BELLORA

SALUMI E FORMAGGI

PROSCIUTTO DI PARMA RISERVA DOP 24 MONTHS ..... **85** SEK
50g

SALAMINO PICCANTE ..... **65** SEK
40g

COPPA ..... **69** SEK
50g

SALAME AL TARTUFO ..... **69** SEK
50g

GRANDE ..... **499** SEK
Kitchen favorites –225g cured meats, 120g cheese, marmalade, grissini, olives

PARMIGIANO REGGIANO 12 MONTHS ..... **59** SEK
40g

PARMIGIANO REGGIANO 30 MONTHS ..... **75** SEK
40g

BLU 61 ..... **79** SEK
40g Italian blue cheese with pickled cranberries, aged 2 months

CACIOBUFALA PISTACCHIO ..... **65** SEK
40g Buffalo cheese with pistachios, aged 6 months

WRÅNGEBÄCK ..... **75** SEK
40g Hard cheese, aged 12 months

With all cheeses, we serve our homemade apple and red onion marmalade

BELLORA'S SIGNATURE MENU 465 SEK

Let go of the decision-making and let the kitchen take care of the rest.
A sharing menu featuring carefully selected dishes from the kitchen, served for the whole party to enjoy together around the table.
Allergies? Please inform the staff.

ANTIPASTI

OLIVE MISTE ..... **65** SEK
Marinated olives with chili, garlic & rosemary

VITELLO TONNATO ..... **169** SEK
Baked veal roll, tuna mayonnaise, caper berries, fried parsley & Parmesan

BRUSCHETTA AL TARTUFO ..... **145** SEK
Grilled sourdough bread, fire-roasted Bufarolo Stagionato, fresh figs, truffle honey and crispy fried shallots

CARCIOFO ..... **69** SEK
Marinated artichoke with Trapanese pesto

BURRATA ..... **165** SEK
Basil pesto, rocket, smoked almonds, mint and lemon zest

FUNGHI ALLA GRIGLIA ..... **69** SEK
Marinated king oyster mushroom served with fennel, Taggiasca olives, orange and oregano

CARNE CRUDA ..... **169** SEK
Beef tartare of top round with pickled chanterelles, chives, Parmesan cream and crispy potato

CROCCHETTA AI FUNGHI ..... **89** SEK
Mushroom croquette with mozzarella, Parmesan, mushrooms & thyme, served with sage cream

CIPOLLE ..... **65** SEK
Grilled and pickled pearl onions, served with mascarpone, heather honey & pickled chili

PIZZA

PIZZA BELLORA ..... **319** SEK
Crème fraîche with vendace roe, red onion, chives, lemon & brown butter

PIZZA NORMA ..... **245** SEK
Tomato sauce, fried aubergine, 'Nduja, ricotta salata and basil

PIZZA MARGHERITA ..... **185** SEK
Tomato sauce, mozzarella, olive oil & basil

BOSCAIOLA ..... **275** SEK
Truffle cream, portobello mushrooms, mozzarella, Parmesan and chives
add on: truffle salami +69 SEK

KANTARELL CALZONE ..... **285** SEK
Västerbottensost cheese cream, chanterelles, wild mushrooms, mozzarella, garlic oil and spring onion

PIZZA PETRO ..... **255** SEK
Tomato sauce, anchovies, garlic, gremolata, Taggiasca olives and roasted almonds

ADD-ONS

CRUST DIP - *(Feel free to ask us about tonight's flavor)* ..... **35** SEK
SALAMI ..... **69** SEK
SALAME AL TARTUFO ..... **69** SEK
PROSCIUTTO ..... **85** SEK/PC
BURRATA ..... **85** SEK/PC

PRIMO

TAGLIATELLE AL TARTUFO ..... **310** SEK
Creamy tagliatelle with tartufata cream, butter, Parmesan & freshly grated truffle

PASTA GAMBARETTI ..... **285** SEK
Tagliatelle with chili & garlic-fried vannamei shrimp, white wine & gremolata

CANNELLONI ALL'ANATRA ..... **285** SEK
Stuffed cannelloni with confit duck, roasted pumpkin purée and buttered chicken jus

RISOTTO AI FUNGHI ..... **215** SEK
Risotto with garlic- and parsley-sautéed mushrooms, white wine, Parmesan and walnuts

SECONDI

TONNO ..... **310** SEK
Seared tuna with caponata and mint

TAGLIATA DI MANZO ..... **425** SEK
Grilled sirloin steak with crispy Jerusalem artichoke, gremolata and red wine sauce

