

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,
Karl-Johan svampmajonnäs, mandel &
parmesan

* Veganskt alternativ finns tillgängligt

SPESSO BUSINESS LUNCH

MILAN 585

Steak / Parmesan
Grovmalen tartar, rosmarinolja,
Karl-Johan svampmajonnäs, mandel &
parmesan

Lobster / Butter
Hummerravioli, smörad hummerbuljong,
spenat & libbsticka

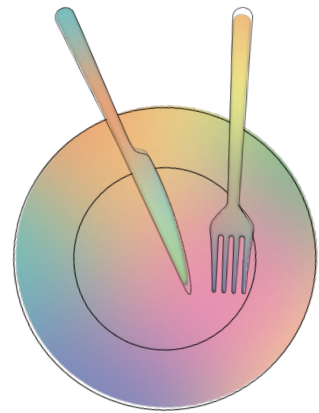
Sorbet
Hallon & flädersorbet

FLORENCE 495

San Marzano Spesso
Tomat, stracciatella, basilika & olivolja

Gnocchi / Corn
Stekt ricottagnocchi, grillad majs,
svamp, smörsås smaksatt & dragon

Sorbet
Hallon & flädersorbet



MAIN COURSES

Gnocchi / Corn 295
Stekt ricottagnocchi, grillad majs,
svamp, smörsås & dragon

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

Cod / Lemon 355
Bakad torsk, potatispuré,
persilja, grillad spetskål, brynt smör,
sardeller & citron

Wild boar / Ricotta cheese 255
Vildsvinsragu, maltagliatipasta,
ricottaost, parmesan & peperoncino

Ribeye / Tomato 375
Grillad entrecôte, tomat, picklad silver-
lök, tändstickspotatis & rödvinsky

WEEKLY PASTA*

Pappardelle / Salsiccia 255
Salsiccia, tomater & parmesan

DAILY SPECIALS *

Monday 190
Chicken / Kale
Kyckling, grönkål, butternutpumpa &
ostronskivling

Tuesday
Salmon / Spinach
Regnbågslax, spenat, blomkål &
brynt smör

Wednesday
Veal / Celeriak
Kalvfärsbiffar, svamp, rotsellericremé
& savoykål

Thursday
Fishstew / Fennel
Fiskgryta på lax & torsk, tomat, fänkål
& aioli

Friday
Tri-tip / Artichoke
Grillad kalv, kronärtsskocka,
böror & parmesanmajonnäs

DESSERTS

Ice Cream / Sorbet 55
Vaniljglass eller hallon & flädersorbet

Vanilla / Blueberry 95
Vaniljglass med blåbärskompott, mandelkaka
& brynt smör

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

* Serveras fram till 14:30

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COCKTAILS & SPUMANTE

Berries / Basil
Beefeater gin, Carpano bianco, svarta vinbär, basilika & äpple

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 Pink Paloma

95

Läsk
Estrella Damm
Easy Rider IPA
Ginger Beer

48

60

65

45

WHITE WINES BY THE GLASS

2020 Mehrlein Even & Odd Riesling Trocken, Rheingau, Tyskland
2022 Domaine Pellé Menetou-Salon Cuvée les Bornés, Frankrike
2022 Chapelle Royale Chablis, Bourgogne, Frankrike
2021 Domaine Nuiton-Beaunoy Côte d'Or Chardonnay, Frankrike
2021 Mazzei Belguardo Vermentino, Toscana, Italien
2018 Markus Molitor Zeltinger Himmelreich Riesling Kabinett, Mosel, Tyskland
2021 Newton Johnson Southend Chardonnay, Hemel-en-Aarde South Africa
2022 Brookdale Mason Road Chenin Blanc, Paarl Sydafrika

145/695

175/815

180/835

180/835

145/695

155/715

195/975

150/735

RED WINES BY THE GLASS

2020 Domaine Joseph Drouhin Bourgogne Pinot Noir, Bourgogne, Frankrike
2021 Fonterutoli Chianti Classico, Toscana Italien
2021 Ca 'del Baio Langhe Nebbiolo, Piemonte, Italien
2018 Mazzei Bronzone Belguardo, Toscana, Italien
2017 Col d'Orcia Brunello di Montalcino, Toscana, Italien
2019 Black Stallion Napa Valley Cabernet Sauvignon, Napa Valley, USA
2021 Newton Johnson Walker Bay Pinot Noir, Hemel-en-Aarde South Africa
2022 Brookdale Mason Road Syrah, Paarl Sydafrika

175/815

155/715

165/745

145/695

195/975

215/1050

195/975

150/735

ROSÉ WINE BY THE GLASS

2020 Château l'Ermite d'Auzan Rosé Provence, Frankrike

155/745



SPESSE

