

# Salumi

<b>PICCOLO</b> .....	<b>195 SEK</b>
90g chark & oliver	
<b>MEDIO</b> .....	<b>295 SEK</b>
120g chark, 90g parmesan, marmelad & oliver	
<b>GRANDE</b> .....	<b>395 SEK</b>
225g chark, 150g ost, marmelad & oliver	

# Antipasti

<b>BRUSCHETTA ALLA ACCIUGHE</b> .....	<b>159 SEK</b>	
Sardeller, citron och grillat vitlöksbröd <i>Fontanafredda, Timorasso Derthona</i> .....		160/745
<b>CAPELANTE ALLA PIASTRA</b> .....	<b>185 SEK</b>	
Halstrad pilgrimsmussla, salsa på äpple, mynta och jalapeno, rostat surdegsbröd		
<b>ADD ON</b> 15g Löjrom.....	<b>55 SEK</b>	
<i>Fontanafredda, Timorasso Derthona</i> .....		160/745
<b>BURRATA</b> .....	<b>165 SEK</b>	
Ruccola, basilikapesto, Kaki & mynta <i>Vento Del Mare, Grillo DOC</i> .....		135/645
<b>ZUPPA DI POMODORO</b> .....	<b>119 SEK</b>	
Roma tomater, grädde, krutonger, olivolja, basilika <i>Tellus, Syrah</i> .....		155/725
<b>ARANCINI</b> .....	<b>169 SEK</b>	
Friterade risottobollar på röd endive, citronaioli, marinerad kronärtskocka, parmesan <i>Tellus, Syrah</i> .....		155/725
<b>CARNE CRUDA</b> 60g.....	<b>175 SEK</b>	
Råbiff på innanlår (SE), picklad silverlök, parmesanemulsion, friterade jordärtskockschips <i>Kaltern, Pinot Nero</i> .....		160/745
<b>BELLORAS CAPRESESE</b> .....	<b>99 SEK</b>	
Mozzarella Fiori di latte, tomat, färska fikon, olivolja, balsamico & basilikapulver <i>Tenuta sant Antonio, Valpolciella Nanfre</i> .....		160/745

# Pizza

<b>PIZZA MARGHERITA</b> .....	<b>179 SEK</b>
Tomatsås, mozzarella Fior di latte, parmesan & basilika <i>Ruffino, Chianti Superiore</i> .....	160/745
<b>PIZZA CARPACCIO</b> .....	<b>275 SEK</b>
Crème fraiche, hemmagjord carpaccio på ryggbiff, ruccola, hyvlad parmesan & tryffelolja <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PIZZA BELLORA</b> .....	<b>295 SEK</b>
Crème fraiche, lörrom, rödlök, gräslök, citron & brynt smör <i>Erste+Neue, Riesling</i> .....	160/745
<b>PIZZA CARBONDUJA</b> .....	<b>265 SEK</b>
Carbonarasås med nduja, pecorino och panchetta <i>Fontanafredda, Nebbiolo Ebbio</i> .....	155/725
<b>PIZZA PANINO</b> .....	<b>255 SEK</b>
Pizzamacka med ruccola, biffomat, mozzarella Fior di Latte, friterad aubergin & grillad paprikakräm <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PIZZA BASTARDA</b> .....	<b>275 SEK</b>
Crème fraiche, mozzarella Fior di latte, svamp, salsiccia, torkad paprika, vitlöksolja & chiliflakes <i>Fontanafredda, Timorasso Derthona</i> .....	160/745
<b>TILLÄGG</b>	
Salami - Tryffelsalami - Prosciutto - Nduja.....	<b>55 SEK/ST</b>
Burrata - Bresaola.....	<b>65 SEK/ST</b>

