

Polpette

SWEDISH / ITALIAN KITCHEN

Polpette betyder köttbullar på italienska. Vad kan smaka bättre än traditionella svenska köttbullar eller den berömda italienska rätten - Spaghetti & Polpette? Vår meny erbjuder klassiska rätter från bägge länderna, så väl som "fusionrätter" där vi kombinerar det bästa från bägge köken till er förtjusning.

Sweden meets Italy, Polpette means meatballs in Italian. What could taste better than traditional Swedish meatballs or the famous Italian dish, Spaghetti & Polpette? Our menu offers classic dishes from both countries as well as "fusion cuisine" to combine the best of both cuisines for you.

Buon Appetito!

GÄLLANDE ALLERGENER FRÅGA VÅR PERSONAL

Regarding allergies, please ask our staff

Polpette Specials

KLASSISKA KÖTTBULLAR/ SWEDISH MEATBALLS 225

*Klassimed gräddsås, potatismos & rårörda lingon
Classic hand made Swedish meatballs served with mashed potatoes and sugered lingonberries*

OXFILÉPLANKA/ BEEF TENDERLOIN ON OAK BOARD 315

*Grillad oxfilé med duchessepotatis, baconinlindad sparris samt Béarnaisesås & rödvinssås
Grilled beef tenderloin served with pommes duchesse, bacon wrapped asparagus
Béarnaise sause & red wine sause*

LAXPLANKA/ GRILLED SALMON ON OAK BOARD 289

*Grillad laxfilé med duchessepotatis, sparris, citroncrème med gräslök
Grilled fillet of salmon with pommes duchesse, asparagus,
lemon crème with chives*

— Antipasti - Starters —

CROSTINI ALL'AGLIO 65

Frasigt vitlöksbröd med parmesan & bladpersilja
Crispy garlic bread with parmigiana Reggiano & parsley

INSALATA MISTA 105

Mixad sallad med säsongens färska grönsaker
Mixed salad made of fresh seasonal vegetables

BRUSCHETTA ALLA ROMANA 145

Rostat surdegsbröd med marinerade körsbärstomater, parmaskinka, färsk basilika & extra virgin olivolja
Sourdough bread topped with cherry tomatoes, Parma ham basil & extra virgin olive oil

BURRATA CAPRESE 145

Burrata, marinerade körsbärstomater, balsamico, färsk basilika & extra virgin olivolja
Burrata served, tomatoes, balsamico & fresh basil, extra virgin oil

ANTIPASTO MISTO 1 PERS. 185

Italienska charkuterier med Brieost, fikonmarmelad, oliver och grissini
Assorted Italian charcuteries with Brie cheese, fig marmalade, olives and grissini

ZUPPA CREMOSA DI PORTOBELLO 145

Krämig soppa på Portabellosvamp toppad med tryffelolja
Creamy Portobello mushroom soup topped with truffle oil

CARPACCIO DI SALMONE MARINATO 175

Gravad lax, rädisor, kaprisbär, rostade hasselnötter, örträm & citron
Cured salmon, radishes, caper berries, roasted hazelnuts, herbal crème & lemon

— Insalata – Sallader – Salads —

INSALATA CAESARE 225

Grillad kycklingbröstfilé med romansallad & Caesardressing, marinerade cocktailtomater, knaperstek bacon, parmegiano Reggiano & brödkrutonger
Grilled chicken fillet, Romaine lettuce, Caesar dressing, marinated cocktail tomatoes, crispy bacon, parmigiano Reggiano & bread croutons

INSALATA DI GAMBERONI E AVOCADO 225

Grillade scampi, avocado, napolitansk sallad, rödlök, oliver & honungsvinägrette, picklade betor
Grilled scampi, Neapolitan salad, avocado, red onion, pickled beets, olives & honey vinaigrette

INSALATA DI SALMONE 245

Grillad laxfilé, napolitansk sallad, kaprisbär, picklade betor honungsvinägrett & kanderade valnötter
Grilled salmon, served with Neapolitan salad, caperberries, pickled beets, honey vinaigrette & candied walnuts

— Bambini - Barn-Kids —

POLPETTINE CON PURÈ DI PATATE 155

Klassiska köttbullar med gräddsås, potatismos & råörda lingon
Home made Swedish meatballs with mashed potatoes, creamy sauce & sugered lingonberries

SPAGHETTI CON POLPETTE AL POMODORO 155

Spaghetti i tomatås med hemlagade köttbullar
Spaghetti with tomato sauce & home made meatballs

