



*+ Aperitif / Aperitivi*

Prosecco (Veneto) .....	68:-	
Roséprosecco (Veneto) .....	70:-	
Bellini (Prosecco & peach juice) .....	70:-	
Aperol Spritz (Aperol, prosecco & soda) .....	89:-	
	<i>4 cl</i>	<i>6 cl</i>
Martini Bianco/Rosso .....	62:-	89:-
Campari .....	62:-	89:-

## + Starters / Antipasti

- **ANTIPASTO RUSTICO** ..... *Small 145:- Large 215:-*  
Mix of Italian delicatessen cold cuts and cheese.
- **CARPACCIO DI SALMONE AFFUMICATO** ..... 139:-  
Thinly sliced lemon marinated smoked salmon with olive oil, arugula, diced fresh tomatoes and freshly grated Parmigiano Reggiano.
- **CARPACCIO DI MANZO** ..... 145:-  
Thin lemon marinated slices of beef fillet with olive oil, grated Parmigiano Reggiano cheese and celery.
- **COZZE ALLA MARINARA** ..... 135:-  
Mussels with garlic, white wine, parsley, our own fish stock and garlic toast.
- ● **PROSCIUTTO E MELONE** ..... 125:-  
Honeydew melon with Parma ham.
- **VITELLO TONNATO E RUCOLA** ..... 135:-  
Thinly sliced fillet of veal covered with a sauce of tuna, capers, lemon and mayonnaise. Served on an arugula bed.
- ● **MOZZARELLA CAPRESE** ..... 115:-  
Buffalo mozzarella with tomatoes, olive oil and basil.
- CROSTONE DI MOZZARELLA E PROSCIUTTO** ..... 115:-  
Garlic toast au gratin with sliced tomatoes, buffalo mozzarella, prosciutto, artichoke and arugula.
- **CROSTINO AL FORMAGGIO CAPRINO** ..... 115:-  
Honey and goat's cheese gratinated bread served on a arugula bed and topped with balsamic vinegar cream.
- **BRUSCHETTA DELLA CASA** ..... 89:-  
Garlic toast with olive pate, buffalo mozzarella, arugula and garlic tomatoes.
- ● **INSALATA CAMPAGNOLA** ..... *Small 105:- Large 158:-*  
Deli salad with pickled, grilled vegetables, buffalo mozzarella, romaine lettuce, tomatoes, artichokes, olives, etc.
- CALAMARI FRITTI** ..... 115:-  
Deep-fried squid rings. Served with aioli and lemon
- **PANE ALL'AGLIO/VITLÖKSBRÖD** ..... 39:-  
Toast with garlic, parsley and blend of Italian seasonings.

## + Egg band & Fresh Pasta

- **PAPPADELLE AL FILETTO E TARTUFO** ..... 199:-  
Wide flat egg-pasta with shredded beef, Italian truffles, red wine and our own stock, bacon, parsley, olive oil, garlic and fresh mushrooms.
- PAPPADELLE IN BARCA** ..... 174:-  
Wide flat egg-pasta with shredded beef, zucchini, basil, cream and tomato sauce.
- TORTELLONI IN SALSA CREMOLADA** ..... 176:-  
Meat filled tortelloni with bacon, cream, tomato sauce, basil and garlic.
- **RAVIOLONI ALLA NAPOLETANA** ..... 166:-  
Spinach and ricotta ravioli served with tomato sauce and basil.
- **RAVIOLONI ALLA GORGONZOLA** ..... 182:-  
Spinach and ricotta ravioli served with a Gorgonzola sauce and mushrooms.
- LASAGNE AL FORNO** ..... 152:-  
Oven gratinated sheets of pasta with béchamel sauce, freshly grated Parmigiano Reggiano and minced beef.

