

TRATTORIAN

Iorellina

MENÙ DI CAPODANNO

NYÅRSMENY 2025

ANTIPASTO

Starter

Frittura di Calamari e Gamberi

Friterad calamari och räkor med svart vitlöksmajonnäs
Fried calamari and shrimp with black garlic mayonnaise

Burrata Affumicata

Burrata med rostade
körsbärstomater, röksalt och
torkade röka fikon
*Burrata with roasted cherry
tomatoes, smoked salt, and smoked dried figs*

Zuppa di Topinambur al Tartufo Bianco

Jordärtskockssoppa med vit tryffel och crostini
Jerusalem artichoke soup with white truffle and crostini

SECONDO PIATTO

Main Course

Spaghetti alle Vongole

Spaghetti med vongolemusslor, vitlök, vitt vin och persilja
Spaghetti with clams, garlic, white wine, and parsley

Pizza Polpo e Patate

Pizza med bläckfisk, potatis, rökt paprika och tryffelmas-
carpone
*Pizza with octopus, potato, smoked paprika, and truffle
mascarpone*

Lombata alla Griglia al Tartufo

Grillad ryggbiff med tryffelsmör,
honungsglaserade morötter och timjan
*Grilled sirloin with truffle butter, honey-glazed carrots, and
thyme*

NYÅRSMENYN

16:00 - 19:30 695:-

20:00 - LATE 895:-

DOLCE

Dessert

Pannacotta ai Lamponi e Cioccolato Arrosto

Hallonpannacotta med rostad choklad
Raspberry pannacotta with roasted chocolate

Panna Cotta al Cocco con Coulis di Frutti di Bosco

A creamy coconut milk panna cotta served
with a mixed berry coulis and fresh mint.

DRINKPACKAGE

550:-

Starter: Prosecco DOC – Terre di Nardin

First course: 2021 La Spinetta Toscana Vermentino

Main beef: 2020 Miliasso Barolo

Main fish: 2021 Tre Fiori Greco di Tufo

Dessert: La Spinetta Moscato d'Asti