



Classiche	
Marinara Organic tomato sauce, oregano, garlic, EVOO*	119
Margherita Organic tomato sauce, fior di latte, basil, parmesan DOP 24 months, EVOO*	139
Margherita D.O.C Organic tomato sauce, fior di latte, buffalo mozzarella, parmesan DOP 24 months, basil, EVOO*	159

Rosse	
Prosciutto Organic tomato sauce, fior di latte, cooked ham, basil, parmesan DOP 24 months, EVOO*	189
Parma Organic tomato sauce, fior di latte, topped with parma ham DOP, EVOO*	189
Diavola Organic tomato sauce, fior di latte, spicy salamella toscana, basil, parmesan flakes DOP 24 months, EVOO*	189
Capricciosa Organic tomato sauce, fior di latte, artichokes, cooked ham, mushrooms, olives, basil, parmesan DOP 24 months, EVOO*	209
Salsiccia e funghi Organic tomato sauce, fior di latte, mushrooms, salsiccia, parmesan DOP 24 months, EVOO*	189
Napoletana Organic tomato sauce, fior di latte, anchovies, capers, oregano, basil EVOO*	159
Bresaola Organic tomato sauce, fior di latte, rocket salad, topped with bresaola, parmesan flakes DOP 24 months, EVOO*	189

Bianche	
Salsiccia e friarelli Fior di latte, friarelli*, salsiccia and parmesan DOP 24 months, EVOO*	189
Bufalina / Bufalina con focchi di Parma Fior di latte and buffalo mozzarella, topped with Parma ham, basil, fresh Piccadilly tomatoes, EVOO*	189/209

Le Vegetariane	
Vegetariana Fior di latte, mushrooms, fried aubergines, fresh piccadilly tomatoes, zucchini, parmesan 24 months, EVOO*	189
Nerano Zucchini cream, fior di latte, fried zucchini, smoked provola*, parmesan DOP 24 months, basil, EVOO*	159
4 formaggi Fior di latte, smoked fior di latte, sweet gorgonzola. Topped with parmesan flakes DOP 24 months, EVOO*	159
Siciliana Organic tomato sauce, fior di latte, fried aubergines, parmesan DOP 24 months, EVOO*	159

Le Speciali	
Tartufo Fior di latte, mushroom cream, fresh piccadilly tomatoes, salami. Topped with parmesan DOP 24 months, basil, truffle oil	209

If you have any allergies, please talk to the members of the staff and we will help you!

*EVOO : Extra Virgin Olive Oil
 *Fior di Latte: Mozzarella, a traditionally southern Italian cheese
 * D.O.P. : Certification that guarantees that the products are grown and packaged locally
 *Friarelli: Broccoli
 *Provola: Smoked Bufala Mozzarella

Calzoni	
Ripieno Friarelli (Vegetarian) Smoked fior di latte, friarelli*, topped with fior di latte, basil, EVOO* Served with a mixed salad	199
Ripieno prosciutto Smoked fior di latte, ham, ricotta topped with organic tomato sauce, parmesan DOP 24 months, basil, EVOO* Served with a mixed salad	209
Ripieno salame Smoked fior di latte, wild boar salame, ricotta topped with organic tomato sauce, parmesan DOP 24 months, basil, EVOO* Served with a mixed salad	209
Siders	
Salad	49
Oliver	39
Tagliere Piccolo	185
Small plate: Focaccia, Parma ham, cooked ham, Ventricina salami, Bresaola, buffalo mozzarella,	
Tagliere Grande	265
Big plate: Focaccia, Parma ham, cooked ham, Ventricina salami, Bresaola, buffalo mozzarella,	

Love pizza, hate gluten?
 Our pizzas can be made on a gluten free base (contains traces of gluten) + 20SEK

Do you want to share a pizza?
 No problem! Sharing charge is 20 SEK per pizza

Pizza for kids 0-12 years
 Pizza is for everyone! For our younger guests, pizzas can be made in a smaller size 100SEK (Margherita, Marinara, Salame, Prosciutto)

