

Magiskt gott i juletid



JULBORD at EATALY

ANTIPASTI

SALUMI E FORMAGGI

Selection of Italian cheeses and charcuterie

INSALATA DI CALAMARI

Seafood salad with potatoes, olives, and fresh tomatoes

VITELLO TONNATO

Thinly sliced, tender veal served cold and topped with a creamy tuna and caper sauce

BRUSCHETTE STRACCIATELLA E ALICI

Bruschette with straciatella cheese and anchovies

CESTINI CON FONDUTA DI TALEGGIO

Puff pastry baskets with Taleggio DOP fondue

GRISSINI CON SALMONE

Grissini (puff pastry breadsticks) with salmon

IMPEPATA DI COZZE

Mussels soup cooked in white wine and black pepper

PRIMI

RAVIOLO RIPIENO DI ARROSTO CON SALSA AL VINO ROSSO

Ravioli filled with roast meat served with red wine sauce

RISOTTO AI FUNGHI

Risotto with mushrooms and Parmigiano Reggiano DOP

PASTA AL FORNO

Grated pasta with tomato sauce, Parmigiano Reggiano DOP, besciamella sauce and ham

SECONDI

PARMIGIANA

Eggplants gratin with tomato sauce, mozzarella and Parmigiano Reggiano DOP

SPEZZATINO DI VITELLO CON PATATE E FUNGHI

Veal stew with potatoes and mushrooms

ARROSTO DI MAIALE CON SALSA ALL'ARANCIA

Roast pork with orange sauce

DOLCI

TIRAMISÙ

Savoardi biscuits, mascarpone cream, coffee and cocoa powder

PANETTONE

Italian traditional Christmas cake with vanilla cream and whipped cream

CANTUCCI

Italian crispy almond biscuits

BACI DI DAMA

Italian cookies made of two nutty biscuits sandwiched together with chocolate ganache

PRICES

	Lunch		Dinner	
Monday—Thursday	11.00—13.00 14.00—16.00	550 sek	17.00—19.00 20.00—22.00	650 sek
Friday—Sunday	11.00—13.00 14.00—16.00	700 sek	17.00—19.00 20.00—22.00	850 sek

DRINKS

- 2 house wine glasses or draft beer + filter coffee: 225 sek
- Welcome drink + 2 house wine glasses or draft beer + filter coffee: 335 sek
- Welcome drink + 3 house wine glasses or draft beer + filter coffee: 450 sek

SNAPS

Limoncello | 25 sek/cl

Grappa nardini bianca | 30 sek/cl

Skåne Akvavit | 25 sek/cl

O.P Anderson Aquavit | 25 sek/cl

INFO

- From 7/11 to 23/12;
- From 20 people (if you are less than 20, you will still pay for 20);
- Up to 8 years old: 300 sek/person;
- The sitting time is 2 hours;
- Possibility to book a chambre séparée upon request;
- For bookings contact info@eataly.se

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SPECIAL CHRISTMAS MENU 700 sek/person

ANTIPASTI

INSALATA DI CALAMARI *to share*

Seafood salad with potatoes, olives, and fresh tomatoes

FLAN DI ZUCCA *one each*

Pumpkin flan with parmesan sauce

PRIMI

to share

RAVIOLO RIPIENO DI ARROSTO CON SALSA AL VINO ROSSO

Raviolo filled with roast meat served with red wine sauce

RISOTTO AI FUNGHI

Risotto with mushrooms and Parmigiano Reggiano DOP

DOLCE

PANNA COTTA DI NATALE *one each*

Panna cotta with berries sauce

From 7/11 to 23/12; Bookings from 12 people; Kids up to 8 years eat a la carte;

For bookings contact info@eataly.se

E A T A L Y

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SPECIAL CHRISTMAS MENU

580 sek/person

ANTIPASTI

INSALATA DI CALAMARI to share

Seafood salad with potatoes, olives, and fresh tomatoes

FLAN DI ZUCCA one each

Pumpkin flan with parmesan sauce

PRIMI

to choose between

RAVIOLO RIPIENO DI ARROSTO CON SALSA AL VINO ROSSO

Raviolo filled with roast meat served with red wine sauce

or

RISOTTO AI FUNGHI

Risotto with mushrooms and Parmigiano Reggiano DOP

DOLCE

PANNA COTTA DI NATALE one each

Panna cotta with berry sauce

From 7/11 to 23/12; Bookings from 12 people; Kids up to 8 years eat a la carte;

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