



For parties from 7 persons or more do we serve theses 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

POLPO E PATATE

Fried octopus tentacle, potatoes cooked with squid ink, onion velouté, bottarga.

VONGOLE

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

TIRAMISÙ

Our Tiramisù.

550:-

MENÙ RAGÙ

BURRATA MILLEFOGLIE

Apulian burrata, puff pastry with mixed tomatoes, sicilian pistachio pesto, moustard, candied lemon.

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 FUNGHI

BURRATA MILLEFOGLIE

Apulian burrata, puff pastry with mixed tomatoes, sicilian pistachio pesto, moustard, candied lemon.

TAGLIATELLE AI FUNGHI

Homemade tagliatelle, mixed mushrooms, gorgonzola cream with leek, deep fried sage.

TIRAMISÙ

Our Tiramisù.

550:-

WE HAVE GLUTEN FREE PASTA! + 20 SEK

Adria