

APEROL SPRITZ 109KR
APEROL, PROSECCO, TONIC SODA
FROZEN PEACH BELLINI 99KR
PROSECCO, PEACH NECTAR, STRAWBERRY

Pre Dinner Drinks

ZERO SPRITZ 69KR
ALCOLFRI SPRITZ
NEGRONI 109KR
HENDRICKS GIN, CARPANO CAMPARI



Antipasti

Starters

TAGLIERE DEL MAGAZZINO 179KR / 279KR
MIXED COLD CUTS/CHEESE FROM DIFFERENT ITALIAN REGIONS

CARPACCIO DI PESCE SPADA * 169KR
SMOKED SWORDFISH CARPACCIO WITH CITRONETTE AND
PISTACHIOS (CONTAINS NUTS)

BRUSCHETTONA "MADE IN SUD" 149KR
A BIG ROASTED BRUSCHETTA-BREAD WITH
PACHINO TOMATOES FROM SICILY,
BUFFALO MOZZARELLA FROM CASERTA,
FRESH BASIL AND EKO EXTRA VIRGIN OLIVE OIL

CARPACCIO DI BRESAOLA, FRUTTI DI BOSCO 169KR
VINCOTTO E PECORINO AL TARTUFO NERO *
BIFF-BRESAOLA, TRUFFLE PECORINO, FIGS VINCOTTO,
WILD BERRIES AND DRIED FIGS

Focaccine

FOCACCINA ALL' AGLIO ** 99KR
EXTRAVERGINE OLIVOLJA, VITLÖK

FOCACCIA ALL' AGLIO E PARMA ** 129KR
EXTRA VIRGIN OLIV OIL, GARLIC, PARMA

FOCACCIA POMODORO, OLIVE E RUCOLA ** 119KR
EXTRA VIRGIN OLIV OIL, GARLIK, TOMATO,
OLIVES, ROCKET SALAD

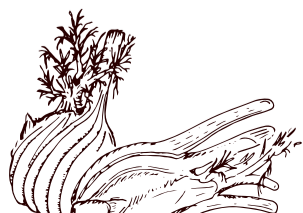
Insalate

Salads

INSALATA MISTA *** 89KR
SALAD WITH SEASONAL VEGETABLES

PERE, GORGO E PINOLI * 179KR
SALAD, PEARS, GORGONZOLA CHEESE,
ROASTED PINE NUTS AND CITRONETTE
(CONTAINS NUTS)

PARMA, BUFALA E FICHI 189KR
SALAD, BUFFALO MOZZARELLA, PARMA HAM, DRIED FIGS



Antipasto Misto

A MIX OF TYPICAL ITALIAN
STARTERS

FOR 4 PEOPLE
599 KR

Menu Degustazione

3 Course menu Pasta/Pizza

389 KR

CHOOSE 1 STARTER, 1 PASTA/PIZZA,
1 DESSERT

3 Course menu Main course

429 KR

CHOOSE 1 STARTER, 1 MAINCOURSE,
1 DESSERT

PLEASE TELL US
WHETHER YOU HAVE
ANY ALLERGIES

GLUTEN FREE*

LACTOS FREE**

GLUTEN FREE + LACTOS FREE***

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Pasta

LINGUINE "RUMMO" AL GRANCHIO REALE 219KR
"RUMMO" DURUM PASTA WITH KING KRAB
IN A CREAMY SHELLFISH SAUCE

CANNELLONI AGLI ASPARAGI, 199KR
SCAMPI E GAMBERI
STUFFED EGG-PASTAROLLES FILLED WITH ASPARAGUS,
SERVED WITH CRAYFISH AND SHRIMPS

RAVIOLI ALLA FARAONA E RECIOTO 189KR
CON FONDUTA, BURRO AL TARTUFO E GUANCIALE
EGGPASTA FILLED WITH GUINEA-FOWL AND RECIOTO WINE,
SERVED WITH A FONTINA-CHEESE FONDUE, TRUFFLE BUTTER,
TOPPED WITH CRISPY GUANCIALE

QUADRONI VERDI RIPIENI DI MELANZANE, 189KR
CON CAPONATA, RICOTTA DI PECORA
PINOLI E MANDORLE TOSTATE
GREEN EGGPASTA FILLED WITH EGGPLANT AND CHEESE,
SERVED WITH "CAPONATA" OF VEGETABLES,
SHEEP-RICOTTA CHEESE AND ROASTED PINENUTS AND ALMONDS
(CONTAINS NUTS)

Rice

RISOTTO AI FUNGHI E BRASATO * 199KR
CARNAROLI RISERVA RICE, MUSHROOM,
BRAISED CHUCK STEAK VEAL IN BARBERA WINE, TRUFFLE OIL

RISOTTO AI FRUTTI DI MARE * 199KR
CARNAROLI RISERVA RICE, SEAFOOD MIX, MUSSELS,
HAND PEELED SHRIMPS FROM SMÖGEN

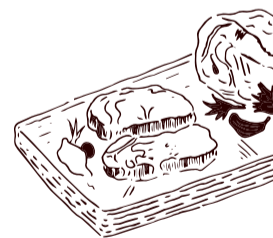
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Maincourses

