

# Salumi

Prosecco & Barolo ♥ 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>PANE DELLA CASA</b> .....	LITEN <b>20/</b> STOR <b>40 SEK</b>
Hembakad focaccia, serveras med cornichons, olivolja och balsamico	
<b>CREMA DI BURRATA AL POMODORO</b> .....	<b>139 SEK</b>
Grillat surdegsbröd med burratakräm, vitlöksbakade cocktailtomater & rökt basilikaolja	
<b>ADD ON</b> Sardeller.....	<b>99 SEK</b>
<i>Villabella, La Toretta Soave Classico, Veneto</i> ..... 160/695	
<b>TONNATO ALLA GRIGLIA</b> .....	<b>159 SEK</b>
Halstrad tonfisk, gemsallad, taggiasca oliver, chilikräm & lime	
<i>Erste+Neue, Riesling, Alto Adige</i> ..... 170/765	
<b>ARANCINI</b> .....	<b>169 SEK</b>
Friterade risottobollar med saffran, gröna ärtor, scamorza, solkyssta tomater, citronaioli & basilika	
<i>Genessa Bianco, Grillo, Sicilia</i> ..... 150/645	
<b>BURRATA</b> .....	<b>145 SEK</b>
Aprikos, endiv, olivolja & rostade pistagenötter	
<i>Maso di Mezzo, Pinot Grigio, Trentino</i> ..... 140/595	
<b>GAMBARETTI</b> .....	<b>169 SEK</b>
Grillade vannameiräkor & gremolata	
<i>Tenuta Le Colonne, Vermentino, Toscana</i> ..... 145/655	
<b>CARPACCIO</b> .....	<b>169 SEK</b>
Tunt skivat nötkött med grapefrukt och fänkålscrudité, rostad svartpepparemulSION & basilika	
<i>Cantina Kaltern, Schiava, Alto Adige</i> ..... 165/745	
<b>BELLORAS CAPRESE</b> .....	<b>109 SEK</b>
Mozzarella Fiori di latte, tomat, färska fikon, olivolja, balsamico & basilikapulver	
<i>Tombacco, Prosecco Millesimato, Veneto</i> ..... 145/695	

# Pizza

<b>PIZZA MARGHERITA</b> .....	<b>179 SEK</b>
Tomatsås, mozzarella Fior di latte, parmesan & basilika <i>Umani Ronchi, Rosso</i> .....	125/495
<b>PIZZA FRANCESCO - Vinnare i Napolitansk pizza SM 2023</b> .....	<b>275 SEK</b>
Crème fraiche, mozzarella Fior di latte, baby spenat, ricotta, rostad mandel & Prosciutto <i>Terrazze del'Etna, Carusu Etna Rosso, Sicilia</i> .....	160/695
<b>PIZZA BELLORA</b> .....	<b>315 SEK</b>
Crème fraiche, løjrom, rödlök, gräslök, citron & brynt smör <i>Tombacco, Prosecco Millesimato, Veneto</i> .....	145/695
<b>PIZZA PEPATA</b> .....	<b>235 SEK</b>
Tomatsås, färsk vitlök, persilja & burrata <i>Talamonti Montepulciano, d'Abruzzo</i> .....	135/595
<b>PIZZA LA VERDE</b> .....	<b>279 SEK</b>
Ramslökskräm, sparris, broccoli, mozzarella Fior di latte & Bredsjö pecorino <i>Genessa Bianco, Grillo, Sicilia</i> .....	150/645
<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>315 SEK</b>
Krämig tagliatelle, tartufata, smör, parmesan & färsk tryffel <i>Fontanafredda, Langhe Nebbiolo Ebbio, Piemonte</i> .....	155/685
<b>ORTICE GNUDI</b> .....	<b>255 SEK</b>
Hemmagjorda Gnudi på ricotta, nässelpesto, picklad gulbeta & parmesan <i>Villabella, La Toretta Soave Classico, Veneto</i> .....	160/695
<b>PASTA DI LIMONE</b> .....	<b>255 SEK</b>
Krämig citronpasta, riven scamorza, rostade hasselnötter <i>Tenuta Le Colonne, Vermentino, Toscana</i> .....	145/655
<b>PASTA AMALFITANA</b> .....	<b>265 SEK</b>
Färska tomater, vongole, blåmusslor, persilja & citronzest <i>Erste+Neue, Riesling, Alto Adige</i> .....	170/765
<b>RISOTTO AGLIO ORSINO</b> .....	<b>265 SEK</b>
Ramslök, sparris, vitt vin, parmesan & rostad mandel <i>Talamonti Trebbiano, d'Abruzzo</i> .....	135/595

