

SNACKS

Olives	85
Almonds	75
Salami	95

STARTERS

San Marzano Stuffed tomato, stracciatella, basil & croutons	175
Pike-Perch Crudo Pike-Perch, mint, chilli & pickled green tomato	165
Prosciutto Culatello di Zibello DOP 18 months, pear, black pepper & olive oil	230
Steak Tartar Minced beef, rosemary oil, pepper mayonnaise, almonds & parmesan	235

MAIN

Baked Char Spice roasted carrots, brussel sprouts, sandefjord sauce, trout roe & green chilioil	375
Steak Tartar Minced beef, rosemary oil, pepper mayonnaise, almonds, parmesan, french fries & salad	365

PASTA

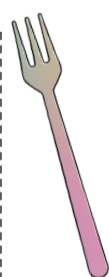
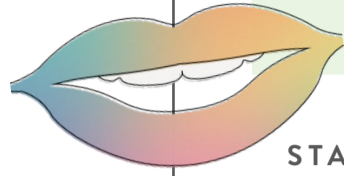
Lobster Ravioli Lobster filled ravioli, buttered lobster sauce, crispy salad & lobster sabayonne	395
Gnocchi Butter fried ricotta gnocchi, grilled morels, green asparagus, peas, spring onion & butter sauce	325
Beef Ragu Short ribs, maltagliati pasta, ricotta, parmesan, peperoncino & rosemary oil	295

WEEKLY PASTA

Lasagna Lasagna with ragu, tomato sauce & parmesan	255
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SALAD

Caesar Chicken, gem salad, pancetta, caesar dressing & croutons	265
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MILAN

585

Steak Tartar Minced beef, rosemary oil, pepper mayonnaise, almonds & parmesan	
Lobster Ravioli Lobster filled ravioli, buttered lobster sauce, crispy salad & lobster sabayonne	
Sorbet	

FLORENCE

495

San Marzano Stuffed tomato, stracciatella, basil & croutons	
Gnocchi Butter fried ricotta gnocchi, grilled morels, green asparagus, peas, spring onion & butter sauce	
Sorbet	

ENTRECÔTE

Grilled Entrecôte Grilled entrecôte, tomatoes, pickled silver onions, french fries & tarragon mayonnaise	445
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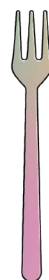
DAILY SPECIALS 195

<u>MONDAY</u> Roasted Chicken Herb roasted potatoes, romesco, kale, artichoke & pickled onions	
<u>TUESDAY</u> Herb Baked Saithe Cauliflower pureé, seafood & miso broth, fennel, capers & croutons	
<u>WEDNESDAY</u> Grilled Pluma Polenta, grilled peppers, spinach, green olives & red wine sauce	
<u>THURSDAY</u> Lemon Baked Trout Almond potatoes, savoy cabbage, baked tomatoes & black olives	
<u>FRIDAY</u> Grilled Flap steak Roasted corn pureé, broccoli, green beans, pickled onions & red wine sauce	