## + Spelt flour pasta

- **TRENETTE AI FRUTTI DI MARE** ..... 190:-  
Flat spaghetti with langoustine, mussels, shrimp, squid, white wine and tomato sauce.
- **TRENETTE AL POMODORO E POLPETTINE** ..... 164:-  
Flat spaghetti with tomato sauce and homemade meatballs.
- **TRENETTE ALLE COZZE** ..... 150:-  
Flat spaghetti with mussels, olive oil, garlic, white wine and parsley.
- PENNE CLAUDIO** ..... 167:-  
With diced chicken, sundried tomatoes, leeks and cream.
- **PENNE ALLA DIAVOLA (hot)** ..... 178:-  
With shredded beef, tomato sauce, garlic, olive oil, Piri-Piri and basil.
- PENNE AL PEPE VERDE** ..... 179:-  
With green pepper sauce and fillet of beef.
- PENNE AL SALMONE E VODKA** ..... 164:-  
With diced fillet of salmon, white wine, cream, leeks, lumpfish roe and vodka.
- PENNE ALLA ROMAGNOLA (hot)** ..... 164:-  
With Parma ham, fresh mushrooms, piri-piri, parsley, tomato sauce and cream.
- PENNE GRATINATE DELLA CASA** ..... 162:-  
Oven gratinated penne with smoked ham, cream, fresh mushrooms, gratin and Parmigiano Reggiano cheese, basil and tomato sauce.
- **PENNE AI FUNGHI PORCINI** ..... 167:-  
With porcini mushrooms cooked with cream, olive oil and white wine.
- ● **PENNE ALL'ARRABBIATA (hot)** ..... 142:-  
With garlic, olive oil, piri-piri, tomato sauce and parsley.
- ● **SPAGHETTI PRIMAVERA** ..... 153:-  
With fresh vegetables, artichoke, white wine, broth, garlic and olive oil.
- SPAGHETTI ALLA CARBONARA** ..... 153:-  
With bacon, egg, black pepper, cream and freshly grated Parmigiano Reggiano.
- **SPAGHETTI ALLA BOLOGNESE** ..... 142:-  
With ground beef. Contains carrots, parsley, olive oil, garlic, onions and celery.
- PENNE POLLO GORGONZOLA** ..... 167:-  
With Gorgonzola sauce and diced chicken.

## + Risotti

- ● **RISOTTO AI FUNGHI** ..... 182:-  
Arborio rice with porcini, Portobello and mushrooms cooked with cream, olive oil, onion and white wine.
- ● **RISOTTO DEL CONTADINO** ..... 156:-  
Arborio rice with mixed vegetables, onion, cream, green peas and freshly grated Parmigiano Reggiano.

## + Fish / Pesci

- ● **MERLUZZO ALLA LIVORNESE** .....279:-  
Fried fillet of cod loin with tomato sauce, olives, capers, white wine, oregano and garlic. Served with boiled potatoes.
- ● **TRANCIO DI SALMONE AL POMODORO FRESCO** ..... 257:-  
Fried bone free fillet of salmon with a sauce of fresh tomatoes, capers, garlic, parsley and olive oil. Served with boiled potatoes.
- **GRIGLIATA MISTA** ..... 313:-  
Mix of Today's catch. Served with fried potatoes and sauce made of tuna, capers, lemon and mayonnaise.

