RICORDI

COCKTAILS

175 SEK

NUVOLA
Vodka, Pear, Lime,
Rosemary & Mascarpone Foam

IL SIGNORE
Vermouth, Gin, Amaro & Recioto

DONNA AMARENA
Apricot Liquer, Cherry,
Mandarin & Soda

POMODORA
Tequila, Chili Vodka,
Tomato Liquer & Salt Rim

SPUMANTI

SPUMANTE DELLA CASA
135 SEK

ROTARI BLANC DE BLANCS BRUT
175 SEK



FRITTI

ARANCINI
Fried risotto balls with
truffle & parmigiano
115 SEK

CROCCHETTE
Croquettes with prosciutto,
pickled onion & aioli
105 SEK

CARCIOFI
Fried artichoke,
parmesan mayonnaise &
grilled lemon
155 SEK

OLIVE
Fried green olives with
pork sausage
75 SEK

ANTIPASTI

BURRATA CAPRESE
Burrata, basil pistou
& tomatoes
175 SEK

STRACCIATELLA
Vendace roe, red onion
crispy potatoes, &chives
185 SEK

RICOTTA PRIMO DI NAPOLI
Bruschetta with whipped
ricotta, truffle honey
& hazelnuts
160 SEK

VELLUTATA DI TOPINAMBUR
Sunchoke soup,
sunchoke purée &
mushroom croquettes
155 SEK

CRUDO

TONNO
Seared tuna, lemon,
avocado, cucumber, chili,
spring onion & croutons
165 SEK

PROSCIUTTO DI PARMA
Prosciutto di Parma &
parmigiano reggiano.
125 SEK

CARNE CRUDA
Beef tartare, shallots,
horseradish cream, pickled
mustard seeds & potato crisps
185/265 SEK

ADD ON
FRIED POTATOES
45 SEK

CARPACCIO
Veal carpaccio, truffle
vinaigrette, cauliflower,
roasted onion mayonnai-
se & crispy onion
205 SEK

MENU RICORDI

MINIMUM TWO PERSONS
A selection of our favourites

ANTIPASTI
Arancini, stracciatella & tonno
To share around the table

PAPPARDELLE
Veal ragù bianco, Parmigiano, porcini mushrooms & truffle

ADD ON
CONTROFILETTO
Grilled striploin, pearl onions, Marsala jus & crispy Parmesan potatoes
200 SEK

CIOCCOLATO
Brownie, chocolate ice cream, blackberry & raspberry cream

MENU PRICE
545 SEK / person

WINE PACKAGE
350 SEK / person

MAINS

PAPPARDELLE
Veal ragù bianco, Parmigiano, porcini
mushrooms & truffle
285 SEK

CONTROFILETTO
Grilled striploin, pearl onions,
Marsala jus & crispy Parmesan potatoes
395 SEK

LINGUINI ALLE VONGOLE
Vongole & venus clams, white wine,
tomato, garlic, peperoncini & pangrattato
275 SEK

SALMERINO
Char, vendace roe, beurre blanc,
pickledcucumber, crudité salad & potatoes
355 SEK

AGNOLOTTI
Lemon ricotta filled ravioli,
Argentinian red shrimps, seafood butter,
artichoke & tomatoes
305 SEK

MERLUZZO
Cod, cauliflower purée, artichoke,
green beans, brown butter &
crispy Jerusalem artichoke
345 SEK

”CACIO E PEPE”
Linguine with black pepper, pecorino,
parmigiano, tuna tartare & lemon oil
255 SEK

COTOLETTA ALLA MILANESE
Parmesan-crusted pork rack,
porcini butter, potatoes & veal jus
295 SEK

RISOTTO
pumpkin purée, brown butter, sage,
pickled shimeji mushrooms & parmigiano
285 SEK

BRASATO
Red wine braised ox cheek, marsala jus
crispy sunchoke & truffle potato purée
325 SEK

VITELLO TONNATO
Whole roasted veal & seared tuna,
artichoke dressing, capers
& parmigiano reggiano
285 SEK

VERDURE
Green salad with avocado, broccoli,
butter beans, almonds,
parmesan & herb mayonnaise
195 SEK

PIZZA

BURRATA
Tomato, burrata, basil & olive oil
205 SEK

TARTUFATA
Black truffle, fior di latte,fontina & ricotta
265 SEK

’NDUJA
Spicy salami spread from Calabria,
tomato, rockets & stracciatella
215 SEK

LÖJROM
Vendace roe, smetana, lemon,
onions & black pepper
295 SEK

PEPPERONI
Pepperoni from Tuscany, tomato,
fior di latte & pickled chili
225 SEK

FUNGHI
Lemon mascarpone, fior di latte,
portobello mushrooms, pickled onion,
black kale, hazelnuts & parmigiano
215 SEK

DOLCI

TIRAMISÚ
Mascarpone, marsala, espresso,
cacao & ladyfingers
115 SEK

MELE
Apple compote, crispy filo pastry,
vanilla ice cream & salted caramel sauce-
115 SEK

CIOCCOLATO
Brownie, chocolate ice cream,
blackberry & raspberry cream
115 SEK

BOMBOLONI
Fried doughnuts, Italian meringue
& lemon curd ice cream
115 SEK

SGROPPINO
Lemon sorbet, limoncello & prosecco-
115 SEK

TARTUFO AL CIOCCOLATO
Chocolate truffle of the week
50 SEK

DON’T FORGET TO LET US KNOW IF YOU HAVE ANY ALLERGIES.

ARTWORK ON THE BACK: MALIN GABRIELLA NORDIN