

Förrätter / Antipasti

PROSCIUTTO

FORMAGGIO e MELONE

200g Prosciutto di Parma 36 mån Sant'Ilario,
Parmigiano-Reggiano serveras med melon
*200g Prosciutto di Parma 36 months Sant'Ilario,
Parmigiano-Reggiano served with melon*
3-4 personer / 495 kr

BURRATA CON

FRAGOLE GAZPACHO

Krämig burrata, sparrissallad,
jordgubbs-gazpacho, mynta
*Creamy burrata, asparagus salad,
strawberry gazpacho, mint*
185 kr

OSTRICA

Ostron Fine de Claire, champagne-
vinäggrett, tabasco och citron
*Oysters Fine de Claire, champagne
vinaigrette, tabasco and lemon*
45 kr / st

ZUPPA DI ARAGOSTA

Hummersoppa med
pilgrimsussla och selleritartar
*Lobster soup with scallops
and celery tarts*
185 kr

CRUDO CON MERLUZZO, TONNO E FRAGOLE

Torsk, tonfisk, grillade jordgubbar,
tomat, bloody mary-vinäggrett
*Cod, tuna, grilled strawberries, tomato,
bloody mary vinaigrette*
185 kr

CARPACCIO PELLE JANSSON

Tunnskivad oxfilé, löjrom från Kalix,
mascarpone, picklad rödlök, brynt smör,
äggkräm, friterad persilja, jordärtskockschips
*Thinly sliced beef fillet, sea bass roe from
Kalix, mascarpone, pickled red onion, browned but-
ter, egg cream, fried parsley, artichoke chips*
185 kr

Pasta

BIGOLI FRUTTI DI MARE

Bigoli, scampi, blåmusslor, calamari,
San Marzano-tomat, peperoncino,
vitlök, persilja & vitt vin
*Bigoli, scampi, blue mussels, San
Marzano tomato, garlic, peperoncino,
parsley and white wine*
295 kr

PENNE ARRABBIATA CON STRACCIATELLA

Penne, peperoncini, vitlök, san
marzano-tomat, stracciatella
*Penne, peperoncini, garlic, san
marzano tomato, stracciatella*
265 kr

LASAGNE PORTOFINO

24 timmar långkokt kalvragú,
mozzarella, spenat, San marzano-
tomat, parmesansås
*24 hours slow-cooked veal ragout,
mozzarella, spinach, san marzano-
tomato, parmesan sauce*
265 kr

TORTELLONI D'ARAGOSTA

Hummer & kraft tortelloni, ricotta,
spenat, tomat och hummerreduktion
*Lobster & crayfish tortelloni, ricotta, spinach,
tomato and lobster reduction*
295 kr

FETTUCCINE PORTOFINO

Kalvfilé, tryffelkräm, mascarpone, spenat
Finns även vegetarisk
*Veal fillet, truffle cream, mascarpone,
spinach, Also available vegetarian*
295 kr

Kött / Carne

OSSO BUCO MILANESE

24 timmar långkokt lammlägg, saffransrisotto,
ugnsbakad fänkål, tomat, & gremolata
*24-hour slow-cooked lamb shank, saffron
risotto, oven-baked fennel tomat & gremolata*
425 kr

GRIGLIATA DI MANZO

250 g entrecôte (Hereford/Angus grainfed
Uruguay), bearnaise, pommes frites, grönsallad
med Parmigiano-Reggiano
*250 g entrecôte (Hereford/Angus grainfed
Uruguay), bearnaise, french fries,
green salad with Parmigiano-Reggiano*
525 kr

COTOLETTA MILANESE

Kalvschnitzel, gremolatasmör, kronärtskocka,
potatis, tomat, haricots verts, taggiascaoliver
*Veal schnitzel, gremolata butter, artichoke,
potato, tomato, green beans, taggiasca olives*
395 kr

POLLO MELANZANE

ALLA PARMIGIANA

Halv grillad kyckling (Bjäre, Sverige) med
aubergine, tomat, mozzarellagrätäng
*Half grilled chicken (Bjäre, Sweden)
with eggplant, tomato, mozzarella gratin*
345 kr

Fisk / Pesce

SALLAD NIÇOISE

Grillad tonfisk, bakad tomat, taggiascaoliver,
potatis, napolitansk sallad, 63-gradersägg
*Grilled tuna, baked tomato, taggiasca olives,
potatoes, Neapolitan salad, 63-degree egg*
325 kr

MERLUZZO

Champagnepocherad torskrygg, vit sparris,
beurre blanc, kaviar, gurkpärlor, gräslök
*Champagne poached cod loin, white asparagus,
beurre blanc, caviar, cucumber pearls, chives*
395 kr

Dolci

TIRAMISÙ

Savoiardkex, mascarpone, marsala, espresso
Savoiard biscuits, mascarpone, marsala, espresso
135 kr

PANNACOTTA

Vit choklad, jordgubbar, rostad pistage, mynta
White chocolate, strawberries, roasted pistachio, mint
135 kr

MOUSSE AL CIOCCOLATO

Vit-mörk-choklad, hallon, crisp
White-dark-chocolate, raspberry, crisp
135 kr

GELATO

Hemgjord vaniljglass, serveras med jordgubbar
Homemade vanilla ice cream, served with strawberries
125 kr

SORBETTO

Citronsorbet
Lemon sorbet
85 kr

Sällskapsmeny

MENU PORTOFINO

CARPACCIO PELLE JANSSON

FETTUCCINE PORTOFINO

TAGLIATA FILETTO DI MANZO

ELLER

MERLUZZO

MOUSSE AL CIOCCOLATO

DEGUSTAZIONE

PROSCIUTTO
FORMAGGIO e MELONE

TORTELLONI D'ARAGOSTA

FETTUCCINE PORTOFINO

PANNACOTTA