

Il Conte

MENU

PIZZOR

SHARED PIZZA in 2 plates	70:-
PIZZA SALAD	25:-
CAPRESE Tomat, buffelmozzarella, cocktailtomater och basilika.	199:-
PROSCIUTTO CRUDO Tomato, mozzarella cheese, parma ham, arugula salad and grana padano cheese.	199:-
DIAVOLA Tomato, mozzarella cheese, strong salami, paprika and onion.	199:-
MARE & MONTI Tomato, mozzarella cheese, mushrooms, sun-dried tomatoes and prawns.	199:-
ORTOLANA omato and mozzarella cheese artichoke, eggplant, zucchini, mushrooms, peppers and olives.	199:-
PEPPERONI Tomat, mozzarellaost, piccante salami, persilja och chiliolja.	199:-
CARPACCIO Tomato, mozzarella cheese, piccante salami, parsley and chilli oil.	249:-
IL CONTES Tomato, mozzarella cheese, marinated beef fillet, mushrooms, cocktail tomatoes, pepperoni and béarnaise sauce.	249:-

ANTIPASTI

BASKET BREAD with olive tapenade for 2 people	45:-
PROSCIUTTO E MELONE Cantaloupe Melon with Parma ham.	135:-
BRUSCHETTA Grilled Italian country bread with Parma ham, diced tomatoes, basil, garlic, celery & leek	135:-
BURATTA Burrata with tomato & basil and Parma ham.	145:-
CARPACCIO DI MANZO CON RUCOLA Thin beef fillet with olive oil, squeezed lemon, arugula salad and fresh parmesan cheese.	165:-
SALUMI ASSORTITI A selection of charcuterie products from different regions of Italy (Salame felino. Bresaola. Salsiccia napoletana. Finocchiona (Coppa).	195:-
CORNETTI DI PROSCIUTTO CON CREMA DI ASTICE Parma cheese roulades with lobster meat, prawns, mayonnaise, dill and squeezed lemon.	195:-
COZZE ALLA MARINARA Braised mussels in white wine, garlic, peperoncini, parsley and tomato sauce. Served with bread croutons	185:-/255:-
<h3>INSALATTA</h3>	
INSALATA CESARE with chicken, roasted onions, Parmesan cheese and dressing.	229:-
INSALATA CHEVRÉ with beetroot, chevré cheese, walnuts and honey balsamico.	229:-
INSALATA DI GAMBERETTI with eggs, Rhode Island dressing.	259:-
INSALATA DI GAMBERONI with scampi, roasted onions, Parmesan cheese and dressing.	299:-

PRATA GÄRNA MED OSS OM DINA ALLERGIER!

— PASTA —

- PASTA ALLA BOLOGNESE** 199:-
Pasta with minced meat, tomato sauce and Parmesan cheese
- CONCHIGLIE DELLA MASSAIA** 229:-
Pasta shells with garlic and basil marinated chicken fillet pieces fried in olive oil, leaf spinach, fresh tomatoes and a dollop of mascarpone cheese.
- PENNE AL TARTAUFO** 229:-
Pasta tube with shredded chicken fillet, mushroom white wine and creamy truffle sauce
- MACCHERONCINI ALLA FRANCO** 299:-
Pasta tubes with shredded beef fillet, fresh mushrooms, veal stock and a dollop of cream.
- TORTELLONI ALL'ASTICE** 299:-
Homemade pasta balls filled with lobster, shrimp, ricotta cheese and thyme. Served with tomato sauce, lobster stock and a splash of cream.
- LINGUINI ALLE VONGOLE** 299:-
Ribbon pasta with Venus mussels, anchovies, garlic, parsley and white wine.
- FRUTTI DI MARE** 319:-
Ribbon pasta with seafood, white wine, garlic, chili, fresh tomatoes and parsley.

— VEGETARIANO —

- PENNE ALLARABIATTA** 199:-
Pasta rör med tomatsås, chili och vitlök
- TORTELLONI ALL'EMILIANA** 199:-
Hemlagade pastaknyten fyllda med ricottaost, spenat och muskotnöt. Serveras med en len tomatsås.
- PENNE AI FUNGHI CON RUCCOLA E NOCI** 249:-
Pasta rör med säsongens svamp samt ruccola, valnötter, vitlök och persilja.
- RISOTTO AI FUNGHI DI STAGIONE** 259:-
Risotto med blandad svamp.

— CARNE/PESCE —

- PETTO DI POLLO** 299:-
Oven-baked corn chicken breast on a bed of spinach and Karl-John's wort, potatoes, honey and balsamic cloud
- COTOLETTA D'AGNELLO** 375:-
Rack of lamb with chevre gratin beetroot, broccoli and red wine sauce. Served with fresh roasted potatoes
- TONNO ALLA GRIGLIA** 359:-
Grilled tuna, served with soybeans, baby spinach, pine nuts, pesto, soy sauce and chili mayonnaise.
- GAMBERONI ALLA GRIGLIA** 379:-
Grilled scampi with roasted vegetables & chili mayonnaise
- FILETTO TRANCIATO** 395:-
Sliced beef fillet, served with spinach, parmesan and freshly roasted potatoes

ASK FOR THE FISH OF THE DAY

— CONTORNI —

- INSALATA DI POMODORO** 79:-
Tomato salad with red onion & basil.
- INSALATA DI VERDI** Mixed green salad. 79:-
- SPINACI** 99:-
Butter-fried spinach with Parma ham and freshly grated real Parmesan cheese.
- ASPARAGI AL PROSCIUTTO** 119:-
Fresh au gratin asparagus, wrapped in Parma ham and Parmesan cheese.

— DOLCI —

- TRUFFLE CHOCOLATE** Chocolate truffles 99:-
- ASSORTIMENTO DI GELATO** Mixed Italian ice cream. 99:-
- SORBETTO DELLO CHEF** Today's sorbet 99:-
- TIRAMI SÙ** Classic Italian dessert. 105:-
- CRÈME BRÛLE** 149:-
- CASSATA SICILIANA GELATA** 185:-
Ice cream dessert with pistachios, maraschino liqueur, candied fruit and crushed chocolate.