

# MENU

## APPETIZERS

- |   |     |  |     |
|---|-----|--|-----|
| <b>Garlic bread</b>   | 85  | <b>Burrata</b>   | 119 |
| Freshly baked sourdough bread flavored with garlic and fresh herbs. Served with aioli.<br><i>Vegetarian!</i>  |     | 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.<br><i>Vegetarian!</i> |     |
| <b>Sotad Carpaccio</b>  | 159 | <b>Italian Fries</b>   | 95  |
| wedish beef tenderloin served with roasted pine nuts, pesto cream, truffle oil, Parmigiano Reggiano, semi-roasted romantic tomatoes and fresh cress.  |     | Frasiga pommes slungade med Parmigiano Reggiano, färska örter, vitlök, grovmalen svartpeppar och mozzarella fior di latte.<br><i>Vegetarian!</i>   |     |
| <b>Nocellara Olives</b>   | 85  | <b>Ricotta con burro</b>   | 125 |
| Green olives from Sicily. Crispy and nice meaty texture, pure olive taste.<br><i>Vegetarian!</i>  |     | Creamy ricotta served with browned butter, chili flakes, fig jam, and sea salt. Topped with fresh figs.<br><i>Vegetarian!</i>  |     |
| <b>Insalata Caprese</b>   | 115 | <b>Marcona almonds</b>   | 89  |
| Italian tomato salad made with fresh tomatoes Mozzarella Di Bufala Campana D.O.P, baby spinach, fresh basil, black pepper, extra virgin olive oil topped with Carandini balsamic syrup.<br><i>Vegetarian!</i> |     | Marcona is the most beloved almond, considered the tastiest and finest to enjoy..  |     |

**Gluten-free pizza crust +39:-**  
**Vegan alternative +20:-**

## STARTERS

- |  |                   |     |
|--|-------------------|-----|
| <b>Antipasto</b>   | Perfect to Share! | 285 |
| Prosciutto di Parma, Mortadella, Salami Ventriconna, 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. |                   |     |
| <b>Gamberetti</b>  |                   | 185 |
| Whole large grilled red prawns marinated in chili, garlic, and fresh herbs, served with aioli and freshly baked sourdough bread.   |                   |     |
| <b>Oro bianco</b>  | Seasonal special! | 219 |
| White asparagus served with chopped Marcona almonds and browned butter. Topped with lemon zest and sakura cress.<br><i>Vegetarian!</i><br><i>Vegan on request!</i>   |                   |     |
| <b>Polpo alla griglia</b>  |                   | 185 |
| Grilled squid served with Chimichurri. Topped with grated Parmigiano Reggiano and fresh watercress.  |                   |     |
| <b>Wagyu Biff A5 BMS 8+</b>  | 75g 425 150g 825  |     |
| Meat in its excellence! Japanese beef, renowned for its unparalleled marbling. Has a deliciously nutty and buttery taste.  |                   |     |

## FLATBREAD

*A more luxurious version of our stone oven-baked sourdough pizzas, made with the finest ingredients and lots of love.*

*Perfect for sharing as an appetizer or paired with something delicious in your glass!*

- |  |                    |
|--|--------------------|
| <b>Italiensk Dream</b>   | 229                |
| Pesto cream, Prosciutto di Parma, Salami Ventriconna, Nocellara olives, arugula, Parmigiano Reggiano and extra virgin olive oil.   |                    |
| <b>Tryffel Bianco</b>  | Fresh Truffle! 235 |
| Truffle cream, Swedish wild mushrooms, fior di lattemozzarella, Parmigiano Reggiano, arugula, freshly ground pepper, extra virgin olive oil, grated Italian truffle.<br><i>Vegetarian!</i> |                    |
| <b>Löjroms Heaven</b>  | 269                |
| Fantastic flatbread with whitefish roe, Philadelphia, crème fraiche, pickled onions, chives, dill, lemon.  |                    |
| <b>Chèvre Fichi</b>  | 235                |
| Gratinated goat cheese, honey, crushed walnuts, Philadelphia creme, Parmigiano Reggiano, arugula, freshly ground pepper, fresh figs, extra virgin olive oil.<br><i>Vegetarian!</i>         |                    |

**Allergies? Ask us! We are happy to answer any questions!**

# MENU

## GOURMET PIZZA

### Margherita

House tomato sauce, Mozzarella fior di latte, Parmigiano Reggiano, semi-roasted cherry tomatoes, and fresh basil.

**Vegetarian!**

**Vegan on request!**

### Paradisiaca Parma rucola

House tomato sauce, Mozzarella fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano, extra virgin olive oil, and freshly ground black pepper.

### N'duja Raviata

House tomato sauce, N'duja, burrata, basil oil, semi-roasted cherry tomatoes, Parmigiano Reggiano, freshly ground black pepper, and fresh basil.

### Salame d'amore

House tomato sauce, Mozzarella fior di latte, Ventricina salami, truffle salami, Leccino olives, Parmigiano Reggiano, extra virgin olive oil, freshly ground black pepper, and fresh basil.

### Real Capricciosa

House tomato sauce, Mozzarella fior di latte, prosciutto cotto, herb & garlic sautéed wild mushrooms, Leccino olives, artichokes, Parmigiano Reggiano, freshly ground black pepper, and fresh basil.

### Estate Caprese

House tomato sauce, Mozzarella Di Bufala Campana D.O.P, fresh cherry tomatoes, baby spinach, Parmigiano Reggiano, Carandini balsamic syrup, extra virgin olive oil, freshly ground black pepper, and fresh basil.

