

ITALIAN  KITCHEN

DI SOPRA



Nyfiken på ursprunget på vårt kött eller vad vi har i maten? Fråga er servitör

APERITIVI

HUGO SPRITZ 159

Elderflower Liqueur, Mint, Onbrina Prosecco, Soda

APEROL SPRITZ 159

Aperol, Onbrina Prosecco, Soda

LIMONCELLO SPRITZ 159

Limoncello, Onbrina Prosecco, Soda

FRAGOLINI 159

Limoncello, Strawberry Cordial, Onbrina Prosecco

NEGRONI



CLASSICO – The Italian way 169

Panarea Sunset Gin, Campari, Antica Formula

BIANCO – Negroni for beginners, light & fruity 169

Malfy Originale Gin, Luxardo Bitter Bianco, Mancino Bianco

SIGNATURES

APPRICIELO 169

Malfy Originale, Quaglia Violetta, Maraschino, Apricot, Lime, Almond, Bitters, Milk

ENZONI 169

Beefeater Gin, Campari, Lemon, Cane Sugar, Grape & Basil

BALSAMICO 169

Aperol, Reposado Tequila, Lime, Agave & Balsamic Vinegar

VESPA 169

Grappa di oro, Merlet poire, Strega, Lemon & Cane sugar

MARCHESSA 169

*Amalfi limone, Apricot liqueur, Italicus, Riesling, Lemon Cordial
& Rhubarb mist*

LAMIA 169

*Sarti Rosa, Takamaka overproof, Falernum, Lime, Passionfruit, Pomegranate
& Bitters*



MOCKTAILS

ENZONI ZERO 94

Lyre's Alcohol free Gin, Sanbitter, Lemon, Cane Sugar, Grape & Basil

DOLCE PASSIONE 94

Tea Infused Honey, Lemon, Passionfruit & Milk

FRAGOLA 94

Strawberry puré, Strawberry cordial, Oddbird Sparkling 0,0%

BUBBLES

Lacroix Dunesse, Cuvée Vanessa, <i>Champagne, Fra</i>	175 / 960
Fontanafredda, Alta Langa, <i>Piemonte</i>	155 / 850
Onbrina, Prosecco, <i>Veneto</i>	130 / 675

WHITE WINE ON CARAFE

250 / 500 / 1000ml

Genessa Blanco, Grillo, <i>Sicilia</i>	240 / 475 / 950 ^{SEK}
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WHITE WINE

Tenuta Le Colonne, Vermentino, <i>Tuscany</i>	155 / 700
Erste+Neue, Riesling, <i>Trentino Alto Adige</i>	165 / 745
Umani Ronchi, Vecchie Vigne Verdicchio, <i>Marche</i>	165 / 740
Fontanafredda, Timorasso Derthona, <i>Piemonte</i>	175 / 790

RED WINE ON CARAFE

250 / 500 / 1000ml

Genessa Rosso, Nero d'Avola/Cab. Sauv., <i>Sicilia</i>	240 / 475 / 950 ^{SEK}
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RED WINE

Terrazze dell'Etna, Carusu, <i>Sicilia</i>	150 / 675
Fontanafredda, Langhe Nebbiolo, <i>Piemonte</i>	165 / 745
Cadia, Barbera d'Alba, <i>Piemonte</i>	170 / 765
Corte Giara, Ripasso, <i>Veneto</i>	175 / 780
Kaltern, Pinot Nero, <i>Trentino Alto Adige</i>	180 / 810
Dievole Chianti Classico Tocca Stelle, <i>Tuscany</i>	185 / 830

ROSÉ BY GLASS

Nessa Rosé, IGP Méditerranée, <i>Fra</i>	140 / 650
La Spinetta, Il Rosé di Casanova, <i>Tuscany</i>	150 / 675

BEER ON TAP

BIRRA PORETTI 5%	56 / 102 SEK
CARLSBERG EXPORT 5%	52 / 96 SEK
BROOKLYN EAST IPA 6,9%	58 / 108 SEK

BEER ON BOTTLE

CARLSBERG HOF <i>Lager, Denmark, 4,2%</i>	84
PERONI NASTRO CAPRI <i>Fresh Lager, Italy, 4,2%</i>	84
PERONI GRAN RISERVERA DOPPIO <i>Lager, Italy, 6,6%</i>	129
PERONI NASTRO AZZURO <i>Glutenfree Lager, Italy, 5,0%</i>	99
THE STEAM BEER <i>Lager, Sweden, 5%</i>	99
BROOKLYN DEFENDER <i>IPA, USA, 5,5%</i>	99

CIDER ON BOTTLE

GALIPETTE BIOLOGIQUE <i>Semi-Dry Apple Cider, France 4%</i>	109
SOMERSBY PEAR <i>Sweet Cider, Sweden, 4,5%</i>	89

DRINK AND DRIVE

COLA, COLA ZERO, FANTA & SPRITE	45
SAN PELLEGRINO LIMONATA	45
SAN PELLEGRINO ROSSA	45
CARLSBERG ALCOHOL FREE	69
BROOKLYN SPECIAL EFFECTS	79
NON ALCOHOLIC SPUMANTE	89
NON ALCOHOLIC WINE <i>WHITE/RED</i>	69
SOMMERSBY NON ALCOHOLIC CIDER	69

CENA DE FAMIGLA

SHARING MENU

395/per person - minst två personer

Antipasto

*Bröd & olivolja
Marinerade oliver
Italienska charkuterier & ost*

Secondo piatto

Valfri pasta eller pizza

VINPAKET

Två glas 295,-



ANTIPASTI

DI SOPRA CAPRESE

169

Burrata, tomat, silverlök, basilika, olivolja
(laktos, mjölk)