# Secondi

<b>BRASATO AL VINO ROSSO</b> .....	<b>265 SEK</b>
Långbakad oxbringa , sotad spetskål, purjolöksaska & hyvlad rädisa <i>Brancaia Chianti Classico, Toscana</i> .....	175/765
<b>PESCE AL FORNO</b> .....	<b>325 SEK</b>
Bakad torsk, morotspuré, proseccosås, ramslöksolja <i>Tellus, Chardonnay, Lazio</i> .....	165/745
<b>AGNELLO</b> .....	<b>255 SEK</b>
Örtbakad porchetta på lamm, vårprimörer & rosmarinsky <i>Genessa Rosso, Nero d'Avola &amp; Cab, Sicilia</i> .....	145/655

# Contorni SMÅ RÄTTER

<b>SMÖRSLUNGAD POTATIS</b> .....	<b>65 SEK</b>
<b>BURRATA, SVARTPEPPAR, OLIVOLJA</b> .....	<b>75 SEK</b>
<b>RUCCOLA, BALSAMICO, PARMESAN</b> .....	<b>55 SEK</b>

# I dolci

<b>TIRAMISÙ</b> .....	<b>125 SEK</b>
Zabaione kräm, savoiardikex, amaretto, kakao & kaffe <i>Pineto Brachetto d'Acqui, Piemonte</i> .....	95
<b>NUTELLA</b> .....	<b>115 SEK</b>
Färskostkräm med Nutella, syrlig rabarber & rostade hasselnötter <i>Carlin de Paolo Moscato d'Asti, Piemonte</i> .....	95
<b>AFFOGATO</b> .....	<b>95 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	
<b>GELATO É SORBÉ</b> .....	<b>75 SEK</b>
Hemmagjord vaniljgelato eller rabarbersorbét <i>Carlin de Paolo Moscato d'Asti, Piemonte</i> .....	95

# After dinner

<b>BELLORA SHOT</b> .....	<b>95 SEK</b>
Frangelico, Amaretto, Cream, Strawberry	
<b>ESPRESSO MARTINI</b> .....	<b>165 SEK</b>
Vodka, Borghetti, Espresso	
<b>HOT SHOT</b> .....	<b>99 SEK</b>
Galliano, Coffee, Cream	
<b>ITALIAN COFFEE</b> .....	<b>159 SEK</b>
Amaretto, Coffee, Cream	

# Coffee & tea

<b>CAFFÈ LATTE</b> .....	<b>60 SEK</b>
<b>CAPUCCINO</b> .....	<b>55 SEK</b>
<b>ESPRESSO</b> .....	<b>40/45 SEK</b>
<b>AMERICANO</b> .....	<b>45 SEK</b>
<b>FILTRO DI CAFFÈ</b> .....	<b>45 SEK</b>
<b>DAMMANN FRÈRES TEA</b> .....	<b>45 SEK</b>



# Salumi

Prosecco & Barolo ♥ 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>PANE DELLA CASA</b> .....	LITEN <b>20/</b> STOR <b>40 SEK</b>
Homemade focaccia, served with cornichons, olive oil and balsamic vinegar	
<b>CREMA DI BURRATA AL POMODORO</b> .....	<b>139 SEK</b>
Grilled sourdough with burrata and mascarpone cream, garlic- baked cocktail tomatoes & basil oil	
<b>ADD ON Anchovy</b> .....	<b>99 SEK</b>
<i>Villabella, La Toretta Soave Classico, Veneto</i> ..... 160/695	
<b>TONNATO ALLA GRIGLIA</b> .....	<b>159 SEK</b>
Grilled tuna, gem salad, taggiasca olives, chili cream & lime	
<i>Erste+Neue, Riesling, Alto Adige</i> ..... 170/765	
<b>ARANCINI</b> .....	<b>169 SEK</b>
Deep-fried risotto balls with saffron, green peas, scamorza, sun-kissed tomatoes, lemon aioli & basil	
<i>Genessa Bianco, Grillo, Sicilia</i> ..... 150/645	
<b>BURRATA</b> .....	<b>145 SEK</b>
Apricot, endive, olive oil and roasted pistachios	
<i>Maso di Mezzo, Pinot Grigio, Trentino</i> ..... 140/595	
<b>GAMBARETTI</b> .....	<b>169 SEK</b>
Whole grilled shrimp, gremolata & chive aioli	
<i>Tenuta Le Colonne, Vermentino, Toscana</i> ..... 145/655	
<b>CARPACCIO</b> .....	<b>169 SEK</b>
Grape and fennel crudité, roasted black pepper emulsion and basil	
<i>Cantina Kaltern, Schiava, Alto Adige</i> ..... 165/745	
<b>BELLORAS CAPRESESE</b> .....	<b>109 SEK</b>
Mozzarella Fiori di latte, tomato, fresh figs, olive oil, balsamic & basil powder	
<i>Tombacco, Prosecco Millesimato, Veneto</i> ..... 145/695	

