

## PROSECCO & NIBBLES

**APEROL SPRITZ 95 SEK**  
Aperol, soda & Prosecco

**BELLINI 95 SEK**  
White peach, creme de peche & Prosecco

**ROSSINI 95 SEK**  
Strawberry, creme de fraise & Prosecco

**SITTING BULLDOG IPA 6.4% 330ml 68 SEK**  
Rich & fruity with honey sweetness

**ARTISAN ITALIAN BREADS 35 SEK**  
Homemade rosemary focaccia, sourdough, crispy music bread & ciabatta & with olive oil & balsamic

**WORLD'S BEST OLIVES ON ICE 45 SEK**  
With black olive tapenade & music bread

**CRISPY SQUID 69 SEK**  
With garlic mayo, lemon & chilli



## BRUSCHETTA & ANTIPASTI

**SPINACH & TALEGGIO CROQUETTES 69 SEK**  
Served with basil mayo

**CAULIFLOWER & CHEESE FRITTERS 69 SEK**  
With a creamy fontal cheese sauce

**CAPRESE SALAD 95 SEK**  
Baby mozzarella, basil, tomatoes & crispy music bread

**POSH MUSHROOMS ON TOAST 95 SEK**  
Charred wholemeal levain rubbed with garlic & olive oil, topped with pan-fried wild mushrooms, chilli & flat-leaf parsley

**BAKED CHESTNUT MUSHROOMS 95 SEK**  
With smoked mozzarella, thyme & crispy music bread

**ARANCINI MARGHERITA 75 SEK**  
Tomato & mozzarella risotto balls with arrabbiata sauce

**CRAB & AVOCADO BRUSCHETTA 95 SEK**  
Sourdough, fresh crab & avocado with apple, chilli, mint & lemon

**ROASTED SQUASH & RICOTTA BRUSCHETTA 95 SEK**  
Garlicky sourdough, roasted squash, lemony ricotta, crispy sage & beetroot

## Planks

CHOOSE A MEAT, FISH OR VEGETABLE PLANK

**SEASONAL VEGETABLES 115 SEK PER PERSON**  
Sliced, chargrilled & marinated in herby olive oil

..... OR .....

**CURED MEATS 140 SEK PER PERSON**  
Fennel salami, pistachio mortadella, prosciutto & schiacciata piccante

..... OR .....

**CURED & CRISPY FISH 145 SEK PER PERSON**  
Beetroot-cured salmon, roasted shellfish, smoked mackerel pâté & mini fritto misto with yuzu mayo

All served on a plank loaded with buffalo mozzarella, pecorino & chilli jam, a beautiful selection of pickles & olives, crunchy carrot & beet salad with lemon & mint

## PASTA

**PENNE ARRABBIATA 79 SEK/119 SEK**  
Tomato, garlic & basil sauce with Scotch bonnet chillies & crunchy, herby breadcrumbs

**SPAGHETTI ALLA NORMA 95 SEK/130 SEK**  
A classic Sicilian dish of aubergine, oregano, chilli & basil in a rich tomato sauce

**TAGLIATELLE BOLOGNESE 99 SEK/139 SEK**  
Beef & pork ragù with Chianti & Parmesan

**PUMPKIN PANZEROTTI 95 SEK/135 SEK**  
Pasta filled with roasted squash, ricotta & Parmesan, in a pumpkin, chilli & rosemary butter with smashed amaretti

**PENNE CARBONARA 99 SEK/139 SEK**  
Crispy pancetta, sweet leeks & creamy Parmesan sauce

**SAUSAGE PAPPARDELLE 99 SEK/139 SEK**  
Braised fennel sausage ragù with incredible Torrione Chianti, Parmesan & herby breadcrumbs

