

— 1999 —

AGATON

RISTORANTE  
E PIZZERIA

[www.restaurangagaton.se](http://www.restaurangagaton.se)

## Aperitivo

**BELLINI 145:-**

Prosecco, white peach

**NEGRONI 165:-**

Gin, Carpano, Campari

**APEROL SPRITZ 155:-**

Aperol, Prosecco, orange, soda

**ELDERFLOWER SOUR 165:-**

St Germain, rum, sugar syrup, lemon

**RHUBARB GIN & TONIC 175:-**

Rhubarb infused gin, Ecobrewery tonic

**SPICY RASPBERRY MARGARITA 165:-**

Chili infused Tequila, Cointreau, raspberry, lemon, sugar syrup

**PEACH SOUR 165:-**

Peach liquor, Vodka, lemon, sugar syrup

## Senza alkohol

**ITALIAN LEMONADE 110:-**

Peach, lemon, sugar syrup

**imaGINation 120:-**

Alcohol free gin, Ecobrewery tonic

**RICHARD JUHLIN 115:-**

Blanc de Blancs (20cl)

Denna drinklista är vad huset rekommenderar.  
Om ni har andra önskemål kan vi tillgodose dessa.

*This cocktail list is what the house recommends.  
If you have other wishes, we can meet them.*

## MENU 3 PIATTI

### Menu UNO

495 kr / person

#### Antipasti

##### Carciofi fritti

Friterad kronärtskocka, pecorino, tryffelcrème.

#### Primi

##### Pasta Agaton

Oxfile, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde.

#### Dolce

##### Sorbet

#### Antipasti

##### Carciofi fritti

Deep fried artichoke, pecorino, truffle crème.

#### Primi

##### Pasta Agaton

Filet of beef, seasonal mushroom, taleggio, veal broth, fresh herbs, red wine, cream.

#### Dolce

##### Sorbet

### Menu DUE

595 kr / person

#### Antipasti

##### Bruschetta con prosciutto

Marinerade tomater, olivolja, vitlök, kronärtskockspuré, basilika, San Daniele skinka.

#### Secondi

##### Branzino

Havsabborre, smörsky, färska örter, färskpotatis, haricot vertes, bakad tomat, picklad fänkål.

*Eller*

##### Filetto di agnello

Rosmarin och vitlöksmarinerad lammfile, svampisotto, rödvinsky, friterad kronärtskocka.

#### Dolce

##### Tiramisu

#### Antipasti

##### Bruschetta con prosciutto

Marinated tomatoes, olive oil, garlic, artichoke puré, basil, San Daniele prosciutto.

#### Secondi

##### Branzino

Seabass, butter sauce, fresh herbs, fresh potatoes, green beans, baked tomato, pickled fennel.

*Or*

##### Filetto di agnello

Rosemary and garlic marinated lamb sirloin, mushroom risotto, red wine reduction, deep fried artichoke.

#### Dolce



##### Tiramisu

Allergier?  
Allergies?

Säg bara till om du undrar något. Så anpassar vi maten efter din allergi.

Let us know if you have any questions. So we adapt the food for your allergies.

## Antipasti

- Pane all'aglio** 58:-  
Grillat vitlöksbröd.  
*Grilled garlic bread.*
- Mandorle** 85:-  
Rostade mandlar.  
*Roasted almond.*
- Olive marinate** 85:-  
Marinerade oliver.  
*Marinated olives.*
- Carciofi fritti**  155:-  
Friterad kronärtskocka, pecorino, tryffelcrème.  
*Deep fried artichoke, pecorino, truffle crème.*
- Burrata**  165:-  
Burrata, bakade cocktailtomater, balsamico, rotfruktschips, örtrutonger, oliver.  
*Burrata, baked cocktail tomatoes, balsamic, root vegetable chips, herb crutonges, olives.*
- Bruschetta di mare** 245:-  
Råkor, kräftor, västerbottensost, majonnäs, örter, cayenne.  
*Shrimps, crayfish, västerbotten cheese, mayonnaise, herbs, cayenne.*
- Bruschetta con prosciutto** 165:-  
Marinerade tomat, olivolja, vitlök, kronärtskockspuré, basilika, San Daniele skinka.  
*Bruschetta, marinated cherry tomatoes, olive oil, garlic, artichoke puré, basil, San Daniele prosciutto.*
- Carpaccio di manzo** 215:-  
Oxfile carpaccio, tryffelcrème, parmesan, ruccola, soltorkade tomat, pinjenötter.  
*Beef carpaccio, truffle crème, parmesan, arugula, sun dried tomatoes, pine nuts.*
- Antipasto misto** 325:-  
Ett urval av Italienska charkuterier, parmesan, marinerade grillade grönsaker.  
*A selection of Italian charcuterie, parmesan, marinated grilled vegetables.*

## Primi

### Risotto alla Milanese

Musslor, scampi, bläckfisk, vitt vin, saffran, chili, persilja, vitlök.