Do you want add some ingredients?
 It cost 15:- veg, 25:- bufala and 35:- meat

* All our pizzas are baked on with organic tomato sauce



Vini Rossi

Nero D'Avola, Da Luca, Sicilia	90/395
Tini Syrah Organic, Sicilia	105/455
Petrillo Tanino, Aglianico, Campania	115/525
Rosso Bello Organic, Le Caniette, Marche	119/535
Gragnano, Poggio delle Baccanti, Campania	120/534
Ripasso Valpolicella, Veneto	125/545
Barbera d'Alba, Piemonte	135/620
Lacrima Nero, Cantine Olivella, Campania	136/574
Chianti Riserva, L. Davinci, Toscana	140/615
Alta Mora , Etna Rosso, Sicilia	145/650
Pinot Noir, Terlan, Alto Adige	145/645
Rampaniucci Organic, Falerno del Massico, Campania	165/745
Nebbiolo, Ellena Giuseppe, Piemonte	644
Barbaresco, Luigi Voghera, Piemonte	860
Brunello di Montalcino, Toscana	1065
Amarone, Ca'Rugate, Veneto	1095
Oddero Barolo Classico -14, Piemonte	1200

Vini Bianchi

Pinot Grigio, Da Luca, Sicilia	90/395
Tini Chardonnay Organic, Toscana	105/455
Petrillo Sciuè', Falanghina, Campania	115/545
Petrillo Martines, Fiano, Campania	120/545
Petrillo Santhe', Greco di Tufo, Campania	120/545
Soave, Filippi, Castelcerino, Veneto	125/584
Riesling Renano, Endrizzi, Trentino	135/595
Lacrima Bianco, Cantine Olivella, Campania	136/574
Occhi di Ciumi, Sicilia	145/645
Sauvignon Winkl, Terlan, Alto Adige	145/645
Studio, Ca'Rugate, Veneto	895

Bolle

Romio Prosecco, Caviro, Toscana	105/545
Berlucchi Brut Franciacorta Lombardia	130/700
Berlucchi Rose' Franciacorta Lombardia	130/700
Petrillo, Double One, Campania	133/645

Birra e Cider

Carlsberg, Lager (25cl/40cl/50cl)	46/72/86
Nastro Azzurro, Peroni 33cl	75
Birra Poretti, Bottle 33cl	69
Menabrea, Bottle 33c	69
Menabrea, Ambrata bottle 33c	72
Ichnusa 33cl , Filtrata	82
Peroni, Gluten Free	76
Kronenbourg 1664	75
Kronenbourg 1664 Blanc	75
Luma Pils	73
Hard Lemonade "Garage" Lemon	67
Kiviks Äppelcider	68

Bibite

Stenkulla mineralvatten (33cl/75cl)	30/60
Nosecco (Prosecco Non Alcoholic)	40/195
Apple Cart Cider Non Alcoholic	38
Peroni Libera 0.0%	40
Carlsberg Non Alcoholic	35
Italian Sodas: Limonata, Chinotto, Arancia Rossa	40
Sodas: Cola, Cola 0, Cola light, Fanta, Sprite	38
Juice : Apple or Orange	35

Vini da dolce

Moscato d'Asti,	75/295
Vino e Visciole	82/564
Leonardo Vin Santo	95/795

Coffee

Caffe Espresso	33
Dubbel Espresso	35
Cappuccino	37
Latte	39
Macchiato	35
Dubbel macchiato	37
Americano	34

Dessert

Gelato	52
dagens glass (ask the staff for today's flavors)	
Tiramisu'	95
Affogato al Café	78
vanilla ice cream topped with espresso	
Panna Cotta	89
Cantucci e Vino	109
(Two Cantucci with almonds and hazelnuts and one glass of Vino e Visciole)	

Digestivi

Limoncello	29:-/cl
Sambuca	25:-/cl
Cognac - Martell, Cordon Bleu	50:-/cl
Rum, Diplomatico Riserva esclusiva	36:-/cl
Amari:	30:-/cl
Montenegro	
Cynar	
Averna	
Fernet Branca	
Branca Menta	
Amaro Sibona	
Grappe: :	
Nardini Bianca	25:-/cl
Nardini Riserva	36:-/cl
Nardini Mandorla	25:-/cl
Whiskey:	
Jamenson, Irish whiskey	35:-/cl
Loch Lomond, 10 Years, Scottish whiskey (Heavily Peated)	45:-/c
Loch Lomond, 12 Years, Scottish whiskey	40:-/cl
Laphroaig, 10 Years, Scottish whiskey	40:-/cl

*Giro pizzeria is a cash free restaurant