

A LA CARTE MENU

La **Piazza**

Aperitif 145:-

- » DRY MARTINI
- » BELLINI
- » NEGRONI
- » COSMOPOLITAN
- » FRENCH 75

Starters & Bites

- MARINATED OLIVES 65:-
- TOASTED BREAD 89:- (G)
Crispy country bread with roasted aioli.
- STEAK TARTARE 195:-
Pickled chanterelles, capers, wasabi crème, crispy kale, Jerusalem artichoke chips & grated Gruyère.
- GRATINATED LANGOUSTINES 210:- (G)
Ginger & garlic butter, crispy country bread and roasted aioli.
- LA PIAZZA'S MUSHROOM TOAST 155:- (G, L)
Butter-fried country bread, autumn mushrooms, sherry sauce, lingonberries, dill & burrata.

Main Courses

- LA PIAZZA SHARING PLATTER 259:- / PERSON (G, L)
A luxurious sharing platter featuring selected cured meats, cheeses, fruit, scampi, chicken, country bread, olives, dipping sauces and much more!
- MOULES FRITES 225:- (G)
Mussels cooked with white wine, chili, carrot, basil, garlic, parsley & cream. Served with French fries, roasted aioli and country bread.
- CRISPY PORK BELLY 275:- (L)
Duchesse potato cake, persillade, fried pickled carrot, tomato sauce, Bordelaise sauce & Café de Paris butter.
- RIBEYE BURGER 90G | 159:- (G, L)
Romaine lettuce, pickled pearl onion, cheese, truffle mayonnaise & pancetta. Served with French fries and La Piazza dressing.
180G | 195:-
270G | 245:-
- VEGAN BURGER 195:-
Romaine lettuce, pickled pearl onion, truffle mayonnaise & French fries. Served with Mojo Rojo dip.
- SLOW-COOKED FARM-RAISED PORK RACK (6H) 329:- (G, L, N)
With fried potato cake, fried pickled carrot, Mojo Rojo sauce & Café de Paris butter.
- PEPPER STEAK (200G) 420:-
Swedish beef tenderloin, french fries, peppercorn sauce, oven-roasted tomato & garlic-fried green beans.
- COD LOIN 355:-
Potato purée, smoked pork belly, brown butter, horseradish crème & crispy beetroot.
- BOUILLABAISSE 275:- (G)
A French tomato-based seafood stew with salmon, cod, potatoes, prawns, mussels, langoustine, fennel & saffron. Served with country bread and roasted aioli.
- CHICKEN & BURRATA SALAD 199:- (G, L)
Served with beetroot, tomato, pearl onion, herb-seasoned croutons & La Piazza dressing.
- VEGAN LEGUME STEAK 265:-
Duchesse potato cake, persillade, fried pickled carrot, tomato sauce, Bordelaise sauce & Café de Paris butter.
- RISOTTO 245:-
Autumn mushrooms, asparagus, cherry tomatoes, parmesan & rocket.

AW-meny (15:00-18:00)

- MARGHERITA 119:- (G, L)
Tomato sauce, mozzarella, basil & olive oil.
- RIBEYE BURGER (180G) 159:- (G, L)
Romaine lettuce, pickled pearl onion, cheese, truffle mayonnaise & pancetta. Served with French fries and La Piazza dressing.
- RIGATONI DI FILETTO DI MANZO 185:- (G, L)
Beef tenderloin in a creamy truffle sauce with mushrooms, asparagus & peperoncino.
- RISOTTO 195:-
Autumn mushrooms, asparagus, cherry tomatoes, Parmesan & rocket.
- CRISPY PORK BELLY 220:- (L)
Duchesse potato cake, persillade, fried pickled carrot, tomato sauce, Bordelaise sauce & Café de Paris butter.

Pasta

All our pasta dishes are served with bread.
(Gluten-free pasta is available)

- RIGATONI DI FILETTO DI MANZO 229:- (G, L)
Beef tenderloin in a creamy truffle sauce with mushrooms, asparagus & peperoncino.
- LINGUINI ALLE SCAMPI 239:- (G)
CON COZZE
Scampi, white wine, mussels, garlic, basil & cherry tomatoes.
- PASTA VEGETARIANA 219:- (G, L)
Tomato sauce, olives, basil, semi-dried tomatoes, rigatoni & burrata.

Pizza

(Glutenfree pizza +20:-)

- MARGHERITA 139:- (G, L)
Tomato sauce, mozzarella, basil & olive oil.
- SALAME DIAVOLA (STARK) 174:- (G, L)
Tomato sauce, mozzarella, Ventricina, Calabrian chili, pearl onion, parsley, chili oil & black olives.
- PIZZA GIROSCOPIA 189:- (G, L)
Tomato sauce, mozzarella, gyros, pickled pearl onion, tomato, rocket & our own La Piazza dressing.
- MARINARA DI LUSSO 189:- (G, L)
Tomato sauce, mozzarella, scampi, blue mussels, hand-peeled prawns, parsley, lemon & roasted aioli.
- PIZZA TRE FUNGHI 189:- (G, L)
Cream cheese, mozzarella, king oyster mushrooms, portobello, pickled chanterelles, rocket, tarragon & chili cream.
- STEAK TARTARE PIZZA 210:- (G, L)
Cream cheese, beef tenderloin, capers, pickled pearl onion, truffle cream, grated Gruyère & Jerusalem artichoke chips.

