

# BELLORA

## SALUMI E FORMAGGI

<b>PROSCIUTTO DI PARMA RISERVA DOP 24 MÅN</b> ..... 75 SEK 50g	
<b>ANATRA</b> ..... 150 SEK 50g Hot-smoked wild duck breast	
<b>SALAMINO PICCANTE</b> ..... 65 SEK 40g	
<b>COPPA</b> ..... 65 SEK 50g	
<b>SALAME AL TARTUFO</b> ..... 59 SEK 50g	
<b>GRANDE</b> ..... 499 SEK Kitchen favorites –225g cured meats, 120g cheese, marmalade, grissini, olives	

<b>PARMIGIANO REGGIANO 12 MÅN</b> ..... 55 SEK 40g	
<b>PARMIGIANO REGGIANO 36 MÅN</b> ..... 75 SEK 40g	
<b>BLU 61</b> ..... 69 SEK 40g Italian blue cheese with pickled cranberries, aged 2 months	
<b>CACIOBUFALA PISTACCHIO</b> ..... 65 SEK 40g Buffalo cheese with pistachios, aged 6 months	
<b>WRÅNGEBÄCK</b> ..... 59 SEK 40g Hard cheese, aged 12 months	

*With all cheeses, we serve our homemade apple and red onion marmalade*

## BELLORA SHARING 599 SEK

Take a seat and let us take care of the rest. The kitchen will bring out its favorites, sending the dishes to your table continuously – hearty and generous. From flavorful cheeses and cured meats to something sweet to finish. The menu is served to the entire party and is meant to be shared, just as it should be.

## ANTIPASTI

<b>OLIVE MISTE</b> ..... 65 SEK Marinated olives with chili, garlic & rosemary	
<b>VITELLO TONNATO</b> ..... 169 SEK Baked veal roll, tuna mayonnaise, caper berries, fried parsley & Parmesan	
<b>BRUSCHETTA ALLA ACCIUGHE</b> ..... 179 SEK Anchovies, lemon & grilled garlic bread	
<b>CARCIOFO</b> ..... 79 SEK Marinated artichoke with Trapanese pesto	
<b>BURRATA</b> ..... 159 SEK Marinated endive salad with orange, toasted almonds & mint	
<b>GAMBERO</b> ..... MARKET PRICE Gratinated lobster with wild garlic butter & Parmesan	
<b>CARNE CRUDA</b> ..... 159 SEK Beef tartare, pickled mushrooms, truffle cream, spring onions, grated Parmesan, fried Jerusalem artichoke & brown butter with hazelnuts	
<b>BRUSCHETTA CLASSICA</b> ..... 79 SEK Grilled sourdough bread with grated tomato, olive oil & basil	
<b>CROCCHETTA AI FUNGHI</b> ..... 89 SEK Mushroom croquette with mozzarella, Parmesan, mushrooms & thyme, served with sage cream	
<b>CIPOLLE</b> ..... 69 SEK Grilled and pickled pearl onions, served with mascarpone, heather honey & pickled chili	

## PIZZA

<b>PIZZA BELLORA</b> ..... 319 SEK Crème fraîche with vendace roe, red onion, chives, lemon & brown butter	
<b>PIZZA PORCELLINA</b> ..... 259 SEK Tomato sauce, mozzarella, scamorza, porchetta, rosemary oil, arugula, olive powder & Parmesan	
<b>PIZZA MARGARITA</b> ..... 185 SEK Tomato sauce, mozzarella, olive oil & basil	
<b>PIZZA DI PATATE</b> ..... 255 SEK Truffle cream, potato, rosemary, garlic-fried King oyster mushrooms, chives & Pecorino	
<b>PIZZA FRANCESCO</b> ..... 285 SEK Crème fraîche, mozzarella, baby spinach, ricotta, toasted almonds & Prosciutto Cotto	

