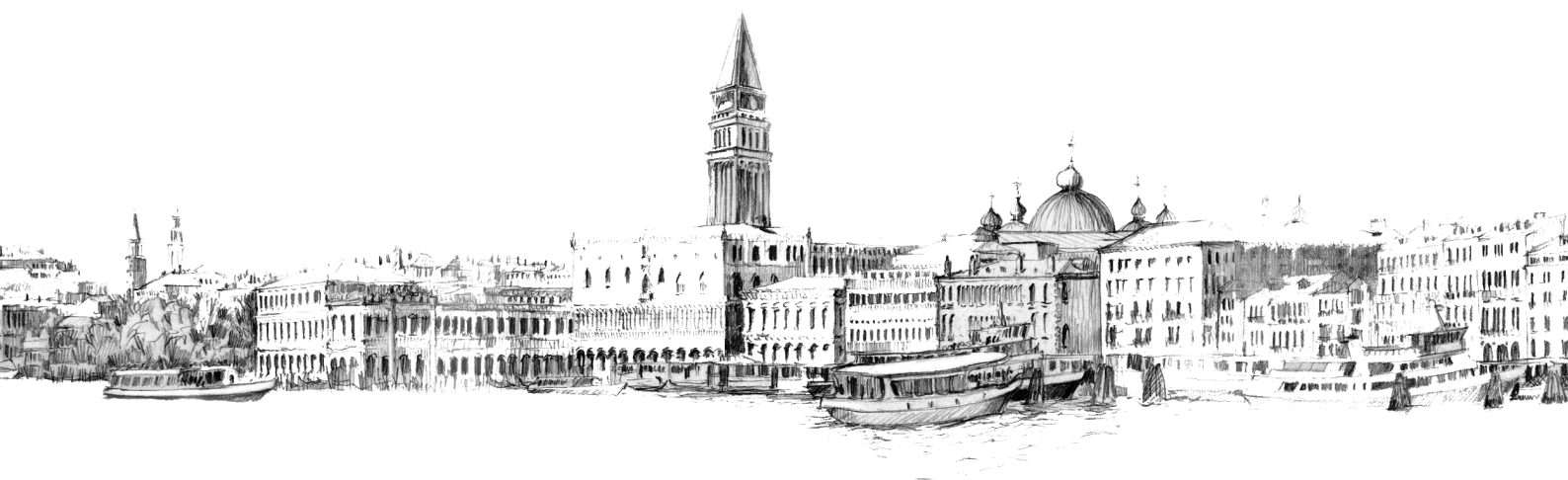




RESTAURANG
O'PIZZICATO



SÖDERMALM • STOCKHOLM



- INNAN MATEN -

BELLINI..... 90:-

Prosecco, persikopuré.

Prosecco, peach puree.

APEROL SPRITZ..... 95:-

Aperol, Prosecco, Soda, Apelsin.

Aperol, Prosecco, Soda, orange.

DRY MARTINI..... 115:-

Gibson Gin, Noilly Prat, citronzest, oliv.

Gibson Gin, Noilly Prat, lemon zest, olive.

AMARETTO SOUR..... 125:-

Amaretto, citronjuice, äggvita, sockerlag.

Amaretto, lemon juice, egg white, sugar.

Martini..... 15:-/cl

Campari..... 16:-/cl

Jägermeister..... 19:-/cl

Fernet Branca..... 19:-/cl

Branca Menta..... 19:-/cl

Gammeldansk..... 19:-/cl

HALLON MOJITO..... 135:-

Rom, mynta, lime, sprite, socker, hallon.

Rum, mint, lime, sprite, sugar, raspberries.

ANGOSTURA 1919 DAQUIRI..... 135:-

Angostura Rom, lime, angostura bitter, sockerlag.

Angostura Rum, lime, angostura bitter, syrup.

PROSECCO TREVISO EXTRA DRY..... 78/295:-

- FÖRRÄTTER -

Salumi misti 2-3 personer

Vårt urval av italienska charkuterier, prosciutto di parma, fänkål salami, porchetta, parmesan & tillbehör.

Our selection of wonderful italian charcuterie, prosciutto di parma, fennel salami, porchetta, parmesan & sides.

155:- / 335:-

Bruschetta Pomodoro e Basilico..... 65:-

Grillat lantbröd, tomat, vitlök, rödlök, basilika, olivolja.

Grilled country bread, tomato, garlic, red onion, basil, olive oil.

Mozzarella di Bufala..... 95:-

Buffelmozzarella, piccadilly tomat, friterad basilika, olivolja.

