

STARTERS - ANTIPASTI

OLIVE MARINATE 59:- Olives marinated in lemon, garlic and ground black pepper.	CARPACCIO DI MANZO 129:- Thinly sliced beef tenderloin, pine nuts, virgin olive oil, dijon and parmigiano reggiano.	CALAMARI 119:- Breaded and deep fried squid served with Calabrian hot pepper aioli.
PANE ALL 'AGLIO 79:- Garlic bread on our house made focaccia served in a basket. Perfect to complement other dishes.	BURRATA 119:- Ball of burrata cheese, pine nuts, pesto and roasted tomatoes.	SCAMPI IN PADELLA 129:- Fried scampi and sun-kissed tomatoes in chili, garlic and lemon butter served with foccacia.

PASTA

ALFREDO 199:- Rigatoni, fried chicken thighs, garlic butter, sun-kissed tomatoes with parmigiano reggiano.	GAMBERONI 229:- Rigatoni, scampi, garlic, chili and lemon butter, sun-kissed tomatoes, topped with parmigiano reggiano.
FUNGHI 229:- Rigatoni, beef tenderloin, creamy forest mushrooms and truffle sauce with parmigiano reggiano.	All our pastas are possible to get vegetarian. Please ask your waiter for information.

SALAD 199:-

Fresh roman salad tossed in caesar dressing with croutons.

Choose with grilled chicken thighs and bacon or grilled scampi and sun-kissed tomatoes.

FROM THE GRILL - DALLA GRIGLIA

BEEF TENDERLOIN 200g 349:-	CHICKEN PARM 215:- 250g 445:- Beaten parmesan breaded chicken thighs baked with mozzarella.
TEXAS RIBEYE 230g 349:-	SPIEDINO 219:- 300g 455:- Garlic and herb-marinated chicken and pork skewers.
AGNELLO 349:- Garlic and herb-marinated racks of lamb.	LUCCIOPERCA 379:- Zander fillet.
T-BONE 1 199:- Swedish prime cut on the bone 900g. Perfect for sharing.	MOULES 199:- White wine sautéed blue mussels in garlic and cream, flavored with nduja served with a garlic bread.
THE UGLY AMERICAN BURGER 189:- Prime rib burger, cheddar, bacon and Calabrian hot pepper aioli.	

SIDES 35:-

Steak house fries	Caesar salad
Tuscan baked potato	Mac and cheese
Sweet potato fries	Sautéed mushroom and broccoli

SAUCES 15:-

Smokey barbecue bearnaise
Calabrian hot pepper aioli
Chimichurri
Sweet and spicy cayenne pepper
Creamy forest mushroom and truffle
Garlic butter with sun-kissed tomatoes

OUR SPECIALTIES – SPECIÀLITA

PIATTO DI CAZANOVA **375:-/PERSON**

Grilled chicken, beef tenderloin, caesar dressing, garlic butter, pesto tossed salad and raw fried potatoes gratinated with goat cheese, walnuts and honey.

PIATTO DI SPIEDO **278:-/PERSON**

Grilled chicken and pork skewers, smokey barbecue Béarnaise, pesto tossed salad and raw fried potatoes gratinated with goat cheese, walnuts and honey.

PIATTO GRIGLIATO MISTO **388:-/PERSON**

Grilled sausage, thin beef tenderloin, minced meat stuffed with cheese, Calabrian hot pepper aioli, pesto tossed salad and raw fried potatoes gratinated with goat cheese, walnuts and honey.

Served on a platter for at least two persons

FOR THE KIDS - BAMBINI

Pancakes

Served with strawberry jam and whipped cream.

85:-

Chicken

Beaten parmesan breaded chicken thighs with fries and barbecue bearnaise sauce.

145:-

DESSERTS - DOLCE

TIRAMISU

Italian espresso and mascarpone cake.

89:-

GELATO

Vanilla ice cream, candied walnuts, crushed meringue and hazelnut sauce.

95:-

TORTINO DI CIOCCOLATO **89:-**

Chocolate cake served with whipped cream.

COCKTAILS

Dry Martini

148:-

Manhattan

148:-

Negroni

155:-

New York Sour

155:-

Aperol Spritz

145:-

Cosmopolitan

148:-

COFFEE

Löfbergs Lila **29:-**

Espresso **39:-**

Cappucino **39:-**

Thé **29:-**

COFFEE DRINKS

IRISH COFFEE

148:-

Tullamore DEW, sugar, coffee and cream.

KAFFE KARLSSON

148:-

Baileys, Cointreau, coffee and cream.

CAZANOVA COFFEE

159:-

Cointreau flambeed raw sugar, Galliano, coffee, cream and orange.