

TRATTORIA
PANEFRESCO

— ANNO 2015 —

MENU

AMALFI



»Aperitivo: the Italian art of making the day last longer.«

Lunch at Panefresco!

Il piatto del giorno / Today's Special: from 135 SEK

Mon–fri 11.00 AM–14.30 PM

We work with fresh ingredients to the greatest extent possible.

We ask for your understanding if any dish has sold out for the day.



À LA CARTE

APERITIVO

Campari	28 SEK/cl
Martini Rosso	25 SEK/cl
Martini Bianco	25 SEK/cl

PROSECCO COCKTAILS 165 SEK

Panefresco Signature

Aperol Spritz

Limoncello Spritz

Bellini

Sarti Spritz

Campari Spritz



ANTIPASTO

Focaccia	58 SEK
Panefresco's oven-baked bread.	
Prosciutto E Melone	195 SEK
Melon with Parma ham and buffalo mozzarella.	
Burrata Con Fichi E Pomodorini	159 SEK
Creamy fresh mozzarella with honey-roasted figs and cherry tomatoes, topped with roasted pine nuts and aged Crema di Balsamico.	
Carpaccio Classico	215 SEK
Pounded thinly sliced beef tenderloin with arugula, Parmigiano, lemon and olive oil.	
Antipasto Misto (Minimum 2 people)	192 SEK/person
A selection of the finest Italian charcuterie with classic accompaniments.	
Scampi E Calamari Fritti	165 SEK
Deep-fried scampi and calamari. Served with rocket, lemon and aioli.	
Arancini Cacio E Pepe	155 SEK
Deep-fried rice balls filled with mozzarella and Parmesan, served with tomato sauce.	

INSALATA

Insalata Caprese	235 SEK
Salad with buffalo mozzarella, tomatoes & balsamic dressing.	
Caesar Salad	245 SEK
Chicken, romaine lettuce, croutons, Parmesan cheese, bacon, and creamy Caesar dressing.	

PASTA

Frutti Di Mare	320 SEK
Octopus, scampi, langoustine, blue mussels, vongole clams, tomato sauce, garlic, chili, basil & white wine.	
Spaghetti Alla Carbonara	245 SEK
Cured pork cheek with egg yolk, Pecorino cheese and black pepper.	
Pappardelle Con Scampi	275 SEK
Butter-seared scampi with white wine, chili, garlic, fresh cherry tomatoes and creamy lobster sauce	
Sedanini Alla Pane Fresco	285 SEK
Sliced beef tenderloin with chili, garlic, cognac, veal stock, cream and fresh mushrooms.	
Ragù Napoletano	259 SEK
Beef chuck, salsiccia and red wine slow-cooked into a divine tomato-based ragù.	
Ravioli Giganti	275 SEK
Filled with chanterelles and ricotta. Served with Taleggio cream and crispy Parma ham.	
Risotto Ai Funghi	265 SEK
Creamy risotto with Portobello mushrooms and truffle.	

SWEDISH CLASSICS

Meat

Classic Meatballs	275 SEK
Swedish beef meatballs with homemade mashed potatoes, cream sauce, Swedish-style pickled cucumber and lingonberries.	
Grillad Dry-Aged Entrecôte	395 SEK
Grilled Dry-Aged Entrecôte served with béarnaise sauce, tomato salad and French fries.	
Plank Steak	385 SEK
Sirloin steak served on a wooden plank with homemade mashed potatoes, Béarnaise sauce, red wine jus, tomato, and bacon-wrapped asparagus.	
Swedish Smash Burger	275 SEK
Beef patty, bun, mayonnaise, ketchup, caramelized onions, Cheddar cheese, and French fries.	

Fish

Cured Raw Salmon	295 SEK
Lightly cured raw salmon served with creamy potatoes in a dill sauce.	
Baked Potato with Skagen Mix	239 SEK
Oven-baked potato filled with classic Skagen mix made with shrimp, mayonnaise, dill and lemon.	

»Good company is the best seasoning.«



LE PIZZE

Margherita	189 SEK
<i>Fior di latte, San Marzano tomatoes and fresh basil.</i>	
Diavola	239 SEK
<i>San Marzano tomatoes, fior di latte, spicy salami and basil.</i>	
Orto Lana	229 SEK
<i>Fior di latte, grilled bell peppers, mushrooms, eggplant, fresh basil and Parmigiano.</i>	
Capricciosa	235 SEK
<i>Fior di latte, San Marzano tomatoes, Roman-style artichokes, prosciutto cotto, black olives, mushrooms and fresh basil.</i>	
Primavera	239 SEK
<i>Provola cheese, fresh cherry tomatoes, prosciutto di Parma, arugula and Parmigiano.</i>	
Tartufo Di Leon	245 SEK
<i>Truffle salami, fior di latte, portobello mushrooms and truffle cream.</i>	
Capra	245 SEK
<i>Goat cheese sauce, pear, chèvre, pecorino, walnuts, honey and basil.</i>	

Extra toppings for pizzas and dishes from 45 SEK



»At PaneFresco, we count memories, not calories.«

Authentic Italian cooking takes time.

Our pasta is cooked al dente. If you prefer a different cooking time, please speak with your waiter.