*Mussels, scampi, octopus, white wine, saffron, chili, parsley, garlic.*

325:-

### Risotto ai funghi

Säsongens svamp, tryffel, vitt vin, parmesan, färska örter, grönkålschips.

*Seasonal mushroom, truffle, white wine, parmesan, fresh herbs, green cabbage chips.*

265:-

### Pasta Agaton

Oxfile, säsongens svamp, taleggio, kalvsky, färska örter, rött vin, grädde.

*Filet of beef, seasonal mushrooms, taleggio, veal broth, fresh herbs, red wine, cream.*

265:-

### Carbonara

Knaperstekt bacon lök, ägg, pecorino svartpeppar, grädde.

*Crispy bacon, onion, egg, pecorino black pepper, cream.*

235:-

### Pasta salsiccia

Salsiccia, lök, vitlök, chili, vitt vin, cocktailtomater, tomatsås, grädde, färska örter.

*Salsiccia, onion, garlic, chili, white wine, cocktail tomatoes, cream, fresh herbs.*

245:-

265:-

### Linguine ai scampi

Scampi, vitt vin, vitlök chili, persilja, smör, cocktailtomater.

*Scampi, white wine, garlic, chili, parsley, butter, cocktail tomatoes.*

355:-

### Tortelloni al aragosta

Hummer, spenat, sparris, hummersky, smör, vitt vin, cocktailtomater.

*Lobster, spinach, asparagus, lobster broth, butter, white wine, cocktailtomatoes.*

245:-

### Pasta Arrabiata

Tomatsås, säsongens grönsaker, chili, burrata.  
(går även att få vegansk).

*Tomato sauce, seasonal vegetable, chili, burrata.  
(also possible to get vegan).*

## Secondi

### **Branzino**

345:-

Havsabborre, smörsky, färska örter, färskpotatis, haricot vertes, bakad tomat, picklad fänkål.  
*Seabass, butter sauce, fresh herbs, fresh potatoes, green beans, baked tomato, pickled fennel.*

### **Salmerino**

335:-

Halstrad röding, citronsmörsås, rostade knippmorötter, haricot vertes, dillsmör, potatis.  
*Seared char, lemon butter sauce, roasted baby carrots, green beans, dill butter, potato.*

### **Filetto di agnello**

345:-

Rosmarin och vitlöksmarinerad lammfilé, svamprisotto, rödvinssky, friterad kronärtskocka.  
*Rosemary and garlic marinated lamb sirloin, mushroom risotto, red wine reduction, deep fried artichoke.*

### **Filetto di manzo al pepe**

365:-

Pepparstek på oxfilé, pepparsås, potatisgratäng, bakad tomat, haricot vertes.  
*Beef tenderloin, pepper sauce, gratinated potato, baked tomato, haricot vertes.*

### **Entrecôte alla griglia**

395:-

Bearnaisesås, rödvinssky, tomat och löksallad, pommes frites.  
*Bearnaise sauce, red wine reduction, tomato and onion salad, french fries.*

### **Insalata Cesare**

225:-

Grillad kyckling, knaperstekt bacon, krutonger, parmesan, caesardressing.  
*Grilled chicken, crispy bacon, croutons, parmesan, caesar dressing.*

