

# Menu suggestions

For parties of 6 persons or more, we recommend our menu suggestions.

## Menu Alla Italiana

3 courses 398:-/person, alternative 2 courses 325:-/pers.

### Buffalo di Parma

Buffalo Mozzarella cheese served with cherry tomatoes and Parma cured ham and a fresh basil sauce.

### Filleti di Manzo Tartufi

Grilled medallions of fillet of beef, stuffed with sun-dried tomatoes, served with truffle sauce, grilled vegetables and roasted potato wedges.

### Panna cotta

Classic Italian vanilla pudding flavoured with cinnamon and orange, served on a raspberry mirror with fresh berries



## Menu del Chef

3 courses 425:-/person, alternative 2 courses 345:-/person

### Vitello Tonnato

Thin slices of veal with home-made tuna fish sauce. Topped with rucola lettuce, capers and lemon.

### Coda di Rospo con Risotto

Grilled medallions of monkfish served with vegetables, chanterelle sauce and asparagus risotto.

### Tratufo ai Limoncello

Italian ice cream pastry flavoured with lemon liquor, served with fresh fruits.



## Menu Alla Cantina

3 courses 365:-/ person, alternative 2 courses 285:-/person

### Bruchetta alla Romana

Grilled country bread served with fresh tomatoes, garlic herbs and cured Parma ham.

### Pollo supreme Napolitana

Grilled maize chicken fillet stuffed with cured Parma ham and ricotta cheese, sun-dried tomatoes, served on a bed of spinach, forest mushrooms sautéed in olive oil, with marsala wine sauce and asparagus risotto.

### Torta Diavola

Home-made heavy chocolate cake, served with old-fashioned vanilla ice cream and fresh berries.

# La Cantina

We can also offer a three-course vegetarian menu – please ask your waiter

La Cantina rekommenderar

Prosecco	65:-	Cosmopolitan	98:-
Martini rosso	65:-	Dry martini	98:-
Martini bianco	65:-	Margherita	98:-
Campari	85:-	Kir Royal	85:-
Americano	85:-	Bellini	85:-

## Aperitivi

### Starters

**Bresola della Toscana** 130:-  
*Thinly sliced cured beef served with rucola lettuce, artichoke, sun-dried tomatoes, grated Parmigiano reggiano cheese, truffle oil and lemon.*

**Antipasto Italiano** 135:-  
*A selection of Italian cold cuts and delicacies.*

**Toast di salmone Royal** 110:-  
*Cold-smoked salmon with horseradish crème and lemon zest*

**Carpaccio de Manzo Classico** 135:-  
*Thin fresh fillet of beef served with rucola salad, grated Parmigiano cheese and lemon oil*

**Scampi alla Griglia** 145:-  
*Tiger prawns flambéed in brandy with garlic and white wine, served with a fresh salad and aioli*

**Capesante Alle Antiche Griglia** 135:-  
*Grilled scallops with garlic served with a hot tomato sauce and grilled country bread.*

**Bruchetta alla Romana** 98:-  
*Grilled country bread served with fresh tomatoes, garlic herbs and cured Parma ham.*

**Buffalo di Parma** 105:-  
*Buffalo Mozzarella cheese served with cherry tomatoes and Parma cured ham and a fresh basil sauce.*

**Insalata di Melone** 98:-  
*Mixed salad with cured Parma ham, melon, mozzarella cheese and vinaigrette sauce.*

**Pane all'aglio** 50:-  
*Garlic bread with aioli and olives.*

## Antipasti

**Filetto di manzo ai pepe verde** 285:-  
*Pepper steak served with brandy-scented pepper sauce, sautéed vegetables and potatoes au gratin.*

**Filleti di Manzo con Cantarelli** 279:-  
*Grilled fillet of beef medallions served with chanterelle sauce, grilled vegetables and potato wedges.*

**Costata di Manzo Balsamico** 255:-  
*Grilled tenderised sirloin steak served with portabello mushrooms fried in garlic, smoked paprika, balsamic gravy, topped with grated Parmigiano cheese and rucola lettuce and fried potatoes with bacon and onion.*

**Costolette di Agnello al Forno** 255:-  
*Whole rack of lamb flavoured with mustard and herbed breadcrumbs. Served with garlic-scented vegetables, red wine sauce and rosemary potatoes.*

**Bistecca Griglia Entrecôte** 265:-  
*Grilled tenderised tenderloin served with grilled vegetables, herbed butter fried potatoes with bacon and onion.*

