



For parties from 7 persons or more do we serve these menus to choose from.
Choose one menu to be served for the whole party.

We would like to see a pre order together with any allergies 48 h before arrival.
Since we follow the seasons we may do changes in the menus.

Get in touch with us for a vegan option.

If you may be interested in perfect wine pairing packages for the menus, please let us know!
From 450:- P.P.

MENÙ VONGOLE

ALICI

Bruschetta with anchovies fillets from Cetara, ricotta cream with paccasassi, finger lime.

VONGOLE

Spaghetti, small vongole verace clams from the Adriatic sea, parsley, chili, garlic.

TIRAMISÙ

Our Tiramisù.

550:-

MENÙ RAGÙ

BURRATA

Apulian burrata with tomato umami, tomato crudité, shallot, pine nuts, basil sorbet.

RAGÙ

Mezze Paccheri, braised beef cheek ragout, guanciale, carrot, onion, celery, red wine, Parmigiano.

TIRAMISÙ

Our Tiramisù.

550:-

FOCACCIA

We serve fresh homebaked focaccia with cold pressed EVOO from Piancastagnaio before dinner.

MENÙ ARRABBIATA

BURRATA

Apulian burrata with tomato umami, tomato crudité, shallot, pine nuts, basil sorbet.

ARRABBIATA

Mafaldine with spicy San Marzano-tomato sauce, chili, garlic, buffalo mozzarella DOP, Parmigiano, basil.

TIRAMISÙ

Our Tiramisù.

550:-

WE HAVE GLUTEN FREE PASTA! + 20 SEK

Adria