

## Pizze Napoletane

<i>Marinara (without mozzarella)</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>Bufala</i> Mozzarella. Buffalo mozzarella, basil, fresh Pachino tomatoes and olive oil is added after.	169
<i>Bufala &amp; Spianata Calabria</i> Mozzarella, fresh Pachino tomatoes and buffalo mozzarella. Spicy salami, basil and olive oil is added after.	187
<i>Prosciutto</i> Tomato, mozzarella, prosciutto ham and basil.	187
<i>Parma</i> Tomato and mozzarella. Parma ham is added after.	197
<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>Zucchine &amp; Pancetta / Zucchine</i> Zucchini creme, smoked mozzarella, basil and fresh Pachino tomatoes. Pancetta is added after.	179/137
<i>Ripieno Prosciutto &amp; Ricotta</i> Inside: smoked mozzarella, basil, ricotta and ham. on: tomato, mozzarella and basil.	179
<i>Friarielli &amp; Salsiccia</i> Mozzarella, friarielli and salsiccia.	179
<i>Funghi &amp; Salsiccia</i> Tomato, mozzarella, mushrooms, salsiccia and basil.	167
<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>Boscaiola / Boscaiola &amp; Salsiccia</i> Mozzarella, salsiccia, pan fried mushrooms with garlic cream, chili and black pepper. Scamorza cheese and parsley is added after.	187/207

Our pizzas can be baked on gluten-free base  
(May contain traces of gluten)

<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 San Michele Soave Classico, Ca'Rugate, Veneto Vermentino DOC Praidis, Sardegna Sauvignon Winkl, Cantina Terlan, Alto Adige Verdicchio dei Castelli di Jesi DOC, Marche Bolgheri Bianco, Costa di Giulia Gaja Rossj-Bass Chardonnay, Angelo Gaja, Langhe Jermann Vintage Tunina, Villanova di Farra, Friuli	89/385 115/505 130/575 130/575 135/595 145/640 1250 1400
<i>Vini Rossi</i> Primitivo, da Lucca, Puglia Ripasso, Valpolicella, Alpha Zeta, Veneto Cannonau DOC Rei, Sardegna Chianti Classico, Querciabella, Toscana Barbera d'Alba, Luigi Voughera, Neive Barbaresco, Luigi Voghera, Neive Nebbiolo d'Alba, Luciano Sandrone, Piemonte Amarone Classico della Valpolicella, Ca'Rugate, Veneto Brunello di Montalcino – Da Vinci Barolo Cannubi Boschis, Luciano Sandrone, Piemonte	89/385 105/455 135/595 160/665 160/665 180/765 180/765 975 1065 1600
<i>Vino da dessert</i> 2015 Moscato d'Asti DOCG, Paolo Saracco, Piemote 2008 Vin Santo DOC, Cantine Leonardo da Vinci, Toscana	295 795
<i>Bibite</i> Stenkulla mineral water (33cl/75cl) Soda	35/75 38
<i>Birra</i> Birra Poretti, Lager Birra Poretti, Bottle Estrella Daura (gluten free) Kronenbourg 1664 Blanc Kronenbourg 1664 Luma lager Fridens Ale 100W IPA Hard Lemonade "Garage" Ginger Hard Lemonade "Garage" Lemon	73 69 79 75 75 73 76 76 67 67
<i>Dessert</i> Giros homemade ice-cream Giros homemade sorbet Focaccia with nutella, raspberry och banana Tartufo Dolce di Alba Nero Tartufo Dolce di Alba Bianco	52 52 67 35 35
<i>Kaffe</i> Espresso Double Espresso Cappuccino Latte Single macchiato Double macchiato	33 37 35 35 33 37



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.