



## SET MENU

MUST BE ORDERED BY THE WHOLE TABLE

### PIZZA MENÙ

#### ANTIPASTO DELLA CASA

Selection of 6 Italian starters

#### PIZZA

Pick your favourite pizza from the menu à la carte

#### DOLCE

Homemade tiramisu

335 kr. pr person

### WINE MENÙ

#### PAIRING

4 Glasses/ Sommelier's choice

345 kr. pr person

Food allergies and restrictions / Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.

# LA PIZZA DI ROMA

Any pizza can be made gluten-free

V - Vegetarian. VG - Vegan

## NEW ENTRY PIZZAS 155 KR

### CARBONARA

Pecorino cheese fondue, egg cream, pork cheek, black pepper

### FUNGI V

Marinated mushrooms, burrata cream and toasted hazelnuts

### VEGANA VG

Jerusalem artichoke cream, roasted peppers, kale pesto and vegan cheese

### SALSICCIA

Roasted pumpkin, Italian salsiccia, n'duja and sage

Wine by the glass to pair perfectly with each pizza/ 95 KR

Ask the staff for recommendations



## ANTIPASTO DELLA CASA 149 KR

Selection of 6 Italian starters

(Pr. Person. Must be ordered by a minimum of 2 people)

## STARTERS 120 KR

### GNOCCHI DI RICOTTA V

Ricotta dumplings, tomato cream, capers, black olives, pecorino cheese

### BEETROOT TARTARE VG

With estragon mayonnaise and nuts

### PULLED OSSOBUCO

With barley, pumpkin and saffron mayo

## SIGNATURE PIZZAS 155 KR

### SALAMI

Spicy salami, homemade stracchino cheese and basil

### PANCETTA

Pork belly, potatoes and rosemary

### GUANCIALE

Pork cheek, caramelized onions, provola cheese, apples and balsamic glaze

### MORTADELLA

With gorgonzola and pistachio

## DESSERTS 78 KR

### HOMEMADE TIRAMISU

### VANILLA CREME BRULÉE

### CHOCOLATE FONDANT

With vanilla ice cream

### BAKED MERENGUE

With chantilly cream and lemon curd

### VEGAN ICE CREAM VG

With strawberries compote and hazelnuts crumble