

SNACKS

Olives
Cerignola 85

Almonds
Marcona 75

STARTERS

San Marzano Spesso * 175
Tomat, stracciatella, basilika & olivolja

Pike-perch / Mint 155
Rå gös, mynta, chili & syrad grön tomat

Prosciutto / Pear 230
Prosciutto, päron, svartpeppar & olivolja

Steak / Parmesan 235/
315
Grovmalen tartar, rosmarinolja,
pepparmajonnäs, mandel & parmesan

* Veganskt alternativ finns tillgängligt

SPESSO BUSINESS LUNCH

MILAN 585

Steak / Parmesan
Grovmalen tartar, rosmarinolja,
pepparmajonnäs, mandel & parmesan

Lobster / Butter
Hummerravioli, smörad hummerbuljong,
spenat & libbsticka

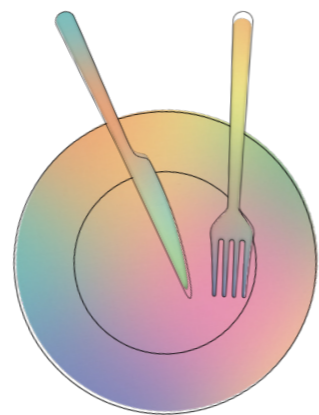
Sorbet
Hallon

FLORENCE 495

San Marzano Spesso
Tomat, stracciatella, basilika & olivolja

Gnocchi / Mushroom
Stekt ricottagnocchi, grillad svamp,
grön sparris, spritärtor & smörsås

Sorbet
Hallon



MAIN COURSES

Gnocchi / Mushroom 285
Stekt ricottagnocchi, grillad svamp,
grön sparris, spritärtor & smörsås

Lobster / Butter 395
Hummerravioli, smörad hummerbuljong,
spenat & libbsticka

Pike-perch / Broccoli 355
Smörbakad gös, broccolipuré, spritärtor,
gröna blad & blåmusselvelouté

Short ribs/ Ricotta cheese 275
Oxragu, maltagliatipasta, ricotta,
parmesan & peperoncino

Ribeye / Tomato 375
Grillad entrecôte, tomat, picklad
silverlök, tändstickspotatis & rödvinsky

Burrata / Peach 245
Hjärtsallad, rissoni, zucchini, pistage &
chili

WEEKLY PASTA*

Puttanesca / Parmesan 255
Rigatoni, tomat, kapris, sardeller, oliver
& parmesan

DAILY SPECIALS *

Monday 190
Chicken / Corn
Grillad kyckling, ostronskivling, svartkål
& majscremé

Tuesday
Haddock / Carrot
Kolja, morotspuré, pak choi, mandel &
brynt smör

Wednesday
Lamb / White beans
Lammfärsbiffar, vita bönor, tomat,
purjolök, zucchini & örtsås

Thursday
Wallenbergare / Peas
Wallenbergare på gös & hälleflundra,
gulbetor, gröna ärtor, hasselnötter &
brynt smör

Friday
Flanksteak / Broccoli
Grillad flankstek, broccoli, tomat, rostad
potatis & örtsabayonne

DESSERTS

Ice Cream / Sorbet 55
Vaniljglass eller hallon & flädersorbet

Strawberry / Vanilla 95
Maräng, vaniljpannacotta, jordgubbar &
jordgubbsglass

Chocolate / Raspberry 95
Mörk chokladkaka, hallon och flädersorbet,
& salt chokladcrunch

Pralin 45
Citronmarängpaj

* Serveras fram till 14:30

* Serveras fram till 14:30

COCKTAILS & SPUMANTE

Rhubarb / Basil Beefeater gin, Carpano bianco, rabarber & basilika	178
Raspberry / Pepper Altos Plata, Mezcal, Wray & Nephew raspberry & timut pepper	178
NV Mandois Brut Origine 12cl Épernay, Champagne	195
Le Contesse Prosecco D.O.C 12cl Prosecco Treviso, Veneto	165

NON ALCOHOLIC

Oddbird Sparkling	95
2020 Pomologik Äppelmust, Ingrid Marie	70
Spicy Paloma	95
Läsk	48
Estrella Damm	60
Easy Rider IPA	65
Ginger Beer	45

WHITE WINES BY THE GLASS

2020 Mehrlein Even & Odd Riesling Trocken, Rheingau Tyskland	145/695
2022 Domaine Pellé Menetou-Salon Cuvée les Bornés, Loire Frankrike	175/815
2022 Chapelle Royale Chablis, Bourgogne Frankrike	180/835
2021 Domaine Nuiton-Beaunoy Côte d'Or Chardonnay, Bourgogne Frankrike	180/835
2021 Mazzei Belguardo Vermentino, Toscana Italien	145/695
2021 Schloss Saarstein Riesling Kabinett, Mosel Tyskland	155/715
2021 Newton Johnson Southend Chardonnay, Hemel-en-Aarde South Africa	195/975
2022 Brookdale Mason Road Chenin Blanc, Paarl Sydafrika	150/735

RED WINES BY THE GLASS

2021 Buissonnier Côte Chalonnaise Pinot Noir, Bourgogne Frankrike	175/815
2021 Fonterutoli Chianti Classico, Toscana Italien	155/715
2021 Ca 'del Baio Langhe Nebbiolo, Piemonte Italien	165/745
2022 Tua Rita Rosso dei Notri, Toscana Italien	145/695
2017 Col d'Orcia Brunello di Montalcino, Toscana Italien	195/975
2019 Black Stallion Napa Valley Cabernet Sauvignon, Napa Valley USA	215/1050
2021 Newton Johnson Walker Bay Pinot Noir, Hemel-en-Aarde South Africa	195/975
2022 Brookdale Mason Road Syrah, Paarl Sydafrika	150/735

ROSÉ WINE BY THE GLASS

2020 Château l'Ermite d'Auzan Rosé, Provence Frankrike	155/745
--------------------------------------------------------	---------



SPESSE

