SPESSO

ROOFTOP RESTAURANT& BAR

MENU

CHARCUTERIE

Prosciutto di Parma 50 g	95
Coppa 50g	95
Truffle salami 50g	95

ANTIPASTO MISTO

Chefs choice charcuteries and cheese, served
with banderillas and baguette
for 2-3 people
425

@SPESSORESTAURANT

STARTERS

Hamachi, tomato vinaigrette, granny smith, celery	180
Burrata, orange, pistachio, olives	185
Lasagna fritta, button mushrooms, parmigiano reggiano, basil	145
Beef tartare, celery, shallots, arugula mayonnaise, pommes paille, pecorino	195/340
Iberico tonnato, fried capers, red onion, lemon, dill, black peppar	185
Langoustine gratinata, herb butter, peperoncino, lemon	225

PASTA

Ragù di coniglio, white wine, herb panko, pancetta	295
Pasta vongole, clams, white wine, garlic, chili	285
Spicy carbonara, nduja, pancetta, black pepper, pecorino	275
Tagliatelle, porcini mushrooms, chanterelles, egg yolk, chili, parmesan	285
Linguine All'Aragosta, lobster, shrimp, white wine, san marzano, parsley	420

MAIN COURSES

Melanzane parmigiana, eggplant, tomato sauce, basil, sunflower seeds	295
Branzino, tomato sauce, fennel, capers, almond potatoes	325
Turbot on the bone, parmigiano reggiano, cime di rapa, green peas	485
Duck breast, truffle jus, radicchio, butternut squash	395
Rib-eye, kale, french fries, red wine sauce, roasted tallow butter	495
Bistecca con osso, 800g, gremolata, red whine sauce, salad, french fries Perfect for two (Preparation time 40 min)	1195

DESSERT

Tiramisu	160
Chocolate cake, cultured cream, sea salt	130
Blueberry compote, lemon curd, cream cheese, oat crumble, blueberry ice cream	145
Affogato, espresso, vanilla ice cream	95
Ice cream — vanilla / chocolate / blueberry	65
Sorbet — raspberry	65

COCKTAILS 195:-

APPLE. makers mark, aperol, amaro & apple

BERRY. beefeater gin, wild berries & basil

PEAR. bacardi carta blanca, almond, pear & clarified cream

CACAO. bacardi 8, plantery oftd, browned butter & cacao

HONEY. makers mark, campari, carpano classico, figs & honey

PASSION. absolut vodka, passionfruit & clairified cream

MALMSKILLNADSGATAN 38B