**Filletteo Farcito con Gorgonzola** 285:-  
*Filet Mignon of beef filled with Gorgonzola blue cheese, red Chianti wine sauce, grilled vegetables and potatoes au gratin.*

**Pollo di Supreme Napolitana** 225:-  
*Grilled maize chicken fillet stuffed with cured Parma ham and ricotta cheese, sun-dried tomatoes, served on a bed of spinach, forest mushrooms sautéed in olive oil, with marsala wine sauce and asparagus risotto.*

**Saltimbocca alla Romana** 245:-  
*Noisettes of veal sautéed with cured Parma ham, sage, tomato in a creamy white wine sauce, served with potato wedges.*

**Le Carni**

*La Cantina*

**Filleti di Rombo con Funghi** 275:-  
*Fillet of turbot fried in butter, served with buttered spinach, forest mushrooms, lobster sauce and asparagus risotto.*

**Gamberoni alla Griglia** 265:-  
*Grilled, marinated tiger prawns served on a bed of rucola salad, red onion and sliced Parmigiano cheese, vinaigrette sauce and garlic-roasted country bread with aioli.*

**Coda di Rospo con Risotto** 289:-  
*Grilled medallions of monkfish served with vegetables, chanterelle sauce and asparagus risotto.*

**Salmone alla Griglia** 220:-  
*Grilled fresh salmon and scampi skewer served pesto sauce and forest mushroom risotto.*

**Grigliata mista della Pescatore** (min. 2 pers) 320:-p/p  
*A mix of grilled fish and seafood – Sicilian style*

**Il Pesce**

- Pasta con Capesante** 185:-  
*Linguine with scallops, vongole, scampi and asparagus in white wine sauce flavoured with garlic, piri-piri and herbs.*
- Linguine al Frutti di mare** 179:-  
*Narrow, flat pasta with scampi, vongole, scallops, and Gamberoni prawns in tomato sauce flavoured with white wine, garlic and parsley.*
- Casserecce Provencale** 169:-  
*Pasta with sliced fillet of beef, button mushrooms, creamed leek, rucola lettuce and Parmigiano cheese.*
- Tortelloni con funghi Porcini** 159:-  
*Home-made pasta bundles stuffed with porcini mushrooms, ricotta cheese and spinach, served with a creamy Gorgonzola blue cheese sauce.*
- Penne Pollo all' pesto** 159:-  
*Sliced fillet of chicken flavoured with white wine, garlic, sun-dried tomatoes, home-made creamy pesto sauce. Topped with rucola lettuce, grated Parmigiano cheese and roasted pine nuts.*
- Linguine alla Cantina** 169:-  
*Narrow, flat pasta with butter-fried tiger prawns, cherry tomatoes, and rucola salad in a light Napoli sauce flavoured with white wine, garlic, parsley and hot peperoncino.*
- Tagliatelle pollo della Casa** 159:-  
*Sliced fillet of chicken, red pesto, onions, garlic, Portabello mushrooms, zucchini, tomato, crème fraiche and grated Parmigiano cheese.*
- Tagliatelle al Ragù Bolognese** 155:-  
*Flat pasta with veal, pork, pancetta in tomato sauce and grated Parmigiano cheese.*
- Fettucine di Mais (Gluten free)**  
*Gluten free pasta can be ordered with any of the dishes above.*

**Pasta Fresca**

*La Cantina*

**Gelato Misto** 90:-  
*A mix of Italian milk ice creams served with the season's fresh fruits.*

**Gelato alla vaniglia con Lamponi** 75:-  
*Old-fashioned vanilla ice cream with warm raspberry sauce.*

**Tartufo Classico** 90:-  
*Italian ice cream pastry flavoured with vanilla chocolate, cocoa and hazel nuts.*

**Tiramisù (classic Italian dessert)** 90:-  
*Saviordi crackers dipped in espresso coffee, flavoured with amaretto (almond liqueur) and brandy, covered in vanilla-flavoured mascarpone cream.*

**Torta diavola** 95:-  
*Home-made heavy chocolate cake served with old-fashioned vanilla ice cream and fresh berries.*

**Panna cotta** 80:-  
*Classic Italian vanilla pudding flavoured with cinnamon and orange, served on a raspberry mirror with fresh berries*

**Sorbetto di frutta** 85:-  
*Mixed fruit sherbet.*

**Assortimento di Formaggi** 120:-  
*A selection of Italian cheeses, served with crackers, grapes, and fig marmalade.*

**Tartufo della Casa** 30:-/st  
*Truffle pastry, delicious to accompany your coffee*

I Dolci