

COCKTAILS

BELLINI home made peach purée, spumante	95:-	TRAMONTO vodka, homemade limoncello, averna, lemon, sugar, soda, red wine	125:-
PERICOLO ROSSO gin, aperol, amaro montenegro, lemon, sugar	125:-	ORSO CICCOLATO rom, cointreau, chocolate, milk, whipped cream	125:-
PRIMAVERA MELA bourbon, campari, citron, apple, sugar, egg white	125:-	MANHATTAN IN BIANCO vulson rye, carpano bianco, bitters	135:-
ITALICUS italicus, prosecco, soda, olives	125:-		

ANTIPASTI

SALUMI Prosciutto di Parma (50g) Truffle salami (50g) Coppa (50g) served with tomato frito	75:- 75:- 65:-	CARNE CRUDA raw beef, parmesan, truffle emulsion, toasted almonds and pickled white onion Full size is served with green salad and parmesan potatoes	135:-/210:-
Cold cut platter served with tomato frito, mozzarella, truffle mayonnaise and marinated tomatoes	199:-	RISOTTO AI FRUTTI DI MARE scallops, clams, prawns, lobster broth, tomato and tarragon	175:-
BURRATA 75 g cream filled buffalo mozzarella, grilled tomatoes, basil, balsamico and garlic crutons	135:-	RAVIOLI AL TARTUFO mushrooms, jerusalem artichoke, truffle, parsley, almond and lemon	135:-
BRUSCHETTA garlic grilled farm bread, cured ham, grilled pepper, parmesan, pesto and rocket salad	130:-	PIZZETTE truffle salami, rocket salad, parmesan mozzarella and tomato sauce	125:-
INSALATA DI MELONE fried prawns, melon, white balsamico, pine nuts och gremolata mayonnaise	135:-	portabello, goat cheese, pickled silver onions, pine nuts, honey	125:-
TONNO CRUDO raw tuna tartar, mozzarella crème, tomato, balsamico, olive oil and crispy mozzarella	139:-	grilled prawns, chili, garlic, pepper, mascarpone and tomato sauce	125:-
CALAMARI FRITTO fried squid, aioli neri, capers, lemon and parmesan	130:-		

PIATTO SUPERIORE a selection of aaltos starters (minimum of 2 persons) 170:-/person

PRIMI

PASTA

ROCCHETTI lightly grilled fillet of beef, tomato, mushrooms, parmesan cream and deep fried jerusalem artichokes	145:-/225:-	SPAGHETTI NERI prawns, grilled pepper, lemon, garlic butter and saffron pearls	135:-/189:-
FUSILLI GIGANTI scallops, blue mussels, zucchini, white wine, chili, lemon caramel and fried bread	135:-/189:-	POLLO ALLA CARBONARA bucatini, grilled chicken, baked egg, asparagus, panchetta pangratto and parmesan	135:-/189:-
RAVIOLI AL TARTUFO mushrooms, jerusalem artichoke, truffle, parsley, almond and lemon	135:-/199:-		

SECONDI

TONNO	285:-		
grilled tuna, zucchini, pistachio, truffle mayonnaise, balsamico browned butter and gnocchi			
SALMONE ALLA GRIGLIA	225:-		
grilled pesto gratinated salmon, saffron tomatoes, orange marinated fennel, basil aioli, grilled lobster sauce and fried risotto balls			
RISOTTO AL FRUTTI DI MARE	175:-/285:-		
scallops, clams, prawns, lobster broth, tomato and tarragon			
SPIEDINO	295:-		
marinated skewers with fillet of beef and veal served with zucchini, romaine, parmesan, grilled red vegetables, truffle emulsion and parmesan potatoes			
PIZZA	199:-		
tomato sauce, buffalo mozzarella, lightly grilled fillet of beef, chantarelles, parmesan and truffle			
ENTRECÔTE CAPRESE	295:-		
grilled entrecôte, tomato frito, buffalo mozzarella, grilled tomatoes, aioli verde, basil and parmesan potatoes			
CERVO	295:-		
grilled venison, hazelnut gravy, grilled mushrooms, sage and pumpkin lasagne with mushrooms, kale and truffle			
VITELLO BATTUTO	235:-		
grilled veal schnitzel, veal gravy, caponata, butter with grilled lemon & peperoncino and pan fried gnocchi with cream			
FILETTO ALLA GRIGLIA	399:-		
grilled fillet of beef, foie gras, parmesan, marsala wine, borlotti onion, rocket salad, rosemary grilled roots and truffle arrancini			