CAVOLO ..... **275** SEK
Mushroom and smoked almond patty with charred pointed cabbage, lingonberries and buttered cabbage jus

CONTORNI

PATATINE FRITTE ..... **65** SEK
Parmesan & herb-tossed French fries, served with chive aioli

SALAD ..... **45** SEK
Seasonal vegetables with vinaigrette

BURRATA ..... **85** SEK
Black pepper, sea salt flakes & olive oil

FRIED POTATOES ..... **55** SEK





COCKTAILS

NUVOLA DI SORRENTO 169
oncello · Galliano · simple syrup · lemon · vanilla foam

FUOCO PALERMO 169
raspberry syrup · chili sugar · Cointreau · Campari · mezcal · lime

ROMA ROSSA 169
La Tomato · Absolut Tabasco · lemon · balsamic · saline

MELA VECCHIA169
Maker's Mark · vanilla · apple · orange bitters

IL LINGONELLO 169
Lingari · gin · sweet vermouth · lingonberry · rosemary

L'ORSO MOJITO 169
Rom · falernum · mint · lime · ginger beer · Angostura

MOCKTAILS

NO L´ORSO MOJITO135
mint · lime · ginger beer · Angostura

NO GIN & TONIC135
non-alcoholic gin · tonic

NO PALERMO 135
raspberry syrup · chili sugar · lime · non-alcoholic gin · orange bitters
alkoholfree spumante, san pellegrino rosso

DRINK PACKAGES

Let us pair the perfect drinks with your evening.

WINE PACKAGE · 495
COCKTAIL PACKAGE · 499
NON-ALCOHOLIC PACKAGE · 375
Each package includes 3 drinks

BIRRA A LA SPINA

Birra Poretti . . . 89
Carlsberg Export . . . 89
Brooklyn India Pale Ale . . . 95
Kronenbourg Blanc 1664 . . . 95
Eriksberg Karaktär . . . 95

BOTTIGLIE E LATTINA DI BIRRA

Carlsberg Hof . . . 79
Peroni Gluten Free . . . 89
Baladin L'ippa Ipa . . . 139

CIDRA

Sommersby Päron . . . 79
Baladin Sidro . . . 129
Just booch . . . 129

BEVANDE ANALCOLICHE

Cola, Cola Zero & Sprite . . . 49
San Pellegrino Aranciata . . . 55
San Pellegrino Limonata . . . 55
San Pellegrino Rossa . . . 55
San Pellegrino 75cl . . . 74
Birra Moretti Zero . . . 49
Non Alcoholic Spumante . . . 125 / 575
Non Alcoholic Wine White/Red . . . 125 / 575
Sommersby Non Alcoholic Cider . . . 69

SPUMANTE

Cielo Spumante . . . 135 / 695
Falceri Prosecco . . . 145 / 795
Dunesse Champagne . . . 185 / 1075

BICCHIERE DI BIANCO

Genessa Bianco, Sicilia . . . 150 / 675
Erste + Neue Riesling, Alto Adige . . . 175 / 795
Tellus Chardonnay, Lazio . . . 165 / 745

ROSATO

Nessa Rosé, IGP Méditerranée . . . 155 / 695
Umani Ronchi Rosato, Abruzzo . . . 135 / 595

BICCHIERE DI ROSSO

Genessa Rosso, Sicilia . . . 150 / 675
Poggio al Sale Chianti, Toscana . . . 160 / 695
Fontanafredda Langhe Nebbiolo, Piemonte . . . 165 / 725



VINO BIANCO

2022 Borgogno Langhe Riesling, Piemonte . . . 995
2022 Cadia Langhe Arneis, Piemonte . . . 895
2022 La Spinetta Timorasso, Piemonte . . . 995
2023 Villa dei Baroni Etna Bianco, Piemonte . . . 1195
2022 Il Ghizzano Bianco, Toscana . . . 895
2022 Brancaia Il Bianco Sauvignon Blanc, Toscana . . . 765
2022 Pieropan Soave Classico La Rocca, Veneto . . . 685
2022 Kaltern Pinot Grigio Soll, Alto Adige . . . 695
2022 Kaltern Chardonnay Saleit, Alto Adige . . . 695