DESSERT

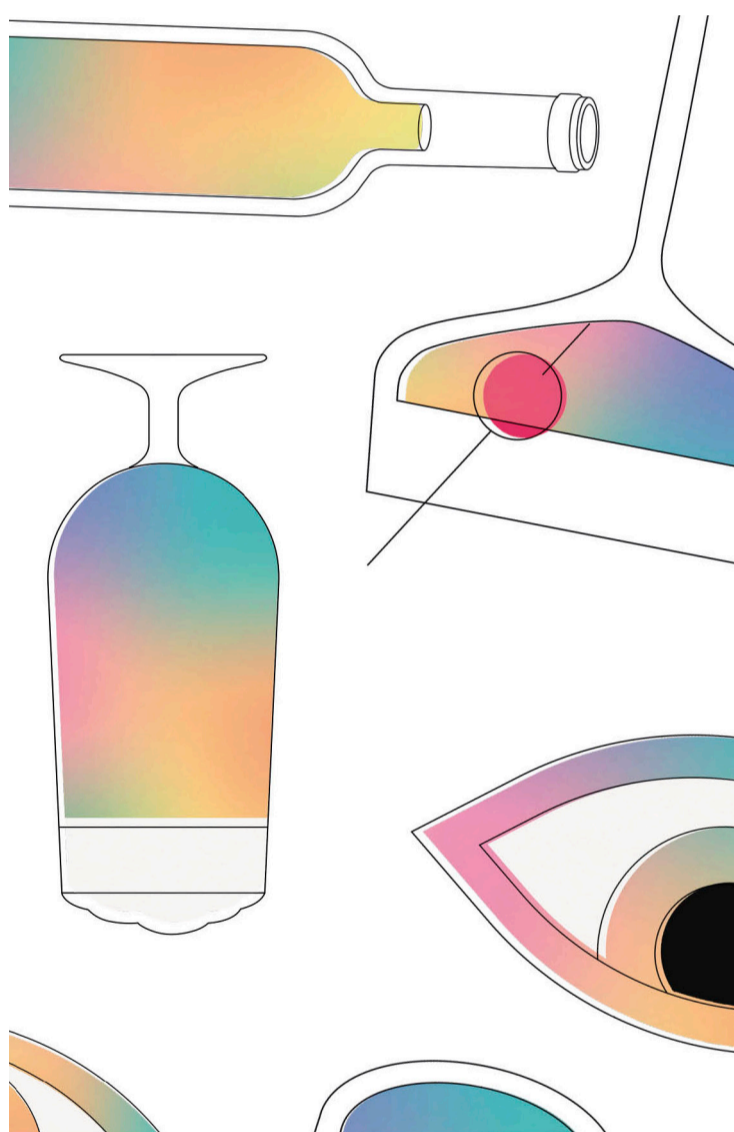
Ice Cream / Sorbet Vanilla ice cream or raspberry sorbet	55
Tiramisu Amaretto, mascarpone cremé, savoiardì biscuits & cacao	95
Praline	45



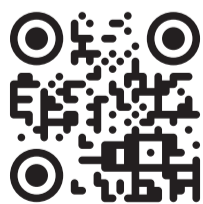


NON-ALCOHOLIC

Oddbird Sparkling wine	95
2020 Pomologik Apple juice, Ingrid Marie	70
Negroni	105
Spicy Paloma	105
Non alcoholic Estrella Damm	60
Non alcoholic Easy Rider Bulldog	65
Ginger Beer	45



SPESSO



 [instagram.com/spessorerestaurant](https://www.instagram.com/spessorerestaurant)

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COCKTAILS

Lime Bacardi Carta Blanca, Condensed Milk & Lime	178
Violet Beefeater Gin, Raspberry & Violet	178
Elderflower Bacardi Carta Blanca, Browned Butter & Elderflower	178
Espresso Martini Absolut vodka, Borghetti, Galliano & cold brew	178

SPARKLING

7 c l / 15 c l

NV Veuve Clicquot Brut Reserve (12cl) Reims Champagne France	115	215
Le Contesse Prosecco D.O.C Prosecco Treviso, Veneto Italy	95	165

WHITE WINES

2022 Paul Buisse Muscadet Sèvre et Maine sur Lie, Loire France	115
2020 Mehrlein Even & Odd Riesling Trocken, Rheingau Germany	145
2022 Pellé Menetou-Salon Cuvée les Bornés, Loire France	175
2022 Chappelle Royale Chablis, Burgundy France	180
2021 Mazzei Belguardo Vermentino, Tuscany Italy	145
2021 Schloss Saarstein Riesling Kabinett, Mosel Germany	155
2021 Newton Johnson Southend Chardonnay, Hemel-en-Aarde South Africa	185
2021 Brookdale Mason Road Chenin Blanc, Paarl South Africa	135

RED WINES

2021 Buissonnier Côte Chalonnaise Pinot Noir, Burgundy France	175
2020 Castello La Leccia Chianti Classico, Tuscany Italy	140
2021 Ca 'del Baio Langhe Nebbiolo, Piedmont Italy	165
2017 Col d'Orcia Brunello di Montalcino, Tuscany Italy	195
2019 Black Stallion Napa Valley Cabernet Sauvignon, Napa Valley USA	215
2021 Newton Johnson Walker Bay Pinot Noir, Hemel-en-Aarde South Africa	195
2022 Brookdale Mason Road Syrah, Paarl South Africa	150