Buffelmozzarella, piccadilly tomatoes, fried basil, olive oil.

Cozze al Pomodoro..... 105:-

Blå musslor, tomatsås, vitt vin, vitlök, olivolja, peperoncino, persilja.

Mussels, tomato, white wine, garlic, olive oil, peperoncino, parsley.

Cornetti di Astice..... 109:-

Prosciutto di parma, hummerkött, majonäs, dill, sallad, melon.

Prosciutto di parma, lobster meat, mayonnaise, dill, salad, melon.

Carpaccio di manzo..... 118:-

Oxfile, ruccola, fänkål, äpple, parmesan, citron, olivolja.

Beef, rucola, fennel, apple, parmesan, lemon, olive oil.

- PASTA -

- Lasagne al forno**..... 149:-
Kalvfärs, rostad vitlök, tomat, parmesan bechamel.
Veal mince, roasted garlic, tomato, parmesan bechamel.
- Penne con pollo**..... 158:-
Kycklingilé, zucchini, tomat, gorgonzola, mascarpone, parmesan.
Chicken fillet, zucchini, tomato, gorgonzola, mascarpone, parmesan.
- Linguini con crema di tartufo**..... 165:-
Fläskfilé, tryffelcreme, babyspenat, mascarpone, parmesan.
Pork fillet, trufflecream, baby spinach, mascarpone, parmesan.
- Tortelloni di ´astice**..... 168:-
Hummerkött, spenat, ricotta, mascarpone, hummersås.
Lobster meat, spinach, ricotta, mascarpone, lobster sauce.
- Fettuccine alla O` Pizzicato**..... 173:-
Oxfile, portobello, schallotenlök, mascarpone, parmesan.
Beef fillet, portobello, shallots, mascarpone, parmesan.
- Fettuccine ”Frutti di Mare”**..... 175:-
Scampi, musslor, bläckfisk, tomatsås, vitlök, persilja.
Scampi, clams, bläckfisk, tomatsås, garlic, parsley.

- RISOTTO & SALLAD -

- Risotto con crema di tartufo e portobello**..... 149:-
Risotto, tryffelcreme, portobellosvamp.
Risotto, trufflecream, portobello.
- Insalata Ceasar di Pollo**..... 165:-
Kycklingfilé, tomat, romansallad, krutonger, parmesan, ceasar dressing.
Chicken fillet, tomato, romaine lettuce, croutons, parmesan, ceasar dressing.
- Insalata di avocado con gamberetti**..... 165:-
räkor, avokado, sallad, citron.
prawns, avocado, lettuce, lemon.

- KÖTT & FISK -

Filetto di lucioperca	215:-
Halstrad gösfilé, små scampi, spenat, gremolata, hummersås & mandel potatispuré. <i>Zander fillet, small prawns, spinach, gremolata, lobster sauce & almond potato puree.</i>	
Scampi diavolo	238:-
Scampi, tomatsås, vitvin, vitlök, chili & citronrisotto. <i>Scampi, tomato sauce, white wine, garlic, chili, lemon risotto.</i>	
Filetto di pollo con mozzarella	198:-
Kycklingfilé, mozzarella, prosciutto di parma, tomatsås & risotto. <i>Chicken fillet, mozzarella, prosciutto di parma, tomato sauce, risotto.</i>	
Porchetta	198:-
Citron & ört ugnsbakad grissida, mandel potatispuré & tryffelsky. <i>Lemon & herbs roasted porkside, almond potato puree & truffle sauce.</i>	
Ossobuco	230:-
12h långkokt kalvlägg, tomat, selleri, morot, vitlök, gremolata & saffranrisotto. <i>12h braised veal leg, tomato, celery, carrot, garlic, gremolata, saffronrisotto.</i>	
Bistecca	235:-
Ryggbiff 250g, sparris & parmesan sallad, bearnaisesås & pommes frites. <i>Beef 250g, asparagus & parmesan salad, bearnaise sauce & french fries.</i>	
Costolette di agnello	229:-
Lammracks, rosmarin, vitlökssky & rostad potatis. <i>Lamb chops, rosemary, garlic gravy & roasted potatoes</i>	
Tournedos di manzo	275:-
Oxfilet 250g, fräst portobellosvamp, vitlök, rödvinssky & potatisgratäng. <i>Beef fillet 250g, portobello, garlic, red wine sauce & gratin.</i>	
Black Angus Entrecote	289:-
Black Angus Entrecote 300g, sparris & parmesan sallad, bearnaisesås & pommes frites. <i>Black Angus Entrecote 300g, asparagus & parmesan salad, bearnaise sauce & french fries.</i>	

Meny O` Pizzicato

minst 2 personer / samtliga vid bordet.