**Vegetarian!**

**Vegan on request!**

175

239

235

239

235

229

### Filetto alla GASTRO

Seared low-temperature beef fillet, pesto cream, pickled red onion, semi-roasted Romantica tomatoes, Parmigiano Reggiano, arugula, coarsely ground black pepper, toasted pine nuts, fresh basil.

**1st place PIZZA SWEDISH CHAMPIONSHIP 2024!**

**Category: Nordic Champion Pizza Chef of the Year**

269

### Burrata

Fior di latte Mozzarella, Mortadella, Burrata, crushed pistachios, Parmigiano Reggiano, extra virgin olive oil, black pepper, fresh basil.

245

### Cavolo Meraviglioso

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 SWEDISH CHAMPIONSHIP 2023!**

**Category: Classic Neapolitan Gourmet Pizza.**

259

**Gluten-free pizza crust +39:-  
Vegan alternative +20:-**



## SIDES

### CABBAGE SALAD

Fresh salad of white cabbage, red cabbage, deep fried kale with a tangy vinaigrette.

69

### MIXED SALAD

Mixed salad with leaf spinach, rocket, cherry tomatoes, pickled red onion, fresh herbs and herb oil. Topped with Parmigiano Reggiano.

69

### Winner of Swedish PIZZA Championship

**Swedish Champion  
Pizza Chef of the Year 2024**

**Sweden's Best Italian Gourmet Pizza  
Neapolitan Style 2023**

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# MENU

## MAIN COURSE

### Entrecôte BMS +4

389

250g grilled Swedish entrecôte. Served with spiced parmesan butter infused with lime and fresh herbs, oven-baked garlic and Roma tomatoes, red wine sauce, and butter-roasted gnocchi.

### Blue mussels con N' duja

295

Blue mussels cooked with Chardonnay, parsley, shallots, garlic, N' duja, and a splash of cream. Served with aioli and our freshly baked sourdough bread.

### I'l Capitano

315

Creamy beef tenderloin pasta with chanterelles, shallots, Captain Morgan, thyme, and a touch of cream. Topped with Parmigiano Reggiano, semi-roasted cherry tomatoes, and fresh herbs.

### Seafood Platter

475

A large seafood platter with boiled langoustines, grilled red prawns, wine-poached blue mussels, and lightly smoked shrimp. Served with truffle mayonnaise, lemon aioli, lemon, and freshly baked sourdough bread

### Charred beef

315

A hearty beef salad made with grilled beef tenderloin. Served with mango chutney glazed pointed cabbage, pickled red onion, buttered asparagus broccoli, oven-roasted tomatoes, pesto cream, fresh salad sprouts, and Parmigiano Reggiano.

### Grilled Sea Bass

365

Grilled Sea Bass fillet topped with browned butter, fresh herbs, capers, and a mix of seasonal tomatoes. Served with roasted new potatoes.

### Involtino di Parmigiano

289

Fried Parmesan risotto spring roll served with fresh mango & avocado salsa and fresh salad sprouts. Topped with shaved Parmigiano Reggiano.  
*Vegetarian!*

### GASTRO|nome Köttbullar

289

Large veal meatballs, served with smooth mashed potatoes flavored with Västerbotten cheese, pickled pressed cucumber, creamy gravy, and lingonberry jam.

## DIPPING SAUCES

25

CHILI MAYONNAISE

AIOLI

TRUFFLE MAYONNAISE

MAYONNAISE

CHIMICHURRI

## SIDES

CRISPY CABBAGE SALAD

69

MIXED SALAD

69

FRENCH FRIES

59

SOURDOUGH BREAD

45

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# MENU

## DESSERT

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

**Fragola** 129  
Lightly marinated strawberries served with airy mascarpone cream, topped with biscotti crumble and fresh basil.

**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

**Gelato** 79  
A large scoop of the house's delicious ice creams and sorbets. Ask the staff about tonight's flavors.  
*Vegan option available!*

## APERTITIF

TULLAMORE DEW 30|cl  
MACALLAN 12 yo 42|cl  
OBAN 14 yo 55|cl  
HVEN HVENUS RYE 36|cl  
LAPHROAIG 10 yo 46|cl  
LAGAVULIN 16yo 69|cl

RON ZACAPA 23 yo 46|cl  
PLANTATION XO 58|cl  
RON ZACAPA XO 75|cl

BOULARD CALVADOS 38|cl  
GRÖNSTEDS V.S.O.P 32|cl

BAILEYS 25|cl  
LIMONCELLO 25|cl

*A larger selection can be found in our drinks menu!*

## COFFEE | TEA

**Coffee** 39  
Robust and balanced coffee with citrus notes and hints of marzipan.

**Tea** 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 45  
**Americano** 45  
**Cappuccino** 59

## COFFEE COCKTAILS

**Irish Coffee** 165  
Tullamore DEW, Walters coffee, brown sugar, cream.

**Baileys Coffee** 165  
Baileys, Walters coffee, cream.

**Kaffe Karlsson** 165  
Tripple Sec, Baileys, Walters coffee, cream.

**Kaffe D.O.M** 165  
Benedectine, Walters coffee, brown sugar, cream.

**GASTRO|coffee** 165  
Amaretto, Frangelico, Walters coffee, cream.

**Espresso Martini** 165  
Vodka, Kahlua, Lavazza espresso,

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