

## Vino Dolce

<b>2015 Moscato d'Asti</b>	110 590
<small>Joseffa Saffirio, Piemonte</small>	
<b>2013 Maximo</b>	125 610
<small>Umani Ronchi, Marche</small>	
<b>2010 Recioto</b>	130 770
<small>Nicolis, Veneto</small>	
<b>2011 Aresco</b>	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	30
Roiboos	30
Verde	30

## Forza Juve!

### Serie A 17/18

1	Napoli	51
2	La Vecchia Signora	50
3	Inter	42
4	Lazio	40
5	Roma	39
6	Sampdoria	30
7	Atalanta	30
8	Fiorentina	28
9	Udinese	28
10	Torino	28
11	Milan	28
12	Bologna	24
13	Chievo	22
14	Genoa	21
15	Cagliari	21
16	Sassuolo	20
17	SPAL	15
18	Crotone	15
19	Hellas Verona	13
20	Benevento	7

Åsögatan 163, Södermalm

Telefon: 08 - 644 45 85

Öppettider

Tisdag - Lördag

17<sup>30</sup> - 24<sup>00</sup>

Söndag - Måndag.

17<sup>30</sup> - 23<sup>00</sup>

Free WIFI

vino cucina e liquori bar

La Vecchia Signora

## Spumanti | Champagne

<b>2011 Millesimato</b>	125   660
<small>Contratto, Piemonte</small>	
<b>Champagne, Brut</b>	130   750
<small>Palmer &amp; Co, Frankrike</small>	
<b>Champagne, Brut</b>	150   900
<small>Domaine - Collet, Frankrike</small>	
<b>2010 Brut Rosé</b>	115   580
<small>Rainoldi, Lombardiet</small>	

## Öl | Birra | Beer

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

## Analcolico

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

# la Vecchia Signora

vino cucina e liquori bar

## Antipasti

<b>Insalata alla Griglia</b>	85
Grillad hjärtsallad, bagna cauda, riven parmesan, pane grattugiato	
Grilled gem salad, bagna cauda, grated parmesan, pane grattugiato	
<b>Barbabietole e Topinambour</b>	160
Saltbakade rödbetor, jordärtskocksfonduta, riven vintertryffel	
Baked beet roots, jerusalem artichoke fonduta, black truffle	
<b>Scampi e Patate</b>	165
Stekt havskräftstjärt, potatis "carbonara", pancetta, purjolök, äggula, parmesan	
Pan fried langoustine, potato "carbonara", pancetta, leeks, egg yolk, parmesan	
<b>Gamberi alla Griglia</b>	150
Grillade vildräkor, lardo, radicchio, valnötter, balsamico	
Grilled wild prawns, lardo, radicchio, walnuts, balsamico	
<b>Carne Cruda</b>	160
Piemontesisk kalvtartar, citron, vitlök, olivolja, parmesan	
Piedmontese steak tartar, lemon, garlic, olive oil, parmesan	
<b>Vitello Tonnato</b>	145
Kalvrostbiff, kapris, tonfiskmajonnäs	
Veal roast, capers, tuna mayonaise	

## Antipasto Misto

Blandade piemontesiska smårätter  
För 2 personer eller fler

175 p/p

## Salume e Formaggi

Charkuterier, ost och inlagda grönsaker  
för 2-personer

295

## Salume

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

## "Il Menu"

Serveras till alla kring bordet

### Antipasto Misto

Primi

Secondi

Dolci

520

Med vinval

1040

## Primi

"30 tuorli" Fatta in casa

<b>Ravioli</b>	245
Fylld pasta, svartkål, ricotta, brynt smör, hasselnötter, riven vintertryffel	
Filled pasta, black kale, ricotta, browned butter, hazelnuts, black truffle	
<b>Gnocchi di Patate</b>	195
Karl johansvamp, ekmussling, kastanjer, spenat, fonduta	
Ceps, golden oak mushrooms, chestnuts, spinach, fonduta	
<b>Tajarin</b>	215
Hjärtmusslor, broccolo fiolaro, mandel, vitlök, vitt vin	
Cockles, broccolo fiolaro, almond, garlic, white wine	
<b>Agnolotti al Plin</b>	210
Fylld pasta "ai tre arrosti", alpsmör, salvia	
Filled pasta, roasted meats, alpine butter, sage	

## Secondi

<b>Polpo alla Griglia</b>	255
Grillad bläckfisk, peperonata, friterad bläckfiskrisotto, basilikamajonnäs	
Grilled octopus, peperonata, deep fried octopus risotto, basil mayonnaise	
<b>Petto d'Anatra</b>	245
Stekt ankbröst, pistage- och dragonpesto, robiola, honungsstekta morötter	
Pan fried duck breast, pistachio and tarragon pesto, robiola, honey roasted carrots	
<b>Brasato al Barolo</b>	235
Barolobräserat högre, rostad jordärtskockspuré, spenat	
Barolo braised chuck roll, roasted jerusalem artichoke puree, spinach	

## Formaggi

Robiola Rocchetta (ko-får-getmjölk), Piemonte  
Asiago (komjolk), Trentino Alto Adige  
Ocellini al Barolo (komjolk), Piemonte  
Kvarnhagen "taleggio (komjolk), Lofsta  
Blu 61 (komjolk), Veneto

145

## Dolci

<b>Bonèt alla Piemontese</b>	85
Piemontesisk chokladpudding smaksatt med kaffe, kanel, karamellsås och mandelbiskvier	
Baked chocolate pudding flavored with coffee, cinnamon, caramel sauce and almond bisquits	
<b>Meringa, Mirtilli e Zabajone</b>	115
Mandel- och blåbärskaka, maräng, mascarponesorbet, zabajone	
Almond and blueberry cake, meringue, mascarpone sorbet, zabajone	
<b>Terrina di Cioccolato</b>	120
Choklad- och hasselnötsterrine, rödvinskockta päron, rostad vit chokladglass	
Chocolate and hazelnut terrine, red wine poached pears, roasted white chocolate ice cream	
<b>Semifreddo al Torrone</b>	110
Torrone semifreddo, chokladkräm, rostad torrone	
Torrone semifreddo, chocolate cream, roasted torrone	
<b>Affogato</b>	130
Glass, espresso, kaffelikör	
Ice cream, espresso, coffee liqueur	
<b>T.E.G.</b>	145
Tryffel, espresso, grappa	
Dark chocolate truffle, espresso, grappa	

## Gelati

Vanilj | Gianduja | Rostad vit choklad  
Vanilla | Gianduja | Roasted white chocolate

## Sorbetti

Äpple | Blodapelsin | Mascarpone  
Apple | Blood orange | Mascarpone

Två smaker 85