## + Meat / Carni

- **FILETTO AL PEPE VERDE** .....299:-  
Grilled fillet of beef with green peppercorn sauce. Served with rosemary potatoes.
- ● **FILETTO DI MANZO CON FUNGHI PORTOBELLO** .....299:-  
Grilled fillet of beef covered with Parma ham. Served with red wine sauce, our own stock, sautéed Portobello mushrooms and fried potatoes.
- **MEDAGLIONI DI FILETTO AI FUNGHI PORCINI** ..... 277:-  
Fried fillet of beef medallions with olive oil, cream, onion, white wine and porcini mushrooms. Served with potatoes fried raw.
- PETALI DI FILETTO DI MANZO** ..... 277:-  
Thinly sliced fillet of beef lightly breaded and fried in olive oil, balsamic vinegar, red wine and rosemary. Served on a bed of arugula and shaved Parmigiano Reggiano. Served with rosemary potatoes.
- **BLACK ANGUS ENTRECOTE ALLA GRIGLIA** .....260:-  
Grilled Black Angus entrecote with bearnaise sauce and French fries.
- SALTIMBOCCA ALLA SORRENTINA** ..... 275:-  
Butter-fried, lightly breaded thin slices of veal with white wine, tomato sauce, buffalo mozzarella, prosciutto and basil. Served with rosemary potatoes.
- **SALTIMBOCCA ALLA ROMANA** ..... 273:-  
Butter-fried, lightly breaded thin slices of veal with Parma ham, white wine and sage. Served with rosemary potatoes.
- SCALOPPINE DEL BUONGUSTAIO** ..... 273:-  
Butter fried lightly breaded thin slices of veal with basil, prosciutto and pecorino. Served with rosemary potatoes.
- ● **BOCCONCINI DI POLLO ALLA CIOCIARA** .....218:-  
Oven baked fillet of chicken leg wrapped with Parma ham and sage. Served with potatoes fried raw.



## + Chef's selection

Selection of your choice:

2 courses 315:- 3 courses 370:-

### Starters

CARPACCIO DI SALMONE AFFUMICATO  
MOZZARELLA CAPRESE

### Main courses

PAPPARDELLE AL FILETTO E TARTUFO  
TRANCIO DI SALMONE AL POMODORO FRESCO  
SALTIMBOCCA ALLA SORRENTINA

### Desserts

TIRAMISÙ CLASSICO  
PIATTO DI GELATO MISTO

## + Children / Bambino

- **SALMONE AI FERRI** .....107:-  
Grilled fillet of salmon with aioli and French fries.
- **FETTINA AI FERRI** .....107:-  
Grilled fillet of beef with fries and bearnaise sauce.
- **SPAGHETTI AL POMODORO E POLPETTE** ..... 79:-  
With tomato sauce and homemade meatballs.
- **SPAGHETTI ALLA BOLOGNESE** ..... 74:-  
With ground beef. Contains olive oil, garlic, onion and celery.
- SPAGHETTI ALLA CARBONARA** ..... 74:-  
With bacon, egg, black pepper, cream and freshly grated Parmigiano Reggiano.
- LASAGNE AL FORNO** ..... 74:-  
Oven baked layers of pasta sheets with béchamel sauce, freshly grated Parmigiano Reggiano and minced beef.
- ● **POLPETTINE** ..... 74:-  
Homemade meatballs with french fries.
- **PENNE SORRENTINA** ..... 74:-  
With tomato sauce and buffalo mozzarella.
- **SALSICCIOTTO** ..... 74:-  
Sausages with french fries.
- GELATO** ..... 36:-  
Ice cream
- COCA COLA ZERO** .. original 24 cl ..... 28:-
- COCA COLA** ..... original 24 cl ..... 28:-
- FANTA** ..... original 24 cl ..... 28:-
- SPRITE** ..... original 24 cl ..... 28:-
- MILK** ..... 24 cl ..... 28:-
- PEACH NECTAR** ..... 24 cl ..... 35:-
- ORANGE JUICE** ..... 33 cl ..... 35:-
- WATER (ONLY FOR CHILDREN)** ..... Free

## Dessert and coffee Dolci e Caffé

### + Dessert / Dolci

TIRAMISÚ CLASSICO.....	97:-
Italian dessert with coffee liqueur, mascarpone cheese, Savoiardi biscuit, zabaglione and cocoa.	
● DULCIS IN FUNDO.....	92:-
Sugar and cinnamon baked apple with vanilla ice cream and whipped cream, topped with Sevé Fournier liqueur.	
● PANNA COTTA ALLA VANIGLIA.....	96:-
Italian vanilla pudding served with a berry compote.	
● BUDINO DELLA CASA.....	96:-
Oven baked crème caramel made with eggs, cream and sugar. Served with caramel sauce.	
● PIATTO DI GELATO MISTO.....	96:-
Mixed genuine Italian ice cream.	
● TARTUFO CLASSICO.....	92:-
Egg vanilla and chocolate ice cream with chocolate sauce and cocoa.	
● SORBETTO AL LIMONE.....	91:-
Delicious lemon sorbet.	
● GELATO AL PISTACCHIO.....	104:-
Pistachio ice cream topped with Strega liqueur.	
CANTUCCI E VINSANTO.....	84:-
4 cl Vinsanto served with cantucci (almond biscuits).	
TARTUFINO AL CIOCCOLATO.....	22:-
Italian chocolate praline (plenty of hazelnut).	

