE D BUTTER.....	145
BRUSCHETTA WITH CHICKEN LIVER & OCCELI AL BAROLO.....	155
ITALIAN CHARKUTERIES.....	155

BIG PLATES

LAMB CHOPS WITH RADDICCHIO, PANCETTA & SALSA VERDE.....	290
PLAICE, AGRETTI, CAPERS & LEMON.....	245
CRISPY PORK BELLY, PUNTARELLA & GREMOLATA.....	205
BRAISED ENDIVE, LENTILS, PUMPKIN, WILD ROCKET & PARMESAN.....	185

...& BIG PLATES TO SHARE *these dishes are served with gremolata & grilled lemon - takes the kitchen about 45 min to cook*

ENTRECÔTE ON THE BONE 1KG.....	790
WHOLE SWEDISH CORN-FED CHICKEN.....	315
RISOTTO WITH ROASTED GARLIC, FENNEL GORGONZOLA DOLCE & WALNUTS....	245

EXTRA

RADDICCHIO & PANCETTA.....	65
POLENTA, MASCARPONE & PECORINO ROMANO.....	75
AMANDINE POTATOS "FRITO", DUCK FAT & ROSEMARY.....	55
WINTER LEAVES & SICILIAN BLOOD ORANGE.....	45
CONTRONE BEANS IN BROTH.....	45

SWEET

ALMOND & POLENTA CAKE WITH BLOOD ORANGE & CRÈME FRAÎCHE.....	110
VANILLA ICE CREAM WITH "FRANTOI CUTRERA 2018".....	55
CHOCOLATE TRUFFLES.....	45
TIRAMISU.....	95

**POP
HOUSE**

Vid allergier fråga vår personal
Vänligen notera att vi är en kontantfri restaurang
In case of allergies ask our staff
Please note that we are a cashfree restaurant