### TILLÄGG

<b>CRUST DIP</b> - (Feel free to ask us about tonight's flavor) ..... 35 SEK	
<b>SALAMI</b> ..... 65 SEK	
<b>SALAME AL TARTUFO</b> ..... 59 SEK	
<b>BURRATA - PROSCIUTTO</b> ..... 75 SEK/ST	

## PRIMO

<b>TAGLIATELLE AL TARTUFO</b> ..... 310 SEK Creamy tagliatelle with tartufata, butter, Parmesan & freshly grated truffle	
<b>PASTA GAMBARETTI</b> ..... 279 SEK Tagliatelle with chili & garlic-fried vannamei shrimp, white wine & gremolata	
<b>RAVIOLO</b> ..... 267 SEK Homemade beetroot ravioli with Bianchina, horseradish & walnut sauce	
<b>RISOTTO VERDE</b> ..... 255 SEK Risotto with asparagus, wild garlic, white wine & toasted pine nuts	

## SECONDI

<b>CACCIUCCO</b> ..... 285 SEK Tomato-based fish stew with baked cod, olives, mussels, shrimp & focaccia	
<b>TAGLIATA DI MANZO</b> ..... 295 SEK Entrecôte with cime di rapa & red wine sauce flavored with Marsala	
<b>POLLO</b> ..... 267 SEK Marinated chicken served with grilled romaine lettuce, lemon, spring vegetables & black pepper emulsion	

## CONTORNI

<b>PATATINE FRITTE</b> ..... 65 SEK Parmesan & herb-tossed French fries, served with chive aioli	
<b>SALLAD</b> ..... 45 SEK Seasonal vegetables with vinaigrette	
<b>BURRATA</b> ..... 79 SEK Black pepper, sea salt flakes & olive oil	
<b>FRIED POTATOES</b> ..... 55 SEK	





## COCKTAILS

- BELLORA CLUB** 169  
Limoncello, Grappa, Raspberry
- CAPRESE GIMLET** 169  
Vodka, Apple, ginger, jalapeno, tomato
- DISCO AMARETTO SOUR** 169  
Lemon, Amaretto, Bourbon
- BICICLETTA SPRITZ** 169  
Aperol, rhubarb, passionfruit, sparkling wine
- MODENA SOUR** 169  
Vodka, Strawberry & balsamico, lime
- BLOOD ORANGE SGROPPINO PARTY** 169  
Vodka, Sparkling wine, blood orange sorbet
- DOLCE BORGHETTI** 169  
Vanillia vodka, borghetti, hazelnut, espresso

## MOCKTAILS

- NO BICICLETTA SPRITZ** ..... 135  
Passionfruit, non alcoholic sparkling wine
- SOGNO VERDE** ..... 135  
Apple, basil, ginger, jalapeno, lime
- HOLY MODENA** ..... 135  
Strawberry, lime, balsamico

## BIRRA A LA SPINA

- Birra Poretti ..... 89
- Carlsberg Export ..... 89
- Brooklyn India Pale Ale ..... 95
- Kronenbourg Blanc 1664 ..... 95
- Eriksberg Karaktär ..... 95

## BOTTIGLIE E LATTINA DI BIRRA

- Carlsberg Hof ..... 79
- Peroni Gluten Free ..... 89
- Baladin L'ippa Ipa ..... 139

## CIDRA

- Sommersby Pärön ..... 79
- Baladin Sidro ..... 129

## BEVANDE ANALCOLICHE

- Cola, Cola Zero & Sprite ..... 49
- San Pellegrino Aranciata ..... 55
- San Pellegrino Limonata ..... 55
- San Pellegrino Rossa ..... 55
- San Pellegrino 75cl ..... 74
- Birra Moretti Zero ..... 49
- Non Alcoholic Spumante ..... 125 / 575
- Non Alcoholic Wine White/Red ..... 125 / 575
- Sommersby Non Alcoholic Cider ..... 69

## SPUMANTE

- Cielo Spumante ..... 135 / 695
- Falceri Prosecco ..... 145 / 795
- Dunesse Champagne ..... 185 / 1075