### + Cheese / Formaggi

FORMAGGI DELLA CASA.....	149:-
Mixture of Italian cheeses served with fruit, marmalade and saltine crackers.	

### + Dessert wine / Vini da Dessert

	Price/cl
MARSALA.....	19:-
VIN SANTO DEL CHIANTI.....	19:-

### + Cognac, Brandy & Rom

	Price/cl
RENAULT CARTE NOIRE EXTRA.....	24:-
REMY MARTIN V.S.O.P.....	24:-
HENNESSY FINE COGNAC.....	22:-
GRÖNSTEDTS ***.....	20:-
BRANDY VECCHIA ROMAGNA (10 years).....	24:-
BRANDY MARCATI (20 years).....	36:-
CALVADOS.....	19:-
XANTÉ.....	19:-
EL DORADO RUM (15 years).....	35:-

### + Coffee / Caffé

ESPRESSO.....	30:-
ESPRESSO DOPPIO.....	39:-
ESPRESSO CORRETTO with grappa or liqueur.....	47:-
CAPPUCCINO.....	35:-
CAFFELATTE.....	35:-
CAFFÉ MACCHIATO.....	30:-
FILTER COFFEE with refill.....	29:-
THE.....	26:-

### + Coffee drinks

	4 cl	6 cl
IRISH COFFEE.....	94:-	139:-
Coffee, Jameson whiskey, whipped cream		
COFFEE DOM.....	94:-	139:-
Coffee, Benedictine liqueur, whipped cream		
LEONARD SACHS.....	94:-	139:-
Coffee, Kahlua, Grand Marnier, whipped cream		
TROISI.....	94:-	139:-
Cappuccino, Jameson whiskey, Baileys, whipped cream		
FRAPPUCCINO.....	110:-	155:-
Cappuccino, Kahlua, amaretto, vanilla ice cream, whipped cream		

### + Our Grappas / Le Nostre Grappe

All our grappas produced by the Marcati family  
In Sommacampagna outside Verona.

	Price/cl
CHARDONNAY strong and pure taste.....	18:-
AMARONE intense and rich aroma of brandy.....	26:-
BRUNELLO smooth and aromatic.....	25:-
GRAN RISERVA (20 years) intense and rich aroma of cognac.....	85:-

### + Whisky

	Price/cl
FAMOUS GROUSE.....	21:-
JAMESON.....	21:-
LAPHROAIG (10 years).....	31:-
GLENFIDDICH (12 years).....	28:-
AUCHENTOSCHAN (12 years).....	28:-
CHIVAS REGAL (12 years).....	25:-
MACALLAN (12 years).....	28:-
LAGAVULIN (16 years).....	36:-

### + Liqueuri & Amari

	Price/cl
LIMONCELLO served ice cold in a frozen glass.....	19:-
JÄGERMEISTER served ice cold in a frozen glass.....	19:-
AMARETTO DI SARONNO.....	19:-
FRANGELICO.....	19:-
SAMBUCA.....	19:-
STREGA.....	19:-
FERNET BRANCA.....	19:-
BRANCA MENTA.....	19:-
RAMAZOTTI.....	19:-
COINTREAU.....	19:-
GRAND MARNIER.....	19:-
BENEDECTINE (D.O.M.).....	19:-
DRAMBUIE.....	19:-
BAILEY'S.....	19:-
KAHLUA.....	19:-



*Wines*

## + Red Wines / Vini Rossi

**CANNONAU** ..... Glass (18 cl) 85:-.. Bottle 319:-  
*Cantine di Dolianova, Sardegna. 14%*

Grapes: 90% Cannonau, 10% local blue grapes from Sardinia. Medium-bodied wine with ripe character of dark berries. Balanced roughness with intense flavor and long aftertaste.