BRASATO AL BARBERA*** 269KR
LONG COOKED BRAISED CHUCK STEAK VEAL
IN BARBERA WINE, SEASONAL VEGETABLES

TAGLIATA DI MANZO AI PORCINI, * 289KR
FONDUTA E RISOTTINO AGLI ASPARAGI
"ANGUS" BIFF STEAK SERVED WITH PORCINI MUSHROOMS,
FONTINA CHEESE FONDUE AND ASPARAGUS RISOTTO

FANTASIA DI MARE 269KR
VARIETY OF SEAFOOD OFFERED IN A TRADITIONAL
ITALIAN WAY, SERVED WITH ROASTED GARLIC-BREAD



Classic Pizzas

MAGAZZINO 189KR
TOMATO, MOZZARELLA, PARMA HAM
GRANA PADANO, ROCKET SALAD

MARGHERITA DI BUFALA DOP 179KR
TOMATO, MOZZARELLA, BASIL,
BUFFALO MOZZARELLA DOP (AFTER BAKING)

DIAVOLA 179KR
TOMATO, MOZZARELLA, SPICY SALAMI FROM CALABRIA,
OREGANO

PROSCIUTTO E FUNGHI 179KR
TOMATO, MOZZARELLA, CHAMPIGNON,
COOKED HAM FROM ITALY

NAPOLI ** 179KR
TOMATO, ANCHOVIS, CAPPERS, TROPEA RED ONION,
TAGGIASCHE OLIVES

SALSICCIA E RICOTTA 189KR
TOMATO, MOZZARELLA, RICOTTA CHEESE,
ITALIAN SAUSAGE, ROCKET SALAD

VEGETARIANA 179KR
TOMATO, MOZZARELLA, EGGPLANT, CHAMPIGNON,
OLIVES, GREEN ASPARAGUS, ONION, BASIL

FRUTTI DI MARE 199KR
TOMATO, MOZZARELLA, SEAFOOD MIX, MUSSELS,
HAND PEALD SHRIMPS FROM SMÖGEN, GARLIC, PARSLEY



White Pizzas

BIANCA ALLA BUFALA,
PROSCIUTTO DI PARMA E TARTUFO 189KR
MOZZARELLA, PARMA HAM, WHITE TRUFFLE OIL,
GRANA PADANO, BUFFALO MOZZARELLA (AFTER BAKING)

BIANCA AL CULATELLO, FICHI, 199KR
RICOTTA DI PECORA E VINCOTTO
MOZZARELLA, "CULATELLO" DRIED HAM, FIGS,
SHEEP RICOTTA CHEESE, AGED VINCOTTO

BIANCA PERE, GORGONZOLA E PINOLI 179KR
MOZZARELLA, FRESH PEARS, GORGONZOLA CHEESE,
PINE NUTS (CONTAINS NUTS)

BIANCA SALSICCIA, FRIARIELLI 179KR
E BUFALA
MOZZARELLA, ITALIAN SAUSAGE, BROCCOLI RAVE,
BUFFALO MOZZARELLA (AFTER BAKING)

Le Pizze al Lievito Madre

OUR AUTHENTIC
ITALIAN PIZZAS
ARE MADE FROM SOURDOUGH,
YEAST AT LEAST 24 HOURS.
FOR OUR PIZZAS WE USE JUST
THE FINEST SELECTION OF
ITALIAN INGREDIENTS

WE ALSO OFFER
GLUTEN FREE PIZZAS
FOR
19KR EXTRA

ESPRESSO MARTINI 119KR
ABSOLUT VODKA, KAHLUA, ESPRESSO
IRISH COFFEE 119KR
JAMESON WHISKEY, KAFFE, FARINSOCKER, GRÄDDE

Dessert Drinks

KAFFE KARLSSON 119KR
BAILEYS, COINTREAU, KAFFE, GRÄDDE
ICE COLD LIMONCELLO 48KR
LEMON LIQUEUR FROM AMALFI COAST

I Dessert

IL TIRAMISU' 89 KR
CLASSIC ITALIAN TIRAMISU

PANNA COTTA ALLO ZAFFERANO * 89 KR
E VANIGLIA CON SALSA DI MORE
SAFFRON AND VANILLA PANNA COTTA WITH BLACKBERRIES SAUCE

BRIOSCIA SICILIANA
CON GELATO AL CIOCCOLATO, NOCCIOLA E VANIGLIA 89 KR
CLASSICAL SICILIAN DESSERT
BRIOCHEs FILLED WITH CHOCOLATE, VANILLA AND HAZELNUT ICE CREAM AND
FRESH BERRIES (CONTAINS NUTS)

SORBETTO AL LIMONE E FRUTTA DI STAGIONE *** 89KR
LEMON SORBET AND SEASONAL FRUITS

L' AFFOGATO AL CAFFE' ESPRESSO * 79KR
VANILLA ICE CREAM WITH A DUBBLE ESPRESSO

CANTUCCI CON VIN SANTO 89KR
ITALIAN ALMONDS BISCUITS,
SERVED WITH A GLASS OF VINSANTO DESSERT WINE
(CONTAINS NUTS)

FORMAGGI MISTI 139KR
MIXED ITALIAN CHEESE

GLUTEN FREE* LACTOS FREE** GLUTEN FREE + LACTOS FREE***

