

Antipasti

Antipasto del Magazzino

Exclusive Cold Cuts and Finest Cheeses from several small Italian producers along with accompaniments **235 :-**

Caprese di Burrata

Creamy Burrata mozzarella, cherry tomatoes, fresh basil, Italian olives, peperoncini, EVOO and served with bread **155 :-**

Pane all'aglio

Garlic bread & garlic cream **115 :-**

Insalata di Pollo

Chicken fillet, garlic cream, and salad with mixed seasonal vegetables. Choice of dip sauce served with bread **195 :-**

Pasta filetto di Manzo

Creamy beef fillet pasta, rigatoni.

245 :-

Dolci

Nutellapizza -Share the delicious moment!

Nutella pizza topped with seasonal fruit (varies depending on availability).. Recommended for at least two! **155 :-**

Cannoli

Classic Sicilian cannoli dipped in different flavors (Chocolate, Lemon, Pistacchio, Gianduia)) **30 :- / st.**

Insalata di Gamberi

Crayfish, salad with seasonal vegetables **195 :-**

Pasta Pollo

Chicken fillet pasta with creamy parmesan

245 :-



Garlic cream

25 :-



Béarnaise sauce

25 :-



Truffle cream

25 :-

* EVOO: Extra Virgin Olive Oil

* D.O.P.: Är en italiensk kvalitetsbeteckning för jordbruksprodukter

* Fior di Latte: En traditionell mozzarella typisk i södra Italien

* Bianche: Vit - utan tomatsås

* Friarielli: Neapel's vilda broccoli – en smak av tradition

* Tartufata: Champinjoner, svarta oliver och sommartryffel

* Vegetarian 

Da Roberto



Pizze Bianche

(72-hour fermented dough)



Love`s D`amore

Fior di Latte mozzarella, crème fraîche, Parma ham, Parmigiano Reggiano D.O.P, basil **215 :-**

Bianca

Fior di Latte mozzarella, chèvre cheese, gorgonzola, pear, fig, crème fraîche, honey, arugula a **215 :-**

Patata

Fior di Latte, crème fraîche, boiled potatoes, forest mushrooms, peperoncini, parmesan, basil, garlic cream **190 :-**

Quattro Formaggi

Fior di Latte mozzarella, gorgonzola, chèvre, Parmigiano Reggiano D.O.P, basil, cherry tomatoes, EVOO **225 :-**

Con Gamberi

Crayfish, chives, crème fraiche, parmigiano reggiano, peperocini **215 :**

Regina del Peperoncino

Fior di Latte mozzarella, N'duja (spicy spreadable pork sausage), burrata, friarielli, peperoncini, Parmigiano Reggiano D.O.P **210:-**

Tartufata

Truffle base, Fiordilatte mozzarella, crème fraîche, porcini mushrooms, honey, Parmigiano Reggiano D.O.P. **215 :-**

Kalix Løjrom

Fiordilatte mozzarella, Kalix roe, crème fraîche, chives, red onion, lemon olive oil, Parmigiano Reggiano. **320 :-**

Al Funghi

Crème fraiche, parmesan, forest mushrooms, peperoncino, basil **215 :-**



Garlic cream

25 :-



Béarnaise sauce

25 :-



Truffle cream

25 :-

* Vegetarian 



- * EVOO: Extra Virgin Olive Oil
- * D.O.P.: An Italian quality designation for agricultural products
- * Fior di Latte: A traditional mozzarella typical of southern Italy
- * Bianche: White - without tomato sauce
- * Friarielli: Naples' wild broccoli – a taste of tradition
- * Tartufata: Mushrooms, black olives, and summer truffle

All pizzas (45kr) can be made gluten-free
All pizzas can be made with vegan cheese.



Pizze Rosse

(72-timmars fermenterad deg)



Cotto

San Marzano tomato sauce, Fiordilatte mozzarella, cooked ham, Parmigiano Reggiano D.O.P, basil, cherry tomatoes

185 :-

Napoletana

San Marzano tomato sauce, Fiordilatte mozzarella, anchovies, Italian olives, cherry tomatoes, garlic, parsley, Parmigiano Reggiano D.O.P.

210 :-

Bolognese

San Marzano tomato sauce, Fiordilatte mozzarella, beef chuck ragù, Parmigiano Reggiano D.O.P, basil, cherry tomatoes

185 :-

Burrata e Crudo

San Marzano tomato sauce, Fiordilatte mozzarella, Parma ham, burrata, cherry tomatoes, basil

220 :-

Verdura

San Marzano tomato sauce, Fiordilatte mozzarella, grilled zucchini, eggplant, cherry tomatoes, basil

205 :-

Margherita di Bufala DOP

San Marzano tomato sauce, Fiordilatte mozzarella, cherry tomatoes, basil, Parmigiano Reggiano D.O.P, EVOO. Buffalo mozzarella (after baking) 185 :-

Carpaccio

San Marzano tomato sauce, Fiordilatte mozzarella, pine nuts, truffle cream, bresaola, arugula, parmesan, cherry tomatoes 220 :-

Filetto di Manzo

San Marzano tomato sauce, Fiordilatte mozzarella, beef fillet, pickled red onion, cherry tomatoes, basil, béarnaise sauce 230 :-

Spyse Paradise

San Marzano tomato sauce, Fiordilatte mozzarella, spicy salami, N'duja, chili peppers, Parmigiano Reggiano D.O.P, basi 215 :-

Filetto di Pollo

San Marzano tomato sauce, Fiordilatte mozzarella, chicken fillet, pickled red onion, cherry tomatoes, arugula, béarnaise sauce 230 :-

Capricossa Napoli

San Marzano tomato sauce, Fiordilatte mozzarella, cooked ham, forest mushrooms, arugula, cherry tomatoes, parmesan, EVOO 190:-



Garlic cream

25 :-



Béarnaise sauce

25 :-



Truffle cream

25 :-



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