

## Pizze Napoletane

<i>Marinara</i> Tomato, oregano and garlic.	119
<i>Margherita</i> Tomato, mozzarella and basil.	129
<i>Margherita con bufala</i> Tomato, mozzarella, basil, buffalo mozzarella and olive oil.	157
<i>Zucchine</i> Zucchini creme, smoked mozzarella, fresh Pachino tomatoes and parmesan.	137
<i>Funghi &amp; Salsiccia</i> Tomato, mozzarella, mushrooms, salsiccia and basil.	167
<i>Prosciutto</i> Tomato, mozzarella, prosciutto ham and basil.	187
<i>Diavola</i> Tomato, mozzarella, basil and 'nduja salami.	167
<i>Melanzane</i> Tomato, mozzarella, basil and aubergines Neapolitan style.	187
<i>Peperoni &amp; Salsiccia / Peperoni</i> Tomato, mozzarella, salsiccia, basil, pan fried peppers with olives and capers.	167/147
<i>Friarielli &amp; Salsiccia</i> Mozzarella, friarielli and salsiccia.	179
<i>Napoletana</i> Tomato, mozzarella, basil, capers, anchovies and oregano.	167
<i>Bresaola</i> Tomato and mozzarella. Bresaola, rocket salad, parmesan flakes and olive oil is added after.	187
<i>4 Formaggi</i> Mozzarella, smoked mozzarella and gorgonzola dolce. Parmesan flakes, basil and olive oil is added after.	157
<i>Porcini &amp; Tartufo</i> Porcini cream, mozzarella and fresh Pachino tomatoes. Wild boar salami, parmesan flakes, basil and truffle oil is added after.	187
<i>Pizza del Giorno</i> Pizza of the day	139
Our pizzas can be baked on gluten-free base (May contain traces of gluten)	
<i>Extra</i> Oliver	39
Sallad	49

<i>Barnmeny</i> 0-12 years. All pizzas.	100
--	-----

<i>Prosecco</i> S. Leonardo, Cantine Leonardo da Vinci, Toscana	105/545
--	---------

<i>Vini Bianchi</i> Pinot Grigio Da Lucca	89/385
San Michele Soave Classico, Ca'Rugate, Veneto	115/505
Vermentino DOC Praidis, Sardegna	130/575
Sauvignon Winkl, Cantina Terlan, Alto Adige	130/575
Verdicchio dei Castelli di Jesi DOC, Marche	135/595
Bolgheri Bianco, Costa di Giulia	145/640
Gaja Rossj-Bass Chardonnay, Angelo Gaja, Langhe	1250
Jermann Vintage Tunina, Villanova di Farra, Friuli	1400

<i>Vini Rossi</i> Primitivo, da Lucca, Puglia	89/385
Ripasso, Valpolicella, Alpha Zeta, Veneto	105/455
Cannonau DOC Rei, Sardegna	135/595
Chianti Classico, Querciabella, Toscana	160/665
Barbera d'Alba, Luigi Voughera, Neive	160/665
Barbaresco, Luigi Voghera, Neive	180/765
Nebbiolo d'Alba, Luciano Sandrone, Piemonte	180/765
Amarone Classico della Valpolicella, Ca'Rugate, Veneto	975
Brunello di Montalcino – Da Vinci	1065
Barolo Cannubi Boschis, Luciano Sandrone, Piemonte	1600

<i>Vino da dessert</i> 2015 Moscato d'Asti DOCG, Paolo Saracco, Piemote	295
2008 Vin Santo DOC, Cantine Leonardo da Vinci, Toscana	795

<i>Bibite</i> Stenkulla mineral water (33cl/75cl)	35/75
Soda	38

<i>Birra</i> Birra Poretti, Lager	73
Birra Poretti, Bottle	69
Estrella Daura (gluten free)	79
Kronenbourg 1664 Blanc	75
Kronenbourg 1664	75
Luma lager	73
Fridens Ale	76
100W IPA	76
Hard Lemonade "Garage" Ginger	67
Hard Lemonade "Garage" Lemon	67

<i>Dessert</i> Giros homemade ice-cream	52
Giros homemade sorbet	52
Focaccia with nutella, raspberry och banana	67
Tartufo Dolce di Alba Nero	35
Tartufo Dolce di Alba Bianco	35

<i>Kaffe</i> Espresso	33
Double Espresso	37
Cappuccino	35
Latte	35
Single macchiato	33
Double macchiato	37



*Giro*  
Pizzeria Napoletana

*Lunch*

Our pizzas are baked with Caputo flour and the tomato sauce is made of San Marzano tomatoes. The mozzarella we use is a fior di latte, made from cow's milk, this is ideal for pizzas because it makes the consistency much more firm.