



Le Classiche

Slow Food	MARINARA.....	119
	tomato sauce, mount saro, garlic from Nubia and olive oil	
	REGINA MARGHERITA.....	129
	tomato sauce, fior di latte, basil, olive oil and parmesan DOP	
	SPIANATA CALABRA.....	189
	fior di latte, fresh piccadilly tomatoes, buffalo mozzarella DOP, spicy salami spianata calabra, topped with oilve oil and fresh basil	
	BUFALINA CON FIOGCHI DI PARMA.....	209
	fior di latte and buffalo mozzarella DOP, topped with parma ham DOP, basil, fresh piccadilly tomatoes and olive oil	
	PROSCIUTTO.....	189
	tomato sauce, fior di latte, prosciutto, basil, olive oil and parmesan DOP	
	PARMA.....	189
	fior di latte, topped with parma ham DOP, rocket salad, piccadilly tomatoes, parmesan DOP and olive oil	
	DIAVOLA.....	159
	tomato sauce, fior di latte, spicy salami salamella toscana, basil, parmesan flakes DOP and olive oil	
	RIPIENO SALAME.....	179
	baked with smoked fior di latte, wild boar salame, ricotta and basil, topped with tomato sauce, fior di latte, basil and olive oil, served with a mixed salad	
Slow Food	NAPOLETANA.....	169
	tomato sauce, fior di latte, anchovies, capers, oregano mount saro, basil and olive oil	
	SALSICCIA E FRIARIELLI.....	189
	fior di latte, friarielli from napoli, salsiccia and parmesan DOP	
	SALSICCIA E FUNGHI.....	169
	tomato sauce, fior di latte, mushrooms, salsiccia, olive oil and parmesan DOP	
	BRESAOLA.....	187
	tomato sauce and fior di latte, topped with bresaola, parmesan flakes DOP and olive oil	
	BOSCAIOLA E SALSICCIA.....	207
	fior di latte, salsiccia, mixed mushrooms, parmesan and olive falkes oil, topped with scamorza cheese and fresh parsley	

Le Vegetariane

	BOSCAIOLA.....	187
	fior di latte, mixed mushrooms, parmesan DOP and olive oil, topped with scamorza cheese and fresh parsley	
	VEGETARIANA.....	179
	fior di latte, mushrooms, aubergines in the napolitan way, fresh piccadilly tomatoes, pan fried peppers with olives and capers, parmesan and olive oil	
	MELANZANE.....	159
	tomato sauce, fior di latte, aubergines in the napolitan way, parmesan DOP and oilve oil	
	4 FORMAGGI.....	159
	fior di latte, smoked fior di latte and sweet gorgonzola. topped with parmesan flakes DOP and olive oil	
	BUFALINA.....	179
	fior di latte and buffalo mozzarella DOP. topped with basil, fresh piccadilly tomatoes and olive oil	
	MARGHERITA SAN MARZANO.....	159
	san marzano DOP tomato sauce, fior di latte, buffalo mozzarella DOP, parmesan DOP and olive oil	

Le Speciali

	PORCINI E TARTUFO.....	189
	porcini cream, fior di latte and fresh piccadilly tomatoes and wild boar salami. topped with parmesan DOP, basil and truffle oil	
Slow Food	MENAICA.....	209
	fior di latte, buffalo mozzarella, menaica anchovies, capers, fresh piccadilly tomatoes and oregano mount saro. topped with parmesan DOP	

*Changes can not be made on our pizza "Le speciali"

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

Sharing is caring!

Love pizza, hate gluten?

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

Sides

OLIVES.....	39
SALAD.....	49

Bambini

FOR KIDS 0-12 YEARS.....	100
pizza is for everyone! for our younger guests, all pizzas can be made in a smaller size	

Dessert

GELATO.....	52
ice cream of the day (ask the staff for todays flavors)	
TIRAMISÚ.....	95
AFFOGATO AL CAFE.....	48
vanilla ice cream topped with espresso	
RIPIENO NUTELLA.....	75
ripieno with nutella, raspberry and banana	

Wine of the week

Changes weekly, ask the staff for more information

Prosecco

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

Vini Bianchi

Pinot Grigio, Da Luca, Sicilia	90/395
Tini Trebbiano Chardonnay Organic, Caviro, Toscana	105/455
Soave, Allegrini, Veneto	125/555
Riesling Renano, Endrizzi, Trentino.....	135/595
Falanghina, Vinosía, Campania.....	105/475
FianoD’Avellino,Taurasi,Campania.....	175/645
Greco di Tufo, Vinosía, Campania.....	125/545
Sauvignon Winkl, Cantina Terlan, Alto Adige.....	145/645
Studio, Ca’Rugate, Veneto	895

Vini Rossi

Primitivo, Da Luca, Puglia.....	90/395
Tini Syrah Organic, Sicilia.....	105/455
Neromora, Vinosía, Campania.....	130/585
Ripasso, Alpha Zeta, Valpolicella, Veneto.....	125/545
Barbera d’Alba, Luigi Voghera, Piemonte.....	120/520
Chianti Riserva, Leonardo Davinci, Toscana.....	140/615
Mongrana, Querciabella, Toscana.....	140/615
Alta Mora , Etna Rosso, Sicilia.....	145/650
Santandrea, Aianico, Taurasi, Campania.....	160/720
Nebbiolo d’Alba, Luciano Sandrone, Piemonte.....	765
Barbaresco, Luigi Voghera, Piemonte.....	860
Brunello di Montalcino, Leonardo da Vinci, Toscana.....	1065
Amarone, Ca’Rugate, Veneto.....	1095
Oddero Barolo Classico -13, Piemonte.....	1200

Vini Dolci

Casarito, Moscato d’Asti, Acquesi, Piemonte.....	75 /295
Leonardo Vin Santo	95 / 795

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 Lager.....	73
Amber Ale.....	76
100W IPA.....	76
Baladin, Isaac 33cl.....	98
Baladin, Nora 33cl.....	120
Hard Lemonade "Garage" Lemon.....	67
Kiviks Apple Cider.....	68
Ichnusa non filtrata, 33cl	79

Bibite

Stenkulla mineral water (33cl/75cl).....	30/60
Nosecco (Prosecco Non Alcoholic).....	40 / 195
Apple Cart Cider Non Alcoholic.....	38
Crodino.....	40
Moretti Zero.....	40
Carlsberg Non Alcoholic.....	35
Polara; Limonata, Chinotto, Arancia Rossa.....	40
Soda.....	38
Juice.....	35

Caffe

Espresso	33
Double Espresso	35
Cappuccino	37
Latte	39
Macchiato	35
Double macchiato	37
Americano	34

* All our pizzas are baked on organic flour and with organic tomato sauce (with the exception of pizza margherita san marzano with san marzano DOP tomato sauce).
** Our pizzas can be made on gluten free dough but contain traces of gluten. If you have any allergies please talk to the members of the staff and we will help you!