# Pizza



<b>PIZZA MARGHERITA</b> .....	<b>179 SEK</b>
Tomato sauce, mozzarella Fior di latte, parmesan & basil	
<i>Umani Ronchi, Rosso</i> .....125/495	
<b>PIZZA FRANCESCO - Winner of Neapolitan Pizza Championship 2023</b> .....	<b>275 SEK</b>
Crème fraiche, mozzarella Fior di latte, baby spinach, roasted almonds & prosciutto	
<i>Terrazze del'Etna, Carusu Etna Rosso, Sicilia</i> ..... 160/695	
<b>PIZZA BELLORA</b> .....	<b>315 SEK</b>
Crème fraiche, roe, red onion, chives, lemon & browned butter	
<i>Tombacco, Prosecco Millesimato, Veneto</i> .....145/695	
<b>PIZZA PEPATA</b> .....	<b>235 SEK</b>
Tomato sauce, fresh garlic and burrata	
<i>Talamonti Montepulciano, d'Abruzzo</i> .....135/595	
<b>PIZZA LA VERDE</b> .....	<b>275 SEK</b>
Wild garlic cream, asparagus, broccoli, mozzarella Fior di latte & Bredsjö pecorino	
<i>Genessa Bianco, Grillo, Sicilia</i> ..... 150/645	
<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>315 SEK</b>
Creamy tagliatelle, tartufata, butter, parmesan & fresh truffle	
<i>Fontanafredda, Langhe Nebbiolo Ebbio, Piemonte</i> .....155/685	
<b>ORTICE GNUDI</b> .....	<b>255 SEK</b>
Homemade Gnudi with ricotta, nettle pesto, pickled beetroot and parmesan	
<i>Villabella, La Toretta Soave Classico, Veneto</i> ..... 160/695	
<b>PASTA DI LIMONE</b> .....	<b>255 SEK</b>
Creamy lemon pasta, trout roe, grated scamorza and roasted hazelnuts	
<i>Tenuta Le Colonne, Vermentino, Toscana</i> .....145/655	
<b>PASTA AMALFITANA</b> .....	<b>265 SEK</b>
Fresh tomatoes, vongole, sea mussel, parsley & lemon zest	
<i>Erste+Neue, Riesling, Alto Adige</i> .....170/765	
<b>RISOTTO AGLIO ORSINO</b> .....	<b>265 SEK</b>
Wild garlic, asparagus, white wine, parmesan and roasted almonds	
<i>Talamonti Trebbiano, d'Abruzzo</i> .....135/595	



# Secondi

<b>BRASATO AL VINO ROSSO</b> .....	<b>265 SEK</b>
Brisket of beef, smoked cabbage, leek ash, radish <i>Brancaia Chianti Classico, Toscana</i> .....	175/765
<b>PESCE AL FORNO</b> .....	<b>325 SEK</b>
Baked cod, carrot puree, prosecco sauce, wild garlic oil <i>Tellus, Chardonnay, Lazio</i> .....	165/745
<b>AGNELLO</b> .....	<b>255 SEK</b>
Herb-baked porchetta on lamb, spring vegetables and rosemary gravy <i>Genessa Rosso, Nero d'Avola &amp; Cab, Sicilia</i> .....	145/655

# Contorni

SMALL DISHES

<b>BUTTER FRIED POTATOS</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>



# I dolci

<b>TIRAMISÙ</b> .....	<b>125 SEK</b>
Zabaione cream, savoyard biscuits, amaretto, cocoa & coffee <i>Pineto Brachetto d'Acqui, Piemonte</i> .....	95
<b>NUTELLA</b> .....	<b>115 SEK</b>
Cream cheese with Nutella, sour rhubarb and roasted hazelnus <i>Carlin de Paolo Moscato d'Asti, Piemonte</i> .....	95
<b>AFFOGATO</b> .....	<b>95 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	
<b>GELATO É SORBÉ</b> .....	<b>75 SEK</b>
Home made vanilla gelato or rhubarb sorbét <i>Carlin de Paolo Moscato d'Asti, Piemonte</i> .....	95

## After dinner

<b>BELLORA SHOT</b> .....	<b>95 SEK</b>
Frangelico, Amaretto, Cream, Strawberry	
<b>ESPRESSO MARTINI</b> .....	<b>165 SEK</b>
Vodka, Borghetti, Espresso	
<b>HOT SHOT</b> .....	<b>99 SEK</b>
Galliano, Coffee, Cream	
<b>ITALIAN COFFEE</b> .....	<b>159 SEK</b>
Amaretto, Coffee, Cream	

## Coffee & tea

<b>CAFFÈ LATTE</b> .....	<b>60 SEK</b>
<b>CAPUCCINO</b> .....	<b>55 SEK</b>
<b>ESPRESSO</b> .....	<b>40/45 SEK</b>
<b>AMERICANO</b> .....	<b>45 SEK</b>
<b>FILTRO DI CAFFÈ</b> .....	<b>45 SEK</b>
<b>DAMMANN FRÈRES TEA</b> .....	<b>45 SEK</b>