QUATTRO PIATTI

FOUR COURSE DINNER 555 :-/ PERSON

TONNO CRUDO

RAVIOLI AL TARTUFO

FILETTO ALLA GRIGLIA

TORTA NOUGATINE

requires the participation of the entire table

DOLCI

TORTA NOUGATINE	105:-	GELATO vanilla, chocolate, pistachio, stracciatella, saffron, lemon sorbet, blood orange sorbet, apple and basil sorbet	45:-/scoop
SEMIFREDDO	105:-		
hazelnut semifreddo, crispy apple, caramel sauce rosemary and more apple			
TIRAMISÚ	90:-		
PANNACOTTA À LA GINO	70:-	CIOCCOLATINO	35:-
with burnt white chocolate			

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY

CHAMPAGNE & SPUMANTE

CHAMPAGNE

	Bottle	Glass
POL ROGER BRUT RÉSERVE Nv, Champagne, France	725:-	125:-
PERRIER JOÛET GRAND BRUT Nv, Champagne, France	775:-	
PIERRE PETERS ROSÉ FOR ALBANE Nv, Champagne, France	825:-	
LOUIS ROEDERER BRUT PREMIER Nv, Champagne, France	875:-	
POL ROGER BRUT VINTAGE 2008 Champagne, France	995:-	
POL ROGER SIR WINSTON CHURCHILL 2002 Champagne, France	2100:-	
LOUIS ROEDERER CRISTAL BRUT 2006 Champagne, France	2750:-	

SPUMANTE

CA'MONTINI PROSECCO EKO Veneto, Italy	390:-	80:-
CARPENÈ PROSECCO DOCG CUVÉE ORO Veneto, Italy	420:-	
CORTE GIARA PROSECCO Veneto, Italy	420:-	85:-

VINO BIANCO

ITALIA

	Bottle	Glass
FARNESE FANTINI Chardonnay Abruzzo	340:-	85:-
SAN VINCENZO Garganega/Trebbiano di Soave Anselmi, Veneto	360:-	
CASAMATTA BIANCO Sauvignon Blanc/Chardonnay/ Vermentino/Trebbiano Bibi Graetz, Tuscany	440:-	110:-
BOSSI FEDRIGOTTI PINOT GRIGIO Masi, Trento	450:-	113:-
SOAVE CLASSICO Garganega/Trebbiano Pieropan, Veneto	475:-	
TORRICELLA Chardonnay/Sauvignon Blanc Barone Ricasoli, Tuscany	495:-	
SOLOSOLE Vermentino Poggio al Tesoro, Bolgheri	495:-	
CIURI Nerello Mascalese Terrazze dell'Etna, Sicily	525:-	132:-
I SISTRI Chardonnay Fattoria di Fèlsina, Tuscany	540:-	135:-
LA ROCCA SOAVE CLASSICO 2014 Garganega Pieropan, Veneto	695:-	

IL RESTO DEL MONDO

TRIMBACH Riesling F.E. Trimbach, Alsace, France	395:-	99:-
CHABLIS Chardonnay Louis Robin, Chablis, France	435:-	108:-
SANCERRE LES BARONNES Sauvignon Blanc Henri Bourgeois, Loire, France	495:-	
HUNTERS CHARDONNAY OAKED Hunter's wines, Marlborough, New Zealand	495:-	
CHÂTEAUNEUF-DU-PAPE BLANC 2015 Grenache Blanc/Clairette /Bourboulenc/Roussanne Château Mont-Redon, Rhône, France	655:-	
BERG ROSENECK RIESLING 2008 Georg Breuer, Rheingau, Germany	835:-	