**WILD MUSHROOM & SMOKED MOZZARELLA RISOTTO 119 SEK/155 SEK**  
Acquerello rice with wild mushrooms & smoked mozzarella

**VONGOLE TAGLIOLINI 119 SEK/159 SEK**  
The best clams cooked with chilli, garlic, parsley & white wine

**TRUFFLE TAGLIATELLE 115 SEK/155 SEK**  
Fresh foraged black truffles, butter, Parmesan & nutmeg

**OUR FAMOUS PRAWN LINGUINE 125 SEK/165 SEK**  
Fried garlicky prawns, fennel, tomatoes, chilli & rocket

**CRAB SPAGHETTINI 109 SEK/149 SEK**  
Fresh crab tossed with capers, chilli, fennel, parsley, anchovies & lemon

## MAINS

**TURKEY MILANESE 199 SEK**  
Stuffed with prosciutto & fontal cheese, with a fried free-range egg & wild truffles

**FREE-RANGE CHICKEN 190 SEK**  
Grilled garlic & rosemary chicken with a tomato, olive, chilli & caper sauce

**BURGER ITALIANO 175 SEK**  
Chargrilled beef burger with melted fontal cheese, sweet tomato salsa, pickles, chilli & crispy fried onions, served with funky chips

**GRILLED PORK CHOP 195 SEK**  
Marinated & cooked under a brick with parsley bagna cauda, apple, kohlrabi, lemon & crispy crackling

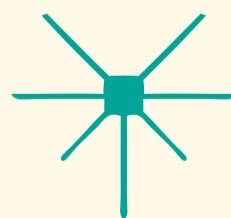
**BAKED NORWEGIAN SALMON 195 SEK**  
With lemony ricotta, balsamic-roasted veg & a zesty, crunchy salad

**CHICKEN CAESAR SALAD 175 SEK**  
Crispy chicken breast & thigh, green salad & crunchy croutons in a creamy lemony dressing

**PROSCIUTTO & PEAR SALAD 155 SEK**  
With pecorino, honey, rocket & toasted pine nuts

**AUBERGINE PARMIGIANA 119 SEK**  
Grilled aubergine layered with Bella Lodi & a tomato & basil sauce, served with freshly baked twisted garlic bread

**THE BEST SALMON SALAD 135 SEK**  
Orange & beetroot-cured salmon with zesty fennel salad & crispy music bread



## STEAKS

WE DRY-AGE OUR SWEDISH BEEF ON THE BONE FOR A MINIMUM OF 21 DAYS THEN CHARGRILL IT AL MATTONE - UNDER A BRICK

**8oz RUMP STEAK 199 SEK**  
With garlic & parsley butter, rainbow slaw & skinny fries

**RIB-EYE STEAK 265 SEK**  
8oz chargrilled beef steak with wild mushrooms, peppery endives & funky chips  
Add my truffle butter & Tuscan wild black truffle shavings for 25 SEK

## Sides

**ROCKET & PARMESAN SALAD 39 SEK**  
With radicchio & aged balsamic

**CHARGRILLED AUBERGINE 39 SEK**  
With a Sicilian spiced caponata dressing

**FRESH SEASONAL GREENS 39 SEK**  
With lemon, butter & Maldon sea salt

**SIMPLE GREEN SALAD 39 SEK**  
With lemony yoghurt & herby dressing

**BRAISED CABBAGE 39 SEK**  
With a herby, crispy pancetta & Parmesan crust

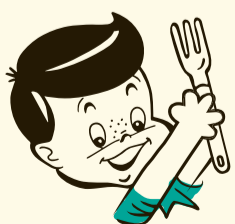
**POLENTA CHIPS 33 SEK**  
With rosemary salt & Parmesan

**FUNKY CHIPS 29 SEK**  
With fresh garlic & parsley

**POSH CHIPS 33 SEK**  
With truffle oil & Parmesan

**ROAST HERITAGE POTATOES 29 SEK**  
With toasted fennel, garlic & chilli

**CRUNCHY VEG SALAD 39 SEK**  
With mint, lemon & yoghurt



ASK YOUR SERVER ABOUT OUR AWARD-WINNING KIDS' MENU 75 SEK

## FISH OF THE DAY

ASK ABOUT TODAY'S MARKET SPECIAL, ALWAYS RESPONSIBLY SOURCED

## Daily Specials

HAVE A LOOK AT THE BLACKBOARD FOR IN-SEASON SPECIALS AS WELL AS SOME OF OUR SIGNATURE CLASSICS. BIG LOVE, JAMIE x



**Jamie's**  
ITALIAN

**STUREPLAN**