Förrätt - Salumi misti

Mellanrätt - Linguini con crema di tartufo

Huvudrätt - Ossobuco / Filetto di Lucioperca

Dessert - Panna cotta al cioccolato bianco e gelato pistacchio

449:-/pp

- DESSERT -

Tartufi al cioccolato con bacche	39:-
Chokladtryffel & bär <i>Chocolate truffle & berries</i>	
Sorbetto al limone e lamponi	59:-
Citron, hallon sorbet. <i>Lemon, raspberries sorbet.</i>	
Gelato alla vaniglia con frukti di bosco	59:-
Vaniljglass, varma skogsbär. <i>Vanilla ice cream, warm berries.</i>	
Tiramisu	73:-
Panna cotta al cioccolato bianco e gelato pistacchio	73:-
Vit choklad pannacotta, citrussallad, pistageglass. <i>White chocolate pannacotta, citrus salad, pistachio ice cream</i>	
Formaggi	105:-
Husets utvalda ostar. <i>Our selection of cheese.</i>	

- KAFFE -

Bryggkaffe/Te.....	25:-
Espresso.....	25:-
Doppio Espresso.....	30:-
Cappuccino.....	30:-
Caffe latte.....	35:-

- KAFFE COCKTAIL -

Caffe coretto.....	59:-
Irish caffe.....	4cl 85:-/ 6cl 118:-
Baileys.....	4cl 85:-/ 6cl 118:-

- GRAPPA -

Fattoria di Calvacaselle, <i>Veneto</i>	19:-
Grappa di Aglianico, <i>Campania</i>	22:-
Grappa Bianca, <i>Piemonte</i>	23:-
Mezzanella di Recioto Amarone, <i>Veneto</i>	27:-
Grappa di Brunello di Montalcino, <i>Toscana</i>	33:-
Dell 'Ornellaia Grappa Riserva, <i>Toscana</i>	38:-

1 cl

- DESSERT VIN -

6 cl

Tesaurus Recioto della Valpolicella.....	73:-
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- DIGESTIF -

Likör

Limoncello.....	19:-
Amaretto.....	19:-
Frangelico.....	19:-
Galliano.....	19:-
Strega.....	19:-
Sambuca.....	19:-
Kahlua.....	19:-
Baileys.....	19:-
Xanté.....	19:-
Benedictine Dom.....	22:-
Drambuie.....	22:-
Cointreau.....	22:-

Absolut Vodka.....	19:-
Sauza Tequila.....	19:-

Rom

Angostura 1919, <i>Trinidad & Tobago</i>	27:-
Plantation 2001, <i>Jamaica</i>	32:-
Plantation XO 20th Anniversary, <i>Barbados</i>	36:-

- COGNAC CALVADOS 1cl

Grönstedts * * * VS.....	19:-
Remy Martin VSOP.....	25:-
Boulard Calvados Grand Solage.....	20:-
Daron XO.....	25:-

- WHISKY - 1 cl

Jameson.....	19:-
Famous Grouse.....	19:-
Jack Daniels.....	19:-
Laphroaig 10y.....	23:-
Highland park 12y.....	25:-
Oban 14y.....	25:-

- ALKOHOLFRIIT -

Coca Cola, Coca Zero, Fanta, Sprite 33 cl...	29:-
Loka 33cl.....	29:-
Juice.....	29:-
Alkoholfri öl.....	29:-
Alkoholfritt vin.....	glas / 58:-
San Pellegrino Aranciata Rossa 20cl.....	35:-
San Pellegrino Aranciata 20cl.....	35:-
San Pellegrino 50cl.....	35:-

- BIRRA -

Fatöl

30cl/40cl

Norrlands Guld 5,3%.....	38/53:-	pint 62:-
Sleepy Bulldog Pale ale 4,8.....	49/59:-	pint 72:-
Lättöl Grängesberg 2,1%.....	28/33:-	

Flasköl

Birra Moretti 4,6%.....	33cl	53:-
Wisby Pils 5,0%.....	33cl	53:-
Mariestad Cont. 4,2%.....	33cl	49:-
Duvel 8,5%.....	33cl	69:-
Anchor Steam 4,8%.....	35cl	56:-
Mariestad Export 5,3%.....	50cl	63:-
Bishops Finger 5,4%.....	50cl	65:-
Paulaner Weissbier 5,3%.....	50cl	72:-

