



Gusto

Our pizza dough is fermented over three days before use, which make the bread a little soft and chewy when baking it off at a high temperature (450 degrees). The charred spotted bread, along with San Marzano tomatoes, Fior di latte Mozzarella, olive oil and fresh basil, makes Neapolitan pizza rich in flavour and colour - a real delicacy!

Cocktails

165 kr

Strawberry basil

Strawberries, vodka, basil foam

Aperol Spritz

Aperol, Prosecco, soda

Amaretto Sour

Amaretto, egg white

Rhubarb-elderflower spritz

Rhubarb liqueur, elderflower liqueur, Prosecco

GusTo

Orange Gin & Tonic

Gustocello

Galliano, limoncello, egg white

Hjortron Spritz

Cloudberry liqueur, Prosecco, soda water

Negroni Flip

Gin, Campari, red Vermouth, egg

Mocktails

130 kr

Non-alcoholic Apple Sour

Apple purée, lemon, soda water

Non-alcoholic Sunrise

Mango, Passion fruit juice, Lemonade

Champagne, Sparkling & Rosé

Champagne Arthur Marc Initiale AOC 980 kr

50% Chardonnay, 50% Pinot Noir

Prosecco Sup. DOCG 135/600 kr

100% Glera

Prosecco Rosé Blanc DOC 125/590 kr

85% Glera, 15% Pinot Noir

Lambrusco Nero 460 kr

Red sparkling wine, an Italian classic

Bellini 165 kr

Prosecco, mangopurée

Elisetta Marche 125/560 kr

70% Granage, 30% Sangiovese

Vino Rosso

Valpolicella Zanoni 145/650 kr
70% Corvina, 30% Rondinella

Nebbiolo di Alba Battaglino 170/740 kr
100% Nebbiolo

Rosso Piceno 120/540 kr
50% Sangiovese, 50% Montepulciano

Podere72 Rosso Sup. 125/600 kr
50% Sangiovese, 50% Montepulciano

Barbera Principiano 160/690 kr
100% Barbera

Ripasso Zanoni 160/690 kr
40% Corvina, 40% Corvinone, 20% Rondinella

Plantamura Primitivo 135/600 kr
100% Primitivo

Barolo Principiano 2021 175/780 kr
100% Nebbiolo

Chianti Riserva 170/740 kr
90% Sangiovese, 5% Merlot, 5% Cannolo

Amarone della Valpolicella Zanoni 1090 kr
45% Corvina, 45% Corvinone, 5% Rondinella, 5% Osoleta

Vino Bianco

Falerio 120/540 kr
80% Trebbiano, Pecorino, Passerina,
20% Vermentino, Chardonnay, Malvasia

Pistillo (eko) 125/560 kr
100% Pecorino

Piemonte Chardonnay 140/620 kr
100% Chardonnay

Sauvignon Visintini (eko) 135/600 kr
100% Sauvignon Blanc

Pinot Grigio Visintini (eko) 145/650 kr
100% Pinot Grigio

Netrroir Soave 170/740 kr
100% Garganega

Birra & Sidro

Menabrea Bionda on tap 89 kr

Peroni 89 kr

Magners Irish cider 85 kr

Sommersby pear cider 85 kr

Birra Lisa 84 kr

Birra Reale Extra 108 kr

Birra My Antonia 112 kr

Birra Maledetta 108 kr

Non-alcoholic

Soda 39 kr

San Pellegrino 40 kr

Cider 59 kr

Jacobs Creek 79 kr

Nosecco 79 kr

Menabrea Bionda 65 kr

Easy Rider IPA 65 kr

Antipasti

Carpaccio scottato 169 kr

Seared rainbow trout, polenta chips, balsamic gel, cucumber salad, kale, horseradish emulsion, coriander

Bruschetta di Bufala (veg) 98 kr

Garlic toast, San Marzano tomatoes, bufala, basil

Burrata (veg) 149 kr

Garlic bread, pesto, tomato salad, balsamico

Formaggi di Cupra frita 149 kr

Fried goat cheese, parma ham, tomato, pistachio, honey dressing, rocket

Tartare di Manzo 189 kr

Ox beef, balsamic emulsion, egg yolk, shallots, sour creme, capers, artichoke chips, pecorino

Bruschetta di Kalix Löjrom 198 kr

Västerbotten cheese, crème fraiche, red onion, dill, lemon

Misto 198 kr

Tonights charcuterie and cheese, pear & fig marmalade, olives, pickle, Neapolitan bread