VINO ROSSO

2020 Umani Ronchi Conero Rosso Cúmaro, Abruzzo . . . 1095
2020 Alberto Ballarin Barolo, Piemonte . . . 1395
2022 Borgogno No Name, Nebbiolo, Piemonte . . . 1095
2017 Bruno Giacosa, Nebbiolo d'Alba, Piemonte . . . 1095
2021 Ca del Baio, Barbaresco Autinbej, Piemonte . . . 1295
2019 Cadia, Barolo Monvigliero, Piemonte . . . 1895
2020 Fontanafredda, Barolo Serralunga d'Alba, Piemonte . . . 1095
2020 La Spinetta, Barolo Garretti, Piemonte . . . 1695
2023 La Spinetta, Langhe Nebbiolo, Piemonte . . . 995
2023 La Spinetta, Langhe Nebbiolo Magnum, Piemonte . . . 1895
2020 Azienda Agricola Poliziano In Violas Merlot, Toscana . . . 895
2023 Brancaia No2, Cabernet Sauvignon, Toscana . . . 895
2018 Cotarella Brunello di Montalcino, Toscana . . . 1795
2021 Il Ghizzano Rosso, Toscana . . . 795
2019 Il Poggione, Brunello di Montalcino, Toscana . . . 1495
2022 Il Poggione, Rosso di Montalcino, Toscana . . . 795
2020 La Spinetta, Chianti Riserva di Casanova, Toscana . . . 995
2021 Poggio al Tesoro, Il Seggio, Bolgheri, Toscana . . . 795
2014 Sassicaia, Bolgheri, Toscana . . . 4995
2016 Cont'Ugo Bolgheri, Toscana . . . 995
2023 Poliziano, Rosso di Montepulciano, Toscana . . . 695
2021 Tenuta Le Colonne, Plenum Costa Toscana, Toscana . . . 695
2022 Tenuta San Guido, Guidalberto, Bolgheri, Toscana . . . 1495
2022 Tenuta San Guido, Il Difese, Bolgheri, Toscana . . . 895
2022 Tua Rita, Perlato del Bosco, Toscana . . . 995
2020 Sella & Mosca, Cannonau di Sardegna Riserva, Sargegna . . . 695
2020 Villa dei Baroni, Etna Rosso, Sicilia . . . 995
2020 Allegrini La Grola, Veneto . . . 895
2019 Tenuta Sant'Antonio Amarone della Valpolicella, Veneto . . . 1295

AFTER DINNER

BELLORA SHOT 99
Frangelico, amaretto, cream & strawberry

PECCATO NERO 169
spiced rum · chocolate · espresso

HOT SHOT 99
Galliano, coffee & cream

I DOLCI

TIRAMISÙ AL PISTACCHIO . . . . . **145** SEK
Mascarpone, pistachio cream, amaretto, savoiardi biscuits and pistachios

TORTA ALL'OLIO D'OLIVA . . . . . **135** SEK
Olive oil cake with vanilla gelato and a caramel tuile

AFFOGATO . . . . . **95** SEK
Vanilla ice cream topped with hot espresso

GELATO E SORBETTO . . . . . **75** SEK
Vanilla gelato, blood orange gelato or sea buckthorn sorbet

COFFEE & TEA

Caffè latte 60
Cappuccino 55
Espresso 40/45

Americano 45
Filtro di Caffè 45
Dammann Frères tea 45

DOPO CENA



GRAPPA

	PRIS/CL
Grappa di Barolo 20y	112
Grappa di Barolo 9y	68
Grappa di Moscato 5y	58
Grappa Gewürztraminer	48
La premiere acuqa	135
Gaja Sperss	48

AMARO

Averna	28
Montenegro	28
Ramazzotti	28
Strega	24
Cynar	28
Fernet	28
Branca Menta	28

LIMONCELLO

Limoncello Mama Mia	28
Limoncello Di Crema	28
Limoncello Lux	26

ROM

Flor de Cana 18y	46
Rhum J.M. XO	39
Brugal 1888	28

WHISKY

	PRIS/CL
Maker's Mark	32
Naked Malt	28
Knob Creek	36
Ardbeg Uigeadail	38
Glenrothes 12y	34
Highland Park 12y	42
Highland Park 18y	89
Laphroaig 10y	36
Macallan 12y	52
Macallan 15y	92

CALVADOS & COGNAC

Boulard VSOP	32
Drouin Pays d`Auge	54
Hine Antique XO	85
Merlet VSOP	36
Vecchia Romagna	32

LIQUORI VARI & VINO DOLCE

Bailey´s	28
Benedictine DOM	28
Borghetti	28
Frangelico	28
Amaretto	28

Carlin de Paolo Moscato d`Asti 95kr
Ceretto Moscato d`Asti 95kr