## BICCHIERE DI BIANCO

- Genessa Bianco, Sicilia ..... 150 / 675
- Erste + Neue Riesling, Alto Adige ..... 175 / 795
- Tellus Chardonnay, Lazio ..... 165 / 745

## ROSATO

- Nessa Rosé, IGP Méditerranée ..... 155 / 695
- Umani Ronchi Rosato, Abruzzo ..... 135 / 595

## BICCHIERE DI ROSSO

- Genessa Rosso, Sicilia ..... 150 / 675
- Poggio al Sale Chianti, Toscana ..... 160 / 695
- Fontanafredda Langhe Nebbiolo, Piemonte ..... 165 / 725

## VINO BIANCO

- 2022 Borgogno Langhe Riesling, Piemonte ..... 995
- 2022 Cadia Langhe Arneis, Piemonte ..... 895
- 2022 La Spinetta Timorasso, Piemonte ..... 995
- 2023 Villa dei Baroni Etna Bianco, Piemonte ..... 1195
- 2022 Il Ghizzano Bianco, Toscana ..... 895
- 2022 Brancaia Il Bianco Sauvignon Blanc, Toscana ..... 765
- 2022 Pieropan Soave Classico La Rocca, Veneto ..... 685
- 2022 Kaltern Pinot Grigio Soll, Alto Adige ..... 695
- 2022 Kaltern Chardonnay Saleit, Alto Adige ..... 695



## VINO ROSSO

- 2020 Umani Ronchi Conero Rosso Cúmaro, Abruzzo ..... 1095
- 2020 Alberto Ballarin Barolo, Piemonte ..... 1395
- 2022 Borgogno No Name, Nebbiolo, Piemonte ..... 1095
- 2017 Bruno Giacosa, Nebbiolo d'Alba, Piemonte ..... 1095
- 2021 Ca del Baio, Barbaresco Autinbej, Piemonte ..... 1295
- 2019 Cadia, Barolo Monvigliero, Piemonte ..... 1895
- 2020 Fontanafredda, Barolo Serralunga d'Alba, Piemonte ..... 1095
- 2020 La Spinetta, Barolo Garretti, Piemonte ..... 1695
- 2023 La Spinetta, Langhe Nebbiolo, Piemonte ..... 995
- 2023 La Spinetta, Langhe Nebbiolo Magnum, Piemonte ..... 1895
- 2020 Azienda Agricola Poliziano In Violas Merlot, Toscana ..... 895
- 2023 Brancaia No2, Cabernet Sauvignon, Toscana ..... 895
- 2018 Cotarella Brunello di Montalcino, Toscana ..... 1795
- 2021 Il Ghizzano Rosso, Toscana ..... 795
- 2019 Il Poggione, Brunello di Montalcino, Toscana ..... 1495
- 2022 Il Poggione, Rosso di Montalcino, Toscana ..... 795
- 2020 La Spinetta, Chianti Riserva di Casanova, Toscana ..... 995
- 2021 Poggio al Tesoro, Il Seggio, Bolgheri, Toscana ..... 795
- 2014 Sassicaia, Bolgheri, Toscana ..... 4995
- 2016 Cont'Ugo Bolgheri, Toscana ..... 995
- 2023 Poliziano, Rosso di Montepulciano, Toscana ..... 695
- 2021 Tenuta Le Colonne, Plenum Costa Toscana, Toscana ..... 695
- 2022 Tenuta San Guido, Guidalberto, Bolgheri, Toscana ..... 1495
- 2022 Tenuta San Guido, Il Difese, Bolgheri, Toscana ..... 895
- 2022 Tua Rita, Perlatto del Bosco, Toscana ..... 995
- 2020 Sella & Mosca, Cannonau di Sardegna Riserva, Sardegna ..... 695
- 2020 Villa dei Baroni, Etna Rosso, Sicilia ..... 995
- 2020 Allegrini La Grola, Veneto ..... 895
- 2019 Tenuta Sant'Antonio Amarone della Valpolicella, Veneto ..... 1295