**SANTESU ROSSO ISOLA DEI NURAGHI IGP** ..... 275:-  
*Cantine di Dolianova, Sardegna. 13%*

Grapes: Local blue grapes from Sardinia. Elegant wine with clear hints of dark berries and fresh herbs. Smooth tannins that give the wine a good structure.

**NERO D'AVOLA IGT** ..... 335:-  
*Baglio di Vincenzo, Sicilia. 14%*

Grapes: 100% Nero d'Avola.  
Very fruity wine with hints of barrel, dark berries, plums, sweet cherries and cocoa.

**CHIANTI CLASSICO RISERVA** ..... 358:-  
*Le Chiantigiane, Toscana. 13%*

Grapes: 80% Sangiovese, 20% Canaiolo Nero.  
Tasty and balanced wine with barrel character, hints of dark berries, dried herbs and vanilla.

**VALPOLICELLA RIPASSO** ..... Glass (24 cl) 141:-.. Bottle 425:-  
*Valpantena Superiore, Veneto. 14%*

Grapes: Corvina, Rondinella, Corvinone.  
Complex wine with clear hints of blackberry, black currants, dried violets, black pepper, balsamic vinegar. Velvety and warm with smooth tannins.

**VINO NOBOLE DI MONTEPULCIANO** ..... 406:-  
*Marno, Abruzzo. 14,5%*

Grapes: Sangiovese (Prugnolo Gentile), Canaiolo Nero.  
Storage and fermentation with skin in steel tanks, then storage in oak barrels for at least 2 years. Well balanced and structured with mild tannins and clear hints of red berries and barrels.

**BARBERA D'ALBA** ..... 420:-  
*Massucco, Piemonte. 13%*

Grapes: 100% Barbera.  
Fruity slightly jam like wine with hints of cherry, blackberry, strawberry, vanilla and green pepper. High acidity that distinguishes Barbera wines.

**ROSSO DI MONTALCINO** ..... 446:-  
*Azienda Agricola Mastrojanni, Toscana. 14,5%*

Grapes: 100% Sangiovese grosso (Brunello).  
Barrel storage: French barrels from Allier (540 liters): 6-7 months. Storage on the bottle: 3 months.

**SUD NEGROAMARO SALENTO IGT** ..... 420:-  
*Feudi di San Marzano, Puglia. 13,5%*

Grapes: 100% Negroamaro.  
Medium aroma of dark berries such as blackcurrants, blackberries and red cherry and cranberry. Furthermore, there are hints of spices, dark chocolate and a subtle vanilla streak.

**PRIMITIVO SALENTO IGT** ..... 398:-  
*Capaforte, Puglia. 14,5%*

Grapes: Primitivo 100%  
Full-bodied wine with ripe character of wild red berries, fruit, dark cherries and plums. Subtle tones of tobacco leaves and roasted espresso beans, hints of vanilla and cacao.

**NEBBIOLO D'ALBA** ..... 490:-  
*Massucco, Piemonte. 13%*

Grapes: 100% Nebbiolo.  
Fruity wine with hints of raspberry, flowers, cinnamon and vanilla. Good structure and good acidity.

**BAROLO** ..... 900:-  
*Massucco, Piemonte. 14%*

Grapes: 100% Nebbiolo.  
Complex, harsh, spicy taste with oak character, hints of dried cherry, cocoa, rose hips and tobacco.

