



LUNCH MENU

Classiche		Bianche		Le Speciali	
Marinara	119	Salsiccia e friarielli	189	Tartufo	209
Organic tomato sauce, oregano, garlic, organic EVOO*		Fior di latte, friarielli*, salsiccia and parmesan DOP 24 months, organic EVOO*		Fior di latte, mushrooms cream, fresh piccadilly tomatoes, salami. Topped with parmesan DOP 24 months, basil, truffle oil	
Margherita	139	Boscaiola/Boscaiolaie salsiccia	189/209	Radicchio	199
Organic tomato sauce, fior di latte, basil, parmesan DOP 24 months, organic EVOO*		Fior di latte, salsiccia, mixed mushrooms, parmesan 24 months, topped with scamorza cheese and fresh parsley		Fior di latte, radicchio cream, gorgonzola, speck, walnuts, parmesan 24 month, basil, organic EVOO*	
Margherita D.O.C	159				
San Marzano DOP sauce, fior di latte, buffalo mozzarella, parmesan DOP 24 months, basil, organic EVOO*					
Rosse		Le Vegetariane		Calzoni	
Prosciutto	189	Pesto	189	Ripieno Friarelli (Vegetarian)	199
Organic tomato sauce, fior di latte, cooked prosciutto, basil, parmesan DOP 24 months, organic EVOO		Fior di latte, buffalo mozzarella DOP, topped with basil, fresh piccadilly and yellow tomatoes, pesto genovese organic EVOO*		Baked with smoked fior di latte, friarelli*, ricotta, basil, topped with fior di latte, basil, organic EVOO* served with a mixed salad	
Parma	189	Vegetariana	189	Ripieno prosciutto	209
Organic tomato sauce, fior di latte, topped with parma ham DOP, organic EVOO*		Fior di latte, mushrooms, aubergines, fresh piccadilly tomatoes, zucchini, parmesan 24 months, organic EVOO*		Baked with smoked fior di latte, ham, ricotta and basil, topped with organic tomato sauce, fior di latte, basil, organic EVOO* served with a mixed salad	
Diavola	189	Nerano	159	Ripieno salame	209
Organic tomato sauce, fior di latte, spicy salamella toscana or n' duja salame, basil, parmesan flakes DOP 24 months, organic EVOO*		Fior di latte, zucchini Scapece*, smoked provola*, parmesan DOP 24 months, basil, organic EVOO*		Baked with smoked fior di latte, wild boar salame, ricotta and basil, topped with organic tomato sauce, fior di latte, basil, organic EVOO* served with a mixed salad	
Capricciosa	209	4 formaggi	159		
Organic tomato sauce, fior di latte, artichokes, cooked ham, mushrooms, olives, basil, parmesan DOP 24 months, organic EVOO*		Fior di latte, smoked fior di latte, sweet gorgonzola. Topped with parmesan flakes DOP 24 months, organic EVO*			
Salsiccia e funghi	189	Siciliana	159	Siders	
Organic tomato sauce, fior di latte, mushrooms, salsiccia, parmesan DOP 24 months, organic EVOO*		Organic tomato sauce, fior di latte, funghetto's* aubergines, parmesan DOP 24 months, organic EVOO*		Salad	49
Bresaola	189			Oliver	39
Organic tomato sauce, fior di latte, rocket salad, topped with bresaola, parmesan flakes DOP 24 months, organic EVOO*					
Napoletana	189				
Organic tomato sauce, fior di latte, anchovies, capers, oregano, basil organic EVOO*					
Mare Nostrum	189				
Organic tomato sauce, fior di latte, tunna, Tropea's onions, cappers, black olives, basil, organic EVOO*					

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

*Friarielli: Broccoli

*Scapece: Zucchini fried in olive oil, marinated with vinegar, garlic, mint

*Provola: Smoked Bufala Mozzarella *Funghetto: Panfried aubergines

*Guanciale: A type of Italian cured pork made from the cheeks of a pig

Do you want to share a pizza?

No problem! Sharing charge is 20 SEK per pizza

Love pizza, hate gluten?

Our pizzas can be made on a gluten free base (contains traces of gluten) + 20SEK

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 (with the exception of pizza margherita san marzano with san marzano DOP tomato sauce)



Vini Rossi

Primitivo, Da Luca, Puglia	90/395
Tini Syrah Organic, Sicilia	105/455
Neromora, Vinosía, Aglianico, Campania	130/585
Ripasso, Zironda, Veneto	125/545
Barbera d'Alba, Luigi Voghera, Piemonte	120/520
Chianti Riserva, L. Davinci, Toscana	140/615
Mongrana, Querciabella, Toscana	140/615
Alta Mora , Etna Rosso, Sicilia	145/650
Santandrea, Taurasi, Campania	160/720
Nebbiolo d'Alba, Luciano Sandrone, Piemonte	765
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
Soave, Allegrini, Veneto	125/555
Riesling Renano, Endrizzi, Trentino	135/595
Falanghina, Vinosía, Campani	105/475
Fiano D'Ávellino, Taurasi, Campania	175/645
Greco di Tufo, Vinosía, Campania	125/545
Occhi di Ciumi, Sicilia	145/645
Sauvignon Winkl, Terlan, Alto Adige	145/645
Studio, Ca'Rugate, Veneto	895

*Wine of the week Changes weekly,
ask the staff for more information*

Prosecco

Romio Prosecco, Caviro, Toscana	105/545
Berlucchi Franciacorta Lombardia	130/700

Birra e Cider

Birra Poretti, Lager (23cl/37cl/45cl)	42/68/82
Birra Poretti, Bottle 33cl	69
Ambar, Gluten Free	76
Kronenbourg 1664	75
Kronenbourg 1664 Blanc	75
Luma Pils	73
Amber Ale	76
100W IPA	76
Baladin, Isaac 33cl	98
Baladin, Nora 33cl	120
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
Crodino	40
Peroni Libera 0.0%	40
Carlsberg Non Alcoholic	35
Polara; Limonata, Chinotto, Arancia Rossa	40
Läsk	38
Juice	35

Vini da dolce

Moscato d'Asti,	75/295
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	69
vanilla ice cream topped with espresso	
Panna Cotta	89

Digestivi

Limoncello	25:-/cl
Sambuca	25:-/cl
Grappa (ask the staff for the flavors)	
Amaro (ask the staff for the flavors)	

**Giro pizzeria is a cash free restaurant*