# Paste Risotto

<b>TAGLIATELLE AL TARTUFO</b> .....	<b>295 SEK</b>
Krämig tagliatelle, tartufata, smör, parmesan & färsk tryffel <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PASTA AI GAMBARETTI</b> .....	<b>275 SEK</b>
Chitarra pasta med chili och vitlöksstekta vannameiräkor, vitt vin & gremolata <i>Fontanafredda, Timorasso Derthona</i> .....	160/745
<b>LASAGNE AL FORNO</b> .....	<b>285 SEK</b>
Oxsvansragu ( <b>SE</b> ), färsk lasagneplattor, béchamelsås smaksatt med rökt oxmärg & parmesan <i>Tellus, Syrah</i> .....	155/725
<b>RAVIOLI AL PLIN</b> .....	<b>245 SEK</b>
Hemmagjord ravioli med mascarpone och rostad kronärtskocka, mandel & rostad smörsky <i>Vento Del Mare, Grillo DOC</i> .....	135/645
<b>RISOTTO ALLA GRICIA</b> .....	<b>235 SEK</b>
Parmesanbuljong, vitt vin, svartpeppar & pancetta <i>Terre Magre, Sauvignon Blanc</i> .....	140/670

# Secondi

<b>BEASATO AL BAROLO</b> .....	<b>265 SEK</b>
Långbakad oxbringa <b>(SE)</b> , sotad silverlök, blancherade grönsaker <i>Fontanafredda, Nebbiolo Ebbio</i> .....	155/725
<b>PESCE AL FORNO</b> .....	<b>325 SEK</b>
Bakad Skreitorsk, tångrom, stekt mangold, grillat citronsmör <i>Tellus, Chardonnay</i> .....	159/785
<b>INSALATA INVERNALE</b> .....	<b>255 SEK</b>
Stekt grönkål, belugalinser, 63° bakat ägg, hyvlat vinteräpple, Bresaola, balsamico & hyvlat pecorino <i>Ruffino, Chianti Superiore</i> .....	160/745
<b>CARNE CRUDA</b> 120g .....	<b>325 SEK</b>
Råbiff på innanlår <b>(SE)</b> , picklad silverlök, parmesanemulsion, friterade jordärtskockschips, serveras med friterad amandinpotatis <i>Kaltern, Pinot Nero</i> .....	160/745

# Contorni SMÅ RÄTTER

<b>FRITERAD AMANDINEPOTATIS</b> .....	<b>65 SEK</b>
<b>BURRATA, SVARTPEPPAR, OLIVOLJA</b> .....	<b>75 SEK</b>
<b>RUCCOLA, BALSAMICO, PARMESAN</b> .....	<b>55 SEK</b>
<b>PEPERONATA</b> .....	<b>65 SEK</b>
Soltorkade tomater, paprika, russin, pinjenötter, vinäger & hyvlad mandel	

# I dolci

<b>TIRAMISÙ</b> .....	<b>125 SEK</b>
Zabaione kräm, savoiardikex, amaretto, kakao & kaffe	
<i>Maculan Torcolato</i> .....	95
<b>TORTA ALLA'OLIO D'OLIVIA</b> .....	<b>115 SEK</b>
Olivoljekaka, Galliano-marinerade körsbär, lättvispad grädde	
<i>Moscato d'Asti</i> .....	95
<b>AFFOGATO</b> .....	<b>85 SEK</b>
Vaniljglass toppad med varm espresso	
<i>Moscato d'Asti</i> .....	95
<b>FORMAGGI</b> .....	<b>165 SEK</b>
120g ost, grissini & fikon marmelad	
<i>Moscato d'Asti</i> .....	95
<b>GELATO É SORBÉ</b> .....	<b>75 SEK</b>
Hemmagjord vanilj eller basilikasorbé	

# After dinner

<b>BELLORA SHOT</b> .....	<b>95 SEK</b>
Frangelico, Amaretto, Cream, Strawberry	
<b>ESPRESSO MARTINI</b> .....	<b>155 SEK</b>
Vodka, Borghetti, Espresso	
<b>NUTELLA MARTINI</b> .....	<b>165 SEK</b>
Cointreau, Espresso, Coffee, Nutella, Cream	
<b>HOT SHOT</b> .....	<b>95 SEK</b>
Galliano, Coffee, Cream	
<b>ITALIAN COFFEE</b> .....	<b>155 SEK</b>
Amaretto, Coffee, Cream	

# Coffee & tea

<b>CAFFÈ LATTE</b> .....	<b>52 SEK</b>
<b>CAPUCCINO</b> .....	<b>48 SEK</b>
<b>ESPRESSO</b> .....	<b>35/40 SEK</b>
<b>FILTRO DI CAFFÈ</b> .....	<b>42 SEK</b>
<b>DAMMANN FRÈRES TEA</b> .....	<b>42 SEK</b>



