

Vino Dolce

2015 Moscato d'Asti	110 590
<small>Joseffa Saffirio, Piemonte</small>	
2013 Maximo	125 610
<small>Umani Ronchi, Marche</small>	
2010 Recioto	130 770
<small>Nicolis, Veneto</small>	
2011 Vinsanto	125 675
<small>Castellare di Castellina, Toscana</small>	
2011 Aresco	125 675
<small>Ca de Noci, Emilia-Romagna</small>	

Caffè

Espresso	23 30
Macchiato	23 30
Cappuccino	35
Caffè Latte	37
Americano	30
Espresso Martini	138

Tè

Earl Grey Lapsang	30
Roiboos	30
Verde	30

Forza Juve!

Serie A 16/17

1	Napoli	32
2	La Vecchia Sigora	31
3	Inter	30
4	Lazio	28
5	Roma	27
6	Sampdoria	23
7	Milan	19
8	Torino	17
9	Fiorentina	16
10	Atalanta	16
11	Chievo	16
12	Bologna	14
13	Udinese	12
14	Cagliari	12
15	Crotone	12
16	SPAL	9
17	Sassuolo	8
18	Genoa	6
19	Hellas Verona	6
20	Benevento	0

Åsögatan 163, Södermalm

Telefon: 08 - 644 45 85

Öppettider

Tisdag - Lördag

17³⁰ - 24⁰⁰

Söndag - Måndag.

17³⁰ - 23⁰⁰

Free WIFI

vino cucina e liquori bar

La Vecchia Sigora

Spumanti

2011 Millesimato	120 660
<small>Contratto, Piemonte</small>	
2010 Brut Rosé	110 580
<small>Rainoldi, Lombardiet</small>	
nv Franciacorta <small>cuvée prestige</small>	130 720
<small>Ca'del Bosco, Lombardiet</small>	

Öl | Birra | Beer

Urquell Pilsner 4,4%, 33cl	51
<small>Urquell, Tjeckien</small>	
Bionda 4,8%, 33cl	59
<small>Birra Menabrea, Italien</small>	
Ambrata 5,0%, 33cl	68
<small>Birra Menabrea, Italien</small>	
Isaac Veteöl 5,0%, 25cl	71
<small>Baladin, Italien</small>	

Analcolico

San Pellegrino 75cl	45
Aranciata Apelsin 20cl	38
Aranciata Rossa Blodapelsin 20cl	38
Limonata Citron 20cl	38
Äppelmust	35
<small>Öspab</small>	
Non-Alcoholic 33cl	35
<small>Carlsberg</small>	
Läsk	29
<small>Coca-Cola, Coca-Cola Zero, Sprite</small>	

la Vecchia Signora

vino cucina e liquori bar

Antipasti

Insalata alla Griglia	85
Grillad hjärtsallad, bagna cauda, riven parmesan, pane grattugiato	
Grilled gem salad, bagna cauda, grated parmesan, pane grattugiato	
Barbabietole e Topinambour	145
Saltbakade rödbetor, jordärtskocksfonduta, riven hösttryffel	
Baked beet roots, jerusalem artichoke fonduta, autumn truffle	
Gamberi Fritti alle Nocciole	150
Hasselnötspanerade och friterade vildräkor, citron	
Hazelnut crusted and deepfried wild schrimp, lemon	
Carne Cruda	160
Piemontesisk kalvtartar, citron, vitlök, olivolja, parmesan	
Piedmontese steak tartar, lemon, garlic, olive oil, parmesan	
Vitello Tonnato	145
Kalvrostbiff, kapris, tonfiskmajonnäs	
Veal roast, capers, tuna mayonaise	

Antipasto Misto

Serveras till alla kring bordet

Blandade piemontesiska smårätter
För 2 eller fler

175 p/p

Salume e Formaggi

Charkuterier, ost och inlagda grönsaker
för 2-personer

295

Salume

Speck Alto Adige	95
Trentino-Alto Adige	
Trentino-Alto Adige	
Salami Crudo	105
Piemonte	
Piedmont	
Finocchiona	90
Toscana	
Tuscany	
Coppa	105
Emilia-Romagna	
Emilia-Romagna	
Culatello di Siena	120
Toscana	
Tuscany	

“Il Menu”

Serveras till alla kring bordet

Antipasto Misto

Primi

Secondi

Dolci

520

Med vinval

1040

Secondi

Orata alla Griglia

Hel, grillad dorade, bräserad radicchio, vattenkrasse

Grilled sea bream on the bone, braised radicchio, water cress	
Cervo e Fegato Grasso	295
Stekt dovhjortsytterfilé, halstrad ankelever, sötsur rödkål, riven hösttryffel	
Panfried venison tenderloin, seared duck liver, sweet and sour red cabbage, autumn truffle	
Brasato al Barolo	235
Barolobräserat högrevhjärta, rostad jordärtskockspuré, spenat	
Barolo braised chuck roll, roasted jerusalem artichoke puree, spinach	

Primi

“30 tuorli” Fatta in casa

Ravioli

Fylld pasta, svartkål, ricotta, brynt smör, hasselnötter, riven hösttryffel

Filled pasta, black kale, ricotta, browned butter, hazelnuts, autumn truffle

Tajarin

Tuppleverragu, salsiccia, marsala, tomat

Cockrel liver, salsiccia, marsala, tomato

Pappardelle

Vildsvinsstracotto, rött vin, tomat, pancetta, karl johansvamp

Wild boar stracotto, red wine, tomato, pancetta, ceps

Agnolotti al Plin

Fylld pasta “ai tre arrosti”, alpsmör, salvia

Filled pasta, roasted meats, alpine butter, sage

Formaggi

Robiola Rocchetta (ko-fär-getmjölk), Piemonte

Monte Veronese (komjolk), Veneto

Occelli al Barolo (komjolk), Piemonte

Kvarnhagen “taleggio (komjolk), Lofsta

Gorgonzola dolce (komjolk), Lombardiet

145

Dolci

Bonèt alla Piemontese

Piemontesisk chokladpudding smaksatt med kaffe, kanel, karamellsås och mandelbiskvier

Baked chocolate pudding flavored with coffee, cinnamon, caramel sauce and almond bisquits

Panna Cotta di Latticello

Kärmjolkspannacotta, plommon, karamellsås, rostad vit choklad

Buttermilk pannacotta, plums, caramel sauce, roasted white chocolate

Bombolini di Mela

Äppelmunkar, karamelliserat höstäpple, hasselnötsglass

Apple doughnuts, caramelized apple, hazelnut ice cream

Semifreddo al Torrone

Torrone semifreddo, chokladkräm, rostad torrone

Torrone semifreddo, chocolate cream, roasted torrone

Affogato

Glass, espresso, kaffelikör

Ice cream, espresso, coffee liqueur

T.E.G.

Tryffel, espresso, grappa

Dark chocolate truffle, espresso, grappa

Gelati

Vanilj | Gianduja | Hasselnöt | Lavendel

Vanilla | Gianduja | Hazel nut | Lavender

Sorbetti

Äpple | Körsbär

Apple | Cherry

Två smaker 85