Garlic bread 89 kr

Neapolitan baked bread, aioli

Primi

Ravioli con asparagi 249 kr

White wine sauce, fried asparagus, lemon, chives,
36 months Parmesan, pine nuts

Porcini Risotto (veg) 298 kr

Mushroom, Jerusalem artichokes, lemon, pickles, truffel pecorino, herb oil

Filetto di Manzo 398 kr

Porcini rub, crushed potato with olives and tomatos,
roast garlic, red wine sauce, truffle emulsion

Lasagna il forno 289 kr

Ox ragu, Gruyère and Pecorino bechamel, tomato, Parmesan

Orecchiette di manzo al Alfredo 298 kr

Fillet steak, truffle Pecorino, black pepper,
spring onion, 24 months Parmesan

Tortelloni di Parma 289 kr

Parma ham, ricotta and spinach tortelloni, red pesto,
24 months Parmesan, basil oil, balsamico, rocket

Linguine di trota 289 kr

Rainbow Trout, White wine zucchini sauce, chili, garlic, lemon, parsley, Parmesan

Il pesce 325 kr

Sea bream, concasse and olive potato cake,
balsamic and tomato sauce, Parmesan emulsion

Pollo alla Ballantine 279 kr

Swedish corn-fed chicken, fried Ratatuille polenta cake,
gazpacho sauce, truffle emulsion, basil salad

Pizza

Parma 279 kr

Tomato, rocket, Grana Padano, pine nuts, pesto, balsamico

Chili gamberi 269 kr

Tomato, prawns, garlic, parsley, lemon

Salami Milano 259 kr

Tomato, goat cheese, tomato, watercress

Bufala (veg) 225 kr

Tomato, buffalo Mozzarella, Grana Padano

Funghi bianco (veg) 249 kr

Crème fraiche, mushrooms, parsley, garlic, lemon, truffle, porcini purée

Gustosa bianco (veg) 259 kr

Crème fraiche, Grana Padano, Gorgonzola, pear purée, hazelnuts, balsamico

Alberto bianco 259 kr

Crème fraiche, Grana Padano, salsiccia, garlic & rosemary potatoes, spring onions

Nduja bianco 259 kr

Crème fraiche, Grana Padano, Nduja, spring onions

We use Mozzarella on all our pizzas

Dolci

Tiramisù 98 kr

Mascarpone, coffee, Amaretto

Gusto's Brûlée 98 kr

Vanilla custard and caramel crunch

Affogato 89 kr

Vanilla gelato covered with hot espresso

Chocolate truffle 59 kr

Dark chocolate, cocoa, tuile

Lemon curd pizza 98 kr

Crème fraîche, icing sugar

Gelato Coppetta

Vanilla 49 kr

Chocolate 49 kr

Pistachio 59 kr

Lemon sorbet 49 kr

Bambino

Pizza Margherita/Salsiccia 125 kr

Pancakes 105 kr

Bolognese 125 kr

Sides

Green salad 69 kr

Crisps / nuts 49 kr

Chili oil 29 kr

Olives 49 kr

Aioli 29 kr

Dessert wine

Torión 75 kr
100% Verduzzo

Recioto della Valpolicella DOCG 105 kr
50% Corvina, 40% Corvinone 20% Rondinella

Coffee cocktails

Kaffe Karlsson 165 kr
Coffee, Cointreau, Baileys, cream

Irish Coffee 165 kr
Coffee, Irish whiskey, cream, cane sugar

Espresso Martini 165 kr
Espresso, coffee liqueur, vodka

Coffee

Americano 50 kr

Double Espresso 50 kr

Cappuccino 60 kr

Avec

Grappa

Barbera 140/210 kr

Gewürztraminer 180/270 kr

Calvados

Busnel VSOP 100/150 kr

Cognac

Grönstedts monopole VSOP 100/150 kr

Rum

Diplomático Mantuano 120/180 kr

Diplomático Reserva Exclusiva 160/240 kr

Ron Zacapa 23 yrs 180/270 kr

Liqueur

Limoncello di Capri 120/180 kr

Cointreau 100/150 kr

Baileys 100/150 kr

Tia Maria 100/150 kr

Whisky

Ardbeg 10 yr 120/180 kr

Nuanced, malty, noticeably smoky taste
Islay - Scotland

Auchentoshan 12 yr 140/210 kr

Hints of butterscotch, hazelnuts and orange
Lowlands - Scotland

Aberlour 16 yr 180/270 kr

Taste of raisins, spices and vanilla
Speyside - Scotland

Glenkinchie 12 yr 120/180 kr

Very fruity taste
Eastern Lowlands - Scotland

Bullet Bourbon 98/142 kr

Bourbon - Kentucky

Jameson 80/120 kr

Blended - Ireland

Red Label 98/138 kr

Blended - Scotland

*Grazie e
Arrivederci!*

Instagram:

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Taverna Gusto

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