## Pizza

- Capricciosa** 185:-  
Tomatsås, fior di latte, prosciutto cotto, portobello, basilika.  
*Tomato sauce, fior di latte, prosciutto cotto, portobello mushroom, basil.*
- Calzone** 175:-  
Tomatsås, fior di latte, prosciutto cotto.  
*Tomato sauce, fior di latte, prosciutto cotto.*
- Quattro Stagioni** 205:-  
Tomatsås, fior di latte, portobello, prosciutto cotto, scampi, oliver, kronärtskocka, persilja.  
*Tomato sauce, fior di latte, mushroom, prosciutto cotto, scampi, olives, artichoke, parsley.*
- Crudo** 220:-  
Tomatsås, fior di latte, körsbärstomater, ruccola, parmesan, San Daniele prosciutto, pinjenötter.  
*Tomato sauce, fior di latte, cherry tomatoes, arugula, parmesan, San Daniele prosciutto, pine nuts.*
- Diavola** 205:-  
Tomatsås, fior di latte, salami spianata calabra, marinerad chili, basilika.  
*Tomato sauce, fior di latte, salami spianata calabra, marinated chili, basil.*
- Tartufo** 215:-  
(Bianco) tryffel mascarpone, fior di latte, körsbärstomater, tryffelsalami, ruccola, pinjenötter, parmesan.  
*(Bianco) truffle mascarpone, fior di latte, cherry tomatoes, truffle salami, arugula, pine nuts, parmesan.*
- Pizza di manzo** 275:-  
Tomatsås, fior di latte, salami spianata calabra, marinerad oxfilé, friterad kronärtskocka, ruccola, parmesan, rostad vitlöksdressing.  
*Tomato sauce, fior di latte, salami spianata calabra, marinated beef tenderloin, deep fried artichoke, arugula, parmesan, roasted garlic dressing.*
- Pollo** 235:-  
(Verde) basilika mascarpone, fior di latte, marinerad kyckling, friterad kronärtskocka, pinjenötter, ruccola, parmesan, örtaioli.  
*(Verde) basil mascarpone, fior di latte, marinated chicken, deep fried artichoke, pine nuts, arugula, parmesan herb aioli.*
- Gamberi** 220:-  
Tomatsås, fior di latte, citron och chili marinerad scampi, persilja, peperoncini, citron.  
*Tomato sauce, fior di latte, lemon and chili marinated scampi, parsley, peperoncini, lemon.*
- Vegetariana**  205:-  
Tomatsås, fior di latte, grillad paprika, grillad zucchini, rostad kronärtskocka, vitlök, basilika, parmesan. (går även att få vegansk)  
*Tomato sauce, fior di latte, grilled pepper, grilled zucchini, roasted artichoke, garlic, basil, parmesan. (also possible to get vegan)*
- Quattro formaggi**  215:-  
Tomatsås, fyra ostar, rosmarin, honung, svartpeppar.  
*Tomato sauce, four cheeses, rosemary, honey, black pepper.*
- Bufalino**  195:-  
Tomatsås, fior di latte, körsbärstomater, buffelmozzarella, basilika.  
*Tomato sauce, fior di latte, cherry tomatoes, buffalo mozzarella, basil.*

Saknar du någon klassisk pizza? prata med din servitör, vi kan ordna det mesta.  
*Do you miss any classic pizza? talk with your waiter, we can make anything you desire.*

Glutenfri pizza  
30:- extra  
Gluten free pizza  
30:- extra

## Vini spumanti

ITALIA		GL
<b>FL</b>		695:-
Rotari Blanc de Blancs Extra Brut	120:-	585:-
Millesimato Prosecco DOC	125:-	375:- (Half Bottle)
Moscato d'Àsti, Tenuta Il Falchetto DOCG		
<b>FRANCIA</b>		895:-
Gonet Sulcova Brut Réserve Nv		2 395:-
Launois Special Club, Père & Fils 2010		3 995:-
Dom Perignon, Moët & Chandon 2010		

## Vini rosato

Vigna di Riva Pinot Grigio DOC 2021, Delle Venezie	140:-	650:-
Aliki IGT 2022, PoderNuovo		775:-

## Vini bianchi

ITALIA		GL
(15cl) <b>FL</b>		
<b>Piemonte</b>	170:-	795:-
Sognante Langhe Chardonnay DOC 2022, Salvano		
<b>Alto-Adige</b>		895:-
Kerner Alto Adige Valle Isarco DOC 2023, Pacherhof		
<b>Friuli</b>	155:-	725:-
Ribolla Gialla IGP 2021, Isola Augusta	160:-	750:-
Sauvignon Blanc DOC 2022, Specogna		
<b>Veneto</b>	130:-	600:-
Vigna di Riva Pinot Grigio DOC 2022, Delle Venezie	165:-	755:-
Pratello Garda Riesling DOC 2021, Annata	180:-	850:-
Le Creete Lugana DOC, 2022, Ottela		
<b>Toscana</b>	165:-	775:-
Nicoletto Bianco IGT 2021, PoderNuovo		
<b>Marche</b>		895:-
Focara Blanc de Noir DOC 2021, Roberto Lucarelli	150:-	695:-
Verdicchio Classico DOC 2022, Vignamato		
	140:-	650:-
<b>Agatons house white</b>		

<b>Alkoholfritt vin / Non alcoholic wine</b>	95:-	425:-
Vintense Chardonnay, Vin de France		

Med reservation för årgångs ändringar / With reservation for vintage change.



