

il grillo

wine & tales

Let the chefs decide.
Try our Chefs Choice 3-course menu.
for only **365kr** (w. wine **595kr**)

.....

PICCOLO PIATTI

Pane e olive - foccacia with olives **59kr**

Insalata di cavolo - lightly fried kale, yellow beets, hazelnuts & figs **129kr**

Manzo rilette - long cooked beef, mascarpone, parsley & smetana **119kr**

Crocchette di cavolfiore - cauliflower frites served with a creamy onion dip **99kr**

Rotolo di salmone affumicato - cold smoked salmon roll with mascarpone, ricotta & dill **89kr**

Affetati misti - Cheese & charcuteries served with bread, butter & marmelade
189kr



Really hungry? Order a gran parte wich is a double portion of your primi

PRIMI

Spaghetti vongole - vongole mussels, parsley, tomato, garlic, chili, spinach **159kr (275kr)**

Pappardelle ragú di agnello - slow cooked lamb, tomato, thyme, red wine **169kr (285kr)**

Penne cavolo - spinach pasta served with creamy kale sauce & black kale crisps **149kr (255kr)**

Risotto - carrots, parsnip, celeriac, & carrot crisps **149kr (255kr)**

SECONDI

Broccoli di merluzzo - cod served with a creamy broccoli pesto **189kr**

Lombo di maiale salsa agridolce - pork sirloin with a sweet & sour almond salsa **179kr**

Melanzane involtini - baked eggplant filled with bellpepper ricotta **149kr**



DOLCE

Parmesan pannacotta with limoncello marinated berries **109kr**

Torta di cioccolato con mandrole - chocolate & almond cake with violet ganache **89kr**

Mango semifreddo - our own Italian ice cream **95kr**

Panforte, Italian fudge with nuts, raisins, figs, chocolate **25kr/st**