MARGHERITA 125

Tomat, mozzarella & färsk basilika
Tomato sauce, mozzarella & fresh basil



GÄLLANDE ALLERGENER FRÅGA VÅR PERSONAL

Piatti di pesce – Fiskrätter – Fish dishes

LUCCIO AL FORNO	295	ZUPPA DI PESCE E,FRUTTI DI MARE	315
Ugnstekt gösfilé med smörstekta kaprisbär, körsbärstomater, citron & gräslökskräm & potatismos <i>Oven baked pike-perch filet with buttered caper berries, tomatoes, lemon & chives crème & mashed potatoes</i>		Husets fisk & skaldjursoppa på lax, scampi, bläckfisk & gröna musslor serveras med vitlöksbröd & aioli <i>Fish & shellfish soup with salmon, scampi, squid & green shell mussels served with garlic bread & aioli</i>	

Pasta

SPAGHETTI CON POLPETTE AL POMODORO	225	RIGATONI AL FILETTO DI MANZO	265
Spaghetti i mustig tomatås med kalvköttbullar & färskriven parmigiano Reggiano, färsk basilika <i>Spaghetti in a rich tomato sauce, veal meatballs & freshly grated parmigiano Reggiano, fresh basil</i>		Rigatoni med strimlad oxfilé & tryffelkräm med Portobellosvamp i en krämig gräddsås <i>Rigatoni with shredded beef tenderloin, truffle cream, in a creamy Portobello mushroom sauce</i>	
LINGUINE ALLO SCOGLIO	255	SPAGHETTI ALLA CARBONARA	215
Linguine med scampi, bläckfisk, gröna musslor, vitlök, chili & vittvin i mustig tomatås <i>Linguine with scampi, squid, green shell mussels, garlic, chili & white wine a rich tomato sauce</i>		Klassisk spaghetti Carbonara med pancetta, äggula, grädde, Pecorino & nymalen svartpeppar <i>Classic spaghetti Carbonara with pancetta, egg yolk, cream, Pecorino & freshly ground black pepper</i>	
RIGATONI CON POLLO, CREMA E TALEGGIO	235	LINGUINE CON SALSICCIA PICANTE	235
Rigatoni i gräddig sås med tärnad kycklingfilé, babyspenat, Taleggio & soltorkade tomater <i>Rigatoni in a creamy sauce with diced fillet of chicken, baby spinach, Taleggio & sundried tomatoes</i>		Linguine med kryddig salsicca, vitlök, körsbärstomater & basilika i smörig San Marzanosås <i>Linguine with spicy salsiccia, garlic, cherry tomatoes & basil in a buttered San Marzano sauce</i>	
TORTIGLIONI AI FUNGHI PORTOBELLO	219	RISOTTO PORTOBELLO CON OLIO DI TARTUFO	205
Tortiglioni i vittvin & grädde med Portobellosvamp, rucola och färskriven parmigiano Reggiano <i>Tortiglioni in white wine & heavy cream with Portobello mushrooms, arugula and freshly grated parmigiano Reggiano</i>		Krämig risotto med Portobellosvamp, vittvin & färskriven parmigiano Reggiano toppad med tryffelolja <i>Creamy risotto with portobello mushrooms, white wine & freshly grated parmigiano Reggiano, topped with truffle oil</i>	

Polpette Specials

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Klassimed gräddsås, potatismos & rårörda lingon <i>Classic hand made Swedish meatballs served with mashed potatoes and sugared lingonberries</i>	
OXFILÉPLANKA/ BEEF TENDERLOIN ON OAK BOARD	315
Grillad oxfilé med duchessepotatis, baconinlindad sparris samt Béarnaisesås & rödvinsås <i>Grilled beef tenderloin served with pommes duchesse, bacon wrapped asparagus Béarnaise sause & red wine sause</i>	
LAXPLANKA/ GRILLED SALMON ON OAK BOARD	289
Grillad laxfilé med duchessepotatis, sparris, citroncrème med gräslök <i>Grilled fillet of salmon with pommes duchesse, asparagus, lemon crème with chives</i>	

Piatti di Carne – Köträtter – Meat dishes

COTOLETTA ALLA MILANESE	285	FILETTO AL PEPE VERDE	355
Panerad kalvschnitzel med rödvinsås, marinerad skogssvamp, kapisbär, citron & klyftpotatis <i>Breaded veal schnitzel with red wine sauce, marinated wild mushrooms, caper berries, lemon & potato wedges</i>		Grillad oxfilé med smörslungade medelhavsgrönsaker, grönpepparsås & krispig klyftpotatis <i>Grilled beef tenderloin served with buttered mediterranean vegetables, creamy green pepper sauce & crispy potato wedges</i>	
POLLO AL ROSMARINO E AGLIO	285		
Rosmarin & vitlöksmarinerad majs kycklingfilé serveras med saffransrisotto & tomatconccassé <i>Rosmary & garlic marinated cornfed fillet of chicken served with saffron risotto & tomato concassé</i>			