## Vini rossi

ITALIA		GL
(15cl) FL		
<b>Piemonte</b>	160:-	750:-
Barbera d'Asti, DOCG 2020, Santa Caterina	165:-	775:-
Monferrato Nebbiolo Superiore DOC 2021, Santa Caterina		895:-
Barbera d'Asti DOCG 2020, Tenuta il Falchetto		1 095:-
Barbera d'Alba DOCG 2020, Bruno Giacosa		1 395:-
Barbaresco Riserva DOCG 2015, Cocito	195:-	925:-
Barolo DOCG 2017, Franco Molino		1 695:-
Barolo DOCG 2015, Aurelio Settimo		
<b>Veneto</b>	130:-	600:-
Vigna di Riva Merlot IGT 2022, Delle Venezie	160:-	760:-
Valpolicella Ripasso Classico Superiore DOC 2021, Corte Armano		995:-
Amarone della Valpolicella Classico DOCG 2020, Villa Canestrari		4 995:-
Amarone della Valpolicella DOC 2009, Giuseppe Quintarelli		
<b>Marche</b>	165:-	775:-
Focara Pinot Nero DOC 2019, Roberto Lucarelli		
<b>Toscana</b>	165:-	775:-
Chianti Classico DOCG 2021, Castello di Meleto		935:-
Chianti Classico Riserva DOCG 2018, Castello di Meleto		1 595:-
Brunello di Montalcino DOCG 2017, Il Paradiso di Frassina		3 195:-
50&50 IGT 2013, Capannelle	175:-	835:-
Therra IGT 2019, PoderNuovo		1 095:-
Argirio IGT 2017, PoderNuovo		1 595:-
Sotirio IGT 2017, PoderNuovo		4 495:-
Sassicaia IGT 2018, Tenuta San Guido		4 695:-
Sassicaia IGT 2019, Tenuta San Guido		
<b>Abruzzo</b>	150:-	695:-
Montepulciano d'Abruzzo DOC 2020, Tenuta Oderisio		850:-
Montepulciano d'Abruzzo Riserva 2016 DOCG, Mazzarozza	140:-	650:-
<b>Agatons house red</b>		

### Alkoholfritt vin / Non alcoholic wine

Vintense Merlot, Vin de France

## Bevande

<b>FatÖl / Draught Beer (40 cl)</b>	
Poretti	94:-
Falcon Export	92:-
Eriksbergs Karaktär	96:-
Nya Carnegie Kellerbier	99:-
Brooklyn East India Pale Ale	96:-
<b>Öl på flaska / Bottled beer (33 cl)</b>	
Theresianer Senza Glutine	95:-
Staropramen	88:-
Nya Carnegie 100W IPA	98:-
Theresianer Wit	95:-
Theresianer Strong Ale	95:-
<b>Cider (33 cl)</b>	
Sommersby päron / <i>Pear Cider</i>	86:-
Cidraie original organic / <i>Apple Cider</i>	95:-

## Non alcool

Ramlösa Carbonated (80 CL)	75:-
Imsdal Still (50 CL)	50:-
Pepsi, Pepsi Max, 7 up, Zingo	45:-
Juice	48:-
Äpple, Apelsin, Tranbär, Passion / <i>Apple, Orange, Cranberry, Passionsfrukt</i>	
Alkoholfri cider / <i>Alcohol free cider</i>	60:-
Lättöl / <i>Light beer</i>	45:-
Alkoholfri öl / <i>Non alcoholic beer Carlsberg</i>	58:-
Brooklyn Special Effects	64:-
Richard Juhlin	115:-
Blanc de Blancs (20cl)	

## Dolci

<b>Tartufo al cioccolato</b> Hemlagade chokladtryfflar. <i>Homemade chocolate truffles.</i>	95:-
<b>Sorbetto e gelato</b> Olika smaker, prata med servisen. <i>Different flavors, ask your waiter.</i>	95:-
<b>Tiramisù</b>	125:-
<b>Torta al cioccolato</b> Choklad och mandeltårta, hasselnötskräm. <i>Chocolate and almond cake, hazelnut cream</i>	135:-
<b>Pannacotta</b> Vaniljpannacotta med marinerade bär. <i>Vanilla pannacotta with marinated berries.</i>	125:-
<b>Creme Brûle</b>	125:-

— 1999 —

# AGATON

RISTORANTE  
E PIZZERIA

Västerlånggatan 72, 111 29 Stockholm

Tel: +46 8 207 299

[info@restaurangagaton.se](mailto:info@restaurangagaton.se)

[www.restaurangagaton.se](http://www.restaurangagaton.se)

**Buon appetito!**