VINO ROSSO

ITALIA

	Bottle	Glass		Bottle	Glass
RICASOLI CHIANTI Sangiovese Barone Ricasoli, Tuscany	340:-	85:-			
PIETRO DI CAMPO SILENZIO Barbera Pietro di Campo, Piemonte	355:-	89:-			
BORGOGNO LANGHE ROSSO Barbera/Merlot/Freisa/Dolcetto Giacomo Borgogno, Langhe	410:-	103:-			
BROLIO CHIANTI CLASSICO Sangiovese/Merlot/Cabernet Sauvignon Barone Ricasoli, Tuscany	440:-				
IL MONELLO BARBERA D'ASTI Barbera Braida, Piemonte	440:-	110:-			
CASAMATTA Sangiovese Bibi Graetz, Tuscany	440:-	110:-			
CORTE GIARA RIPASSO VALPOLICELLA Corvina/Rondinella/Molinara Corte Giara, Veneto	460:-	115:-			
ZISOLA Nero d'Avola Marchesi Mazzei, Sicily	475:-	119:-			
PIETRO DI CAMPO BARBARESCO BUGIA Nebbiolo Pietro di Campo, Piemonte	475:-	119:-			
FONTERUTOLI CHIANTI CLASSICO Sangiovese/Malvasia Nera/Colorino/Merlot Marchesi Mazzei, Tuscany	490:-				
CASTELLO D'ALBOLA CHIANTI CLASSICO Sangiovese Zonin, Tuscany	495:-				
ROSSO DI MONTALCINO Sangiovese Grosso San Polo, Tuscany	475:-				
PALAZZO DELLA TORRE PALAZZO DELLA TORRE 1,5l Corvina/Rondinella/Sangiovese Allegrini, Veneto	495:- 895:-	125:-			
			SER LAPO RISERVA CHIANTI Sangiovese/Merlot Marchesi Mazzei, Tuscany	495:-	125:-
			MEDITERRA Syrah/Cabernet Sauvignon/Merlot Poggio al Tesoro, Tuscany	525:-	
			LA GROLA LA GROLA 2010 1,5l Corvina/Syrah Allegrini, Veneto	530:- 1060:-	133:-
			IL BACIALÉ Barbera/Pinot Noir/Cabernet Sauvignon Braida di Bologna Giacomo, Piemonte	535:-	
			CARUSU Nerello Mascalese, Nerello Cappuccio Terazze dell'Etna, Sicily	550:-	
			RUBERPAN VALPOLICELLA EKO Corvina Veronese/Rondinella Pieropan, Veneto	595:-	
			PROMIS 2015 Merlot/Syrah/Sangiovese Angelo Gaja, Tuscany	750:-	
			MASI COSTASERA AMARONE 2011 Corvina/Rondinella/Molinara Masi, Veneto	775:-	
			COLLEDILLÀ 2011 COLLEDILLÀ 2010 COLLEDILLÀ 2008 Sangiovese Barone Ricasoli, Tuscany	775:- 775:- 790:-	
			SONDRAIA 2012 Cabernet Sauvignon/Merlot/ Cabernet Franc Poggio al Tesoro, Tuscany	795:-	
			SITO MORESCO 2014 Nebbiolo/Merlot/Cabernet Sauvignon Angelo Gaja, Piemonte	825:-	
			AMARONE DELLA VALPOLICELLA 2012 Corvina/Corvinone/Rondinella Pieropan, Veneto	825:-	

MAGARI 2014 825:-
Cabernet Sauvignon/Merlot/Cabernet Franc
Angelo Gaja, Tuscany

BRUNELLO DI MONTALCINO 2012 895:-
Sangiovese Grosso
San Polo, Brunello di Montalcino

LA POJA 2010 895:-
Corvina Veronese
Allegri, Veneto

AMARONE DELLA VALPOLICELLA CLASSICO 2009 895:-
Corvina/Rondinella/Oseleta
Allegri, Veneto

BRUNELLO DI MONTALCINO PIEVE SANTA RESITUTA 2010 925:-
BRUNELLO DI MONTALCINO PIEVE SANTA RESITUTA 2011 925:-
Angelo Gaja, Tuscany

TIGNANELLO 2014 995:-
Sangiovese, Cabernet Sauvignon, Cabernet Franc
Marchesi Antinori, Tuscany

PINOT NERO 2011 1025:-
Pinot Noir
Terrazze Dell'Etna, Sicily

GAJA DAGROMIS 2012 1050:-
Nebbiolo
Angelo Gaja, Barolo

TESTAMATTA 2007 1450:-
TESTAMATTA 2012 1450:-
Sangiovese
Testamatta di Bibi Graetz, Tuscany