# Salumi

<b>PICCOLO</b> .....	<b>195 SEK</b>
90g cured meat & olives	
<b>MEDIO</b> .....	<b>295 SEK</b>
120g cured meat, 90g parmesan, marmalade & olives	
<b>GRANDE</b> .....	<b>395 SEK</b>
225g cured meat, 150g cheese, marmalade & olives	

# Antipasti

<b>BRUSCHETTA ALLA ACCIUGHE</b> .....	<b>159 SEK</b>	
Anchovies, lemon and grilled garlic bread <i>Fontanafredda, Timorasso Derthona</i> .....		160/745
<b>CAPELANTE ALLA PIASTRA</b> .....	<b>185 SEK</b>	
Grilled scallop, salsa on apple, mint and jalapeno, toasted sourdough bread <b>ADD ON</b> 15g roe.....		<b>55 SEK</b>
<i>Fontanafredda, Timorasso Derthona</i> .....		160/745
<b>BURRATA</b> .....	<b>165 SEK</b>	
Arugula, basil pesto, Kaki & mint <i>Vento Del Mare, Grillo DOC</i> .....		135/645
<b>ZUPPA DI POMODORO</b> .....	<b>119 SEK</b>	
Roma tomatoes, cream, croutons, olive oil, basil <i>Tellus, Syrah</i> .....		155/725
<b>ARANCINI</b> .....	<b>169 SEK</b>	
Fried risotto balls on red endive, lemon aioli, marinated artichoke, parmesan <i>Tellus, Syrah</i> .....		155/725
<b>CARNE CRUDA</b> 60g.....	<b>175 SEK</b>	
Raw sirloin steak ( <b>SE</b> ), pickled silver onion, parmesan emulsion, deep-fried artichoke chips <i>Kaltern, Pinot Nero</i> .....		160/745
<b>BELLORAS CAPRESESE</b> .....	<b>99 SEK</b>	
Mozzarella Fiori di latte, tomato, fresh figs, olive oil, balsamic & basil powder <i>Tenuta sant Antonio, Valpolciella Nanfre</i> .....		160/745

# Pizza



<b>PIZZA MARGHERITA</b> .....	<b>179 SEK</b>
Tomato sauce, mozzarella Fior di latte, parmesan & basil <i>Ruffino, Chianti Superiore</i> .....	160/745
<b>PIZZA CARPACCIO</b> .....	<b>275 SEK</b>
Crème fraiche, homemade carpaccio on sirloin steak, arugula, parmesan & truffle oil <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PIZZA BELLORA</b> .....	<b>295 SEK</b>
Crème fraiche, roe, red onion, chives, lemon & browned butter <i>Erste+Neue, Riesling</i> .....	160/745
<b>PIZZA CARBONDUJA</b> .....	<b>265 SEK</b>
Carbonara sauce with nduja, pecorino and panchetta <i>Fontanafredda, Nebbiolo Ebbio</i> .....	155/725
<b>PIZZA PANINO</b> .....	<b>255 SEK</b>
Pizza sandwich with arugula, beef tomato, mozzarella Fior di Latte, fried eggplant & grilled paprika cream <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PIZZA BASTARDA</b> .....	<b>275 SEK</b>
Crème fraiche, mozzarella Fior di latte, mushrooms, salsiccia, dried paprika, garlic oil & chili flakes <i>Fontanafredda, Timorasso Derthona</i> .....	160/745
<b>ADD ON</b>	
Salami - Truffel salami - Prosciutto - Nduja.....	<b>55 SEK/PCS</b>
Burrata - Bresaola.....	<b>65 SEK/PCS</b>

