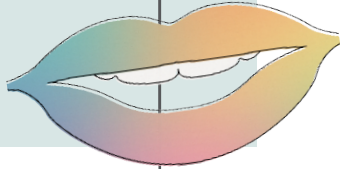


| SNACKS                                                                                                                           |         |
|----------------------------------------------------------------------------------------------------------------------------------|---------|
| Olives                                                                                                                           | 85      |
| Almonds                                                                                                                          | 75      |
| Salami                                                                                                                           | 95      |
| STARTERS                                                                                                                         |         |
| Tomato Salad<br>San Marzano tomatoes, onion, basil & balsamic vinegar                                                            | 155     |
| Pike-Perch Crudo<br>Pike-Perch, mint, chilli & pickled green tomato                                                              | 165     |
| Prosciutto<br>Culatello di Zibello DOP 18 months, pear, black pepper & olive oil                                                 | 235     |
| Steak Tartar<br>Minced beef, rosemary oil, pepper mayonnaise, almonds & parmesan (Full portion served with french fries & salad) | 235/365 |
| MAIN                                                                                                                             |         |
| Baked Char<br>Spice roasted carrots, brussel sprouts, sandefjord sauce, trout roe & green chilioil                               | 355     |
| Cod Puttanesca<br>Roasted potatoes, tomato sauce, anchovy, capers, olives & persley                                              | 265     |
| PASTA                                                                                                                            |         |
| Pasta Vongole<br>Pappardelle pasta, garlic, lemon, parsley & chili                                                               | 325     |
| Gnocchi<br>Butter fried ricotta gnocchi, grilled morels, green asparagus, peas, spring onion & butter sauce                      | 325     |
| WEEKLY PASTA                                                                                                                     |         |
| Artichoke<br>Rigatoni pasta, artichoke, green asparagus & sage                                                                   | 225     |
| Add Chicken                                                                                                                      | 255     |
| SALAD                                                                                                                            |         |
| Feta cheese salad<br>Gem lettuce, quinoa, feta cheese, pickled golden beets, spring onion & balsamic vinaigrette                 | 245     |
| Caesar<br>Chicken, gem salad, pancetta, caesar dressing & croutons                                                               | 265     |



| MILAN                                                                                                       |  | 595 |
|-------------------------------------------------------------------------------------------------------------|--|-----|
| Steak Tartar<br>Minced beef, rosemary oil, pepper mayonnaise, almonds & parmesan                            |  |     |
| Pasta Vongole<br>Pappardelle pasta, garlic, lemon, parsley & chili                                          |  |     |
| Sorbet                                                                                                      |  |     |
| FLORENCE                                                                                                    |  | 495 |
| Tomato Salad<br>San Marzano tomatoes, onion, basil & balsamic vinegar                                       |  |     |
| Gnocchi<br>Butter fried ricotta gnocchi, grilled morels, green asparagus, peas, spring onion & butter sauce |  |     |
| Sorbet                                                                                                      |  |     |
| ENTRECÔTE                                                                                                   |  |     |
| Grilled Entrecôte<br>Grilled entrecôte, tomatoes, pickled silver onions, french fries & tarragon mayonnaise |  | 445 |
| WEEKS MEAT DISHES 195                                                                                       |  |     |
| <u>MONDAY</u><br>Grilled Chicken<br>Roasted potatoes, confited tomatoes, lemon & thyme mayonnaise           |  |     |
| <u>TUESDAY</u><br>Grilled Pluma<br>Cauliflower pureé, baked pointed cabbage & chimichurri                   |  |     |
| <u>WEDNESDAY</u><br>Osso Buco<br>Braised veal, potato pureé, pickled roscoff onion & gremolata              |  |     |
| <u>THURSDAY</u><br>Pork Schnitzel<br>Portobello mushrooms, bell pepper, chive crème & lemon                 |  |     |
| <u>FRIDAY</u><br>Grilled Skirt Steak<br>Fried potatoes, green beans, pickled onion & tarragon mayonnaise    |  |     |
| DESSERT                                                                                                     |  |     |
| Ice Cream / Sorbet<br>Vanilla ice cream or raspberry sorbet                                                 |  | 55  |
| Tiramisu<br>Amaretto, mascarpone créme, savoiardi biscuits & cacao                                          |  | 95  |
| Praline                                                                                                     |  | 45  |



NON-ALCOHOLIC

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

COCKTAILS

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| <b>Lime</b><br>Bacardi Carta Blanca, Condensed Milk & Lime                | 178 |
| <b>Violet</b><br>Beefeater Gin, Raspberry & Violet                        | 178 |
| <b>Elderflower</b><br>Bacardi Carta Blanca, Browned Butter & Elderflower  | 178 |
| <b>Espresso Martini</b><br>Absolut vodka, Borghetti, Galliano & cold brew | 178 |

SPARKLING

7 c l / 15 c l

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

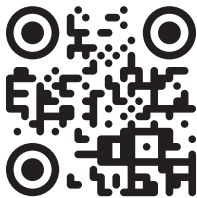
WHITE WINES

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

RED WINES

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

SPESSO



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