Napolitansk Pizza

MARGHERITA	145	CRUDO E RUCOLA	179
San Marzano, mozzarella & färsk basilika <i>San Marzano, mozzarella & fresh basil</i>		San Marzano, mozzarella, parmaskinka, saltorkade tomat, rucola & parmigiano Reggiano <i>San Marzano, mozzarella, Parma ham, sundried tomatoes, arugula & parmigiano Reggiano</i>	
INFERNO	169	SALUMI	179
San Marzano, mozzarella, kryddig salami, färsk tomat, chiliolja & basilika <i>San Marzano, mozzarella, spicy salami, fresh tomatoes, chili oil & basil</i>		San Marzano, mozzarella, Kalamataoliver, parmaskinka, kryddig salami, rucola & parmigiano Reggiano <i>San Marzano, mozzarella, Kalamata olives, Parma ham, spicy salami, arugula & parmigiano Reggiano</i>	
ORTOLANA	169	CALABRESE	179
San Marzano, mozzarella champinjoner, grillad paprika & aubergine <i>San Marzano, mushrooms, grilled bellpeppers & eggplant</i>		San Marzano, mozzarella, salsiccia picante, rostad paprika, rödlök, rucola & parmigiano Reggiano <i>San Marzano, mozzarella, salsiccia, roasted peppers, red onion, arugula & parmigiano Reggiano</i>	
POLLO E TALEGGIO	179		
San Marzano, mozzarella, kyckling, Taleggio grillad paprika & pesto Genovese <i>San Marzano, mozzarella, chicken, Taleggio, grilled bell peppers & pesto Genovese</i>			
MALDINI	195		
San Marzano, mozzarella, oxfilé, färsk tomat, färsk champinjoner, lök & Béarnaisesås <i>San Marzano, mozzarella, beef tenderloin, fresh tomatoes, mushrooms, onion & sauce Béarnaise</i>			
LA PRINCIPESSA	195		
San Marzano, mozzarella, oxfilé, skogssvamp, saltorkade tomat & tryffelapenad <i>San Marzano, mozzarella, beef tenderloin, forest mushrooms, sundried tomatoes & truffle tapenade</i>			
QUATTRO FORMAGGI	179		
San Marzano, mozzarella, Gorgonzola, Taleggio & parmigiano Reggiano <i>San Marzano, mozzarella, Gorgonzola, Taleggio & parmigiano Reggiano</i>			

Pizza bianca

GAMBERONI AL BIANCO	185
Mozzarella, scampi, grädde, körsbärstomater, persilja & chiliolja <i>Mozzarella, scampi, cream, cherry tomatoes, parsley & chili oil</i>	
FORMAGGI E FICHI AL BIANCO	175
Mozzarella, Taleggio, grädde, fikonmarmelad & rucola <i>Mozzarella, Taleggio, cream, fig marmelade & arugula</i>	
FANTASIA AL BIANCO	169
Mozzarella, grädde, kryddig salami, färsk chili, körsbärstomater & färsk basilika <i>Mozzarella, cream, spicy salami, fresh chili, cherry tomatoes & fresh basil</i>	

En klassisk napolitansk pizzabotten är tunn i mitten och luftig i kanterna med en fräsigt yta
A classic Neapolitan pizza crust is thin in the middle and airy around the edge with a crispy surface

ALLA PIZZOR KAN FÅS GLUTENFRIA (+25 KR EXTRA) LAKTOSFRIA ELLER VEGANSKA
ALL PIZZAS ARE AVAILABLE GLUTENFREE (+25 KR EXTRA) LACTOSE FREE OR VEGAN



Dolci / Dessert

75

TARTUFO AL CIOCCOLATO

Hemlagad chokladtryffel

Home made chocolate truffle

125

PANNA COTTA AL CIOCCOLATO BIANCO

Italiensk gräddpudding på vit choklad med säsongens bär

Italian white chocolate cream pudding with seasonal berries

125/ 145

SORBETTO DEL GIORNO "CON O SENZA LIMONCELLO"

Dagens sorbet - Fråga efter dagens smak. Med eller utan Limoncello

Today's sorbet - Ask for the flavour of the day. With or without Limoncello

125

CRÈME BRÛLÉE

Klassisk Crème brûlée med vaniljsmak

Classic vanilla flavoured crème brûlée

125

TIRAMISÙ

Klassisk tiramisù smaksatt med Amarettolikör

Classic tiramisù flavoured with Amaretto liqueur