# Paste Risotto

<b>TAGLIATELLE AL TARTUFO</b> .....	<b>295 SEK</b>
Creamy tagliatelle, tartufata, butter, parmesan & fresh truffle <i>Kaltern, Pinot Nero</i> .....	160/745
<b>PASTA AI GAMBARETTI</b> .....	<b>275 SEK</b>
Chitarra Pasta with chilli and garlic-fried Vannamei prawns, white wine & gremolata <i>Fontanafredda, Timorasso Derthona</i> .....	160/745
<b>LASAGNE AL FORNO</b> .....	<b>285 SEK</b>
Oxtail ragout (Sweden), fresh lasagna sheets, béchamel sauce flavored with smoked beef marrow & parmesan <i>Tellus, Syrah</i> .....	155/725
<b>RAVIOLI AL PLIN</b> .....	<b>245 SEK</b>
Homemade ravioli with mascarpone and roasted artichoke, almonds & roasted butter <i>Vento Del Mare, Grillo DOC</i> .....	135/645
<b>RISOTTO ALLA GRICIA</b> .....	<b>235 SEK</b>
Parmesan broth, white wine, black pepper & pancetta <i>Terre Magre, Sauvignon Blanc</i> .....	140/670



# Secondi

<b>BEASATO AL BAROLO</b> .....	<b>265 SEK</b>
Brisket of beef <b>(SE)</b> , smoked silver onions, blanched vegetables <i>Fontanafredda, Nebbiolo Ebbio</i> .....	155/725
<b>PESCE AL FORNO</b> .....	<b>325 SEK</b>
Baked Skreitorsk, seaweed roe, fried Swiss chard, grilled lemon butter <i>Tellus, Chardonnay</i> .....	159/785
<b>INSALATA INVERNALE</b> .....	<b>255 SEK</b>
Fried kale, beluga lentils, 63° baked egg, grated winter apple, Bresaola, balsamic & grated pecorino <i>Ruffino, Chianti Superiore</i> .....	160/745
<b>CARNE CRUDA</b> 120g .....	<b>325 SEK</b>
Raw sirloin steak <b>(SE)</b> , pickled silver onions, parmesan emulsion, fried artichoke chips, served with fried amandine potatoes <i>Kaltern, Pinot Nero</i> .....	160/745

# Contorni SMALL DISHES

<b>FRIED AMANDINE POTATOES</b> .....	<b>65 SEK</b>
<b>BURRATA, BLACK PEPPER, OLIVE OIL</b> .....	<b>75 SEK</b>
<b>RUCCOLA, BALSAMICO, PARMESAN</b> .....	<b>55 SEK</b>
<b>PEPERONATA</b> .....	<b>65 SEK</b>
Sun-dried tomatoes, peppers, raisins, pine nuts, vinegar & slivered almonds	



# I dolci

<b>TIRAMISÙ</b> .....	<b>125 SEK</b>
Zabaione cream, savoyard biscuits, amaretto, cocoa & coffee <i>Maculan Torcolato</i> .....	95
<b>TORTA ALLA'OLIO D'OLIVIA</b> .....	<b>115 SEK</b>
Olive oil cake, Galliano-marinated cherries, lightly whipped cream <i>Moscato d'Asti</i> .....	95
<b>AFFOGATO</b> .....	<b>85 SEK</b>
Vanilla ice cream topped with hot espresso <i>Moscato d'Asti</i> .....	95
<b>FORMAGGI</b> .....	<b>165 SEK</b>
120g cheese, grissini bread & fig jam <i>Moscato d'Asti</i> .....	95
<b>GELATO É SORBÉ</b> .....	<b>75 SEK</b>
Homemade vanilla or basil sorbet	

# After dinner

<b>BELLORA SHOT</b> .....	<b>95 SEK</b>
Frangelico, Amaretto, Cream, Strawberry	
<b>ESPRESSO MARTINI</b> .....	<b>155 SEK</b>
Vodka, Borghetti, Espresso	
<b>NUTELLA MARTINI</b> .....	<b>165 SEK</b>
Cointreau, Espresso, Coffee, Nutella, Cream	
<b>HOT SHOT</b> .....	<b>95 SEK</b>
Galliano, Coffee, Cream	
<b>ITALIAN COFFEE</b> .....	<b>155 SEK</b>
Amaretto, Coffee, Cream	

# Coffee & tea

<b>CAFFÈ LATTE</b> .....	<b>52 SEK</b>
<b>CAPUCCINO</b> .....	<b>48 SEK</b>
<b>ESPRESSO</b> .....	<b>35/40 SEK</b>
<b>FILTRO DI CAFFÈ</b> .....	<b>42 SEK</b>
<b>DAMMANN FRÈRES TEA</b> .....	<b>42 SEK</b>