



<b>3-course menu</b>	<b>220,-</b>
<i>Vitello tonnato with veal, tuna and capers</i>	
<i>Spaghetti Meatballs with tomato, parmesan and parsley</i>	
<i>Tiramisu</i>	
<b>Wine menu – 3 glasses</b>	<b>175,-</b>
<b>Wine menu Deluxe – 3 glasses</b>	<b>250,-</b>

## **Antipasti**

Burrata with grilled bread, basil and black pepper	75,-
Ricotta with chili, honey and olive oil	60,-
Mussels in tomato (canned)	65,-
Vitello tonnato with veal, tuna and capers	70,-
Carpaccio with Worcester sauce, olive oil and parmesan	70,-
Yellowfin Tuna (canned)	65,-
Prosciutto di Parma	70,-
Sardines in olive oil (canned)	65,-
Hierloom tomatosalad with fresh mint	55,-
Anchovies (canned)	65,-





## Pasta

Cacio e pepe with Pecorino Romano and black pepper (vegetarian)	125,-
Ravioli with ricotta, parsley and spinach (vegetarian)	135,-
Linguine with mussel, lemon and dill	135,-
Troffie with burrata and pesto	130,-
Spaghetti Meatballs with tomato, parmesan and parsley	135,-

## Dessert

Tiramisu	50,-
Panna Cotta	50,-
Sorbet with orange or raspberries	pr. scoop 20,-

## Remember the Coffee and Avec

Espresso or Americano	30,-
All other coffee	35,-
Grappa 4 cl.	70,-
Limoncello 4 cl.	60,-

