

SUMMER MENU

SMALLER PLATES

OLIVES 40:-
italian olives

CAPRESE 105:-
buffalo mozzarella burrata with Swedish tomatoes & balsamico

ARANCINI 75:-
deep fried risotto balls, crispy parsley & lemon

CHARCUTERIES 155:-
three italian varieties

BRUSCHETTA PISELLI 90:-
grilled bread with crushed peas, ricotta, mint & parmesan

BRUSCHETTA DE PARMA 115:-
grilled bread, prosciutto, tomato & basil

SAN DANIELE & MELON 95:-
prosciutto, cantaloupe melon & olive oil

ANTIPASTI FOR TWO 250:-
artichoke in olive oil, salami, coppa di parma, pecorino, bruschetta & olives

GRILLED ASPARAGUS 120:-
green asparagus from Gotland with chives, crème fraîche, parmesan & black pepper

GNUDI 125:-/175:-
ricotta dumplings with peas, zucchini, butter & pecorino

LARGE PLATES

VEAL HAMBURGER 195:-
brioche, provolone cheese, balsamico onions, dressing with italian truffle, pancetta, tomato & crispy potatoes

DRY AGED STRIPLOIN 345:-
ramson butter, marsala gravy, green beans, potato gratin with swiss chard & pecorino

LAMB CUTLETS 275:-
roasted summer beets, carrots & goats curd

VEAL SCHNITZEL 240:-
rocket, ramson butter, crispy potatoes & lemon

CRISPY PORKBELLY 185:-
porchetta with gremolata and fennel & parmesan salad

ARCTIC CHAR 195:-
marinda tomatoes, olives, capers, oregano, almond & sherry vinegar

EXTRA

30:-/each
green salad
crispy potaoes
new potatoes & mint butter

SWEETS

STRAWBERRIES 90:-
vanilla ice cream & crushed almond biscotti

PANNACOTTA 90:-
with Swedish raspberries

TIRAMISU 70:-
classic

SORBET 35:-/scoop
ask for todays selection