SMALLER

Charcuterie
Swedish and Italian cured delicacies – Marinated olives – Garlic bread
190

Mizuna Salad
Sesame – Parmesan – Pangrattato – Lemon
160

Stracciatella
Shrimps – Horseradish – Egg – Dill
190

Cannelloni
Beef cheek – Parmesan cream – Basil – Chili – San Marzano tomatoes
190

Carpaccio
Bresaola – Arugula – Parmesan – Mustard cream
190

Halibut Crudo
Citrus vinaigrette – Chili – Fennel – Apple
190

Risotto
Lemon – Cauliflower – Hazelnuts – Garlic – Parmesan
190

Agnolotti
Hitra Crab – Ricotta – Pumpkin – Browned lemon butter
190

LARGER

Cotoletta
Bone-in schnitzel – Creamy sage sauce – Grilled endive – Crispy potatoes
370

Sirloin Steak
Nebbiolo sauce – Tomato & onion salad – Parmesan gratinated Potatoes
420

Cod Loin
Amandine potatoes – Caramelized cream – Gremolata – Semi-dried tomatoes
390

Hamburger
Provolone – Coleslaw – Tomato & Chili Dressing – French Fries
260

Steak Tartare
Sirloin – Parmesan – Capers – Silver onion – Truffle emulsion – Pommes allumette
360

PIZZA

Bianca
Goat cheese cream – Parmesan – Walnuts – Honey – Beets – Arugula
230

Riviera
Lemon cream – Red prawns – Chili – Mozzarella – Parmesan
230

Calabria
Spianata calabra salami – Nduja – Pickled chili – Parmesan
230

Pancetta
Burrata – Pancetta – Basil – Crispy onions
230

Brasato
Braised beef cheek – San Marzano tomato sauce – Peperoncino – Parmesan – Crispy carrot
230

SNACKS

Popcorn
Lemon – Chili – Smoked Paprika – Parmesan – Butter
100

Potato Chips
Roe – Sour cream – Dill
120

Nocellara Olives
80

Marcona Almonds
80

DESSERTS

Fiamma
Kiwi – Raspberries – Blueberries – White chocolate – Coconut Ice Cream
110

Tartufo
Vanilla ice cream – Cherries – Chocolate
110

Espresso Crème Brûlée
110

Chocolate Truffle
40

MAN IN THE MOON

The Garden

ask the staff in case of allergies.