CA'MARCANDA 2013 1490:-
CA'MARCANDA 2010 1795:-
CA'MARCANDA 2000 3700:-
Cabernet Sauvignon/Merlot/Cabernet Franc
Angelo Gaja, Tuscany

SASSICAIA TENUTA SAN GUIDO 2013 1850:-
Cabernet Sauvignon/Cabernet Franc
Bolgheri, Tuscany

BAROLO ROCCHES 2008 2150:-
Nebbiolo
Vietti, Piemonte

SOLAIA 2013 2450:-
Cabernet Sauvignon, Sangiovese, Cabernet Franc
Marchesi Antinori, Tuscany

GAJA SPERSS 2011 2550:-
Nebbiolo
Angelo Gaja, Langhe

IL RESTO DEL MONDO

CÔTES-DU-RHÔNE "SAINT ESPRIT" 360:-
Syrah/Grenache
Delas Frères, Rhône, France

CROZES-HERMITAGE "LES LAUNES" 440:-
Syrah
Delas Frères, Rhône, France

HUNTERS 495:- 125:-
Pinot Noir
Hunter's wines, Marlborough, New Zealand

CHÂTEAUNEUF-DU-PAPE 2011 675:-
Grenache/Syrah/Mourvèdre
Château Mont-Redon, Rhône, France

L'HOSPITALET DE GAZIN 2013 695:-
L'HOSPITALET DE GAZIN 2011 775:-
Merlot/Cabernet Sauvignon/
Cabernet Franc
Château Gazin, Pomerol, Bordeaux, France

CHÂTEAU GISCOURS 2011 990:-
Cabernet Sauvignon/Merlot
Margaux, Bordeaux, France

NAPANOOK 2012 1195:-
NAPANOOK 2011 1295:-
Cabernet Sauvignon/Petit Verdot
Dominus Estate, Napa Valley, California, USA

VINO ROSATO

	Bottle		Bottle	Glass
CERASUOLO EKO Montepulciano Valle reale, Montepulciano d'Abruzzo , Italy	340:-	M DE MINUTY ROSÉ M DE MINUTY ROSÉ 1,5l Grenache/Cinsault/Tibouren Château Minuty, Provence, France	360:-	90:-
			720:-	

VINO DOLCE

	Glass 5 cl		
MARSALA SUPERIORE Grillo/Catarratto Vecchioflorio, Sicily	50:-	CORTE GIARA RECIOTO DELLA VALPOLICELLA Corvina/Rondinella Veneto	90:-
GRANELLO Sauvignon Blanc Barone Ricasoli, Tuscany	80:-	BEN RYÉ PASSITO DI PANTELLERIA Donnafugata Sicily	100:-
CASTELLO DI BROLIO VIN SANTO Malvasia/Sangiovese Barone Ricasoli, Tuscany	100:-	BRACHETTO D'ACQUI Brachetto Braida de Bologna Giacomo, Piemonte	Bottle 37,5 cl 350:-

BIRRA & SIDRO

BOTTIGLIA 33 CL		ALLA SPINA 40 CL	
CARLSBERG HOF Denmark EKO	58:-	CARLSBERG EXPORT Denmark	62:-
MENABREA AMBER ALE Italy	66:-	BIRRA PORETTI Italy	68:-
MENABREA BLOND Italy	66:-	SIDRO 33 CL	
PERONI NASTRO AZZURO Italy	64:-	SOMERSBY PÄRON Sweden	59:-
CARNEGIE J.A.C.K IPA Sweden	69:-	LA CIDRAIE France	62:-

NON ALCOOL

	Flaska	Glas	
WHITE / RED	195:-	49:-	SAN PELLEGRINO LIMONATA
SPARKLING	249:-	52:-	SAN PELLEGRINO ARANCIATA ROSSA
CARLSBERG NON ALCOHOLIC 33cl	40:-		RAMLÖSA 33 cl natural/lemon
GOSLING GINGER BEER 33cl	45:-		RAMLÖSA 80 cl
BACKYARD BREW APPLE CART 33cl	45:-		SAN PELLEGRINO 75 cl