

ITALIAN DINING IS ALL ABOUT SLOW, JOYFUL INDULGENCE

The meal begins with appetizing ANTIPASTI,
followed by flavorful PRIMI such as a small pasta or risotto.

We then continue with SECONDI, which may be meat, fish, or poultry,
accompanied by side dishes of your choice, these are called CONTORNI.

The meal is rounded off with DOLCI, something sweet, preferably enjoyed with
an espresso or a glass of digestivo.



PANZA

ANTIPASTI

APPETIZER

ARANCINI

Deep fried risotto with mushrooms
& parmesan cream

135

TARTARE DI TONNO

Cannoli filled with tuna, olive oil, orange,
blood orange, chives, lemon & caper mayo

165

CARPACCIO

Thinly sliced veal with truffle mayonaise,
aragula, parmesan, toasted pine nuts
& a parmesan crisp

195

BREAD

Foccacia with grissini, tapenade & truffle cream
cheese

45

CAPRINO CHAUD

Mixed beetroots with caprino cream, rosemary,
black pepper, honey & roasted walnuts

Ask your server for a vegan alternative.

155

CALAMARI FRITTI

Deep fried squid with crispy black cabbage &
black aioli

145

BURRATA CON MARMELLATA DI

POMODORI VERDI

Burrata with green tomato marmalade, olive oil,
pumpkin seeds, and balsamic vinegar.

155

CHARCUTERIE BOARD

Charkuteries with olives, marinated vegetables
& grissini

195

PRIMI

THE FIRST LITTLE COURSE

AGLIO E OLIO

Linguine with garlic, olive oil, pepperoncino &
parmesan

105/185

CARBONARA CON SALSICCIA

Sedanini with crushed & fried salsiccia,
pecorino, egg yolk & black pepper

155/285

FRUTTI DI MARE

Linguine with tomato sauce, blue shells,
vongole, prawns & squid

195/285

TORTELLONE

Tortellone filled with chantarelles
& Västerbotten cheese in a bleek roe sauce

145/245

RISOTTO ALLA MILANESE

Saffron risotto with parmesan

145/245

RISOTTO ALLA ZUCCA, PANCETTA E SALVIA

Creamy risotto with pumpkin, pancetta,
sage & parmesan

155/255

PINSA ROMANA

PINSA TO SHARE AS ANTIPASTI OR AS SECONDI

PROSCIUTTO

Tomato sauce, mozzarella, prosciutto, parmesan
& aragula

195

DIABOLA

San Marzano tomatoes, mozzarella, nduja,
salami ventricina, fresh chili & chives

195

PINSA SVEDESI

Crème fraîche, red onion, chives,
and house-smoked roe.

210

TARFUFO E FUNGHI

Cream cheese, mushrooms & truffle

245

SECONDI

SECOND COURSE

TAGLIATA DI RIBEYE
CON RIDUZIONE DI VINO ROSSO
Sliced ribeye with red wine reduction, spinach and
kale salad, and parmesan flakes.

295

POLLO MAIS CON PELLE E
FARCITURA DI TARTUFO
Corn-fed chicken breast stuffed with truffle, served
with crispy black kale and white wine sauce.

245

SPIGOLA ALLA GRIGLIA
Grilled sea bass with grilled lemon.

315

TRILOGIA DI ZUCCA
E FUNGHI
Roasted pumpkin on pumpkin purée, topped with
sautéed wild mushrooms, toasted pumpkin seeds,
chopped roasted hazelnuts, and balsamic glaze.

245

Add-on: freshly shaved truffle 95 SEK (3 g) or 35 SEK
per gram.

CONTORNI

SIDE DISHES

POLENTA FRITTA
Deep fried polenta with mixed mushrooms

75

BARBABIETOLE
Toasted yellow beets, pickled yellow beets,
sliced chioggia beets & walnuts

55

VERDURE
Roasted seasonal vegetables with balsamico glaze

65

CAVOLO VERDE
Fried kale with spinach & crispy black cabbage

65

PATATE FRITTE
Pommes frites with parmesan, Panza's herb salt &
ramson mayo

55

PATATE ARROSTO
Roasted potatoes with rosemary

45

PURÈ DI PATATE
Potato purée with butter, sage & truffle

65

DOLCI

SOMETHING SWEET

CALZONE CON NUTELLA
(FOR 1 OR 2 PERSONS)
Calzone with Nutella and mascarpone

125 / 195

CALZONE CON MELA
(FOR 1 OR 2 PERSONS)
Calzone filled with apple, cinnamon
& vegan cream cheese

95 / 175

TIRAMISÙ
Homemade savoiardi dipped in espresso,
mascarpone, marsala & cacao

125

ZABAGLIONE
Fluffy zabaglione with marsala wine, wild berries &
crushed almonds

115

AFFOGATO
Espresso & homemade gelato

95

Add-on: spirit of your choice.

CANNOLI
Ask us about today's flavor!

45

GELATO & SORBET
Ask us about today's flavor!

45