RICOTTA & HONEY TOAST

129

Ricotta, honung, olivolja, peppar, grillat bröd
(gluten, laktos, mjölk)

CAESAR SALAD

149

Roman, caesardressing, katsuobushi, krutonger, parmigiano reggiano
(gluten, laktos, mjölk, fisk, ägg, senap)



SALUMI

PICCOLO

179

100g Chark, oliver & bröd
(gluten, laktos, mjölk)

MEDIO

299

120g Chark, 75g parmesan, oliver & bröd
(gluten, laktos, mjölk)

SNACKS



MARINATED OLIVES

69

Citron, persilja

BREAD & OLIVE OIL

25

ROASTED VALENCIA ALMONDS

69

PARMIGIANO – REGGIANO 22 MÅN

99

TRUFFLE SALAMI

99

COPPA DI PARMA RISERVA

89

PIZZA

"CARBONARA" 249

Crème fraîche, fior de latte, pancetta, ägg, svartpeppar, pecorino romano, parmigiano reggiano
(gluten, laktos, mjölk, ägg)

ASPARAGUS & GOAT 259

Crème fraîche, fior de latte, grön sparris, getost, chilihonung, selleriblad, persilja, mynta
(gluten, laktos, mjölk, selleri)

"SKAGEN" 279

Crème fraîche, fior de latte, räkor, rödlök, gräslök, dillmajonnäs, citronklyfta
(gluten, laktos, mjölk, skaldjur, ägg, senap)

MARGHERITA 189

Tomat, fior de latte, basilika
(gluten, laktos, mjölk)

MODEL NEW YORK 249

Tomat, fior de latte, peperoni, vitlök- & chilioolja, persilja, selleriblad, mynta, parmigiano reggiano
(gluten, laktos, mjölk, selleri)

BEEF & TRUFFLE 279

Tomat, fior de latte, oxfilé, färsk tomat, tryffelmajonnäs, ruccola, pecorino
(gluten, laktos, mjölk, ägg, senap)



TILLÄGG

KANTDIPP – Aioli, Tryffelmajonnäs 30

TRYFFELSALAMI – PROSCIUTTO 45

BURRATA 65

GLUTENFRI PIZZA 25

PASTA



ALL'ARRABBIATA

Tomat, chili, selleri, kapris, pecorino romano
(gluten, laktos, mjölk, selleri)

219

ALL'AMATRICIANA

Pancetta, tomat, chili, pecorino romano
(gluten, laktos, mjölk)

229

ASPARAGI PISTACCHIO

Grön sparris, vitt vin, grädde, pistage, selleriblad,
persilja, mynta, parmigiano reggiano
(gluten, laktos, mjölk, selleri)

259

FILETTO DI MANZO

Oxfilé, champinjoner, grädde, gremolata, ruccola, pecorino
(gluten, laktos, mjölk)

289

GAMBERI ASPARAGI

Räkor, grön sparris, vitt vin, grädde, pistage, parmigiano reggiano
(gluten, laktos, mjölk, skaldjur, nöt)

289

BAMBINO

PASTA & TOMATO 135

Tomatsås, basilika, parmesanost
(gluten, mjölk)

PASTA CARNE 145

Nötkött, tomat, parmigiano reggiano
(gluten, mjölk)

PIZZA MARGHERITA 145

Fior de latte, tomat, basilika
(gluten, laktos, mjölk)

PIZZA VESUVIO 145

Fior de latte, tomat, prosciutto
(gluten, laktos, mjölk)

CHARK & OST 95

Coppa, prosciutto, parmesan
(laktos, mjölk)

GLASS & SÅS 55

Vaniljglass, oreo, chokladsås
(gluten, laktos, mjölk, ägg)



DOLCE

TIRAMISU 119

*Savoiardikex, mascarpone, espresso
(gluten, laktos, mjölk, ägg)*

ITALIENSK CITRONSORBET 69

Säsongens smak

GLASSBÅT 49

Allas favorit!



LIMONCELLO 92

AFTER DINNER

LIQUID TIRAMISU 169

*Beefeater Gin, Amaretto, Cane Sugar, Chocolate Bitter, Espresso
& Mascarpone*

LIQUID CREME BRULE 169

Jim Beam Rye, Frangelico, Cane Sugar, Lemon & Egg

HOT SHOT 99

Galliano, Coffee, Cream

COFFEE & TEA

CAFFE LATTE 60

CAPPUCCINO 55

ESPRESSO 40/45

AMERICANO 45

FILTRO DI CAFFÉ 45

DAMMANN FRÈRES TEA 45





ITALIAN FAMILY DINNER

Vi serverar en avslappnad italiensk familjemiddag för 8-16 personer i vår separée. Menyn startar med snacks, antipasti & bröd. Därefter serveras pizza & pastarätter där ni som sällskap tillsammans delar allt, precis som i Italien.

Antipasto

Bread & Olive Oil

Marinated Olives

Citron, oregano, chili

Charcuteries & Cheese

Italienska charkuterier, parmesan

Secondo piatto

All'Amatriciana

Pancetta, tomat, chili, pecorino romano

Margherita

Tomat, fior de latte, basilika

Pizza "Carbonara"

Crème fraiche, fior de latte, pancetta, ägg, svartpeppar, pecorino romano, parmigiano reggiano

Meny pris

445,-

Vinpaket

Två glas 295,-

