



EATALY SOMMARDAGAR

chambre séparée menu

Every day, our team transforms seasonal ingredients into beloved Italian recipes to be the perfect star of any special dinner, meeting or occasion. Choose your menu and get ready to enjoy a real Italian experience.



MENÙ 1 • 500

starters to share

CRUDO E MELONE

Parma ham DOP 20 months aged with cantaloupe melon

CAPRESE

Datterino tomatoes, buffalo mozzarella and pesto dressing

mains to share

FUSILLI AL PESTO E STRACCIATELLA

Fresh fusilli pasta with pesto sauce, creamy stracciatella and toasted almonds

GRIGLIATA DI CARNE

Mixed grilled meat: chicken thighs, sausage and steak

dessert

TIRAMISÙ EATALY

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

MENÙ 2 • 500

starters to share

CRUDO E MELONE

Parma ham DOP 20 months aged with cantaloupe melon

CAPRESE

Datterinotomater, buffelmozzarella och pestodressing

mains to share

FUSILLI AL PESTO E STRACCIATELLA

Fresh fusilli pasta with pesto sauce, creamy stracciatella and toasted almonds

FRITTO MISTO

Deep fried shrimps, squid and seasonal vegetables

dessert

TIRAMISÙ EATALY

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

MENÙ GIROPIZZA • 550

Taste the best pizzas of the season in this special shared pizza tasting!

Join us in front of our golden woodfired oven to see our pizzaiolo create our award-winning pizza right in front of your eyes.

PIZZATASTING OF DIFFERENT PIZZAS

TIRAMISÙ EATALY

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

*Add 50kr and get
an antipasto*

CAPRESE

Datterino tomatoes, buffalo mozzarella and pesto dressing

BRUSCHETTA POMODORO E STRACCIATELLA

Roasted homemade bread with tomatoes and stracciatella