**BRUNELLO DI MONTALCINO CASTELGIOCONDO** ..... 1695:-  
*Marchesi de'Frescobaldi/Castel Giocondo. 14,5%*

Grapes: 100 % Sangiovese. Tuscany.  
Medium, fruit saturated, young fragrance with notes of morello cherries, blackberries, leather and discreet barrel tone. Medium, fruity and smooth taste of sweet cherries combined with fruity tannins and notes of barrel, coffee, dark chocolate and almonds. Complete, long, dry and warm aftertaste with a hint of herbs.

**AMARONE DELLA VALPOLICELLA** ..... 1035:-  
*Corte Majoli, Veneto. 15,5%*

Grapes: Corvina, Rondinella, Corvinone.  
Deep ruby red with notes of preserved cherries, vanilla, black licorice and tobacco. Warm and smooth, with clear tannins.

**ORNELLAIA** ..... 2757:-  
*Tenuta dell' Ornellaia. Toscana. 15%*

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc.  
Extremely elegant fragrance with delicate, tart fresh fruit and radiant barrel character, hints of sweet Cabernet dominated by black currant fruit, plum, dark chocolate, cherry and roasted coffee. Relatively full-bodied flavor with exquisite dark, concentrated berry fruit, very fresh, tight and firm structured with elements of dark chocolate, herbs, teas and well integrated toasted barrel character. Large, classic Bolgheri wine with strong Bordeaux likeness, extremely well composed and elegant.

**CORPUS AMARONE DELLA VALPOLICELLA CLASSICO** ..... 3124:-  
*Villa Rinaldi. Veneto. 15%*

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara.  
Just by smelling this wine, you discover the distinctive scent of wild black cherry, red cherry, sweet dates, cocoa and spices. In the mouth one feels an intense and developed flavor joined together with a full-bodied body. A pure, true, powerful wine that develops feelings and memories beyond all else.

## + White Wines / Vini Bianchi

**VERMENTINO** .....Glass (18 cl) **83:-** . . Bottle **309:-**  
*Cantine di Dolianova, Sardegna. 13,5%*

Grape: 100% Vermentino.  
Dry fruity wine with fresh acidity and notes of apple and grapefruit. Long fresh aftertaste.

**SANTESU BIANCO ISOLA DEI NURAGHI** ..... **265:-**  
*Cantine di Dolianova, Sardegna. 12,5%*

Grapes: Local green grapes from Sardinia.  
Description: Dry, very fruity wine with good acidity, hints of citrus and green fruits such as pears and green apples.

**PINOT GRIGIO 13,1%**..... **398:-**  
*Dorigo, Friuli Venezia Giulia. 13,1%*

Grapes: 100% Pinot Grigio.  
Pure, dry, fresh taste of rich ripe fruit, intense spice, roundness. Fruity, generous grape typical aroma of peaches, pears, pineapple and an elegant spiciness.

**FIANO SALENTO** ..... **387:-**  
*Capoforte, Puglia. 13%*

Grapes: 100% Fiano.  
White full body wine. Complex flavor with ripe fruit of peach, apricot and citrus followed by a shade of chamomile.

**SOAVE** ..... **327:-**  
*Tenuta Casaletti, Veneto. 12,5%*

Grapes: Garganera Veronese, Chardonnay.  
Balanced, fruity with hints of yellow apple, herbs, peach and grapefruit.

**CHARDONNAY LANGHE** ..... **395:-**  
*Piemonte, Massucco. 12,5%*

Grape: 100% Chardonnay.  
Dry wine with nice acidity. Character of exotic fruits. Harmonious, balanced acidity and slightly bitter aftertaste.

## + Rose wine

**SANTESU ROSÉ** .....Glass (18 cl) **70:-** . . Bottle **265:-**  
*Cantine di Dolianova, Sardegna. 12,5%*

Grape: Local black grapes from Sardinia.  
Fresh dry rosé wine with distinct fruitiness and hints of red berries like lingon berries and strawberries.

**MOI ROSATO DEL SALENTO** ..... **315:-**  
*Vigne & Vini, Puglia.*

Grape: 100% Negroamento.  
The color pulls slightly to cherries with violet reflections. The scent is pleasantly balanced with hints of cherry, pomegranate and a slight hint of strawberry. The flavor is soft and lingering, smooth tannins, fresh and pleasant.