Desserts

- BLUEBERRY PIE 125:- (ALMOND)
Served with a scoop of vanilla ice cream.
- CHOCOLATE TRUFFLE 45:- /ST (L)
- CRÈME BRÛLÉE 115:-
- WHITE CHOCOLATE BROWNIE 115:- (G, L)
Served with our homemade white chocolate & raspberry ice cream.
- CHEESE PLATTER 149:- (G, L)
Sourdough crispbread, marmalade & balsamic glaze.
- ICE CREAM OF THE DAY 55:- /SCOOP (L)
Served with roasted white chocolate & meringue.
Ask your server what homemade ice cream the chefs have created today!

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For allergen information,
please ask your server.

DRINKS

DRAFT BEER 40CL

Mariestads ljus	85:-
Menabrea	90:-
Guest tap	95:-
Wisby sitting bull dog	97:-
Galopp Mariestads ljus 17cl	55:-

PITCHER 1.7 LITERS

Mariestads ljus	280:-
Menabrea	320:-
Guest tap	350:-
Wisby sitting bull dog	350:-

BOTTLED BEER/CIDER

Heniken	84:-
Sol	84:-
Daura glutenfri	84:-
Carlsberg hof	84:-
Newcastle	88:-
Odd Island suröl	105:-
Wisby weisse 50cl	99:-
Briska päron	84:-
Smirnoff ice	84:-

NON-ALCOHOLIC BEER/CIDER

Menabrea	60:-
Easy rider	60:-
Briska fläder	60:-

Alkoholfritt vitt vin/bubbel	79:-
Alkoholfri drink	79:-

SODA/JUICE

Cola.....	40:-
Cola zero.....	40:-
Sprite zero.....	40:-
Fanta.....	40:-
Fanta lemon zero.....	40:-
Apelsin juice.....	40:-
Tranbärsjuice.....	40:-
Passionsjuice.....	40:-
Ananasjuice	40:-
Äpplejuice	40:-

COFFEE

Kaffe	35:-
Cappuccino.....	45:-
Latte	45:-
Enkel espresso	40:-
Dubbel espresso.....	45:-

AVEC

WHISKY

Caol Ila 12y	37:-/cl
Laphroaig QC	35:-/cl
AnCnoc	44:-/cl
Auchentoshan Three Wood	44:-/cl
Highland Park 18y	115:-/cl
Dalwhinnie 15y	35:-/cl
Glenmorangie 12y	29:-/cl
Famous Grouse	16:-/cl
Bulleit Bourbon	21:-/cl
Tamnavulin Red Wine	22:-/cl
Sazerac Rye 6y	37:-/cl
Ardbeg Uigeadail	41:-/cl
Glenmorangie Nectar	51:-/cl
Bunnahabhain 12y	37:-/cl
Makers Mark	22:-/cl
Nikka from the Barrel	42:-/cl

RUM

Bumbu	23:-/cl
Diplomático Reserva	32:-/cl
Zacapa 23y	43:-/cl
Planteray XO	33:-/cl
Planteray Mister Fogg SX	29:-/cl

COGNAC

Braastad VS	20:-/cl
Hennessy VS	27:-/cl
Ferrand 10 Generations	26:-/cl
Grönstedts XO	27:-/cl
Remy Martin 1738	38:-/cl

GRAPPA

Sarpa Di Poli	26:-/cl
Poli Cleopatra Amarone	33:-/cl
Morelli Grappa	20:-/cl

CALVADOS

Boulard Grand Solage	20:-/cl
Drouin VSOP	37:-/cl

GIN

Hendricks	25:-/cl
Skagerrak	18:-/cl
Tanqueray No3	27:-/cl



WINE LIST

WHITE WINE

	<u>Glass / Bottle</u>
Chavin Cuvée Blanc France	89:- / 425:-
Riesling by Thommy Hörner Germany	129:- / 645:-
Philippe Chainier Muscadet Sevre et Maine sur Lie France	109:- / 545:-
Albizzia Chardonnay di Toscana IGT Italy	145:- / 725:-
Roberto Sarotto Gavi di Gavi DOCG Italy	139:- / 695:-
Macabeo Vin Orange EKO. Natural wine France	745:-

SPARKLING WINE

	<u>Glass / Bottle</u>
Torre Oria Cava Brut Spain	95:- / 425:-
Lambrusco dell'Emilia Italy (Bubbly red wine)	94:- / 449:-
Champagne Etienne Dumont Brut France	989:-

ROSÉ WINE

Chavin Rosé Méditerranée France	89:- / 425:-
Gassier Rosé EKO France	139:- / 695:-

DESSERT WINE

Moscato d'Asti (8 cl) Italy	79:- / 395:-
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RED WINE

	<u>Glass / Bottle</u>
Chavin Grenache Syrah France	89:- / 425:-
Torre Del Falasco Valpolicella Ripasso Superiore DOC Italy	139:- / 695:-
Roberto Sarotto Langhe Nebbiolo DOC Italy	129:- / 645:-
Barbera d'Alba Contessa Rosalia Italy	785:-
Côtes-du-Rhône EKO France	129:- / 645:-
Les Hauts de Castelmaure Corbières France	139:- / 695:-
Cono Sur Single Vineyard Pinot Noir Chile	134:- / 670:-
Nipozzano Riserva Chianti Rufina DOCG Italy	945:-
PRATI by Louis M Martini Sonoma County Cabernet Sauvignon. USA	925:-



HOUSE SANGRIA

SANGRIA 399:-

Cinnamon, star anise, red wine, pumpkin spice,
fruit, orange, agave & ginger.

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