



panza — la cucina generosa

APERITIVO

Snacks

Tagliere di Salumi e Formaggi 195

Selected cured meats, cheeses, olives & grissini

Un Pezzo di Formaggio 65

A piece of cheese — ask us about today's selection

Un Po' di Salumi 65

A little cured meat — ask us about what's available

Olive 65

Marinated olives

Mandorle 65

Roasted almonds

Pinsa

Pinsa Prosciutto 195

Tomato sauce, mozzarella, prosciutto, rocket and shaved parmesan

Pinsa Mortadella, Pistacchio e Stracciatella 225

Tomato sauce, mozzarella, mortadella, pistachio and stracciatella

Pinsa Bianca 205

Mozzarella, crème fraîche, chanterelles, thyme and olive oil

Pinsa Svedese 215

Swedish-style pinsa with the house's smoked roe and crème fraîche

ANTIPASTI

Starters

Pane all'Aglio 65

Warm garlic bread with sun-dried tomato, basil and parmesan

Burrata 185

Creamy burrata on rocket with fig marmalade, crispy prosciutto and balsamic cream

Vitello Tonnato "a la Panza" 195

Beef tartare, tuna cream, smoky leek mayonnaise, baby capers, sun-dried tomato and shallot

Polpo alla Griglia 165

Grilled octopus with chickpea cream, capers and charred lemon

Gamberi Rossi al Peperoncino 175

Pan-seared red shrimp with chili, garlic and parsley

Arancini al Tartufo 145

Fried mushroom risotto balls with truffle mayo and pickled chanterelles

Sides

Patate Arrosto 45

Oven-roasted potatoes with thyme and olive oil

Patate Fritte 55

French fries

Insalata Mista 55

Mixed salad with olive oil and balsamic

Panzanella Autunnale 75

Sun-dried tomato, red onion, olives, bread and rocket

Insalata di Gem 95

Grilled baby gem, balsamic cream, olive oil and flaky salt

PRIMI & SECONDI

Main Courses

PASTA, RISOTTO & SALAD

Risotto ai Finferli	225
Creamy risotto with chanterelles	
Linguine Carbonara	225
Linguine with guanciale, pecorino, egg yolk and black pepper	
Linguine al Pesto Rosso	195
Sun-dried tomato, roasted pepper pesto and burrata	
Lasagna	235
Fresh lasagna, beef ragù, tomato sauce and parmesan béchamel	
Casarecce alla Zucca e Gamberi	245
Creamy roasted pumpkin sauce with shrimp, courgette and toasted pumpkin seeds	
Gnocchi alla Sandefjord	255
Sandefjord sauce with chanterelles, king oyster mushroom, button mushroom and Västerbotten cheese crisp	
Insalata Autunnale	195
Leafy salad with arancini, leek, prosciutto, orange fillet and olives	

FROM THE GRILL

Branzino al Burro Nocciola	325
Grilled sea bass with brown butter, fennel, spring onion, capers, fried garlic and crushed potatoes	
Pollo alla Griglia	195
Grilled chicken thigh with baby gem lettuce, parmesan sauce, sun-dried tomato, crispy prosciutto and garlic crostini	
Controfiletto alla Panza	425
Sirloin steak with red wine jus, tomato-herb salad and potato terrine	

DOLCI

Something Sweet

Tiramisù della Casa	125
House tiramisù with mascarpone cream, marsala and espresso	
Cupola al Cioccolato e Lampone	145
Chocolate mousse dome filled with raspberry meringue cream, on a Biscoff and digestive base, topped with fresh raspberry	
Pere al Vino e Zafferano	135
Red wine and saffron poached pear, toasted pistachios and vanilla ice cream	
Gelato & Sorbetto	55
Ask your server about today's flavours	