
MENU

LARGE GROUPS

For large groups, we have the following arrangement:

We have a two-course menu package with pre-order as a requirement.

Appetizer > Main course alternatively Main course > Dessert

You are of course welcome to choose a three course experience.

Chart for large groups choosing main dishes:

9+ Guests Pre-order **5 main courses** of your choice.

15+ Guests Pre-order **4 main courses** of your choice.

20+ Guests Pre-order **3 main courses** of your choice.

Appetizers and desserts have no limitations

*We require your complete pre-order for each guest sent to us no later than **5 days** before it current booking date. Cancellation of booking no later than **5 days** before the booking date.*

Withdrawals in numbers due to illness, we wish no later than **12:00 the same day.**

In case of later cancellation, the party will be charged a fee of SEK 450

STARTERS

Antipasto

235

Prosciutto di Parma, Mortadella, Salami Ventricina, Nocellara olives, Mozzarella Di Bufala Campana D.O.P, pesto tossed Parmigiano Reggiano, oven-roasted Roma tomatoes, extra virgin olive oil and freshly baked sourdough bread.

Chèvre

109

Generous piece of goat cheese topped with chopped walnuts, Swedish honey and sugar-salted rosemary mug.

Vegetarian!

Toast Skagen

Standard 149 Large 229

Swedish shrimp mixture with dill, red onion and mayonnaise. Served on toasted bread and topped whitefish roe.

Insalata Caprese

125

Italian tomato salad made with fresh tomatoes from Skåne. Mozzarella Di Bufala Campana D.O.P, baby spinach, fresh basil, black pepper, extra virgin olive oil topped with Carandini balsamic syrup.

Vegetarian!

Burrata

115

A creamy delicacy from Apulia in Southern Italy. Served on a bed of pesto and topped with extra virgin olive oil made from the finest olives, cracked black pepper and sea salt.

Vegetarian!

Wagyu Beef A5 BMS 8+

75g 425 150g 845

Meat in its excellence! Japanese beef, renowned for its unparalleled marbling. Has a deliciously nutty and buttery taste.

A wonderful beef experience!

Got allergies? Ask us! We are happy to answer any questions!

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MAIN COURSES

- Entrecôte BMS 4+** ^{Local Meat!} 385
325g grilled Swedish Entrecôte. Served with Spicy parmesan butter flavored with lime and fresh herbs, oven-baked garlic, oven-roasted Roma tomatoes red wine sauce, and Italian smashed potatoes.
- I'll Capitano** ^{Local Meat!} 295
Creamy chanterelle pasta with Swedish beef fillet, shallots, Captain Morgan, thyme and cream. Topped with Parmigiano Reggiano, semi-roasted Romantica tomatoes and fresh herbs.
- GASTRO|nome Meatballs** 285
Big meatballs made of minced veal served with mashed potatoes flavoured with Swedish Västerbotten cheese, pickles, lingonberries and our homemade gravy.
- Risotto ai funghi** 289
Creamy mushroom risotto made with forest mushrooms, chanterelles, thyme, garlic and a little dash oat cream. Topped with Parmigiano Reggiano and fried oyster wedges.
Vegetarian!
Vegan on request!
- Grilled Sea Bream** 349
Grilled whole Mediterranean fish stuffed with fresh dill and lime. Served with roasted potatoes, tomato Chimichurri, oven roasted Romantic tomatoes and grilled lime.
- Chèvre Fichi - Flatbread** 235
Gratinated goat cheese, honey, crushed walnuts, Philadelphia creme, Parmigiano Reggiano, arugula, freshly ground pepper, fresh figs, extra virgin olive oil.
Vegetarian!
- Löjroms Heaven - Flatbread** 239
Fantastic flatbread with whitefish roe, Philadelphia, crème fraiche, pickled onions, chives, dill, lemon.
- Filetto alla GASTRO - Gourmet Pizza** ^{Local Meat!} 245
Smoked low-temperature beef fillet, pesto cream, pickled red onion, semi-roasted romantica tomatoes, Parmigiano Reggiano, arugula and coarsely ground black pepper
3rd place PIZZA SM 2023
Category: Sweden's Best Gourmet Pizza
- Paradisiaca Parma ruccola - Gourmet Pizza** 229
Our house tomato sauce, Fior di latte Mozzarella, Mozzarella Di Bufala Campana D.O.P, Prosciutto di Parma, arugula, Parmigiano Reggiano, extra virgin olive oil, black pepper, fresh basil.
- Cavolo Meraviglioso - Gourmet Pizza** 269
Mozzarella fior di latte, Taleggio DOP Cameri, thinly sliced potatoes, fried kale, black truffle oil, Parmigiano Reggiano and coarsely ground black pepper and planed black Italian Truffle.
Vegetarian!
1st place PIZZA SM 2023!
Category: Classic Neapolitan Gourmet Pizza.

SIDES

- CRISPY CABBAGE SALAD** 65
- MIXED SALAD** 69
- ROASTED POTATOES** 55
- FRENCH FRIES** 59
- SOURDOUGH BREAD** 45

DIPPING SAUCES 20

- CHILI MAYONNAISE** **HERB AIOLI**
- TRUFFLE MAYONNAISE** **MAYONNAISE**

Gluten-free pizzabase +39:-



Winner of PIZZA SM 2023
Sweden's Best Italian Gourmet Pizza
Neapolitan Style

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DESSERT

Caffe Affogato 119
Italian vanilla gelato topped with freshly brewed Lavazza espresso and dark chocolate.

Crème brûlée 129
Smooth cream pudding on a vanilla stick from Bourbon, topped with a thin layer of burnt sugar.

Chocolate Passion 145
Smooth chocolate mousse is served with fresh passion fruit sorbet and roasted white chocolate crumble



Our delicious ice creams & sorbets are made by our local ice cream master Victoria at Syster Jakobs!

APERTITIF

TULLAMORE DEW 25|cl
MACALLAN 12 yo 38|cl
OBAN 14 yo 35|cl
HVEN TYCHOS STAR 42|cl
HVEN HVENUS RYE 36|cl
LAPHROAIG 10 yo 36|cl

RON ZACAPA 23 yo 45|cl
PLANTATION XO 58|cl
RON ZACAPA XO 69|cl

BOULARD CALVADOS 32|cl
GRÖNSTEDS V.S.O.P 28|cl

BAILEYS 20|cl
LIMONCELLO 20|cl

You will find a larger selection in our drinks menu!

COFFEE | TEA

Walters Kaffe 39
Tradition

Te 39
Earl Gray, Green Tee

LAVAZZA

Enjoy fantastic espresso from one of Italy's leading coffee producers.

A perfect ending to an agreeable visit!

Espresso Singel 39 Double 45
Espresso Decaffeinato Singel 39 Double 45
Espresso Macchiato Singel 40
Cappuccino 59

COFFEE COCKTAILS

Irish Coffee 145
Tullamore DEW, Walters coffee, brown sugar, cream.

Baileys Coffee 145
Baileys, Walters coffee, cream.

Kaffe Karlsson 145
Tripple Sec, Baileys, Walters coffee, cream.

Kaffe D.O.M 145
Benedictine, Walters coffee, brown sugar, cream.

GASTRO|coffee 145
Amaretto, Frangelico, Walters coffee, cream.

Espresso Martini 145
Vodka, Kahlua, Lavazza espresso,

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