Ask the staff about allergens, gluten-free options for pasta and pizza, as well as the country of origin for meat, fish.

DOLCI

Nutella Pizza	185 SEK
<i>Nutella pizza topped with fresh berries.</i>	
Gelato Misto	129 SEK
<i>Mixed Italian ice cream.</i>	
Tiramisu	129 SEK
<i>The classic tiramisu dessert in Neapolitan style.</i>	
Pannacotta	129 SEK
<i>Creamy panna cotta topped with fresh berries.</i>	
Cioccolato Fondente Con Gelato	145 SEK
<i>Chocolate fondant with gelato served on a raspberry coulis.</i>	

»First pasta. Then the important decisions«

KID'S MENU

Spaghetti Bolognese	125 SEK
Meatballs with Mashed Potatoes	125 SEK
Pizza	125 SEK



»The food is why you came.
The memories are why you'll come back.«

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BEVANDE



VINO BIANCO

Della Casa	145/650 SEK
Pinot Grigio	160/720 SEK
Vermentino	175/788 SEK
Soave	220/975 SEK

VINO ROSSO

Della Casa	145/650 SEK
Barbera	155/695 SEK
Nero d'Avola	160/720 SEK
Chianti	175/785 SEK
Ripasso	185/833 SEK
Barolo	195/875 SEK

VINO ROSATO

Della Casa	145/650 SEK
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PROSECCO

Della Casa	130/585 SEK
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DESSERT WINE

Della Casa	159/636 SEK
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BEER (BIRRA)

Draft Beer

Panefresco Lager 40 cl	92 SEK
Birra Moretti 25 cl	78 SEK
Birra Moretti 40 cl	109 SEK
Ricky's Ipa 40 cl	104 SEK
Höga Kusten 40 cl	96 SEK

Bottle

TT Pils 33 cl	80 SEK
Bitburger 33 cl	99 SEK
Fagerhult 50 cl	109 SEK

COFFEE (IL CAFFÈ)

Selected quality beans from
Naples

Freshly Brewed Coffee	43 SEK
Espresso	32 SEK
Doppio Espresso	38 SEK
Americano	42 SEK
Cappuccino	52 SEK
Caffè Latte	52 SEK
Macchiato	45 SEK
Latte Macchiato	52 SEK
Tea	38 SEK

CIDER DRAUGHT

Pear 40 cl	96 SEK
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NON-ALCOHOLIC BEVERAGES

Strawberry & Lime Cider Non-Alcoholic 33 cl	69 SEK
Beer Non-Alcoholic 33 cl	69 SEK
Mocktail Strawberry, Lemon & 7up	89 SEK

WATER/SODA/JUICE

Sparkling Water	45 SEK
Sparkling Water with Lemon	45 SEK
Pepsi	45 SEK
Pepsi Max	45 SEK
Zingo	45 SEK
7up	45 SEK
Juice	45 SEK

POPULAR COCKTAILS

Negroni6 cl 199 SEK
Campari, Gin, Red Vermouth

Old Fashioned6 cl 199 SEK
Bourbon, Angostura Bitters

Amaretto Sour
4 cl 169 SEK/6 cl 199 SEK
Disaronno, Lemon, Egg White

Limoncello Sour
4 cl 169 SEK/6 cl 199 SEK
Limoncello, Lemon, Egg White

Espresso Martini5 cl 169 SEK
Vodka, Kahlua, Espresso

Irish Coffee
4 cl 169 SEK/6 cl 199 SEK
Irish Whiskey, Coffee, Cream



»The evening begins with
a choice. We recommend
starting with a drink.«



SPIRITS (SUPER ALCOLICI)

Italian Liqueurs

Strega	30 SEK/cl
Sambuca Ramazzotti	30 SEK/cl
Limoncello	30 SEK/cl
Amaro Ramazzotti Bitter	30 SEK/cl
Di Saronno	30 SEK/cl
Frangelico	30 SEK/cl

Whisky

Jameson	30 SEK/cl
Laphroaig 10 Y/O	35 SEK/cl
Chivas Regal 18 Y/O	40 SEK/cl

Liqueurs (Likör)

Likör 43	30 SEK/cl
Baileys	30 SEK/cl
Cointreau	30 SEK/cl
Bénédictine D.O.M.	30 SEK/cl
Kahlua	30 SEK/cl

Cognac

Grönstedts VS	30 SEK/cl
Grönstedts VSOP	38 SEK/cl

Rum and Tequila

Captain Morgan Spiced	35 SEK/cl
Bacardi	30 SEK/cl
Havana Club Añejo 3 Años	30 SEK/cl
Tequila Olmeca Bianco	30 SEK/cl

Vodka

Absolut Vodka	30 SEK/cl
Absolut Citron	30 SEK/cl

Gin

Beefeater Gin	30 SEK/cl
Hendrick's Gin	40 SEK/cl
Tanqueray London Dry Gin	35 SEK/cl

Bitter

Jägermeister	30 SEK/cl
Fernet Branca	33 SEK/cl

Grappa

Grappa Sarda Oro Di Poli	46 SEK/cl
Grappa Amarone Poli	56 SEK/cl

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