## + Prosecco

**PROSECCO SUPERIORE**..... Glass (12 cl) **68:-** . . Bottle **386:-**  
*Bepin De Eto, Veneto. 11,5%*

Grapes: 100% Glera.  
Dry, fresh, fruity sparkling wine with hints of citrus, pear and peach.

**FLAVÉ ROSATO Roséprosecco** Glass (12 cl) **70:-** . . Bottle **398:-**  
*Bepin De Eto, Veneto. 11%*

Grape: 100% Incrocio Manzoni.  
Sparkling rosé with floral fragrance and generous fruitiness in the form of apricot, peach, melon, lychee, grapefruit and pineapple.

### + Draft Beer / Birra Alla Spina

Melleruds Pilsner Sweden 4,8%	40 cl	64:-
	30 cl	49:-
Birra Moretti Italy, 4,6%	40 cl	61:-
	20 cl	34:-

### + Beer bottles 33 cl / In bottiglia

Birra Moretti Limone Italy 2%	49:-
Grängesberg light beer Organic Sweden 2,1%	53:-
Carlsberg Hof Denmark 4,2%	58:-
Peroni Italy 4,7%	59:-
Birra Dolomiti Pils Italy 4,9%	58:-
Heineken Holland 5,0%	59:-
Guinness Stout, dark Irland 5,0%	60:-
Mariestad export Sweden 5,3%	59:-
Poppels APA Sweden 6,4%	68:-
Poppels IPA Sweden 6,5%	68:-
Briska Pear Cider Sweden 4,5%	60:-

### + Sodas & Water / Acque E Bibite

	28 cl	40 cl
Coca Cola . . . . . Original	32:-	39:-
Coca Cola Zero Original	32:-	39:-
Fanta . . . . . Original	32:-	39:-
Sprite . . . . . Original	32:-	39:-
Peach nectar	32:-	39:-
Milk	32:-	39:-
Soda water	28:-	33:-
Water		10:-

### + In bottle / In Bottiglia

San Pellegrino	50 cl	41:-
Loka Citron	33 cl	35:-
Apelsinjuice	33 cl	35:-
Schweppes Tonic	25 cl	35:-
Schweppes Ginger ale	25 cl	35:-

### + Wine by the glass /

#### Vino in bicchiere

	Glass 12 cl	Bottle
Prosecco	68:-	386:-
Roséprosecco	70:-	398:-
	Glass 18 cl	Bottle
Cannonau (The Red wine of the house)	85:-	319:-
Vermentino (The White wine of the house)	83:-	309:-
Santesu Rosé (The Rosé wine of the house)	70:-	265:-
	Glass 24 cl	
Valpolicella Ripasso (Red)		141:-

### + Non alcoholic beer & wine

	Glass 18 cl	Bottle
White non alcoholic wine	43:-	135:-
Red non alcoholic wine	43:-	135:-
	Bottle 33 cl	
Birra Moretti Zero		53:-
Briska Non alcoholic Pear Cider		53:-
	Glass 12 cl	Bottle
Non alcoholic Prosecco	43:-	228:-

### + Informations

All our dishes with tomato sauce contains garlic.

The bread that we bake daily contain spelt flour.

**Spelt flour** 'Triticum durum' contains high content of gluten proteins.

**Arborio rice** Italian round grain rice. The type of rice is named after the town of Arborio. When the rice is cooked the grains are firm, creamy and chewy.

**Ricotta** is an Italian cream cheese. Originally, Ricotta was exclusively a sheep's cheese, but are now also made with cow milk.

**Pecorino** is matured sheep's cheese derived from Italy. Pecorino means sheep's cheese and it is produced in several regions in Italy. The cheese is available both as fresh, matured and ripe and it makes the shell varies in color and taste.

**Gluten free pasta** is available for those who are gluten intolerant.

